

Canapés and bowls

Proud to be an #eatqld partner
promoting Queensland produce
and supporting local growers.



Canapés and bowls



Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, products containing gluten, fish, crustacean, soybean, lupin, sesame seeds and nut products. Please advise your Event Planning Manager of your guests' food allergies or intolerances.

Menus valid to 30 June 2027.

V VEGETARIAN All seafood is of
VEGAN VEGAN Australian origin unless
GF GLUTEN FREE otherwise labelled.
DF DAIRY FREE

Seasoned by
Queensland.

Cocktail packages

Minimum of 30 guests; service charges will apply for smaller groups. Canapé and bowl menus are for standing events only. For seated events, please refer to the dinner menus. Cocktail packages are one continuous service period and must align with the length of the whole event.

To upgrade to the gold beverage package **add \$5.25**

To upgrade to the platinum beverage package **add \$10.5**

One-hour canapés and beverage package - Option One **\$62.0**

Includes one hour silver beverage package.

Food only **\$38.0**

Chilled bowl

Zucchini, squash, buffalo fetta, kalamata olives,
mint pesto **V, GF**

Hot canapés

Cheeseburger spring roll, house-made tomato sauce

Smoked cod croquette, black garlic mayonnaise **DF**

Chicken skewer, honey and seeded mustard **GF, DF**

One-hour canapés and beverage package - Option Two **\$62.0**

Includes one hour silver beverage package.

Food only **\$38.0**

Chilled bowl

Steamed eggplant, rice, chilli, garlic, eschalot, light sesame
dressing **VEGAN, GF**

Hot canapés

Lamb kofta, preserved lemon mayonnaise **GF, DF**

Barramundi spring roll, nam jim dressing **DF**

Buttermilk fried chicken, jalapeño salsa verde, honey
mayonnaise **GF**

Premium one-hour platters and beverage package **\$70.0**

Includes one hour silver beverage package.

Food only **\$46.0**

Grazing platters (preset)

Selection of Borgo salami, cold cuts, Sunshine Coast
cheeses, artisan breads, chutney, pickles

Roasted, pickled and marinated Scenic Rim vegetable
crudités, Wombat Valley dips **V, GF, DF**

Hot canapés

Beef Wellington, mushroom, spinach

Bundaberg ginger beer battered Mooloolaba prawns, garlic
and tomato dressing **GF, DF**

Pork belly slider, Asian slaw, soy mayonnaise

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To upgrade to the gold beverage package **add \$5.25**

To upgrade to the platinum beverage package **add \$10.5**

Two-hour food and beverage package **\$85.5**

Includes two-hour silver beverage package.

Food only **\$54.0**

Grazing platter (preset)

Roasted, pickled and marinated Scenic Rim vegetable crudités, Wombat Valley dips **V, GF, DF**

Chilled bowls

Tandoori lamb, cauliflower rice, radish, tomato, blackcurrants, coconut raita **GF, DF**

Fragrant chicken and rice salad, toasted almonds, red onion, golden raisins, parsley, mint **GF, DF**

Hot canapés

Barramundi spring roll, nam jim dressing **DF**

Stuffed pumpkin flower, Moroccan spices, preserved lemon dressing **VEGAN**

Hot bowls

Beef brisket and brown rice, avocado, tomato, pickled pawpaw, mint and coriander salsa **GF, DF**

Mushrooms, Du Puy lentils, orecchiette pasta, pine nuts, kale, chiffonade herbs **VEGAN**

Premium two-hour food and beverage package **\$93.0**

Includes two-hour silver beverage package.

Food only **\$62.0**

Grazing platters

Selection of Borgo salami, cold cuts, Sunshine Coast cheese, artisan breads, chutney, pickles

Roasted, pickled and marinated Scenic Rim vegetable crudités, Wombat Valley dips **V, GF, DF**

Chilled bowls

Slow-cooked beef tataki, daikon slaw, pear gel **GF, DF**

Double smoked ham, orecchiette pasta, olives, tomato, pistachio pesto

Hot canapés

Seared scallop, cauliflower purée, jamon and smoked paprika crumb **DF**

Buttermilk fried chicken, jalapeño salsa verde, honey mayonnaise **GF**

Polenta fritter, pecorino cheese, bush tomato relish **V, GF**

Hot bowls

Chargrilled octopus paella, roasted pepper, green peas, lemon **GF, DF**

Brown butter gnocchi, roasted pumpkin, sage, pine nuts **V**

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To upgrade to the gold beverage package **add \$5.25**

To upgrade to the platinum beverage package **add \$10.5**

Three-hour food and beverage package **\$120.5**

Includes three-hour silver beverage package.

Food only **\$78.5**

Cold canapés

King prawn, strawberry gazpacho, avocado **GF, DF**

Selection of sushi **GF**

Chilled bowls

Fragrant chicken and rice salad, toasted almonds, red onion, golden raisins, parsley, mint **GF, DF**

Zucchini, squash, buffalo fetta, kalamata olive, mint pesto **V, GF**

Hot canapés

Cheeseburger spring roll, house-made tomato sauce

Smoked cod croquette, black garlic mayonnaise **DF**

Lamb kofta, preserved lemon mayonnaise **GF, DF**

Hot bowls

Smoked paprika chicken, pineapple salsa, tomato, red capsicum, jalapeño and soft herbs **GF, DF**

Mushrooms, Du Puy lentils, orecchiette pasta, pine nuts, kale, chiffonade herbs **VEGAN**

Premium three-hour food and beverage package **\$133.0**

Includes three-hour silver beverage package.

Food only **\$91.5**

Grazing platters

Selection of Borgo salami, cold cuts, Sunshine Coast cheeses, artisan breads, chutney, pickles

Roasted, pickled and marinated Scenic Rim vegetable crudités, Wombat Valley dips **V, GF, DF**

Chilled bowls

Mussel salad, shaved fennel, tomato, cannellini beans, oregano **GF, DF**

Double smoked ham, orecchiette pasta, olives, tomato, pistachio pesto

Hot canapés

Beef Wellington, mushroom, spinach

Bundaberg ginger beer battered Mooloolaba prawns, garlic and tomato dressing **GF, DF**

Sticky quail, Davidson plum and tamarind relish, toasted sesame **GF, DF**

Stuffed pumpkin flower, Moroccan spices, preserved lemon dressing **VEGAN**

Hot bowls

Red duck curry, roasted sweet potato, lychee, pickled cucumber **GF, DF**

Beef brisket and brown rice, avocado, tomato, pickled pawpaw, mint and coriander salsa **GF, DF**

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Cocktail packages continued

Minimum of 30 guests; service charges will apply for smaller groups. Canapé and bowl menus are for standing events only. For seated events, please refer to the dinner menus. Cocktail packages are one continuous service period and must align with the length of the whole event. Food service staggered for the first three-hour duration.

To upgrade to the gold beverage package **add \$5.25**

To upgrade to the platinum beverage package **add \$10.5**

Four-hour food and beverage package **\$145.0**

Includes four-hour silver beverage package.

Food only **\$99.0**

Chilled bowls

Mooloolaba prawn, Sicilian basil caponata, Garlic Love dip, aged parmesan **GF**

Fragrant chicken and rice salad, toasted almonds, red onion, golden raisins, parsley, mint **GF, DF**

Zucchini, squash, buffalo fetta, kalamata olives, mint pesto **V, GF**

Hot canapés

Cheeseburger spring roll, house-made tomato sauce

Chicken and taro dumpling **GF**

Lamb kofta, preserved lemon mayonnaise **GF, DF**

Stuffed pumpkin flower, Moroccan spices, preserved lemon dressing **VEGAN**

Pea and potato croquette **VEGAN, GF**

Hot bowls

Chargrilled octopus paella, roasted pepper, green peas, lemon **GF, DF**

Kimchi fried rice, furikake salt, wakame herb salad **VEGAN, GF**

Dessert bowls

Espresso martini: coffee financier, mascarpone cream, coffee mousse **GF**

Pavlova, blueberry and strawberry gum compote, citrus curd, bush nut crumb **GF**

Premium four-hour food and beverage package **\$150.0**

Includes four-hour silver beverage package.

Food only **\$103.0**

Cold canapés

Ratatouille tart, preserved lemon labna, sumac **V**

Torched yellowtail kingfish, shaved fennel, gin and finger lime dressing **GF, DF**

Chilled bowls

Tandoori lamb, cauliflower rice, radish, tomato, blackcurrants, coconut raita **GF, DF**

Grilled octopus, fregola, preserved lemon, cucumber, chickpeas, peppers, olives **DF**

Steamed eggplant, rice, chilli, garlic, eschalot, light sesame dressing **VEGAN, GF**

Hot canapés

Beef Wellington, mushroom, spinach

Seared scallop, cauliflower purée, jamon and smoked paprika crumb **DF**

Buttermilk fried chicken, jalapeño salsa verde, honey mayonnaise **GF**

Pork belly slider, Asian slaw, soy mayonnaise

Polenta fritter, pecorino cheese, bush tomato relish **V, GF**

Hot bowls

Karaage chicken, seasoned Japanese rice with furikake, Kewpie mayonnaise **GF, DF**

Brown butter gnocchi, roasted pumpkin, sage, pine nuts **V**

Dessert bowls

Stormy night: rum baba, ginger streusel, marinated pineapple, vanilla crème **V**

Strawberry-cello-misu: macerated strawberry, Savoiardi sponge, limoncello syrup, strawberry gel, mascarpone mousse

Canapés and bowls

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Create your own cocktail menu

Minimum of 30 guests; service charges will apply for smaller groups. Canapé and bowl menus are for standing events only. For seated events, please refer to the dinner menus.

For one-hour functions select up to two cold items and four hot items **\$43.0**

For one and a half hour functions select up to two cold items and five hot items **\$47.0**

For two-hour functions select up to three cold items and five hot items **\$55.0**

Cold canapés

King prawn, strawberry gazpacho, avocado **GF, DF**

Spanner crab blini, chilli, avocado purée, finger lime

Mooloolaba crab and corn frittata, chilli jam **GF**

Torched yellowtail kingfish, shaved fennel, gin and finger lime dressing **GF, DF**

Selection of sushi **GF**

Beef tartare, beetroot kraut, seeded mustard **GF, DF**

Roasted duck breast, calamansi gel, pumpkin purée, pepita crumb **GF, DF**

Garam masala chicken roulade, red bean purée, pickled grape **GF, DF**

Spanish omelette, chorizo spread, manchego cheese **GF**

Kangaroo and lemon thyme salumi, pigface relish, kohlrabi remoulade **DF**

Lamb, carrot hummus, mint verde **GF, DF**

Saltbush goat's cheese, tomato crouton, olive jam **V**

Ratatouille tart, preserved lemon labna, sumac **V**

Beetroot marshmallow, macadamia cream, sunrise dukkah **VEGAN, GF**

Grazing station add \$9.5

Selection of Borgo salami, cold cuts, Sunshine Coast cheeses, artisan breads, chutney, pickles

Roasted, pickled and marinated Scenic Rim vegetable crudités, Wombat Valley dips **V, GF, DF**

Hot canapés

Bundaberg ginger beer battered Mooloolaba prawns, garlic and tomato dressing **GF, DF**

Barramundi spring roll, nam jim dressing **DF**

Smoked cod croquette, black garlic mayonnaise **DF**

Seared scallop, cauliflower purée, jamon and smoked paprika crumb **DF**

Chicken and taro dumpling **GF**

Buttermilk fried chicken, jalapeño salsa verde, honey mayonnaise **GF**

Sticky quail, Davidson plum and tamarind relish, toasted sesame **GF, DF**

Chicken skewer, honey and seeded mustard **GF, DF**

Pork belly slider, Asian slaw, soy mayonnaise

Lamb kofta, preserved lemon mayonnaise **GF, DF**

Cheeseburger spring roll, house-made tomato sauce

Beef Wellington, mushroom, spinach

Polenta fritter, pecorino cheese, bush tomato relish **V, GF**

Stuffed pumpkin flower, Moroccan spices, preserved lemon dressing **VEGAN**

Salt and pepper battered mushroom, horseradish tomato sauce **VEGAN, GF**

Pea and potato croquette **VEGAN, GF**

Spiced cauliflower, curry mayonnaise **VEGAN, GF**

Dessert canapés

Yuzu meringue tartelette **V, GF**

Pineapple tarte tatin **GF**

Granny smith apple profiterole

Coconut, vanilla and strawberry indulgence **GF**

Hazelnut coffee opera **V, GF**

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Bowl food

Minimum order of 30 per item. Must be ordered for 100% of attendees.

Chilled bowls \$14.3 each

Mooloolaba prawn, Sicilian basil caponata, Garlic Love dip, aged parmesan **GF**

Grilled octopus, fregola, preserved lemon, cucumber, chickpeas, peppers, olives **DF**

Mussel salad, shaved fennel, tomato, cannellini beans, oregano **GF, DF**

Fragrant chicken and rice salad, toasted almonds, red onion, golden raisins, parsley, mint **GF, DF**

Tandoori lamb, cauliflower rice, radish, tomato, blackcurrants, coconut raita **GF, DF**

Slow-cooked beef tataki, daikon slaw, pear gel **GF, DF**

Double smoked ham, orecchiette pasta, olives, tomato, pistachio pesto

Zucchini, squash, buffalo fetta, kalamata olives, mint pesto **V, GF**

Steamed eggplant, rice, chilli, garlic, eschalot, light sesame dressing **VEGAN, GF**

Dessert bowls \$14.8 each

Peach margarita: peach panna cotta, lime tequila gel, cherry sponge, macadamia crumble **GF**

Stormy night: rum baba, ginger streusel, marinated pineapple, vanilla crème **V**

Espresso martini: coffee financier, mascarpone cream, coffee mousse **GF**

Strawberry-cello-misu: macerated strawberry, Savoiardi sponge, limoncello syrup, strawberry gel, mascarpone mousse

Pavlova, blueberry and strawberry gum compote, citrus curd, bush nut crumb **GF**

Hot bowls \$15.5 each

Chargrilled octopus paella, roasted pepper, green peas, lemon **GF, DF**

Prawn laksa, red curry paste, coconut cream, rice, spring onion, lime **GF, DF**

Karaage chicken, seasoned Japanese rice with furikake, Kewpie mayonnaise **GF, DF**

Tamarind glazed honey chicken, miso rice, shiitake mushroom **GF, DF**

Smoked paprika chicken, pineapple salsa, tomato, red capsicum, jalapeño and soft herbs **GF, DF**

Red duck curry, roasted sweet potato, lychee, pickled cucumber **GF, DF**

Irish pulled pork, pickled cabbage, celeriac purée, Guinness sauce **DF**

Beef brisket and brown rice, avocado, tomato, pickled pawpaw, mint and coriander salsa **GF, DF**

Mushrooms, Du Puy lentils, orecchiette pasta, pine nuts, kale, chiffonade herbs **VEGAN**

Kimchi fried rice, furikake salt, wakame herb salad **VEGAN, GF**

Brown butter gnocchi, roasted pumpkin, sage, pine nuts **V**

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Food stations

A minimum of four stations are required if no other food is selected. Stations can be selected to enhance stand up lunches - but must be ordered for 100% of attendees. Food station menus are for standing events only. For seated events, please refer to the dinner menus. Three-hour service duration. Minimum of 50 guests per station; service charges may apply for smaller groups.

Grazing station \$22.0

Selection of Borgo salami, cold cuts, Sunshine Coast cheeses, artisan breads, chutney, pickles
Roasted, pickled and marinated Scenic Rim vegetable crudités, Wombat Valley dips **V, GF, DF**
Pumpkin and goat's cheese arancini **V**
Lamb brochette **GF, DF**
Octopus, kipfler and chorizo sauté **GF, DF**

Indian station \$22.0

Butter chicken **GF**
Paneer and pumpkin dahl **V, GF**
Fragrant basmati rice **VEGAN, GF**
Roti, papadums **V**
Chutney, pickles, raita **V**

Dumpling station \$22.0

Duck and hoisin bun **DF**
Barbeque pork bun **DF**
Pumpkin and chicken dumpling
Vegetable siu mai **VEGAN**

Pizza station \$22.0

Meat lovers: Barbeque sauce, pepperoni, smoked ham, ground beef, cheese
Margherita: Pizza sauce, mozzarella, tomato, basil **V**
Chicken Alfredo: Cheese sauce, pesto chicken, spinach, red onion, parmesan

South West station \$23.0

Southern fried chicken **GF, DF**
Beef brisket, soft bun
Mac and cheese **V**
Slaw, ranch dressing **V, GF**

Queensland station \$25.0

Wagyu beef, caramelised onion **GF, DF**
Seared prawns **GF, DF**
Grilled Bundaberg vegetable **VEGAN, GF**
Cocktail potatoes **VEGAN, GF**
House slaw **VEGAN, GF**

Mexican nachos and taco station \$23.0

Beef carnitas **GF, DF**
Chicken chilli con carne **GF, DF**
Cauliflower tacos, sweet chilli golden glaze **V, DF**
Avocado, sour cream, chilli and lime **V, GF**
Corn and bean salsa **VEGAN, GF**
Corn chips **V, GF**
Tortillas **V**

Plant-based station \$21.0

Cauliflower pakora, chutney **VEGAN, GF**
Marinated rice, tofu, mushrooms, broccolini, kimchi **VEGAN, GF**
Eggplant tagine, capsicum, zucchini, onion, harissa spice **VEGAN, GF**
Salad of kale, chickpea, avocado, watermelon radish, sesame **VEGAN, GF**

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Native Australian station **\$22.0**

Slow cooked beef, Davidson plum, pepperberry jus **GF, DF**

Native thyme scented chicken, bush tomato relish **GF, DF**

Crocodile spring rolls

Crêpe and cannoli station **\$24.0**

Warm crêpes, assorted condiments **V**

Cannoli with chocolate hazelnut, limoncello and coffee fillings **V**

Vanilla soft serve ice cream **V, GF**

(machine subject to availability)

Dessert station **\$23.0**

Pot set yuzu cream, sesame crumble, pistachio genoise, mandarin gel, brandy-soaked cherry sauce **V, GF**

Mojito mint sponge, white rum syrup, coconut cream, lemon lime foam, coconut feuilletine **V, GF**

Stormy night: rum baba, ginger streusel, marinated pineapple, vanilla crème **V**