



CANAPE MENU

Our food philosophy

To us sustainability means nourishing our people, place and planet.

We cultivate a thriving,
vibrant and diverse
hospitality industry

We nurture Mana
Taonga and Aotearoa
New Zealand Culture

We treasure our
environment and
local produce

Pre-dinner canapé options

Start your event with a selection of delicious canapés from the menu below. Choose three items for a ½ hour service at \$20.50 per person.

Please note, this option is available only if dinner service is also held at Te Papa or Tākina.

Minimum 20 people

Canapé options

Package A, \$32.00 pp | Four items for 1 hour

Package B, \$34.00 pp | Four items for 1½ hours

Package C, \$37.00 pp | Four items for 2 hours

Package D, \$40.50 pp | Four items for 2½ hours

Additional items are an extra \$4.80 per canapé. We recommend a minimum of 6 items for canapé receptions over 120 people.

For longer durations please enquire.

Chilled items

Salmon rillettes, pickled beet puree, frisée crisp, balsamic spheres

Citrus pannacotta and crumbed macadamia

Seared scallops, lemon pudding, nasturtium sauce GF

Goat cheese, sesame puff, dukkha, red onion, balsamic jam

Tender coconut jelly, beet relish, goat cheese, caraway cracker V

Ham, cheese, melon mosaic GF

Sago crisp, cured salmon, avocado crème fraîche GF

Chicken tikka chaat, mint chutney, nylon sev, poori

Parmesan shortcrust, cherry tomato raisin, basil pesto V

Pickled oyster, spiced apple, salmon roe GF

Melon disk, herb feta, caramelised cashew V GF

Brioche crouton, smoked ricotta, red onion relish, drunken raisin V

Hot items

Provençal vegetables in crisp filo, basil espuma VE
Chicken, cheese, jalapeno, curried ketchup
Crumbed brie, tomato anise jam, pineapple crisp V
Pulled lamb fritters, paloise sauce
Toasted pine nut, basil chicken, saffron mascarpone cream GF
Charcoal infused panko prawn, green goddess dressing
Aubergine fritters, coconut, cumin foam VE GF
Mini caprese pizza bites V
Beef Wellington, sauce bearnaise
Battered spiced potato, mint chutney V GF
Southern spiced chicken, smoked garlic yogurt GF
Cottage cheese croquettes, mango chipotle gel, micro coriander V

**Prices are per person and are exclusive of GST.
Selections and prices are subject to availability and list changes*

Substantial canapés

Lamb shoulder, pickled beets, mint, mustard mayo slider
Shaved beef fajita, pico di gallo, sour cream
Pork belly, hoisin sauce, pickled cucumber, gua bao bun
Root vegetable falafel, fattoush, spinach, smoked chilli dip GF VE
Buttermilk chicken, ham piperade, smoked porcini cream
Espelette, green garlic prawns, crab, new potato salad, sauce vierge GF