



## ***Petersons Cellar Door Canapé Function Packages***



### ***Duration of event:***

If having a cellar door canape function, the event must conclude by 9:00pm as to not disturb guests who may be staying in the guesthouse. Unless accommodation has been booked by your party, therefore extending finishing time to 10:00pm

### ***Standard canape package - \$60.00 per person (minimum numbers apply)***

- Selection of five standard canapés and one substantial canape
- Antipasto & cheese platters

### ***Premium canape package - \$80.00 per person (minimum numbers apply)***

- Selection of six standard canapés and two substantial canapes
- Antipasto & cheese platters
- Mini dessert buffet with two choices *OR* plating of your celebration cake (provided by you) on platters served with whipped cream and berry coulis with bowls of fresh fruit salad

## **Menus:**

### **Antipasto Platters – all the above packages include a grazing table consisting of:**

Cured meats, marinated vegetables, blue cheese, homemade dips, cheese, dried fruit, nuts, fresh fruit and house chutney. Served with toasted Turkish bread and crackers.

### **Cold selection**

Goat's cheese, fig paste and walnut crostini v, gf\*, df\*

Roasted onion and mascarpone tart with pear and prosciutto v\*, df\*

Seared beef tataki spoons with soy, and pink ginger gf\*, df

Barramundi ceviche with lime, melon, avocado and chilli gf, df

Blueberry salmon gravadlax on poppy seed crackers with caper and dill cream gf\*, df\*

Caprese salad bread tartlets (tomato, basil and bocconcini) df\*, v

Pumpkin, whipped fetta, honey, and rocket bruschetta gf\*, df\*, v

### **Hot selection**

Crispy salted barramundi croquettes with lemon and dill mayonnaise gf\*, df

Duck and Brie pastry tartlets with blackberry gel df, v\*

Flatbreads with spiced slow cooked lamb, labneh, herbs and pomegranate df\*, gf\*, v\*

Roasted vegetable and basil pesto mini pizzettas

Steamed buns with sweet and sticky pork and Vietnamese salsa verde df, v\*

Salt, pepper, and garlic prawns with zesty lime dipping sauce df, gf\*

Beef fillet skewers with porcini mayonnaise df, gf

Cauliflower and parmesan fritters df\*, gf\*

Roasted tomato and basil arancini with red pepper mayonnaise v, gf\*, df\*

V=vegetarian; gf=gluten free; gf\*=gluten free available; df=dairy free; df\*=df available

## **Substantial Canapes**

Portuguese style chicken slider rolls with salad leaves and aioli

Middle Eastern spiced roasted lamb leg with beetroot tzatziki & cous cous salad v\*,  
gf\*, df\*

Truffled 'cheesy mac' with crispy prosciutto

Beef, mushroom, and red wine mini pies

***Please feel free to discuss your menu options with us as we are not limited to what is on this page – we can be very flexible! Dietary requirements always catered for with notice***

## **Dessert**

### **Mini Dessert Buffet**

A selection of mini homemade desserts on a buffet table that can be eaten by hand:

- Sticky date pudding bites with butterscotch sauce and fresh cream
- Vanilla panna cotta shots with brandy snaps and orange syrup
- Mini tiramisu
- Chocolate and hazelnut brownie with ganache and fresh cream
- Baked tangy lemon tarts

### **Food add on's:**

- Add on additional standard canape - \$5pp per extra choice
- **Mini dessert buffet**  
A selection of mini desserts that can be eaten by hand (for full menu options please enquire):  
Two choices: \$10pp  
Three choices: \$15pp  
Four choices: \$20pp
- Fruit platters, cakeage, tea and coffee station – price available on request.

## **Beverages**

There are three options for drink service at your event:

- A cash bar where everyone buys their own drinks
- A bar tab of a set amount (the organiser of whom we will check in with throughout the night updating on how much is being spent)
- A beverage package which includes a range of beers, bubbles, soft drinks, wines and tea & coffee served unlimited throughout the period.  
A three-hour beverage package is \$40.00 per person

A four hour beverage package is \$50 per person

With the second two options when the tab reaches its limit or beverage package ends, we can then switch to a 'buy your own' cash bar.

***When making your booking or placing your order please inform us if any person in your party has a food allergy or intolerance. Whilst every effort is made to comply with best practices for handling food allergens, there is a minor risk that contamination may occur.***