

## CANAPE & BAR PACKAGES

### Menu A

3 cold canapes  
7 hot canapes  
2 sweet canapes  
€24

Additional added canapes  
€3 per piece

### Half open bar

Imported wine and  
Prosecco, local beer, water-  
still/sparkling, soft drinks,  
fruit juices. Excludes  
energy drinks.

3 hours €23  
4 hours €29  
additional hour €6

### Menu B

4 cold canapes  
8 hot canapes  
2 sweet canapes  
€28

### Full open bar

International branded spirits,  
Imported wine, Prosecco and local  
beer, soft drinks, fruit juices, water-  
still/sparkling, Excludes energy drinks.  
Cocktails included - Aperol spritz &  
negroni

3 hours €27  
4 hours €33  
additional hour €6

### Menu C

4 cold canapes  
11 hot canapes  
3 sweet canapes  
€34

### Welcome drink

Bellini-Prosecco Brut & flat, white  
peach purée  
Rossini-Prosecco Brut & strawberry  
purée  
Mimosa-Prosecco Brut & freshly  
squeezed orange juice

Price per person €7

### Premium open bar

International branded spirits,  
Premium brand spirits, Imported  
wine, Prosecco and local beer, soft  
drinks, fruit juices, water-  
still/sparkling, Excludes energy  
drinks.

Cocktails included - Aperol spritz &  
negroni

3 hours €32  
4 hours €39  
additional hour €7





## CANAPE & BAR PACKAGES

### Cold canapes

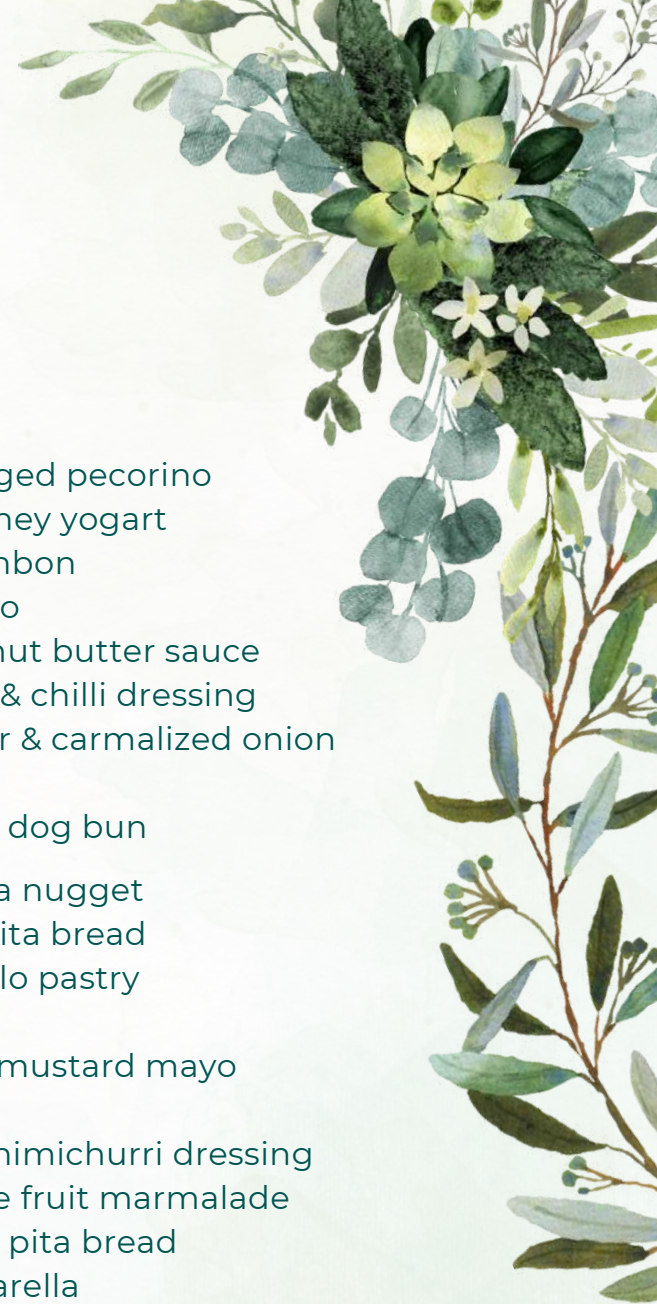
Curried hummus & chorizo tart  
Sweetcorn & turmeric cream, pancetta crumble tart  
Local goat cheese, fig chutney & smoked almond tart  
Wild mushroom fricasse, brie & crispy kale tart  
Whippen lemon ricotta & white prawn tartare on sourdough  
Roasted spiced pumpkin, speak & fresh mozzarella skewer  
Mortadella, sundried tomato pesto & rucola focaccia  
Pulled chicken & mango yogart brioch bun  
Flaked tuna, caper & olive tramezini  
Roasted chicken, crushed chickpea, tahini & lamb lettuce wrap

### Sweet canapes

Dark chocolate & coconut fudge  
Raspberry & stracatella slice  
Black forest cake  
Baked appel crumble  
Mini imqaret

### Hot canapes

Pinsa amatricana, guancale & aged pecorino  
Beef kofta skewer with local honey yogart  
Black truffle and mozzarella bonbon  
Crab choux bun with chive mayo  
Satay chicken skewer with peanut butter sauce  
Asian prawn toast with sesame & chilli dressing  
Beef slider with mature cheddar & carmalized onion  
Battered cod & fries skewer  
BBQ smoked pulled pork in hot dog bun  
  
Aubergine & tomato parmigiana nugget  
Chicken shish & tabule yogart pita bread  
Greek feta cheese wrapped in filo pastry  
Spinach and confi garlic frittata  
Pork kebab skewer with honey mustard mayo  
Mac & cheese bites  
Prawn & zucchini fritters with chimichurri dressing  
Breaded goat cheese with stone fruit marmalade  
Beef ragu with pumpkin & sage pita bread  
Panzerotti with tomato & mozzarella  
Pulled pork croquettes with curry aioli  
Roasted chicken, cabbage & grain mustard brioch bun





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### Pasta station

Baked casarecce with local pork sausage, broccoli and cream sauce  
Acquerello risotto with butternut squash and walnut crumble  
Cavatelli pasta with beef ragu, local ricotta, tomatoes and garden peas

€18 per person

### Carvery station

Slow cooked honey and orange glazed porketta  
Roast beef with rosemary and a garlic rub  
Traditional roast potatoes and seasonal roasted vegetables

€20 per person

### BBQ station

Grilled beef steaks marinated in rosemary and garlic oil  
Grilled, corn fed chicken thighs marinated in cumin yogurt and preserved lemon  
Grilled local swordfish steak marinated in orange & dill oil  
Traditional roast potatoes

### 3 types of salads

Cabbage & raisin slaw  
Heritage tomato & white onion salad  
Summer grilled vegetable salad, feta cheese crumble  
Hummus dip

€24 per person

