



ovolo
THE VALLEY

Wonder. Full.

Meetings and Events Packages 2025

Cocktail Package Menus

Minimum 10 x guests

Minimum of 3 x canapes per person required

Canapes

\$6pp/per canape

Cold

- Roasted beetroot and labneh blini
- Goats cheese and tomato tartlet
- Tahini and chorizo tartlet
- Natural rock oyster, lemon
- Bresaola and smoked cheddar tartine
- Smoked salmon, hummus and horseradish tartine

Hot

- Sesame falafel, tahini yoghurt, cucumber
- Halloumi doughnut, chilli jam
- Lentil and shitake dumplings, yoghurt, pine nuts
- Chargrilled vegetable kofta, green tahini, pistachio
- Prawns wrapped in jamon and kataifi
- Lamb shoulder cigar

Substantial Canapes

\$10pp/per canape

- Mushroom, halloumi and green chilli stuffed pita
- Shawarma spiced egg and mayonnaise stuffed pita
- Chicken, tomato and tahini stuffed pita
- Jerusalem spiced chicken skewer, harissa yoghurt
- Jerusalem spiced mushroom skewer, harissa yoghurt
- Beef slider, bbq sauce, pickles, toum
- BBQ cauliflower shawarma, spiced yoghurt, pickled kohlrabi
- Spiced eggplant mujadara fried rice, tangy mango sauce, crispy shallots
- Battered fish and chips, lemon aioli
- Moroccan beef tagine, warm cous cous, toasted almonds
- Honey harissa chicken wings, lime

Dessert Canapes

\$6pp/per canape

- Turkish delight
- Pistachio baklava
- Chocolate and macadamia brownie
- Semolina citrus cake
- Tahini and chocolate truffle

Premium Seafood Station

Natural rock oysters, king prawns,
Yarra Valley salmon caviar,
Kingfish ceviche served with lemon
and condiments

Price on request

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 Oysters to be ordered.
- Additional vegetarian substantial canape options available upon request

Cocktail Package Menus

Minimum 10 x guests

Cured meats mezze board

\$25pp

- aged bresaola
- pork and fennel salame
- smoked salmon
- persian feta
- marinated peppers
- charred eggplant
- house pickles
- hummus
- lavosh crackers
- stone baked pita bread

Plantd mezze board

\$25pp

- roasted beetroot kibbeh
- grilled halloumi
- sesame falafel
- persian feta
- marinated peppers
- charred eggplant
- house pickles
- hummus
- lavosh crackers
- stone baked pita bread

Cheese Board

\$20pp

- skillet baked brie
- honey, pistachio, cranberry
- seasonal fruit
- preserves and condiments
- lavosh crackers
- stone baked pita bread

Sweets Board

Served as small bites

\$20pp

- turkish delight
- pistachio baklava
- chocolate and macadamia brownie
- semolina citrus cake
- tahini and chocolate truffle

Note

- When ordering from the above board options, we require that each board is ordered to match the number of guests attending the event. For example, 10 x guests attending the event. We require a board to be ordered for 10 guests.