



Canapé Menu

2.50 A piece

Cold

- Smoked salmon and chive pin-wheels
- Prosciutto and goats cheese cigars
- Chicken rice paper rolls citrus ponzu(vegetarian option available) (V)
- Seared tuna with spiced eggplant, feta, pine nut, mint salsa
- Duck pate, onion jam on toast
- Smoked lamb and hummus tartlet with tomato salsa
- Capsicum and goat's cheese roulade with an olive wafer (V)
- Pork and prune roulade with apple relish on toast
- Smoked chicken and walnut roulade with pickled pear and Dijon mayo

Hot

- Caramelized onion tartlet with semi-dried tomato and feta (V)
- Mushroom and pea arancini (V)
- Haloumi fritter & tomato relish (V)
- Goats cheese and leek galette (V)
- Cauliflower and cheese croquette with zucchini relish (V)
- Crumbed dates stuffed with merguez
- Chorizo and eggplant tortilla
- Lemon and parsley chicken goujons with lemon mayonnaise
- Salt cod cigars with lemon mayonnaise
- Crispy chicken and water chestnut wonton with plum sauce
- Chilli beef cigars with sour cream
- Crumbed pork belly with spiced apple

Oysters: 6.00 a piece

- Baked oysters with creamed leek and prosciutto crumbs
- Tempura oyster with cucumber and wakame salad
- Warm oyster with sauerkraut red wine dressing and crispy prosciutto



Substantial

5.00 A piece

- Lamb rib with hummus and tomato relish
- Prawn parcel with soy dressing
- Salt and pepper squid with lemon mayonnaise
- Braised beef, bacon and mushrooms with mash

Desserts

2.50 A piece

- Lemon curd and strawberry tart
- Dark chocolate and hazelnut brownie
- Tunisian orange cake with yoghurt

3.50 A piece

- Vanilla panacotta with an orange and mint salad
- Dark chocolate mousse & spiced strawberry
- Custard cigars with rhubarb

(Light canapé menu: 6x pieces approx \$15 a head)
(Substantial canapé menu: 12x pieces approx \$30 a head)

(V) Vegetarian



Staff

All hot cocktail and sit down functions will require staff

Chef \$45.00 per hour Monday to Friday

\$50.00 per hour Saturday -\$55.00 per hour Sunday

(Min: 4 hours)

Waiter \$40.00 per hour Monday to Friday

\$45.00 per hour Saturday-\$50.00 per hour Sunday

(Min: 4 hours)

Alcohol packages

We can arrange all wine, beer and soft drinks for your function and match wine and beer to compliment your food and budget

Equipment Hire

All additional equipment will be charged separately.

Cocktail menu: all equipment supplied by caterer for the service of food (platters etc)

Private dining: all plates, cutlery and glassware supplied by client or we can arrange to hire

We can arrange the hire of any additional equipment and advise you on what you will require to make you function run smoothly



Terms and Conditions

Bookings

- A 50% deposit is required to secure booking. Function is not considered booked until deposit is paid.
- If function is cancelled within 5 days of function date the client will lose their deposit
- Final numbers for function are to be confirmed 5 days prior to function date and this is the number of guests you will be charged for unless the numbers increase
- Final payment must be made upon completion of event.
- Corporate functions must be settled within 14 days of invoice
- Payment can be made by direct deposit or cheque

Hire and Equipment

- The client is responsible for all hire equipment arranged for the event including all breakages and lost equipment
- If using a domestic kitchen Sageleaf will take all due care to leave the kitchen in the condition in which it was found and is not responsible for any damage incurred prior to the function.
- All hire of equipment will be charged separately



Staff

- Hours quoted are estimates only and may vary due to function requirements
- Staff hours will include travel time to and from event if in excess of 30 kilometers from our kitchen
- All hire of staff will be charged separately

-Sageleaf follows the guidelines of the responsible service of alcohol and our policy is to serve guests in a responsible, friendly and professional manner.

I agree to the terms and conditions

Full Name:

Address Details:

Company/ Function Name:

Date of Function:

Time:

Signature: