



CHILL OUT ↑

GRUB →

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# COCKTAIL PACKAGES \_

## Platters and Boards

Designed for grazing, one platter per 10 people

### **CANAPÉ PLATTERS**

### **GRAZING BOARDS**

### **LATE NIGHT SNACKS**

### **CANAPÉ PACKAGES**

### **MARKET FESTIVAL FOOD STATIONS**

Includes 3 food stations (2 buffet and 1 interactive cooking station)

# COCKTAIL PACKAGES \_

## Platters and Boards

Designed for grazing, one platter per 10 people

### **CANAPÉ PLATTERS**

Traditional Japanese sushi and nori rolls (LG/LD)

Seafood fritto misto with lime aioli (LD)

Chicken skewers served with raita sauce (LG)

Toasted pita bread with Mediterranean dips (V)

Asian snacks with Asian dipping sauce (V)

Fried selection of dumplings with soy sauce (LD)

### **GRAZING BOARDS**

Purchase 10 boards to upgrade to a grazing station

Fine cheese board with Kenilworth selection of cheeses, fig jam, dried fruit, muscatel and crackers (LG/V)

Antipasto board with a selection of pickled vegetables, olives, sun-dried tomatoes and marinated feta (LG)

Charcuterie board with a selection of local cured meats (LG/LD)

Vegetarian board with honey glazed carrots, vegetable crudites, grilled eggplant, roasted bell peppers, marinated feta, tahini yoghurt dip and focaccia bread (V)

### **LATE NIGHT SNACKS**

*Only available after 10pm*

### **CHIPS BOWL**

Large bowl of chips designed for 10 people

### **PIZZA'S**

Margherita, Meat lovers, Vegetarian

### **PLATTERS**

Asian fried snacks (30 items) with dipping sauce (V)

Assortment of Dumplings (30 items) with soy sauce (LD)

Assortment of Mini-Pies (30 items) with dipping sauces

Sliders - Mini Burgers with beef or chicken or field mushroom patty (10 items)

Hot dogs - served with ketchup, mustard and BBQ sauce (10 items)

Chicken skewers – with satay sauce (20 skewers)

# COCKTAIL PACKAGES \_

## CANAPÉ PACKAGES

Minimum of 20 guests

### Pre-dinner

3 x chilled and/or warm canapés served over 30 minutes\*

### Silver

6 x chilled and/or warm canapés served over 1 hour

### Gold

6 x chilled and/or warm canapés & 2 x substantial canapés served over two hours

**Platinum** 6 x chilled and/or warm and/or dessert & 3 x substantial canapés served over two and a half hours

## HOT SELECTION

Cauliflower popcorn with cumin yoghurt (V)  
Truffle mushroom arancini with aioli (V)  
Vegetable curry puffs with pineapple salsa (VG)  
Mini vegetable spring rolls with sweet chili sauce (VG)  
Grilled haloumi and prosciutto bites (LG)  
Teriyaki tofu skewers with fried onion (LG/VG)  
Chicken satay skewers with fresh chili and coriander (LD)  
Tandoori chicken kebab with cumin yoghurt (LG)  
Creamy chicken and mushroom vol-au-vent  
Southern style chicken with bell pepper coulis (LG/LD)  
Beef wellington, pan jus (LD)  
Beef meat balls with Napoli sauce and parmesan  
Honey soy glazed beef skewers with sesame seeds (LG/LD)  
Mini cheeseburger with cornichon  
Beef san choy bow (stir fry mince beef) (LG/LD)  
Pepper crust calamari twist with rich tartare sauce (LD)  
Beer battered local fish goujons with citrus mayo (LD)  
Panko crust prawn with Asian dipping sauce (LD)  
Lamb kofta with baba ganoush (LD)  
Harissa lamb loin, labna and pomegranate (LG)  
Pork belly bites with apple chutney (LG/LD)  
Assorted dumplings with dipping sauce (LD)

## SUBSTANTIAL CANAPE MENU

Butter and sage orecchiette (V)  
Hokkien noodle with Asian veg (VG)  
Butter chicken with basmati rice, pappadum (LG)  
Kung pao chicken with fried noodles (LD)  
Chicken pesto and sun-dried tomato risoni pasta  
Chicken ragout with soft polenta (LG)  
Fish and chips (LD)  
Salt and pepper calamari and chips (LD)  
Teriyaki salmon with furikaki rice (LG/LD)  
Beef medallion with rosemary crushed potato and Madeira jus (LG)  
Beef casserole with truffle mash (LG)  
Slow braised lamb with sweet potato chips and mint jam (LG/LD)

## DESSERT SELECTION

60% dark chocolate mousse, milk chocolate zest (LG/V)  
Chocolate brownie, vanilla chantilly and chocolate waves (V)  
New York cheesecake, mixed berry coulis, raspberry dust (V)  
French bakehouse assorted profiteroles  
Mini lemon meringue tart, citrus dust (LG)  
Chocolate torte with dark chocolate glaze and curly chocolate  
Selection of assorted petit four  
Salted caramel slice (LG/V)  
Vanilla slice (V)  
Mini strawberry tart (LG/V)

## CHILLED SELECTION

Whipped Danish feta, sun-dried tomato and basil tartlet (V)  
Heirloom tomato, cherry bocconcini and basil skewers (LG/V)  
Fig jam and blue cheese tartlet (V)  
Mini vegetable frittata, tomato salsa (V)  
Goat cheese and red onion jam tartlet (V)  
Savory mini pancake, goat cheese, sundried tomato and baby herbs (V)  
Smoked salmon & dill crème fraiche blinis  
Mooloolaba prawns, shaved cucumber and citrus mascarpone (LG)  
Grilled garlic prawns with Marie rose sauce  
Kingfish ceviche with citrus, red onion, coriander and chili (LG/LD)  
Crab mini tart with mango & corn salsa (LD)  
Smoked chicken with Nam Jim and papaya salad (LG/LD)  
Chicken liver pate, lavosh, seeded mustard  
Beef carpaccio with chimichurri (LG/LD)  
Hoisin style pecking duck pancake (LD)  
Assorted sushi with dipping sauce (LG/LD)

# COCKTAIL PACKAGES

## MARKET FESTIVAL FOOD STATIONS

Minimum of 60 guests

### Market Festival Food Station

Includes 3 food stations (2 buffet and 1 interactive cooking station)

### Additional Food Stations

#### Interactive Upgrade

Additional interactive cooking stations (maximum of 4 per event)

^ denotes interactive cooking station available

#### Pizza^

Select 2 pizzas to be served on 6-inch pizza bases

Vegetarian – Exotic mushroom, red onion and mozzarella (V/LGO/LDO)

Margherita – Napoli sauce, basil and mozzarella (V/LGO/LDO)

Chicken pesto- Tomato base chicken, pesto, red onion and mozzarella (LGO/LDO)

Tandoori chicken - Spiced chicken, spinach, onion and yoghurt drizzle (LGO/LGO)

Hawaiian - Ham, pineapple and cheese (LGO/LDO)

Diavola – Hot salami, grilled pepper, mozzarella and chili flakes (LGO/LDO)

#### Wok Station^

Vegetarian fried rice (VG)

Singapore noodles served with crispy chicken (LD)

Hokkien lemongrass beef noodles topped with bean sprouts (LD)

#### Carvery Station^

Select 2 meats to be served with corn on the cob, Yorkshire pudding and roasted root vegetables

Roast beef with mustard seed & gravy (LG)

Roast lamb with mint sauce & red wine jus (LG)

Roast pork loin with apple sauce & red wine jus (LG)

#### Paella Station^

Smokey chicken and chorizo paella

Seafood paella (LGO)

Vegan paella (VG/LD)

#### Gyros Station^

Chicken souvlaki (LG)

Lamb souvlaki (LG)

Capsicum and mushroom roast (VG/LG/LD)

Pita bread (LGO)

Accompaniments of mixed leaves, tomato, cucumber, red onion, feta, olives & sauces

#### Pasta

All menu items served with penne pasta

Alternate pasta, including gluten free available on request

Puttanesca sauce (VG)

Chicken alfredo

Beef brisket bolognese

#### Curry

All menu items served with basmati or jasmine rice and naan bread

Red beef curry (LG)

Butter chicken (LG)

Mixed vegetable korma (LG)

#### Nachos & Tacos

Served as build your own

Spiced grilled chicken (LG/LD)

Pulled pork (LG/LD)

Crispy barramundi (LD)

Seasonal vegetable mix (VG/LG)

Soft tacos and nachos

Accompaniments of shredded lettuce, corn salsa, guacamole, sour cream, chipotle mayo, mango chili jam, shredded cheese and jalapeno (V)

#### Mini Burgers

Served as build your own

Brioche burger buns & Gluten free buns

Your choice of 3 proteins

Wagyu beef patty

Grilled chicken patty

Crispy fish fillets

Pulled pork

Field mushroom (VG)

Accompaniments of mixed lettuce, tomato slices, caramelized onion, cheddar cheese slices, vegan aioli, tomato relish, tomato sauce, hot chilli sauce, BBQ sauce, American mustard

#### Ice Cream Station

Assortment of Maleny Dairies gelato

Ice cream cones & cups

Condiments

LG Low Gluten | LD Low Dairy | LGO Low Gluten Options Available | LDO Low Dairy options Available | V Vegetarian | VG Vegan