



CASTLEREAGH
Boutique Hotel

CANAPES FUNCTION MENU 2025

BRONZE PACKAGE, 4 CANAPES AT \$40 PER PERSON

SILVER PACKAGE, 6 CANAPES AT \$55 PER PERSON

GOLD PACKAGE, 6 CANAPES + 2 SUBSTANTIALS AT \$70 PER PERSON

CANAPES LIST

Chive tied peeking duck pancakes, hoisin
Oysters, Bloody Mary dressing (GF)
Fresh prawns, cocktail sauce (GF)
Truffled mushroom arancini, black garlic aioli (V)
California rolls, tamari soy (GF)
Tempura prawns, wasabi mayonnaise
Beef Bourguignon pies, tomato relish
Cajun chicken skewers, lemon yoghurt (GF)
Mediterranean lamb skewers, oregano, lemon (GF)
Lobster spring rolls, chili lime
Smoked salmon croûtons, cream cheese, dill
Goats cheese tarts, caramelized onion (V)
Kale and onion pakora, mint yoghurt (V/GF)
Vegetarian rice paper rolls, red Nam Jim (V)
Quiche Lorraine
Spinach ricotta pastizzi (V)

SUBSTANTIAL CANAPES AT \$12 EACH

Salt and Szechuan pepper squid, aioli
Angus beef cheeseburger slider, tomato relish, pickles
Mushroom haloumi slider, baby spinach, black garlic (V)
Thai beef salad, rice noodles, fresh mint, lime (GF)
Pork belly banh mi, pickled carrot, coriander
Pumpkin ravioli, burnt butter, sage (V)

PLATTERS

(MINIMUM OF 10 PEOPLE)

CHEESE PLATTER AT \$12 PER PERSON

Hard and soft cheese served with lavosh, crackers, quince paste, dried fruit and nuts

CHARCUTERIE PLATTER AT \$14 PER PERSON

Selection cured and sliced meats, pickled vegetables, olives, sourdough and lavosh

SANDWICHES PLATTER AT \$12 PER PERSON

(GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST)

House made sandwiches with a variety of breads and fillings

FRUIT PLATTER AT \$8 PER PERSON

Selection of sliced seasonal fruits

DESSERT PLATTER AT \$10 PER PERSON

Assorted individual desserts served with fresh berry compote