



HORIZON

30 MINUTES - \$36.00 PER PERSON

Please select four canapes

ONE HOUR - \$54.00 PER PERSON

Please select six canapes

TWO HOURS - \$69.50 PER PERSON

Select five canapes for 1 hour service

Select two substantial items for 1 hour service

Select one dessert canape for half hour service

THREE HOURS - \$90.00 PER PERSON

Select seven canape items for 1.5 hour service

Select two substantial items for 1 hour service

Select one dessert canape for half hour service

Lobster and prawn brioche

Duck riellette, fig balsamic, sour dough crouton

Yellowtail tuna, jalapeno, yuzu soy dressing

Crispy yellowfin tuna taco, miso dressing, coriander salad

Tomato Stracciatella bruschetta

Oysters, finger lime, chill

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COLD

Seared scallop, preserved lemon hollandaise

Three cheese arancini

Mini braised short rib wellington

Prawn tempura

Mini wagyu beef burger, truffled parmesan, tomato relish

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Prawn and lobster risotto, lemon foam, dill

Grilled Halloumi, smoked capsicum puree, crispy basil, Lebanese bread

Crispy roast pork, pickled apple, honey mustard dressing

Wagyu beef, pinot reduction, crisp potato

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Tropical mini pavlovas

Raspberry jelly tartlets

Lemon meringue lollipops

Strawberry marshmallow cone

Chocolate dipped macarons

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## CANAPE STATIONS

Minimum 30 guests required

Stations must accompany a minimum two hour canapé menu. Food stations are served for a maximum two hours.

## SUSHI AND SASHIMI | \$30.00PP

Selection of salmon and yellowfin tuna sashimi, California and vegetable rolls, pickled ginger, wasabi, soy and wakame salad

## SEAFOOD | \$30.00PP

Oysters, Tiger prawns, cured and smoked salmon with accompaniments

## CANAPE DESSERT BAR | \$23.00PP (CHOOSE 5 ITEMS)

Strawberry marshmallow cone\*

Assorted mini cheesecakes\*

Pear and chocolate cake\*

Assorted shortbread choux buns\*

## ANTIPASTO TABLE | \$30.00PP

Available for 1 hour duration only.

Featuring cured meats, artisan cheeses, marinated and pickled vegetables, fresh fruits, nuts, rustic bread and crackers

## CHOCOLATE FOUNTAIN\* | \$15.00PP

Choose from our selection of dark, milk or white Belgian couverture, served with vanilla profiteroles, strawberries, macarons and marshmallows

## WARM CHOCOLATE FONDANT\* | \$15.00PP

Warm chocolate fondant station with crème brûlée ice cream and chef selection of sauces\*

Cherry cup, whipped Kirsch cream\*

Waffle basket, salted caramel mousse\*

Chocolate raspberry tartlets\*

Selection of macarons\*

Piper-Heidsieck Cuvee Brut

PLEASE CHOOSE TWO WHITE AND TWO RED WINES

Cloudy Bay Sauvignon Blanc

Bests Great Western Riesling

Oakridge LVS Hazeldene Chardonnay

Dalrymple Pinot Noir

Hentley Farm Shiraz

Penley Estate Steyning Cabernet Sauvignon

Asahi Super Dry

Peroni Nastro Azzuro

Little Creatures Rogers Mid Strength

Cascade Light

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3 HOURS \$130PP | 4 HOURS \$140PP | 5 HOURS \$145PP