



IN RESTAURANT CANAPÉ PACKAGE

Our canapé package features both cold and warm savoury options, as well as sweet options, served here at Room with Roses for a minimum of 20 guests.

Select from our Cocktail & Wine List by the glass/bottle or we can also offer beverage packages.

Unlimited filter coffee & English Breakfast tea is available at \$5 pp.

- **Menu 1.)** 4 canapé selections served continuously (1.5 hours, ideal entrée replacement or corporate gathering) **\$39pp**
- **Menu 2.)** 7 canapé selections served continuously (2 hours) **\$48pp**
- **Menu 3.)** 4 canapé selections served continuously (2 hours, main meal replacement when aided by 1 large charcuterie OR fruit station) **\$48pp**
- **Menu 4.)** 4 canapé selections served continuously (2 hours, main meal replacement when aided by 1 medium charcuterie AND 1 medium fruit station) **\$48pp**
- **Menu 5.)** 10 canapé selections served continuously (3 hours) **\$59pp**
- **Menu 6.)** 7 canapé selections served continuously (3 hours, main meal replacement when aided by 1 large charcuterie OR fruit station) **\$59pp**
- **Menu 7.)** 7 canapé selections served continuously (3 hours, main meal replacement when aided by 1 medium charcuterie AND 1 medium fruit station) **\$59pp**

Terms & Conditions

Out of hours bookings – by arrangement (extra charges may apply.) Minimum 3 business days' notice required for booking. Deposit – 30% at time of booking.

Deposit refundable as follows: – more than 72 hours' notice: 100% refund, 48-72 hours' notice: 50% refund, less than 48 hours – no refund.

Final confirmation of guest numbers required 2 business days prior to booking. Final payment to be made on confirmation of final numbers.



CANAPE SELECTIONS

COLD CANAPES

- Selection of ribbon sandwiches
- Crudites (raw vegetables) with dipping sauces (v)
- Fresh herb and caramelised onion cream cheese log on melba toast (v)
- Blue cheese, pear and prosciutto bruschetta
- Coconut chicken and Asian salad rice paper rolls (gf)
- Smoked salmon, crème fraiche and caper on cucumber rounds (gf)
- Herb crepe roulade filled with smoked salmon, cream cheese and dill (gf)
- King prawn and avocado nori rolls with soy and ginger dressing (gf)
- Rare roast beef with horseradish cream en croute
- Cos lettuce cups a choice of fillings: prawn cocktail; chicken Waldorf salad; coconut chicken

WARM CANAPES

- Mini ham and cheese croissant
- Corn, mint and feta fritters with sour cream and chive dipping sauce (v)
- Camembert, mushroom and caramelised onion tartlet (v)
- Cheese and asparagus mornay profiterole (v)
- Mushrooms stuffed with onion, bacon and cheese (gf)
- Smoked salmon croquette with dill cream sauce
- Pea, mint and feta frittata (gf, v)
- Mini creamy tarragon chicken pies
- Roast pumpkin arancini with a roasted tomato dipping sauce (v)
- Cocktail lamb and rosemary sausage rolls with mint dipping sauce
- Mini beef & burgundy pies with red onion jam

SWEET SELECTION

- Fresh and dried fruit dipped in chocolate (gf)
- Luscious carrot cake with cream cheese frosting
- Banoffee tartlet
- Tangy lemon meringue tartlet
- Fresh fruit and custard tartlet
- Mini eclairs with a variety of fillings
- Chocolate cup with mango curd (gf)
- Macarons – mixed flavours (gf)
- Chocolate and walnut brownie (gf)
- Our own handmade shortbread and sweet biscuits
- (November & December Only)
- Rum balls
- Fruit Mince Tarts