Canapé/Grazing Menu

Please note these are sample menus and are subject to change including pricing

Recommended Canapé Packages - Effortless Elegance

These packages are designed to make your event planning effortless. With a wide variety of delicious, bite-sized canapés, flavourful bowls, and beautifully styled grazing tables, we provide the perfect solution for offering your guests a sophisticated and stress-free dining experience.

1 Hour	
4 Canapés	24pp
2 Hours	
6 Canapés & 1 Bowl	50pp
4 Hours	
5 Canapés, 1 Bowl & 1 Grazing Station	70pp
6 Hours	
6 Canapés, 2 Bowls & 2 Grazing Stations	95pp

Pre-Dinner Upgrade — 20pp

Parmesan & rosemary gougère, truffle mustard

Smoked kingfish pâté, smoked daikon, blini

Glass of sparkling wine

Additional items will be charged at

Canapés	6pp
Bowls	15pp
Grazing Stations	15pp

All prices are GST exclusive

Please note our menus change seasonally; selections and pricing may differ at the time of your event.

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1 Hour

4 Canapés — 24pp

2-3 Hours

6 Canapés & 1 Bowl — 50pp

4-5 Hours

5 Canapés, 1 Bowl & 1 Grazing Station — 70pp

Build Your Own Canapé Package — POA

Select your own mix of canapes, bowls and grazing stations from the options on the next two pages.

Welcome bubbles on arrival, or champagne toast at time of your choosing

Cloudy Bay "Pelorus" Methode Traditionnelle, Marlborough — 15pp
Moët & Chandon Impérial Brut, Champagne — 20pp

Pre-Dinner Upgrade — 20pp

Parmesan & rosemary gougère, truffle mustard

Smoked kingfish pâté, smoked daikon, blini

Glass of sparkling wine

Additional items will be charged at

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Canapé Choices

Ocean

Smoked mussel pâté, pickled daikon, blini

Miso cured salmon, horseradish crème, cos

Kingfish pastrami, carrot, olive oil GF DF

Garden

Parmesan & rosemary cheese bread, truffle mustard V

Tarragon doughnut, mushroom marmalade, spiced honey DF

Smoked tomato tartare, caper, cornbread toast

Corn whip, coriander, jalapeño, lime GF

Farm

Seared lamb loin, pink peppercorn cream, thyme crisp GF

Ham hock scotch egg croqutte, wholegrain mustard DF

Pork, fennel seed & parmesan sausage roll, tarragon mustard

Crispy chicken, broiche, maple

Sweet

Dark chocolate brownie with hazelnuts & almonds V GF

Almond friand, raspberry, buffalo yoghurt GF

Oreo cube, oreo crumb mousse, salted caramel brownie, dark chocolate glaze

Whipped coconut panna cotta, strawberry, vanilla shortcake GF DF

Bowl Choices

Cold

Hot smoked salmon, fennel, citrus, horseradish GF DF

Courgette salad, goats cheese, pistachio, mint GF DFA

Hot

Blackened chicken thigh, tabouleh, cucumber yoghurt GF DFA

Slow cooked beef cheek, tomato, gremolata, mashed Agria GF

Sweet

Eton mess, brown sugar meringue, lemon cream, doris plum

Vanilla cheesecake mousse, hazelnut crumble, soaked cherries, thyme syrup

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Grazing Station Choices

Cheese

Whitestone brie with quince paste, fresh grapes, lavosh & sourdough. Smoked cheddar paired with poached apple, organic rye bread & thyme crackers. Peninsula blue with pickled walnuts, honeycomb & linseed crackers

Meat

A selection of cured New Zealand salamis, pâté, roast meat, pickles, preserves & house made foccaccia | +6pp

Fish

Cured salmon, smoked mussel pâté, kingfish pastrami, pickled daikon, lemon wedges & sourdough | +6pp

Platters - Shared Indulgence

Perfect for groups of around 30, our platters offer a generous and modern grazing alternative to traditional canapés.

Savoury Platters

Whole wheel of Whitestone brie, quince paste, grapes, lavosh & sourdough	280
Smoked cheddar, poached apple, fig jam, organic rye bread & thyme crackers	260
Peninsula blue, pickled walnuts, honeycomb, linseed crackers & fig bread	260
Cured New Zealand meats & salamis, pickles, preserves & crusty baguette	320

Late Night Snack Platter | $220

Beef sliders, gouda, burger sauce, pickles | Fried chicken with aioli | Roasted mushroom and parmesan arancini | Shoestring fries with tomato sauce

Dessert Platter | $180

Dark chocolate brownie | Rhubarb & almond friand | Brown sugar pavlova with lemon curd, cream & roasted plum | Passionfruit & raspberry lamington

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