



cocktail parties

SILVER

For the perfect culmination to your conference or seminar, choose three cold and three hot canapés

- duration, one hour
- average 6 canapés per person
- minimum 30 delegates

GOLD

For a stunning social or corporate cocktail event, choose five cold and five hot canapés

- duration, two hours
- average 15 canapés per person
- minimum 50 guests

PLATINUM

For an extravagant social or corporate cocktail event, choose five cold, five hot and five platinum canapés

- duration, three hours
- average 20 canapés per person
- minimum 90 guests

Cold Canapés

- Willunga olives, homemade dips & fennel salt grissini with crusty bread
- Oysters from Coffin Bay served with chardonnay and orange salsa
- Decadent brie and strawberry on crouton
- Cucumber boats filled with delicious roasted capsicum and pesto
- Smoked salmon wound into roses served with mascarpone
- Fennel kalamata and yellow grape tomato bruschetta
- Freshly made cold vegetable spring rolls accompanied by a perfect, Vietnamese inspired dipping sauce
- Frittata of chef's choice of slowly-roasted vegetables
- Petit Caesar with grana padana and parmesan basket
- Tandoori chicken, rocket and cucumber raita
- Moroccan lamb tortilla with forest mushroom
- Lemon prawn crepe filled with prawn cucumber coriander & sprout
- Tender beef wrap with onion marmalade and mizuna tapenade
- Bloody mary oyster shots with tobasco and worcestershire
- Pesto chicken with avocado lemon and chilli on a herb crouton
- Duck breast with mango, asparagus and roasted cherry tomato
- Mediterranean stack of eggplant zucchini roasted capsicum semi dried tomato and parmesan
- Fresh Coffin Bay oysters wrapped with mango prosciutto and basil

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Please contact your function coordinator on 8295 1511 or email us at info@thefunction.com.au with your requirements.



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Hot Canapés

- a. Delicious ham, smoked cheddar and mustard mini quiches
- b. Angus beef tartlet with shiraz glaze and caramelised shallots
- c. Mediterranean tart of rocket roasted pepper and crumbled fetta
- d. Tempura battered oyster with mirin tartare
- e. Delicately seasoned samosas
- f. Slowly caramelised onion, tomato and goat's cheese tarts
- g. Tender sesame-crumbed chicken strips accompanied by honey and soy dipping sauce
- h. Chicken or beef shaslicks with peanut dipping sauce
- i. Spicy meatballs served with BBQ dipping sauce
- j. Goat's cheese tartlets with pinenuts and tomato
- k. The Beachouse salt and pepper squid
- l. Curried pineapple and prawn wonton
- m. Szechuan calamari with lemon and garlic rouille
- n. Baby vegetable pakora with mango & lime salsa
- o. Asian trio of mouth watering spring roll dim sim and crispy samosas
- p. Prosciutto Gorgonzola and Dried tomato pizzette
- q. Chicken filo bonbon
- r. Crispy fried Tarago brie with parmesan crust
- s. Prawn parcel with coriander and spring onion

Platinum

- a. Sushi, sashimi and nigiro rolls, pink pickled ginger, soy and wasabi
- b. Parmesan basket of Caesar salad with our own house made dressing
- c. Tempura flathead Goujons and crispy potato wedges with a lemon aioli
- d. Tom Yum prawn skewers on a bed of scented couscous
- e. Noodle Box of fresh seasonal vegetables and Asian flavours
- f. Tagolini with chilli Moreton Bay bugs and mascarpone
- g. Moroccan spiced Atlantic salmon on a bed of zucchini noodles and herb yoghurt
- h. Deluxe Belgium chocolates and truffles
- i. Our very own famous cup cake tower with marshmallow frosting
- j. Coffin Bay oysters Kilpatrick
- k. Fabulous Duck breast donut balls
- l. Home made rabbit and tarragon mini pies
- m. Thai style mini chicken burger bagel with rocket and red pepper
- n. 50 cent cheese burger buns caramelised onion and roasted capsicum and relish

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