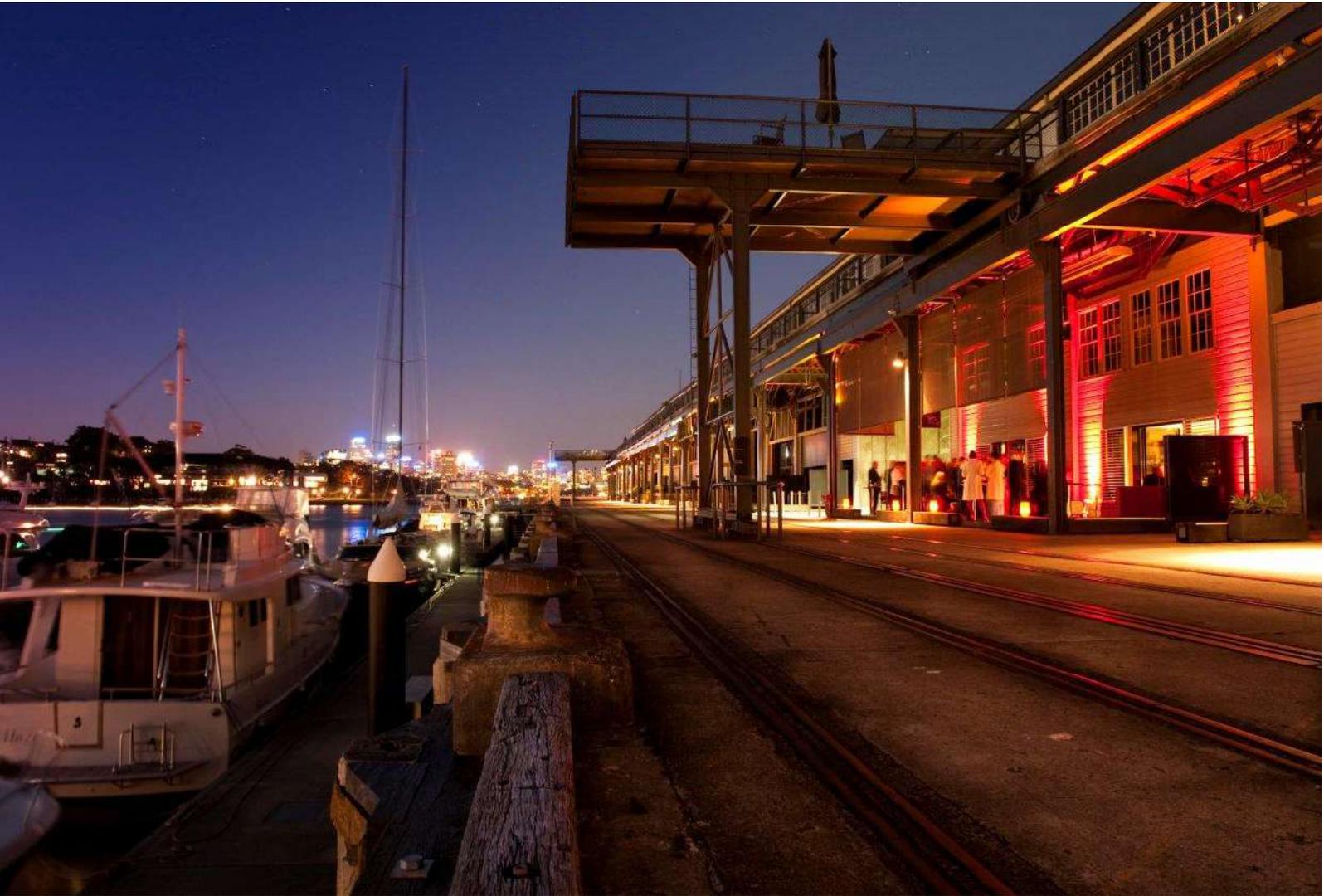


Canape Cocktail Private Event Planning



Our philosophy for hosting your canape cocktail party is simple.

Provide personalised, friendly, attentive and professional food and beverage service with a substantial finger food menu.. Add to that our experienced hands on event management team, an intimate heritage wharf surroundings and we will make not only you, but also your guests feel like they are the party of the year..(or decade!)

With immediate interaction with your guests on arrival, we set the tone for the night, encouraging them to enjoy this standing dinner and assure them by constantly returning with platters of canapes and lots of drink top ups, that they will not miss out nor go hungry.

We know from experience that with some guests we are possibly battling a cynical approach to canapé service as a full standing dinner. Because of this we serve canapés in an intensive manner from approximately 20 minutes into the night up to approximately 2 hours after the arrival time.

Assisting this is our canapé menus which are substantial, handmade on the premises, and include many hot items.

This helps make the menu feel nourishing and filling.

Also, because the venue is intimate we know how to ensure ALL your guests are constantly being offered food.

No one gets hidden nor can 'hide' from us.

Lastly, If you can inform us beforehand, all vegetarians, vegans, coeliac and other dietary needs we will also be well looked after on the night.

Canape Cocktail Private Event Planning

Our favourite Canape menu

18 canapes PP - Our Highly Recommended and Substantial Menu

Fresh herb and gruyere cheese arancini with aioli (v)

Mini pizza rounds with roasted sweet pumpkin, sundried tomato and basil pesto (v)

Pumpkin and sage tortellini with beurre noisette (v)

Chargrilled Riverina lamb backstrap with rosemary marmalade (m, gf)

Roasted Peking duck, shallot and hoisin pancake (m)

Chilli, salt & pepper squid skewers with coriander (s, gf)

Smoked Salmon and white bean rotolo on cucumber (gf)

Gremolata chicken goujons with parsley mayo (m)

(2 each of the above 8 items)

Mini beef burgers with caramelised onion, seeded mustard mayo, and rocket (m)

Fresh battered fish and chips cones with tartare sauce (s)

(1 each of the above 2 items)

\$66.00 per head inc gst

Plus suggested add ons

Fresh shucked oyster with mignonette dressing (gf) \$4 each

Braised pork belly with chilli lime dressing, shallots and steamed rice (gf) \$9 each

Mini lemon meringue tarts. \$3 each

Other Canape Options

Canape Cocktail Private Event Planning

Vegetarian/ Vegan canapés

- Herb and gruyere cheese arancini with aioli
- Pumpkin and sage tortellini with beurre noisette
- Olive, fetta and caramelised onion pisaladier (mini tartlet) (can be vegan)
- Mini pizza rounds with roasted sweet potato, sun dried tomato and basil pesto (can be vegan)
- Potato and goats cheese croquette with coriander mayo
- Roasted beetroot and goat's cheese mousse tart (can be vegan)
- Zucchini fritter with cherry tomato and petite basil (gf) (vegan)
- Caponata and feta tartlet (can be vegan)
- Vietnamese rice paper rolls (vegan)

Seafood canapés

- Chilli, salt & pepper squid skewers with coriander (gf)
- Smoked Salmon and white bean rotolo on cucumber (gf)
- Lime and paprika marinated chargrilled tuna (gf)
- Fresh battered fish and chips cones with tartare sauce (**substantial**)
- Fresh shucked oyster with mignonette dressing (gf)
- Prawn and coriander rice paper rolls (gf)

Meat canapés

- Gremolata chicken goujons with parsley mayo
- Chargrilled Riverina lamb backstrap skewers with rosemary marmalade (gf)
- Mini beef burger with caramelized onions, seeded mustard and rocket (**substantial**)
- Roasted peking duck, shallot and hoisin pancake
- Braised pork spring rolls with pear chilli dipping sauce
- Spiced lamb kofta with tzatziki (gf)
- Meat ball 'spoons' with Napoli sauce and reggiano (gf)
- Rare beef skewers with chimichurri dressing. (gf)

Substantial optional extras served in Noodle boxes

- Wild mushroom risotto with brie, white truffle oil, parmesan and rocket (v, gf) \$9
- Braised pork belly with chilli lime dressing, shallots and steamed rice (gf) \$10
- Red curry with Atlantic salmon, cherry tomato, pineapple, coriander and steamed rice (s, gf) \$11

Sweet canapés

- Macadamia and white chocolate shortbread biscuits \$2 each
- Mini lemon meringue tarts \$3 each
- Chocolate truffles (gf) \$3 each



Canape Cocktail Private Event Planning

Beverage Menu service

Service

As for all other aspects of the venue our philosophy is for personalised and attentive drinks service. Drinks are available at the bar and freely poured all night around the room relative to the demand. We pride ourselves in having a drink in each guest's hand within 30 seconds of their arrival and guests not needing to ask for a top up or another beer. Top ups happen all night and at the risk of sounding negative - A glass **half full** is an **empty glass** in our book!

A choice of three fundamental payment options exist for your drinks on the night.

1. Fixed rate drink package (full length 4.5 hours service)

If you want to know the final cost of the event in total before you walk through the door then a fixed price can be set. A briefing on preferred drinks style and demographics will help us allocate the right amount of stock and should ensure an almost limitless supply for the period in question.

2. Fixed rate drink package (mid length 3.5 hours service)

This can suit a shorter event or a tighter budget with any drinks after 3.5 hours going on a separate bar tab. Again, a briefing on preferred drinks style and demographics will help us allocate the right amount of stock and should ensure an almost limitless supply for the period in question.

3. Drinks on consumption with an agreed minimum spend over the bar

This option is open to groups where the minimum spend for the date chosen had been exceeded.

Drinks are stocked according to a brief on preferred style, demographic and festive or otherwise nature of the event. This should ensure an uninterrupted supply for the period in question.

Pricing is available on request and somewhat dependant on the wines suggested or chosen.

Drinks are carefully stocktaked at the beginning of the event and again in the 5-10 minutes directly after the bar closes. This is done with the utmost integrity and accuracy and ensures that so long as the minimum spend has been achieved you will only pay for what has been consumed by your guests. **We don't keep a running total though**, so will not know until we check the stock consumed at the end of the night what the bar spend is. If you think you might like to get a mid event update on the bar tab we will need to arrange this well in advance.

Canape Cocktail Private Event Planning

Beverage Menu Options

Arrival Cocktails

As a great start to any night we recommend some simple but effective Cocktails on arrival. Please pre choose 2 of the below.

- Regal Rouge *Australian Vermouth Spritz*
- Aperol Spritz *Prosecco with Aperol, ice, orange and soda*
- Champagne Cocktail *Prosecco with Cointreau, sugar and orange zest*
- Pimms Cocktail *Pimms Number 1, dry ginger, lemonade, cucumber, and orange*

Cost \$8.00 per unit served, or **complementary as included in set priced packages below.**

Plus a choice of the following as either consumption or set price.

<p style="text-align: center;">Package A.</p> <p>Set price for 4.5 hours \$60.00 or 3.5 hours \$50.00 Cocktails on arrival Primo Estate Primo Secco, Sparkling NV <i>McLaren Vale SA</i> Chapel Hill Pinot Grigio <i>Adelaide Hills SA</i> Watson Family Vineyards Shiraz <i>Margaret River WA</i></p> <p style="text-align: center;">Plus above beer, soft drinks and coffee</p>	<p style="text-align: center;">Package B.</p> <p>Set price for 4.5 hours \$70.00 or 3.5 hours \$60.00 Cocktails on arrival Primo Estate Primo Secco, Sparkling NV <i>McLaren Vale SA</i> Mount Vernon Pinot Gris <i>Marlborough NZ</i> Jim Barry The Lodge Hill Shiraz 2015 <i>Clare Valley, SA</i></p> <p style="text-align: center;">Plus above beer, soft drinks and coffee</p>
<p style="text-align: center;">Package C.</p> <p>Set price for 4.5 hours \$90.00 or 3.5 hours \$80.00 Cocktails on arrival Deviation Road Altair nv Sparkling Rose <i>Adelaide Hills SA</i> Warramate Chardonnay <i>Yarra Valley Vic</i> Fromm La Strada Pinot Noir <i>Marlborough NZ</i></p> <p style="text-align: center;">Plus above beer, soft drinks and coffee</p>	<p style="text-align: center;">Package D.</p> <p>Set price for 4.5 hours \$120.00 or 3.5 hours \$100.00 Cocktails on arrival and Bollinger NV Champagne on arrival Deviation Road Altair nv Sparkling Rose <i>Adelaide Hills SA</i> Warramate Chardonnay <i>Yarra Valley Vic</i> Fromm La Strada Pinot Noir <i>Marlborough NZ</i></p> <p style="text-align: center;">Plus above beer, soft drinks and coffee</p>

All drink packages above will include the following beer and soft drink items.

Mornington Lager <i>Mornington Peninsula Vic</i> Stockade Brew Co. Chop Shop Pale Ale <i>Camden NSW</i> Stockade Brew Co. Sess Mid strength ale <i>Camden NSW</i> Hillbilly Organic Apple Cider <i>Bilpin NSW</i>	Vestal purified sparkling water Coke, Lemonade, Orange juice Espresso coffee on request
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Spirits

Although our spirits are normally unavailable during events and cocktails service is limited,
 RSA driven service of spirits can be discussed as required.

Please feel free to speak with us in regards to your personal drink preferences. If we can modify, we will.

Canape Cocktail Private Event Planning

Pricing breakdown inclusive of GST

Food

<u>Substantial canapes for a 5 hour event :</u>	\$66.00 per head
<u>Medium canapes for a 4 hour event :</u>	\$55.00 per head
<u>Light to medium canapes for a 3 hour event :</u>	\$44.00 per head

Beverages

4.5 hour Beverage package A:	\$60.00 per head
3.5 hour Beverage package A:	\$50.00 per head
2.5 hour Beverage package A:	\$40.00 per head
Or	
4.5 hour Beverage package B :	\$70.00 per head
3.5 hour Beverage package B :	\$60.00 per head
2.5 hour Beverage package B:	\$50.00 per head

Other Items

Room setup , hire and event management	\$500.00
Service on Food and beverage spend	10%

Optional extras for discussion (Not Included above)

<i>Optional Ceremony on site: \$500.00 inc gst (30 minutes at the start - water offered otherwise no drinks service)</i>	
<i>Children (drinks, simple meal & dessert):</i>	<i>\$25.00ea (\$20.00 if drinks are on consumption)</i>
<i>Optional Noodle boxed meal:</i>	<i>\$8.00 - \$10.00 per head depending on numbers</i>
<i>Optional DJ style music equipment hire:</i>	<i>\$250.00 (Option 2. In music section above)</i>
<i>Optional Plasma TV / HDMI hire:</i>	<i>\$110.00</i>
<i>Optional additional (Last) Half hour:</i>	<i>\$500.00 plus drinks consumed</i>
<i>3rd party meal (drinks, main meal):</i>	<i>\$25.00 ea</i>
<i>2 x Additional area heaters :</i>	<i>\$220.00</i>

(Please note that aside from food and beverage add ons, time and equipment inclusions to not add towards the minimum spend)

Deposit amount approx 10%

Usually \$550.00-\$1,100.00

In summary -Depending on the minimum spend for the night, your event should range from \$110.00-\$160.00 per head all inclusive of food, beverage, room hire, and gst.

Canape Cocktail Private Event Planning

Guide to minimum spends and room hire inclusions

How do your guest numbers look? multiply by your preferred menu and drinks package and then refer to our Minimum Spend Guideline below.

If you think you might not quite get there, please contact us and we will see if some savings can be made to book your event with us.

<p><u>September 2019/2020</u> Monday-Wednesday \$4400 Thursday - Friday \$6600 Saturday \$7700 Sunday \$6600</p> <p><u>October 2019/2020</u> Monday-Wednesday \$4400 Thursday - Friday \$7700 Saturday \$8800 Sunday \$6600</p> <p><u>November 2019/2020</u> Monday-Wednesday \$5500 Thursday \$7700 Friday \$8800 Saturday \$8800 Sunday \$6600</p>	<p><u>December 2019/2020</u> Monday-Wednesday \$6600 Thursday - Saturday \$9900 Sunday \$6600</p> <p><u>January 2019/2020</u> Monday-Wednesday \$4400 Thursday - Friday \$6600 Saturday - Sunday \$6600</p> <p><u>February 2019/2020</u> Monday-Wednesday \$4400 Thursday - Friday \$6600 Saturday- Sunday \$6600</p>	<p><u>March 2019/2020</u> Monday-Wednesday \$4400 Thursday - Friday \$7700 Saturday \$8800 Sunday \$6600</p> <p><u>April 2019/2020</u> Monday - Wednesday \$4400 Thursday- Friday \$6600 Saturdays \$8800 Sundays \$7700</p> <p><u>May 2019/2020</u> Monday - Friday \$4400 Saturdays- Sundays \$6600</p> <p><u>June, July August 2019/2020</u> All weekdays Min \$4400 All weekends Min \$5500</p>
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[Request a call back or make an enquiry about your planned event here](#)

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