Vanilla Blue
CATERING & EVENTS

Summer Canape Guide

Exceptional events, flawlessly catered



vanillablue.com.au . 1300 556 086

Design Your Own Menu

Duration	Serving	Cost p/p
1 hour	5 pieces	$ 30
2 hours	6 + 1 substantial	$ 45
3 hours	8 + 2 substantial	$ 66
4 hours	10 + 2 substantial	$ 78

Chef may be required, priced from $350
Minimum food spend from $2000

Prices excl GST





Cold Canapes

Canape Selection

Pacchetto de proscuitto, thinly shaved parma ham with whipped basil ricotta, peach molasses and pistachio crumble [GF, CF, AF, SF]

Heirloom tomato & basil jelly with powdered olive oil, on a crisp quinoa and charcoal tuile [NF, VG, H, CF, AF, SF]

Prawn brioche bites served with rose and white balsamic pearls [NF, H, CF, AF, SF]

Kinogoshi tofu spoons with pickled cucumber salsa and toasted seed crisp [VG, GF, NF, H]

Beetroot, goat cheese blinis with beetroot pearls [V, NF, H]

Mini blinis, fresh herb infused Neufchatel creme, smoked salmon, caviar pearls & micro chervil [NF, H]

Petit corn fritters with house-made guacamole and tomato [V, VG, GF, DF, NF, H]

Wafer thin Chinese Peking pancake, filled with succulent roast duck, cucumber, shallot and Hoisin sauce [DF, H]

A stunning selection of seasonal mini rice paper rolls, enquire for latest varieties

Banh mi inspired tasting spoon with pork belly, chicken pate, daikon, pickled carrot and baguette crisp [NF CF]

Chef On-Site

Canapes below require a chef onsite at an additional cost.

Kettle crisps with crème fraiche, dill, and salmon caviar [GF, NF, H]

Petit tarts of Kutjera bush tomato creme, house dried tomatoes, chives, and Australian Samphire [V, NF, H]

Taramosalata and crisp wild rice with shaved bottarga, linaria and red onion pickle [GF, NF, H]

Salade Niçoise, chat potato, green beans, tuna, cherry tomato, quail egg, olive crisp [GF, DF, NF, H]

Delicate filo tuile filled with native thyme and bush tomato crème, pistachio, & toasted oat crumble [V, H]

Rivalea smoked, aged Speck, olive oil croute, quince, and thyme [V, DF, NF]

Chicken pate mousse with red wine macerated eschalots, crispy skin and umami shiitake powder [GF, NF, H]

Spicy potato, beef tartare, seasonal pickles, lime cured roe, chives [DF, NF, SF]

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Hot Canapes

Canape Selection

King prawns grilled with salsa verde skewers [GF, DF, NF, H]

Creamy, golden saffron and mozzarella arancini, golden fried and served with sriracha mayonnaise [V, NF, H]

Mildly spiced house-made vegetable pakoras, served with traditional mango chutney [V, VG, GF, DF, NF, H]

Mexican chicken sausage rolls with mild spices [NF, H]

House made roast pumpkin, brown rice, and spinach house made sausage roll [V, VG, GF, DF, NF, H]

Vol au vent served with creamy mushroom & truffle with chicken, topped with crispy thyme [NF, CF, SF]

Spicy fried Karaage chicken, kewpie mayo, and teriyaki Aburi skewer [DF, NF, H]

Cherry tomato and buffalo mozzarella tartine with fresh herbs and cheese mornay [V, H, NF, SF, CF]

Sri Lankan Chicken Curry mini-pies [HF, NF, SF]

Chef On-Site

Canapes below require a chef onsite at an additional cost.

Salt and pepper prawns with garlic, chilli and lime salt and aioli dipping sauce [GF, DF, NF, H]

Miso-glazed Japanese pumpkin with hazelnut dukkha and Tahini yoghurt [V, VG, GF, DF, H]

Chickpea Panisse with pickled lemon and beetroot jam, toasted cumin salt and micro coriander [V, VG, GF, DF, NF, H]

Joues de porc croquette: Rich, golden fried pulled pork with a blush spiced apple and rhubarb sauce, topped with chervil [SF]

Crispy potato pave bites topped with umami mushroom ragout, crispy sage and smoked salt [GF, NF, H, VG, CF, SF]

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Substantial Canapes

Canape Selection

Sweet Sakiyo miso and roasted pumpkin tart fingers topped with crushed pistachios [GF, NF, H, VG, CF]

Slow roasted beetroot and thyme fingers topped with vegan feta [GF, NF, H, VG, CF, SF]

Sweet & spicy Korean fried chicken slider with gochujang mayo and kimchi slaw [NF, H]

Lotus bao with panko chicken pickled carrot, spring onions, spicy sriracha and toasted sesame rainbow slaw [DF, NF, H]

Flaky butter pastry mini quiche with gruyere cheese and sauteed leeks [V, NF, H]

Shroom slider with porcini patty, tomato relish, Iceberg lettuce & vegan [V, VG, DF, NF, H]

Noodle box of chilled Korean sweet potato noodles tossed with sesame, soy, enoki & fresh, wok-tossed vegetables [NF, H, VG]

Mini Pretzel Reuben burger, served with tangy saurkraut slaw, swiss cheese, pastrami & spicy thousand island sauce [NF, CF, AF]

Chef On-Site

Canapes below require a chef onsite at an additional cost.

Crumbed whiting fillets with celeriac remoulade and saltbush crumble [DF, NF, H]

Two peanut satay chicken skewers served on a bed of steamed jasmine rice and fried garlic & coriander [GF, DF, H]

Soft, hand rolled potato gnocchi, tossed with house made basil and pine nut pesto, & blistered cherry tomatoes [VG, GF, DF, H, SF]

Caramelized kohlrabi steak with smoked potato cream sauce, served with tarragon salsa, raisins & wild rice crisp [VG, GF, DF, NF]

Mini beef wellington, seared beef tenderloin, mushroom duxelle, prosciutto wrapped in buttery puff pastry served with dijon sauce [NF, CF, AF, SF] *Surcharge applies*

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Sweet Canapes

Turkish delight petit pavlova with chocolate crème and rosewater Turkish delight [GF, NF, H, CF, AF, SF]

Mini eclair with chocolate rich dark chocolate mousse and raspberry jam [V, NF, H]

Kitkat Jaffa bar with crunchy feulletine [V, H]

Tiramisu crème slice with cocoa crunch

Petit Italian candied lemon and ricotta cannoli [V, NF, H]

Lemon curd tart topped with scorched Italian meringue [NF, CF, AF, SF]

Golden Gaytime slice with caramel milk chocolate garnish [V, H, NF, AF, SF, CF]

Red velvet and raspberry torte [V, H, NF, AF, SF, CF]

Lemon drop Gateaux [NF, AF, SF, CF]

Delicate blue macarons filled with Bergamot milk chocolate [GF, V, H, AF, SF, CF]

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Beverage Options

STANDARD BEVERAGE PACKAGE

1 Hour: $19.00pp
2 Hour: $29.00pp
3 Hour: $39.00pp

RED: McGuigan Single Batch Pinot Noir 750ml
WHITE: Oxford Landing Sauvignon Blanc 750ml
SPARKLING: Yves Premium Cuvee 750ml
BEER: Peroni Nastro Azzurro 330ml
BEER: Great Northern 3.5 330ml
Soft drinks & Sparkling Water

PREMIUM BEVERAGE PACKAGE

1 Hour: $25.00pp
2 Hour: $39.00pp
3 Hour: $55.00pp

RED: Turkey Flat Butchers Block Red Blend 750ml
WHITE: Babich Black Label Pinot Gris 750ml
SPARKLING: Bird in Hand Sparkling 750ml
BEER: Stone & Wood Pacific Ale
BEER: Great Northern 3.5%
Soft drinks & Sparkling Water

BESPOKE OPTIONS

- Cocktail on arrival
- Select premium wines by consumption
- Mixologist and select cocktails

EQUIPMENT PACKAGE

From $7.95 per person (min 30 pax) ex GST

We will provide champagne and wine glassware, ice buckets and ice. This package also includes equipment delivery and pick up.

Prices exclude GST



Staffing & Equipment

We can cater for all your staffing and equipment needs. Including:

- Waitstaff and bar staff
- Glassware, crockery and cutlery
- Tables, clothes and napkins

Request a Quote →





Terms & Conditions

Request a Quote →

QUOTE VALIDITY
This quote is valid for 14 days from the date issued. Pricing and availability may change after this period.

CONFIRMATION & DEPOSIT
A 50% deposit is required to confirm your booking. The remaining balance is due [X] days prior to the event date. Bookings are not secured until the deposit is received.

FINAL NUMBERS & DIETARY REQUIREMENTS
Final guest numbers and dietary requirements must be confirmed no later than 5 business days before the event. Late changes may incur additional charges or may not be accommodated.

CANCELLATIONS & REFUNDS
- Cancellations made more than 14 days prior to the event will receive a full refund of the deposit.
- Cancellations made within 14 days will forfeit the deposit.
- Cancellations within 72 hours of the event will be charged in full.

DELIVERY
Delivery fees apply based on location and access. Please ensure clear access for delivery and setup. Additional charges may apply for delays caused by restricted access or waiting times.

EQUIPMENT HIRE & RETURNS
All hired equipment must be returned in good condition. Lost or damaged items will be charged at replacement cost. Equipment is typically delivered the day prior and collected the next business day unless otherwise agreed. Confirmation of your booking is required 7 days prior to the event.

FOOD SAFETY
For safety reasons, leftover food should not be consumed after the event. We are not liable for any issues arising from food consumed beyond the recommended time.

LIABILITY
We will take all reasonable care but accept no liability for any loss, damage, or injury sustained as a result of our services, except where required by law.

FORCE MAJEURE
We are not liable for any failure or delay in performing our obligations due to circumstances beyond our control (e.g., natural disasters, strikes, transport issues).

CLIENT RESPONSIBILITY
The client is responsible for ensuring all necessary permissions (e.g., venue access, loading dock booking) are in place. Any delay or cost arising from missing permissions may be added to the final invoice.

AFTER FOOD SAFETY
Public Holiday & Weekend Surcharges
An additional surcharge may apply for events held on weekends or public holidays. This will be clearly outlined in your quote if applicable.

PHOTOGRAPHY & SOCIAL MEDIA
Vanilla Blue may photograph food and event setups for promotional use, including on our website and social media platforms. If you prefer not to have your event featured, please advise us in writing prior to the event.