

CANAPÉ AND PLATTERS MENU



CANAPÉS

Ideal for a cocktail reception or stand up function to allow maximum networking.

**See individual prices
per person below.**

COLD CANAPÉS

- Sesame seared tuna(l), cucumber noodles, miso yoghurt dressing **GF**
- Smoked salmon(A), cream cheese mousse with dill
- Baked goat cheese and caramelized onion tarts with spring onion salad
- Truffled mushroom and thyme pâté on sea salt toast **V**
- Roasted beef crostini with basil pesto and garlic aioli
- Oysters(A) with finger lime dressing and wakame salad **GF** **DF**
- Roasted duck breast, dill sour cream, pickled spanish onions, pinenuts **GF**
- NT caught tiger prawns(A), mint Asian slaw, wonton chips
- Tomato tart with black olive crumble
- Prosciutto, rockmelon, bocconcini cheese and basil skewers **GF**
- Pina colada tarts with coconut mousse and candied lime
- Baileys callebaut chocolate truffles **V** **GF**
- Brulée waffle cones with hazelnut crumble
- Brandy custard choux buns

HOT CANAPÉS

- Green pea and mozzarella herb arancini **V**
- Baked chorizo in puff pastry with caramelised onion
- Coconut prawns(A), sour cream nori dip
- Steamed Shark Bay scallops(A), cardamon and carrot puree, black sesame dressing **GF**
- Traditional vegetable spring roll with sweet chilli sauce **PB**
- Goujons of barramundi(A) with lime aioli
- Chilli fried local squid(A), buttermilk ranch dressing
- Japanese prawn(i) and vegetable gyoza with light soy
- Satay of chicken with kaffir lime and peanut sauce **GF**
- Karaage fried chicken with sweet sake mayonnaise sauce
- Pork dumplings with black vinegar and chive sauce
- Onion bhaji with minted yoghurt sauce **V**
- Smoked beef brisket pie, mustard crust
- Vegetable curry samosa with spicy mango salsa **V**

Substantial canapés continued on next page >>>

Up to 1 hour package \$ 35.00
Choose two cold and three hot items

Up to 1.5 hours package \$ 41.50
Choose three cold and three hot items

Up to 2 hours package \$ 51.50
Choose three cold, three hot and one substantial item

Up to 2.5 hours package \$ 54.50
Choose three cold, four hot and one substantial item

Up to 3 hours package \$ 60.00
Choose four cold, four hot and one substantial item

Darwin Convention Centre
Welcome 2 hours package \$ 77.50
Choose two cold, two hot and one substantial item. Includes the Cellar Beverage Package.

Additional substantial item \$ 10.00

V Vegetarian **PB** Plant Base **DF** Dairy Free **GF** Gluten Free

All prices in AUD, inclusive of GST. Sunday and public holiday surcharges apply. Prices valid 1 July 2026 – 30 June 2027 and subject to change. Other dietary requirements can be catered for on request.

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SUBSTANTIAL ITEMS

- Roasted BBQ chicken with spring onions in a lotus bun
- Beef rendang, toasted coconut and salted peanuts with jasmine rice 
- Roasted lamb rump with Greek salad and lemon yoghurt 
- Turmeric spiced chicken biryani, lime wedge and coriander salad
- Butter chicken with cardamom rice 
- Pork and chive dumplings with chilli soy dressing, spring onions
- Coconut green curry fried tofu, kale, jasmine scented rice 
- Beef ravioli, pimento sauce, basil pesto and olives
- Barramundi(A) fish and chips with lemon aioli

Enhance your cocktail package with a speciality station.

OYSTER STATION

- Shucked Australian pacific oysters
- Condiments include: wakame, lemon, Japanese soy mirin dressing and tabasco

Stations will be activated and charged accordingly for the duration of the selected canapé package

Oyster Station \$14.00 per person

Street Food Stations can be added to any canapé package for \$16.00 per person, per station for the first hour

Duration of each station is 1 hour additional hour is \$10.00 per person

PLATTERS

*Hosting a working luncheon or needing to provide food for exhibitors and suppliers?
The platters offer an excellent selection of luncheon options.*

See individual prices below.

*Each platter is designed to serve
at least 10 guests.*

• Deli platter including prosciutto, sopressa, pastrami, leg ham, pickled mushrooms and vegetables with crusty bread selection	\$ 200.00
• Vegetarian antipasto of char grilled zucchini, eggplant, pickled mushrooms, capsicum, semi dried tomatoes, dolmades, Spanish and Kalamata olives, fetta cheese with crusty bread selection (V)	\$ 171.00
• Selection of cheeses, including cheddar, brie and blue cheese served with dried fruits, nuts, quince paste, crackers and crispbread (V)	\$ 185.00
• Selection of three house made vegetarian dips with crisp pita bread and toasted ciabatta (V)	\$ 88.00
• Pavlova platter with fresh strawberries, mango topping, kiwi fruit, whipped cream, toasted coconut, pistachio, raspberry coulis and chocolate drops (GF) (V)	\$ 100.00
• Corn chip platter with fresh guacamole, pico de gallo, coriander sauce, sour cream comer chipotle dip, cucumber and carrot sticks (V)	\$ 90.00
• Pulled olive tapenade stuffed cheesy scroll, spring onion topping	\$ 65.00
• Mixed selection of party pies, butter chicken, beef burgundy, Angus beef with BBQ and tomato sauce	\$ 95.00
• Duck liver pâté and mushroom pâté, baked crisp bread, house rosella jam, and vegetable pickles	\$ 90.00
• Platter of mixed sandwiches and wraps	\$ 90.00
• Sliced tropical and seasonal fruit platter (PB) (GF)	\$ 95.00
• House baked muffins (V)	\$ 72.50
• House baked assorted pastries and croissants (V)	\$ 93.50
• House baked cupcakes (V)	\$ 85.00
• Platter of assorted freshly baked cookies (V)	\$ 70.00
• Assorted house made mini quiches	\$ 85.00

(V) Vegetarian (PB) Plant Base (DF) Dairy Free (GF) Gluten Free

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