

HORIZON COCKTAIL PACKAGE

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30 minutes \$24 per person

- Chef's selection — two pieces per person

30 minutes \$35 per person

- Chef's selection — four pieces per person

30 minutes \$38 per person

- Select four warm and cold canapes

One hour \$53.50 per person

- Select six warm and cold canapes

Two hours \$65.50 per person

- Select five warm and cold canapes for 1 hour service
- Select two substantial items for 1 hour service
- Select one dessert canape for 30 minute service

Three hours \$89 per person

- Select seven warm and cold canapes for 1.5 hour service
- Select two substantial items for 1 hour service
- Select one dessert canape for 30 minute service

Four hours \$123 per person

- Select eight warm and cold canapés for 2 hour service
- Select three substantial items for 1.5 hour service
- Select two dessert canapé items for 30 minute service

COLD SELECTIONS

Fennel seed flat bread, parmesan custard, wagyu bresaola

Baked Stilton tart, spiced pear relish*

Poached wild fig, dolce gorgonzola, apricot fruit toast*

Blini crème fraîche, salmon caviar, aonori

Lime cured Tasmanian salmon, tostada, avocado cream, jalapeño

Spanner crab, finger lime, endive

Spiced chicken taco, avocado, pickled green chilli

Chicken parfait waffle, shallot jam

WARM SELECTIONS

Peking duck pancake, hoisin, cucumber, spring onion

Malaysian beef rendang pie

Corn and Manchego empanada, chimichurri*

Prawn paella croquette, saffron mayonnaise

Chicken yakitori

Shiitake & taleggio croquette, garlic aioli*

Beef slider, cheese, pickles, tomato relish

Duck spring roll, spiced hoisin

FOOD STATIONS

SUBSTANTIAL SELECTIONS

- Pulled pork & corn quesadilla, chipotle, avocado, Oaxacan cheese
- Prawn dumpling, black vinegar, crispy chilli spring onion
- Salt & pepper calamari, native pepper mayonnaise, chargrilled lime
- Lobster & tarragon buttermilk roll
- Chickpea gnocchi, tomato & olive ragu*
- Southern fried chicken, chipotle mayonnaise, crinkle cut pickles
- Wagyu beef pastrami toastie, pickles, spicy mayonnaise, Swiss cheese

DESSERT SELECTIONS

- Salted caramel choux bun*
- Lime & white chocolate lollipop*
- Strawberry yoghurt macaron*
- Lemon meringue tartlet*
- Chocolate raspberry tartlet*
- Baked mini cheesecake*
- Yuzu marshmallow cone*
- Peach Melba macaron*

Stations must accompany a minimum two-hour canapé menu.
Minimum 50 guests required. Food stations are served for a maximum two hours.

SUSHI & SASHIMI STATION \$34 PER PERSON

Selection of Tasmanian salmon and Spencer Gulf kingfish, bluefin tuna sashimi, California and vegetable rolls, pickled ginger, wasabi, soy sauce

INDIAN STATION \$27.50 PER PERSON

Bhuna chicken curry, mixed vegetable korma*, jeera popadum, pappadum, pickled onions, mango & eggplant pickle

CARVING STATION \$27.50 PER PERSON

Garlic & rosemary roast lamb and seeded mustard crust roast beef
Served with bread rolls, mustards and pickles

ANTIPASTO GRAZING TABLE \$27.50 PER PERSON

San Danielle prosciutto, Wagyu beef salami, sopressa salami, smoked buffalo mozzarella, pickles, artichokes, piquillo peppers

PIZZA STATION \$26 PER PERSON

Margherita pizza with fresh buffalo mozzarella and pepperoni pizza

VICTORIAN CHEESE \$22 PER PERSON

A selection of local cheese, muscats, quince paste, crackers, lavosh

ASIAN STATION \$28 PER PERSON

A selection of dumplings, special fried rice, Peking duck pancakes, vegetable spring rolls, served with chilli and soy sauce

SEAFOOD STATION \$36.50 PER PERSON

Appellation rock oysters served with shallot vinegar (two per person), tiger prawns, gin-cured Tasmania salmon

DESSERT

CHOCOLATE FOUNTAIN*

One chocolate fountain - \$2,400 up to 250 pax

Choose from our selection of dark, milk or white Belgian couverture, served with profiteroles, cookies, strawberries, brownies and marshmallows

Two chocolate fountains - \$5,000 from 250 to 400 pax

Choose from our selection of dark, milk or white Belgian couverture, served with profiteroles, cookies, strawberries, brownies and marshmallows

CANAPÉ DESSERT BUFFET

\$27 per person

Please select five items:

Strawberry lamington*

Salted caramel choux bun*

Lime & white chocolate lollipop*

Pistachio raspberry choux bun*

Strawberry yoghurt macaron*

Lemon meringue tartlet*

Baked mini cheesecake*

Yuzu marshmallow cone*

Chocolate raspberry tartlet*

Peach Melba macaron*

A large, organic ink splatter in shades of blue and white is centered on a solid black background. The ink is applied in a fluid, expressive manner, creating a shape that is roughly circular with irregular, jagged edges. The colors transition from deep navy blue in the outer areas to bright white and pale blue in the central and more concentrated parts of the splash.

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