



MINGLERS

*Made in-house using
locally sourced ingredients*

CANAPES

\$36 per dozen

Baked cranberry + brie wonton purses
Onion + parmesan tartlets with herb pesto
Caprese basil chicken medallions with balsamic drizzle
Tandoori prawn skewers with apple yogurt
Ahi tuna poke bites on sesame rice crackers, green onions
Chili bbq pork tacos with smashed avocados, House hot sauce
Crispy cauliflower bites, red pepper hummus

Minimum 2 doz per item

ASSORTED TEA SANDWICHES

\$6 per person

Egg salad
Tuna salad
Tomato + cucumber
Roast beef
Old fashioned ham + cheese
Chicken salad
Roast turkey

*Minimum 1 doz
1/2 doz min per sandwich type*

PLATTERS

Small platters serve up to 15 / Large platters serve 30

Fresh fruit platter with yogurt dip	\$60/ \$100	Flatbread: arugula pesto, buffalo brie, pickled shallot	\$50/ \$80
Assorted vegetables with dip	\$80/ \$130	Mixed olive + pickle tray	\$50/ \$80
West coast salmon: chilled, smoked + candied	\$125/ \$210	House made chips with dipping sauce	\$30/ \$50
Charcuterie/ Cheese board	\$120/ \$200	Pita crisps + assorted dips	\$40/ \$65
Sushi Platter - 5.5 dozen	\$130	Oysters on the half shell	\$46/ doz
		Chilled tiger prawns	\$40/ doz

SWEETS

\$4.25 per person - assorted platter

Fruit tarts | Petit fours | Assorted dessert squares | Chocolate dipped strawberries (seasonal)

\$9 per person - Chocolate fountain

South American dark chocolate fountain with fresh fruit skewers

Canape ordering guidelines from the Chef for groups of 12-30

If you are enjoying minglers with dinner to follow, Chef recommends 3-4 pieces per person, plus 2 platters

If you are enjoying minglers with a light meal to follow, Chef recommends 4-8 pieces per person, plus 2 platters

If you are enjoying minglers with no meal to follow, Chef recommends 8-12 pieces per person plus 2 platters

**Please specify any allergies or dietary restrictions at time of booking
Prices are NOT inclusive of 18% service charge + 5% GST (subject to change)**