



Cocktail party

Suggested menu quantities

Please use the below suggestions as a guide. Our tailored quotes will specify any changes to these recommendations or additional menu suggestions to suit your event theme.

Select 6 canapés	suitable for up to 1.5 hours
Select 8 canapés	suitable for up to 2 hours
Select 10 canapés	suitable for up to 2.5 hours

Minimum guest numbers – we have a minimum of 20 guests

Wait staff

If you are looking for the wow factor, our onsite chefs & professional catering staff offer a personalised & professional service in your home kitchen or venue of choice. We recommend 1 chef & 1 function waiter per 20 - 40 guests. Hire charges are for an approximate 4 hour duration inclusive of travel time & arrival 1 hour prior to guest arrival. Best of all – no cleaning up afterwards...bliss.

Chef & waiter (minimum hire charge)	4 hour hire	\$320.00
Additional function waiters	4 hour hire	\$120.00
Drinks waiter – RSA	4 hour hire	\$160.00

Guest Confirmation

We understand that each event is unique & will provide you with a mouth watering quote to suit your style & theme. **We require a minimum of three working days notice for final guest numbers. This will form the basis of our billing.** We understand that there are last minute guest increases. We will endeavour to accommodate these increases.

Deposit & payment

Upon confirmation credit card details are required to secure your booking. 50% deposit of the total quote is required within 7 days of your event. Full payment is due on the day of your event.

Cancellation

If you were to cancel your booking within 7 working days prior to the event you will forfeit 100% of the total quote. If cancellation occurs outside of 7 working days you will forfeit 100% of your deposit.

Presentation

Cocktail napkins & serving platters are included in the cost. Our unique presentation will bring a touch of style to your party. Delicious food presented on oversized porcelain platters, rattan trays, banana leaves & palm leaf bowls, ensuring your event is unique.

Equipment hire

Hire equipment forms an important part of your event. Relish has established relationships with a number of reputable hire companies to assist with all of your function needs including linen, glassware, cutlery, crockery, marquees & furniture. Please contact us for a quote based on your requirements.

Costs – pricing includes GST



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We are always on the lookout for exciting new recipes & beautifully presented dishes. In consultation with Head Chef Lauren Deger, our Event Managers will create customised menus to suit your party needs.

Cold canapés – minimum 20 of 1 variety

Bruschetta w. vine ripened tomato, basil & goats cheese	\$2.75ea
Gravalax salmon w. mini herb pikelets & crème fraiche	\$3.30ea
Duck pancakes w. cucumber, shallot, chive & hoi sin	\$3.85ea
Vietnamese rice paper wrap w. prawn, salad, fresh mint, palm sugar & ginger nam jim	\$3.85ea
Potato & leek rosti w. smoked salmon, crème fraiche & chive	\$3.30ea
Veggie burger w. hommus, shredded carrot & sweet chilli jam	\$3.85ea

Hot canapés – minimum 20 of 1 variety

Mushroom arnacini w. roasted garlic mayonnaise	\$2.75ea
Crispy shredded coconut prawns w. sweet chilli jam	\$3.85ea
Steamed spinach & tofu dumpling w. ponzu dipping sauce	\$2.75ea
Duck & apple wonton w. sweet plum sauce	\$3.30ea
Thai fish cakes w. palm sugar & ginger nam jim	\$3.85ea
Shitake mushroom & leek spring rolls w. spicy plum sauce	\$2.75ea
Mini beef burger w. caramelised onion & mustard aioli	\$3.85ea
Traditional pork & fennel sausage roll w. pumpkin relish	\$2.00ea
Indian vegetable samosas w. minted yoghurt	\$3.85ea
Three bite pot pie – chicken & leek or beef & desiree potato	\$3.85ea
Mushroom & bacon pizza w. parsley, labna & shallots	\$3.30ea
Tika masarla chicken sticks w. minted yoghurt	\$3.85ea
Thai king prawn sticks w. fresh lime & aioli	\$3.85ea

Bowl food – little palm leaf bowls w. wooden fork - minimum 10 of 1 variety \$7.00ea

Thai coconut chicken & sweet potato curry w. steamed jasmine rice
Salt n pepper squid w. rocket & parmean salad, fresh lemon & aioli
Potato gnocchi w. fetta, pea & mint
Tomato & egg plant risotto w. dill crème fraiche
Vegetable tagine w. fragrent cous cous & minted yoghurt

Sweet canapés (minimum 10 of one variety) \$3.85ea

Salted caramel & chocolate tart
Lemon meringue tart
Macaroons – pistachio, chocolate, raspberry

Chocolate fountain – total wow factor! serves up to 100 guests \$365.00

Fruit stands – fresh fruit on tiered stands (includes stand hire) \$55.00

Kids meal - Served in a white cardboard box w. napkin (minimum 6)

Seasonal fresh fruit & marshmallow bamboo stick	\$15.00
Fairy bread hearts	
Chicken & celery roll	
Cheese cubes, cherry tomatoes & water crackers	