

Canapé packages

PACKAGES



Canapé

One-hour package

Four canapes (2 cold, 2 hot) per person Price per person
\$38.00 pp

Two-hour package

Six canapes (2 cold, 3 hot, 1 sweet) per person \$51.00 pp

Four canapes (2 cold, 1 hot, 1 sweet)
& two substantials per person \$56.50 pp

Three-hour package

Eight canapes (3 cold, 3 hot, 2 sweet) per person \$66.00 pp

Six canapes (2 cold, 2 hot, 2 sweet)
& two substantials per person \$71.00 pp

Four-hour package

Eight canapes (3 cold, 3 hot, 2 sweet)
& two substantials per person \$85.00 pp

Optional extras

Additional canape – savoury \$7.50 pp

Additional canape – sweet \$5.50 pp

Additional substantial \$9.50 pp

Additional premium substantial \$11.00 pp

Speak with your Sales Manager to tailor a canape package to suit your event requirements.

Terms & conditions

Minimum spends are required.

Room set up / pack down charges may apply.

Prices are per person, and include GST.

Sunday and public holiday surcharges will apply.

Prices are valid until 31 December 2025, subject to availability.

PACKAGES



Canapé

Cold

Assorted rice paper rolls, nuoc cham v,vg

Smoked salmon gravlax, lemon crème fraiche,
extra virgin olive oil tart

Confit heirloom tomato, ricotta, basil bruschetta v

Wagyu beef tartare, brioche toast, horseradish mayo,
baby chives

Ratatouille, cheddar & thyme frittata, olive tapenade GF, v

Assorted nigiri futomaki, Japanese soy & chilli dipping sauce
v, VG options

Chicken & bacon terrine en croute, peach & muscatel chutney

Peking duck pancake, cucumber, spring onion, hoisin sauce

Tuna sashimi, ginger & spring onion relish, sesame crisp

Dietary code

GF = Gluten free

V = Vegetarian

VN = Vegan

DF = Dairy free



Canapé

Hot

Lamb & rosemary pithivier, tomato chutney

Pumpkin & mozzarella arancini, pesto sauce v

Dim sum (prawn har gow, chicken shao mai, vegetable dumpling), soy & chilli sauce v option available

Chicken shawarma kebab, raita sauce GF

Argentinian beef & chimichurri pie

Leek & parmesan croquette, capsicum essence v

Garlic prawn & nduja pizzette, stracciatella cheese

Moroccan spiced lamb meatballs, minted yoghurt

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MENU



Canapé

Substantial items

Beef rendang curry, fragrant coconut rice, coriander yoghurt GF

Buttermilk fried chicken, jalapeno coleslaw, lime mayo, poblano pickle salsa

Angus beef burger, American cheese, truffle mayo, pickles, brioche bun

Indian style lentils, sweet potato, pumpkin, cumin roasted cauliflower, saffron rice, fried curry leaves GF, VN

Crumbed mac & cheese bites, smoked cheddar, jalapeno & lime aioli V

Popcorn chicken, chipotle sauce

Premium substantial *(Additional charges apply)*

Harissa spiced lamb loin, grilled vegetables, mint labneh GF

Lobster roll, avocado, mayonnaise, celery, chives

Chicken & chorizo jambalaya

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MENU

Canapé

Sweet

New York baked cheesecake, berry gel, gold leaf v

Raspberry panna cotta, white chocolate, raspberry crumb GF

Lemon meringue pie v

Modern Opera slice, banana, macadamia, caramel GF, v

Mini pavlovas, fresh berries, citrus curd GF, v

Assorted macarons GF, v

Bailey's chocolate truffle v

Assorted mini tarts

Milk chocolate, freeze dried raspberries

White chocolate, yuzu flake

Dark chocolate, coconut soil

Salted caramel, nut praline

Terms & conditions

Menus may be subject to seasonal change.

Dietary requirements can be accommodated, please speak to your Event Manager.

Whilst Arts Centre Melbourne will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergen-free meals. This is due to the potential of trace allergens in the working environment and supplier ingredients.

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Food stations

Food stations are a great way to elevate your event. Whether you're offering a sweet dessert after a two-course meal, a grazing station with drinks for networking after a conference, or an Asian food station to complement your next cocktail party – these generous and flavour-packed stations will add something special to your event and provide a fresh, contemporary approach to dining.

Price per person

Classic grazing station

\$30.00 pp

Six Farms blue cheese

Long Paddock Banksia cheddar cheese

South Cape brie cheese

Quince

Crackers (*including gluten free options*)

Hummus

Dill cucumber pickles

Kalamata olives

Prosciutto

Saucisson

Dried apricots

Mixed nuts

Grapes

Fresh seasonal berries



Food stations

Asian food station

Nori chips

Edamame (roasted & salted)

Assorted nigiri futomaki

Peking duck pancake

Chicken tonkatsu rice paper roll

Tuna sashimi with sesame crisp, ginger & spring onion relish

Assorted condiments

Price per person

\$30.00 pp



Food stations

Price per person

\$30.00 pp

Dessert station

Build your own

Mini brookies (assorted flavours)

Chocolate sauce, white chocolate sauce, raspberry coulis, caramel fudge

Freeze dried raspberries, chocolate soil, slivered almonds, assorted fresh fruit

Grab & go

Assorted chocolate tarts

Baileys chocolate truffle

Crème brûlée

Macarons

Terms & conditions

Food stations can only be sold in conjunction with a conference, canape or plated package.

Minimum 50 guests are required to book a food station.

Minimum spends are required.

Labour charges may apply.

Prices are per person, and include GST.

Sunday and public holiday surcharges will apply.

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PACKAGES

Platters

	<i>Price per person</i>
Sandwich platter <i>(Three pieces per person)</i> Assorted ribbon sandwiches or point sandwiches	\$9.00 pp
Cheese platter Cheese, quince paste, dried fruits, mixed nuts, strawberries, crackers	\$17.50 pp
Charcuterie platter Chorizo, prosciutto, saucisson, pickles, olives, semi dried tomatoes, dolmades, hummus, artisan bread, grissini sticks	\$19.50 pp
Fruit platter Seasonal fruit platter	\$10.00 pp
Assorted chocolate tart platter <i>(Two pieces per person)</i> Milk chocolate, freeze dried raspberries White chocolate, yuzu flake Dark chocolate, coconut soil Salted caramel, nut praline	\$11.00 pp

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Contact us

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Arts
Centre
Melbourne

Conferences,
Meetings & Events

