

canapes

PRICING & DETAILS

Per Person:

4 selections \$20.00 + GST minimum of 1 cold selection

5 selections \$24.00 + GST minimum of 1 cold selection

6 selections \$46.00 + GST minimum of 2 cold selections

Packages - Per Person

2 canapes + 3 fork & talk \$44.00 + GST

3 canapes + 3 fork & talk \$48.00 + GST

4 canapes + 2 fork & talk \$40.00 + GST

Please note minimum of 30 guests for cocktail functions.

An additional travel fee added for events outside of Ashburton.

Prices do not include waiting staff. This is charged @ \$25.00 + GST per staff member, per hour (min 2 hours).

Kitchen Hire \$300 + GST.

Deposit to secure date \$500, non-refundable if cancelled within 14 days of event. Full payment is required upon receiving invoice prior to the event taking place.

Confirmation of final menu choice and number of guests attending is required 7 days before event.

All prices and menu items are subject to change and seasonal availability.

canape menu



Ricotta pesto, bourbon fig compote, candied walnut, brioche crouton, honey (v)

Kumara & red onion Bhaji, mango chutney, mint yoghurt, chaat masala (v,vf)

Smoked salmon, green apple, dill caper dressing, tapioca crisp, wasabi pea crumb (gf,vf))

Beef tataki, ponzu gel, shiso leaves, lotus crisp (gf)

Red quinoa sushi, carrot lox, edamame & wasabi puree, wakame, toasted sesame seeds, rice paper crisp (vf)

Salt beef, dill pickle salsa, sauerkraut, swiss cheese sauce, rye crouton

Bang bang chicken, black vinegar, szechuan pepper, wonton crisp

Smoked mac & cheese cube, maple bacon crisp, black garlic aioli (\lor)

Shredded duck, hoisin, five spice, macerated mandarin, blini

gf = gluten free or can be | v = vegetarian or can be | vf = vegan friendly

