



o v o l o
THE **VALLEY**

Cocktail Packages 2023

Cocktail Package Menus

Minimum 10 x guests

Minimum of 3 x canapes per person required

Canapes

\$6pp/per canape

Cold

- Beetroot kibbeh nayyeh cracker
- Kingfish kibbeh nayyeh cracker
- Premium oysters, zhoug, fried shallot

Hot

- Sesame falafel, tahini
- Haloumi doughnut, chilli jam
- Silverbeet and feta borek
- Lamb stuffed vine leaves

Flatbread/Manoushe (Lebanese Pizza)

\$6pp/per canape

- Old school hummus
- Smoked baba ganoush
- Goats curd, tomato salsa
- Zaatar, mushroom and persian feta
- Bloom providore plant based pide haloumi

Substantial Canapes

\$10pp/per canape

- Bloom providore plant based kofta, spiced tomato, tzatziki, tabbouleh
- BBQ cauliflower shawarma, green mango, curry leaf
- Plant based cheeseburger pita, cheddar, toum, tomato
- Fable mushroom pita, cucumber yoghurt, sumac onions
- Arabic tempura battered fish and chips
- Moroccan beef tagine, cous cous, almond
- Chermoula chicken skewer, harissa yoghurt

Desert Canapes

\$6pp/per canape

- Turkish delight
- Salted caramel and tahini truffle
- Chocolate and macadamia brownie
- Pistachio and orange blossom baklava

Note

- When ordering from the above canape options, we require that one canape item needs to be ordered to match the number of guests attending the event. For example, 10 x guests attending the event. We require 10 x Beetroot kibbeh nayyeh cracker to be ordered.

Cocktail Package Menus

Minimum 10 x guests

ZA ZA TA Board (Vegetarian)

\$250 - 10 x guests
\$450 - 20 x guests

- Seasonal vegetable crudites
- Hummus
- Aged tomato tapenade
- Marinate olives
- Fire charred peppers
- Marinated eggplant
- Beetroot kibbeh nayyeh
- Globe artichokes
- Pan fried haloumi with honey and lemon
- Flatbread/lavosh

Grazing Board

\$250 - 10 x guests
\$450 - 20 x guests

- Seasonal vegetable crudites
- Hummus
- Aged tomato tapenade
- Marinate olives
- Fire charred peppers
- Marinated eggplant
- Salt cured beef
- Pastrami
- Smoked salmon
- Flatbread/lavosh

Cheese Board

\$250 - 10 x guests
\$450 - 20 x guests

- Casa motta burrata
- Smoked clothbound cheddar
- Original stilton blue
- Miliwa camembert
- Honey baked brie
- Quince jam
- Muscatels
- Saffron poached pear
- Jerusalem spiced nuts
- Flatbread/lavosh

Sweets Board

\$250 - 10 x guests
\$450 - 20 x guests

- Turkish delight
- Pistachio baklava
- Salted carmel and tahini truffles
- Semolina citrus cake
- Chocolate and macadamia brownie
- Sumac strawberries dipped in white chocolate