



CANAPÉ MENU

HOT

1 piece per person

Tempura king prawn with chilli jam
Chicken & portobello mushroom vol au vent
Mini lamb kofta with tzatziki (gf, df)
Sticky pork belly bites & chilli jam (gf)
Capris pizza crostinis (v)
Smashed pea & mint arancini (ve, df)
Falafel & smokey harissa aioli (ve, df)
Peking duck rolls with Hoisin dipping sauce (df)
Prawn dumplings & ponzu sauce (gf, df)
Deep fried camembert & burnt honey
Scallops wrapped in prosciutto & salsa verde
Prawn, chorizo & smoked paprika skewer
Asparagus, sun dried tomato & crispy pancetta (gf, df)

COLD

1 piece per person

Smoked salmon blinis
Assorted sushi rolls (gf)
Mushroom, onion & goats cheese tart (v)
Tomato, basil, bocconcini & prosciutto skewer (gf)
Mushroom, gruyere & lemon zest tart (v)
Natural oyster with saffron aioli & roe
Brie, cranberry, prosciutto & mint crostini
Sticky pork belly, cucumber & chilli skewer
Tomato salsa, balsamic & feta bruschettas
Steak bites, caramelised onion & gruyere (gf)
Prawn, avocado & thousand island sauce (gf)

SUBSTANTIAL & HOT FORK

1 piece per person

Gua sticky pork belly bao bun (df)
Beef slider with cheese & tomato relish
Southern fried chicken slider
Battered fish & chips & lime aioli
Popcorn chicken taco with nam jim salad
Maple sriracha tofu bowl & rice (ve)
Beef nachos, salsa, sour cream & guacamole (gf)
Green curry & steamed jasmine rice (gf)

DESSERT

1 piece per person

Strawberries & cream
Assorted cakes, cheesecakes & slices
Assorted french macarons
Passionfruit petites (gf)
Lime & coconut petites (gf)

Tartlets Classic:
Lemon citrus
Chocolate
Raspberry & ricotta
Blueberry & ricotta

Tartlets Deluxe:
Cherry ripe
Salted caramel
Mango & coconut
Lemon meringue
Chocolate & raspberry

KEY - V VEGETARIAN - GF GLUTEN FREE - VE VEGAN - DF DAIRY FREE - WO WRAP ONLY



CANAPÉ MENU

one

\$5.00PP

Hot or cold selections
individual serve

\$7.00PP

Hot fork or substantial selection
individual serve

\$4.50PP

Dessert canapé individual
serve

two

\$18.00PP

Selection of any four hot or
cold canapés

\$26.00PP

Selection of any four hot or
cold canapés & two dessert
canapés

\$30.00PP

Selection of any four hot or
cold canapés & one hot fork &
one dessert canapé

three

\$5.00PP

Teas, coffee, two biscuits &
mints add \$3pp for continuous
service

\$10.00PP

Selection of teas, coffee, two
biscuits, mints & one dessert
canapé

\$14.00PP

Selection of teas, coffee, two
biscuits, mints & two dessert
canapés

TERMS & CONDITIONS:

- All prices include professional waitstaff exclusively for the duration of canapé service
- Minimum numbers apply: 30 guests Monday-Thursday & 60 guests Friday-Sunday
- Prices and quantities are quoted for a minimum of 30 guests
- Gluten free bread available for \$2pp
- Gluten free, dairy free and or plant based cakes, muffins & sweets \$2pp
- Most menu items may be substituted for plant based proteins, impossible meats, cheese, & sauces \$3pp
- All selections are a minimum of 10 units per piece
- Final payment, numbers & menu selections are required 7 days prior due to ordering & scheduling of rosters
- A reduction of numbers may not be accepted within 3 days of your event
- Additional numbers may be accommodated, but please note that menu options may vary accordingly
- Catering service times are 10am-2pm & 5pm-9pm, service outside of these hours may be negotiated with the events team



CANAPÉ MENU

ADDITIONAL SERVICES:

- Cakeage is available plated and served with berry coulis and cream for \$4pp
- Guests may make a selection of round or rectangle table cloths, and are available in black or white at a cost of \$15 per piece.
- White cloth napkins are available at a cost of \$3 per piece
- Guests are offered a complimentary selection of coloured paper napkins, and are available in black, white, gold, silver, pink, blue, purple, orange & green.
- Guests will receive complimentary water & mints

FAIRWAYS FUNCTION CENTRE ROOM HIRE:

- A room hire fee is applicable, and includes table and chair setup, use of projector, HDMI, microphone and lectern
- Fairways features access to a private bar, bar tabs can be arranged and must be settled at the conclusion of your event. Clients are required to specify the limit and beverage inclusions for the bar tab. Alternatively, guests have the option to choose and purchase their own beverages.
- Please inform the staff of any specific beverage requirements at least 7 days before your event.

ALLERGEN ADVICE:

- Please be aware that our kitchen handles a wide variety of ingredients, including those known to cause allergies in some individuals. While we take every precaution to prevent cross-contamination, we cannot guarantee that any dish will be completely free of allergens. It is vital that guests with food allergies or intolerances inform our staff before placing their menu selections, our team is trained to assist you in making informed choices regarding our menu items and can provide detailed information about ingredients and preparation methods.

We urge guests with severe allergies to exercise caution when dining with us and to take necessary measures to ensure their safety.

 functions@embc.com.au

 (02) 4933 7533

 myeasts.com.au

