



Wedding Canapé Menu

COLD CANAPÉS |

Watermelon, Prosciutto, Feta & Mint Cups

Sweet watermelon, delicate prosciutto, crumbled feta and fresh mint with a balsamic dressing.

Parmesan Baskets with Caprese Topping

Crisp parmesan baskets with cherry tomato, bocconcini, fresh basil and balsamic glaze.

Salami & Cream Cheese Bites

Folded salami filled with herbed cream cheese, finished with a cornichon.

Smoked Salmon & Dill Bites

Cucumber rounds and blinis with lemon cream cheese, smoked salmon and fresh dill.

Salami Baskets with Pasta Salad

Baked salami baskets filled with fresh pasta salad.

Roast Beef & Horseradish Crostini

Thinly sliced roast beef with horseradish cream and baby rocket on toasted baguette.

Prawn Cocktail Cups

Prawns, shredded lettuce and tangy cocktail sauce in individual tasting cups.

Chicken & Tarragon Tartlets

Tender chicken in a creamy tarragon dressing, served in miniature savoury pastry shells.

Beetroot & Whipped Feta Tartlets

Roasted beetroot with whipped feta and a sprinkle of toasted walnuts.

Antipasto Skewers

Marinated artichoke, roasted capsicum, olive and bocconcini with herb dressing.

Prosciutto-Wrapped Rockmelon

Sweet rockmelon wrapped in prosciutto and finished with cracked black pepper.

Mediterranean Hummus Cups

Smooth hummus topped with cucumber, tomato, olives and parsley in individual tasting cups.

Coronation Chicken Lettuce Cups

Mildly curried chicken with mango chutney in crisp baby lettuce leaves.

Blue Cheese, Pear & Walnut Endive Boats

Fresh pear, creamy blue cheese and toasted walnut in crisp endive leaves.

Roasted Capsicum & Goat's Cheese Pinwheels

Soft tortilla pinwheels with goat's cheese, roasted capsicum and baby spinach.

Italian Frittata Squares

Bite-sized baked frittata with zucchini, roasted capsicum, parmesan and herbs.

Pea, Mint & Feta Tartlets

Crushed peas, fresh mint and feta in miniature savoury pastry shells.

Greek Salad Cups

Cucumber, cherry tomato, feta and olives with oregano dressing.

Smoked Chicken & Cranberry Crostini

Smoked chicken, cranberry cream cheese and fresh chives on toasted baguette.

Sesame Mushroom Rice-Paper Rolls

Petite rice-paper rolls filled with mushrooms, crunchy vegetables and herbs, served with a soy and ginger dipping sauce.

Spinach & Artichoke Cheese Balls

Creamy spinach, artichoke and French onion rolled into delicate cheese balls.

Smoked Barramundi Bites

Creamy smoked local barramundi served on crisp toast or crackers.

Please advise us of dietary requirements when making your selections.
Suitability and allergens will be confirmed for your chosen menu.

LIGHT RECEPTION | FROM \$39 PER PERSON

Choose 6 varieties across the hot and cold menus; 8 pieces per guest in total.

COCKTAIL MEAL | FROM \$59 PER PERSON

12 pieces per guest, including substantial items; selections confirmed on enquiry.

Minimum 40 guests. Platters, standard setup and self-service presentation included.

Prices include GST. Final pricing depends on selections, guest numbers, location and service requirements.
Delivery, roaming waitstaff, equipment collection and additional hire quoted separately.



Wedding Canapé Menu

HOT CANAPÉS |

Sticky BBQ Beef Meatballs

Tender beef meatballs coated in a smoky barbecue glaze.

Italian Meatballs with Tomato & Parmesan

Beef and pork meatballs in a rich tomato sauce, finished with parmesan.

Swedish-Style Meatballs

Gently seasoned meatballs served with a creamy mushroom sauce.

Moroccan Lamb Meatballs

Warmly spiced lamb meatballs with a mint yoghurt dipping sauce.

Honey, Soy & Ginger Chicken Meatballs

Bite-sized chicken meatballs finished with a sticky honey and soy glaze.

Thai-Inspired Chicken Meatballs

Chicken meatballs with red curry, lime and coriander, served with sweet chilli sauce.

Chorizo & Roasted Capsicum Sticks

Smoky chorizo and sweet roasted capsicum on cocktail skewers.

Chorizo & Halloumi Sticks

Golden halloumi paired with smoky chorizo and a lemon finish.

Chorizo & Baby Potato Sticks

Chorizo and baby potato bites tossed with garlic and parsley.

Chorizo & Pineapple Sticks

Smoky chorizo and sweet pineapple with a light honey glaze.

Lemon & Oregano Chicken Skewers

Garlic and lemon chicken served with tzatziki.

Satay Chicken Skewers

Tender chicken skewers served with a creamy peanut dipping sauce.

Honey & Mustard Chicken Bites

Boneless chicken bites coated in a honey and wholegrain mustard glaze.

Bacon-Wrapped Dates

Sweet dates wrapped in bacon and cooked until golden.

Mini Pork & Fennel Sausages

Cocktail-sized sausages served with caramelised onion relish.

Garlic & Parmesan Stuffed Mushrooms

Button mushrooms filled with herbed cream cheese and parmesan.

Spinach & Feta Stuffed Mushrooms

Roasted mushrooms with a savoury spinach and feta filling.

Cheddar & Chive Potato Croquettes

Crisp potato bites filled with cheddar and fresh chives.

Falafel Bites with Lemon Tahini

Chickpea and herb bites served with a lemon tahini dipping sauce.

Mini Pork & Fennel Sausage Rolls

Golden puff pastry wrapped around a seasoned pork and fennel filling, served with tomato relish.

Personal Cheesy Bacon Cob

Bacon, sweet corn and shallots mixed in a creamy cheese.

Please advise us of dietary requirements when making your selections.
Suitability and allergens will be confirmed for your chosen menu.

LIGHT RECEPTION | FROM \$39 PER PERSON

Choose 6 varieties across the hot and cold menus; 8 pieces per guest in total.

COCKTAIL MEAL | FROM \$59 PER PERSON

12 pieces per guest, including substantial items; selections confirmed on enquiry.

Minimum 40 guests. Platters, standard setup and self-service presentation included.

Prices include GST. Final pricing depends on selections, guest numbers, location and service requirements.
Delivery, roaming waitstaff, equipment collection and additional hire quoted separately.