Taste What's Possible

Canape Menu













Stylish canapés for corporate events, & private celebrations

Design Your Own Menu

Duration	Serving	Cost from 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

Chilled Canapés

Talk to our Team →

Sydney rock oysters [GF DF H NF AF SF CF]
Served with fresh lemon wedge and mignotte dressing

Pea mousse spoon [GFVHNFAFSFCF]
Tasting spoon of minted baby pea and cucumber gel sphere with fennel and olive oil powder

Pistachio and prosciutto croûte [AF SF CF]
Pistachio and ricotta salata with shaved prosciutto and chives on rye crisp

Courgette and macadamia fritter [GF DF V VG H SF CF]
Summer dill and zucchini fritters with smoked macadamia and preserved lemon creme and dill oil

Watermelon cups
Filled with whipped an Fetta, caramelized vino cotto & spearmint

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

Peking duck pancake [DFHNF]
Succulent roast duck, cucumber, shallot and Hoisin sauce

Mini Vietnamese rice paper rolls [GF DF H NF]
A stunning selection of seasonal flavours

Mini smoked salmon blinis [HF NF CF AF SF]
With herb infused Neufchâtel crème, smoked salmon, caviar pearls & micro chervil

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

Kettle crisps [GF H NF AF SF CF]
With crème fraiche, dill, and salmon caviar*

Globe of taramosalata
With crisp wild rice with shaved bottarga, linaria and red onion pickle*

Spinach risotto cracker [GF V H NF SF]
Topped with creamy burrata and semi-dried tomato tartare, and a sticky balsamic toffee

Celeriac blinis with saffron celeriac and burnt butter creme [V HF NF CF AF SF]
Petit blinis topped with beurre noisette creme, saffron pickled celeriac and handmade verjus pearls

Fresh prawn cocktail and cucumber [GF H NF SF]
Freshly peeled prawns with zesty Marie-Rose creme on a crunchy cucumber base



* Chef required onsite

Vanilla Blue
CATERING & EVENTS

Warm Canapés

Start planning →

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

Summer veggie kofta
Served with pink turnip garlic toum and fresh tabouleh

House-made sausage roll
Filled with roast pumpkin, brown rice, and spinach

Pan-seared Japanese scallops [GF H NF SF]
Served on a bed of warm fennel and sweet corn puree, topped with creme fraiche and caviar*

Crisply fried arancini, served with garlic aioli
Italian tomato bruschetta arancini [V NF]
Golden saffron and mozzarella arancini [V NF SF]

Sirloin skewer [GF NF SF]
Chargrilled sirloin, rich horseradish mayo and a vibrant chimichurri dressing

Signature gluten-free pies [GF]
Filled with pumpkin and basil



Substantial Canapés

Glazed king oyster mushroom skewers [GF DF V VG H NF]
Smoky harissa and maple glaze, lemon tahini,pickled eschalot

Citrus cured smoked duck breast
Chilled truffle soba and finger lime bowl

Charred tsukune chicken and water chestnut skewer [DF H NF]
Fermented chilli soy glaze & cured egg emulsion

Twice-cooked pressed lamb
Cumin and miso glaze, white polenta, Zhoug herb dressing

Blackened Cajun-spiced chicken fillet
With fresh slaw and creamy mayo on a soft brioche bun

Crispy tofu lotus bao [DF V VG H NF]
With black vinegar and chilli mayo, gingered carrot and water chestnut

Polenta fingers [GF DF V VG H NF SF CF]
Cheesy sautéed mushroom and baby spinach polenta fingers

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

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

Start planning →



Sweet Canapés

Summer raspberry and vanilla bean profiterole [V H NF AF SF CF]
Topped with ruby craquelin

Delicate handmade pavlovas
Filled with white chocolate creme and fresh seasonal berries

Lemon meringue tartlet [NF AF SF CF]
Filled with zesty house-made lemon curd and topped with lightly scorched, pillowy meringue

Petit Turkish delight pavlova [GFVHNFAFSFCF]
With chocolate crème and rosewater Turkish delight

Kitkat jaffa bar [V AF SF CF]
With crunchy feulletine

Tiramisu crème slice [NF AF SF CF]
With cocoa crunch

Lemon drop gateaux [NF AF SF CF]
Featuring a rich lemon fi lling in between the layers of decadent sponge

Whisky truffles
24K gold dark chocolate and whisky truffles

Chocolate tartlet
Filled with confit orange and milk chocolate shavings

Strawberry and rhubarb tartlet
With white chocolate creme

Talk to our Team →



Stations & Carts

A bit of theatre

Interactive carts and stations that give guests something to gather around — from champagne towers to ramen bars.

Choose Your Station

- Champagne Tower
- Gelato Cart
- Chilled Prawn & Oyster Station
- Sushi & Sashimi Station
- Crispy Pork Banh Mi Station
- Gourmet Hot Dog Station
- Chicken Chashu Miso Ramen Station
- Bubble Tea Cart
- Acai Cart
- Coffee Cart

Learn More →








Wine, Beer & Cocktails

Raise a glass

Tell us your numbers and we'll take care of the rest. Drinks, glassware, ice, delivery and pick-up are all handled, so you're not chasing anything on the day. If the quantities look off, we'll let you know before it becomes a problem.

Request a Quote →





Staffing & Equipment

Whatever your event needs, we'll have it ready

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

Request a Quote →



Terms & Conditions

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.

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.

PLATTER AND HOT BAG COLLECTION
We'll arrange to collect the equipment on the next business day after your delivery. Please keep an eye out for the SMS reminder, which will include an approximate arrival time.

Before collection, please ensure the following:
- All food has been cleared from the platters
- Tea and coffee urns have been emptied
- All equipment is placed together in one accessible location

Please note that if a second collection is required because the equipment was not available for pick up, an additional fee of $75.00 will apply. If any equipment is lost or damaged, replacement fees will also apply.

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.

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.

Request a quote