

# CANAPÉ PACKAGE



THE EPPING CLUB  
EVENTS COLLECTION

## CANAPÉ PACKAGE 1

Selection of  
4 hot and 4 cold canapés

## CANAPÉ PACKAGE 2

Selection of  
5 hot and 5 cold canapés

## CANAPÉ PACKAGE 3

Selection of 6 cold and 5 hot  
canapés with 1 substantial or 1 sweet

## PACKAGE INCLUSIONS

- 3-hour event duration
- Cocktail style furniture with comfortable lounges and chairs, soft background music *(optional)*
- Your choice from 3 catering options
- Portable bar in your room
- Room hire and minimum numbers apply, speak to your coordinator.

## BEVERAGE OPTIONS

**BEVERAGE OPTION MUST BE  
SELECTED TO BOOK THIS PACKAGE.**

Speak to your coordinator  
for the most current offer.

Terms & conditions apply. Minimum numbers and minimum beverage spend per person applies. Images are representative only.

# CANAPÉ MENU

PLEASE SELECT ITEMS FROM EACH COURSE

## COLD

Tomato basil & Parmesan Bruschetta (NF, Veg)  
Avocado Pico de Gallo Tostada (DF, GF, NF, V)  
Smoked Salmon, Cream Cheese,  
Beetroot Relish on Crostini (Pesc)  
Caprese Skewer (GF, NF, Veg)  
Prosciutto, Baby Bocconcini, Basil Skewer. (GF, NF)  
Smoked Chicken, Celery & Mayo Tartlet (DF, NF)  
Feta, Semidried Tomato and Baby Herbs Tartlet (Veg)  
Caramelised Onion & Goats Cheese Tartlet (Veg)  
Roasted Beef, Caramelised Onion & Parmesan Tartlet (NF)  
Prawn Cocktail Cup (Pesc)

## HOT

Vegetable Spring Roll with Sweet Chilli Sauce (V)  
Cheese Arancini with Aioli (Veg)  
Gourmet Mini Beef Pie with Tomato Relish (NF)  
Sausage Rolls with Tomato Relish (NF)  
Lemon Chicken Skewer with Tzatziki (GF, NF)  
Lamb Kofta with Tzatziki (DF, GF, NF)  
Spiced Beef Empanada (NF)  
Chicken & Vegetable Empanada (NF)  
Vegetable & Sweet Potato Croquette (GF, Veg)  
Ricotta & Spinach Pastizzi (Veg)  
Chicken Wing Tulips with Hot Sauce and Mayonnaise (DF, NF)  
EACH ADDITIONAL HOT CANAPÉ \$4pp

## OPTIONAL EXTRAS

### SUBSTANTIAL \$8.50ea

Mini Beef Slider with  
Cheese & Tomato Relish  
Mini Falafel Slider with  
Cheese & Humus (NF, Veg)  
Chicken Asian Noodle Box (DF, NF)  
Gnocchi Napolitana with  
Parmesan & Parsley (NF, Veg)  
Egg & Vegetable Fried Rice (DF, NF, Veg)  
Fish & Chips Box with Tartare Sauce  
and Lemon (DF, NF, Pesc)  
Barbeque Pork Bao Bun (DF, NF)  
Teriyaki Chicken Bao Bun (DF, NF)

### SWEET CANAPÉS - PETITE \$3.50ea

Lemon Meringue Pie  
Chocolate Éclair  
Chocolate Brownie  
Pavlova  
Strawberry Tart  
Fruit Tart  
Lemon Curd Tart  
Passionfruit Tart

### GRAZING STATION \$35pp

Charcuterie board, selection of  
Australian and International cheeses,  
dips, olives, nuts and crackers

## PLATTER UPGRADES

### MENU UPGRADES

PER LARGE PLATTER, SUITABLE FOR 10 PEOPLE

Seasoned Wedges with Sour Cream and Sweet Chili (NF) ..... \$32  
Fish and Chips with house made Tartare Sauce (DF, NF) ..... \$85  
Fresh Seasonal Fruit Platter ..... \$95  
Buffalo Chicken Wings with Ranch Dressing (NF) ..... \$75  
Assorted Nori and Nigiri (DF, NF) ..... \$95  
Salt and Pepper Squid, Chipotle Mayonnaise (DF, GF, NF) ..... \$85

### VEGETARIAN MENU OPTIONS

Vegetable Samosas with  
Mint and Tamarind Chutney (NF) ..... \$55  
Vegetable Spring Rolls with  
Sweet Chilli Mayonnaise (DF, NF) ..... \$55  
Assorted Vegetarian Quiches (NF) ..... \$55  
Vegan Falafel with Romesco Sauce (DF, GF, NF, V) ..... \$55  
Mushroom Arancini with Lemon Aioli (NF) ..... \$55  
Sambousek ..... \$55

Any requests for vegetarian or special dietary requirements can be catered for.  
To add more items for each course (at an additional cost), please consult your coordinator.

DIETARY KEY: DF Dairy Free | GF Gluten Free | NF Nut Free | Pesc Pescetarian | Veg Vegetarian | V Vegan