



Zouki **Events**

EVENT CANAPE PACKAGES

TWO-HOUR SOCIAL

\$46PP

Service duration: Up to 2 hours

Menu: 6 canapés per guest

3 cold canapés / 2 warm canapés / 1 sweet canapé

You can choose your selections or we can choose for you (page 3 & 4)

THREE-HOUR CELEBRATION

\$58PP

Service duration: Up to 3 hours

Menu: 8 Canapés per guest

3 cold canapés / 3 warm canapés / 2 sweet canapés

You can choose your selections or we can choose for you (page 3 & 4)

FOUR-HOUR GALA

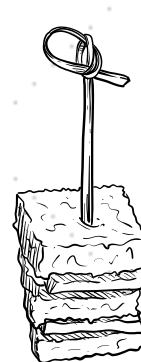
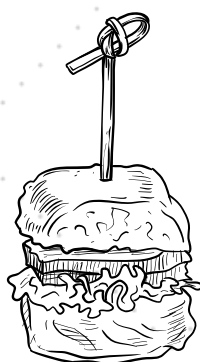
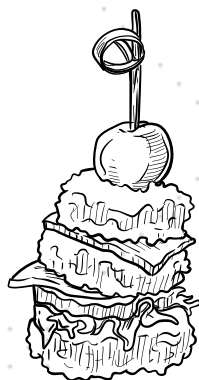
\$69PP

Service duration: Up to 4 hours

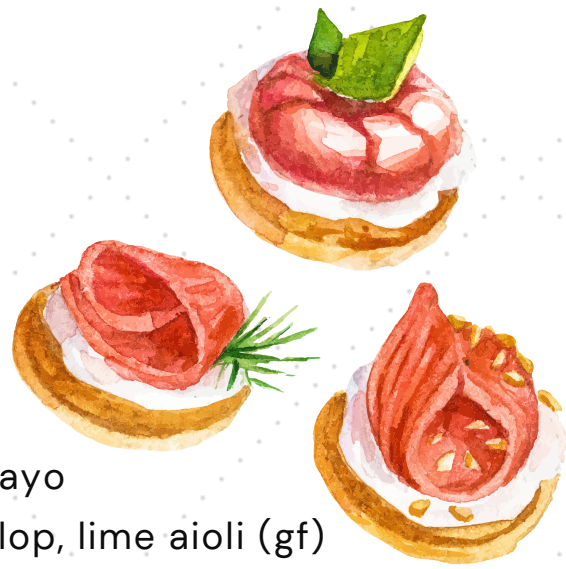
Menu: 10 Canapés per guest

4 cold canapés / 4 warm canapés / 2 sweet canapés

You can choose your selections or we can choose for you (page 3 & 4)



EVENT CANAPE SELECTIONS



WARM CANAPÉS

- Crispy fish taco, slaw, corn salsa, chipotle mayo
- Sesame-crusted rare lamb fillet, potato scallop, lime aioli (gf)
- Fried halloumi, pomegranate salsa, candied walnuts (v)
- Sweet potato falafel, tahini tapenade, pickled radish (gf, vgn)
- Angus beef slider, rocket, gruyere, tomato relish, brioche bun
- Classic carbonara vol-au-vent, scorched prosciutto, basil, parmesan
- Katsu chicken slider, kale slaw, chipotle mayo, brioche bun
- Chipotle prawn tostada, slaw, pico de gallo, avocado (gf, df)
- Mini 'fish & chips' boat, lemony tartare (df)
- Brie, fig jam, candied walnut, sundried tomato tart (veg)
- Charred corn fritters, avocado crema, spicy corn salsa (veg)

COLD CANAPÉS

- Tequila steak tartare, herbs, corn, mayo, rice cracker (gf)
- Cured & smoked salmon, beetroot-horseradish curd, carbon crust (df)
- Wild mushroom ragu, goat's cheese, wholemeal tart, radish sprouts (veg)
- Tandoori chicken, whipped spiced ricotta, roasted papadum
- King prawn & smoked salmon roll, dill mayo, caviar, sour cream
- Smoked salmon blinis, cream cheese, dill, capers, roe
- Spiced pumpkin & goat cheese tart, thyme, caramelised onion (veg)
- Beef carpaccio, horseradish cream, micro herbs, brioche toast
- French brie & onion jam, prosciutto crostini (gf, veg)
- Polenta cake, creamy cauliflower purée, parmesan crisp (veg)
- Miso tofu taco, spiced pumpkin, edamame, creamy coconut (vgn)

pg 3&4 canapé options are exclusively available with our packages.

A minimum of 20 guests is required.

EVENT CANAPE SELECTIONS

SWEET / DESSERT CANAPÉS

- Lemon curd tart, torched meringue
- Passionfruit & raspberry tart, crisp meringue
- Belgian dark chocolate tart, salted caramel
- Spiced apple crumble tart, toasted walnuts
- Banoffee pie tartlet
- Chocolate gateaux with shiny glaze (gf)
- Pistachio cake with raspberry mousse & jelly (gf)
- Mixed berry & white chocolate baked cheesecake
- Red velvet gateaux, vanilla buttercream
- Orange cake with cream cheese frosting (gf)
- Carrot & pear cake with spiced cream cheese
- Golden caramel tart with roasted almond (vgn)
- Zesty & creamy lemon curd tart (vgn)



EVENT BEVERAGE MENU

ALL INCLUSIVE DRINKS PACKAGES

Looking for a hassle-free way to provide all-inclusive drinks for your after-work function, meeting, or event? A drinks package is just what you need!

BASIC DRINKS PACKAGE:

\$28PP

- Bottled Premium Beer
- House Red Wine
- House White Wine
- Still and Sparkling Water

Pricing for a two-hour duration, \$12.50 per person for each additional hour thereafter

Please note: A minimum of 20 guests is required for this package.

CLASSIC DRINKS PACKAGE:

\$35PP

- Bottled Premium Beer
- Bottled Premium Light Beer
- House Red Wine
- House White Wine
- House Sparkling Wine
- Assorted Soft Drinks
- Assorted Juices
- Still and Sparkling Water



Pricing for a two-hour duration, \$15 per person for each additional hour thereafter

Please note: A minimum of 20 guests is required for this package.

ELITE DRINKS PACKAGE:

\$60PP

A selection of premium wines, beers, ciders, and soft drinks to make your event even more memorable.

- Bottled Premium Beer (x2 varieties)
- Bottled Premium Light Beer
- Bottled Premium Cider
- High-quality Red Wine
- High-quality White Wine
- Champagne Sparkling Wine
- Assorted Soft Drinks (single served bottles)
- Assorted Juices (single served bottles)
- Still and Sparkling Water



Pricing for a two-hour duration, \$30 per person for each additional hour thereafter

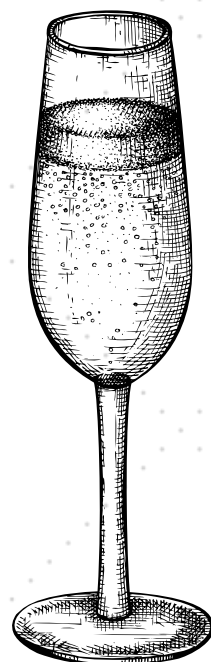
Please note: A minimum of 30 guests is required for this package.

EVENT BEVERAGE MENU

WINES

SPARKLING

Grandin Méthode Traditionnelle Brut NV 750ml - Loire Valley	\$60.00
Chandon Brut NV 750ml - Yarra Valley	\$75.00
Brown Brothers Prosecco 750ml - King Valley	\$55.00
Brown Brothers Moscato Gold 750ml - Multi-Regional Blend	\$60.00



WHITE

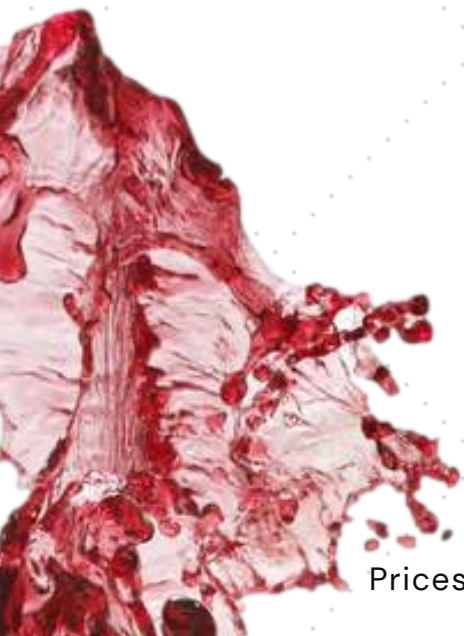
Giesen Sauvignon Blanc 750ml - Marlborough, New Zealand	\$55.00
Tim Adams Pinot Gris 750ml - Clare Valley	\$60.00
Pewsey Vale Vineyard Riesling 750ml - Eden Valley	\$70.00
Robert Mondavi Buttery Chardonnay 750ml - USA	\$70.00

ROSE

De Bortoli Rosé 750ml - King Valley	\$55.00
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RED

Tread Softly Pinot Noir 750ml - South Australia	\$45.00
Riddoch Cabernet Sauvignon 750ml - Coonawarra	\$50.00
Pepperjack Shiraz 750ml - Barossa Valley	\$60.00



Prices listed are inclusive of GST.

Zouki

EVENT BEVERAGE MENU

BEER / CIDER & ALCOHOL FREE

BEER & CIDER

Corona 330ml Bottle - Lager, 4.6%, Mexico	\$10.50
Stella Artois 330ml Bottle - Pilsner - Belgium, 4.8%	\$10.50
James Boags Premium Light Beer 330ml Bottle - Tasmania, 2.5%	\$10.50
Somersby Apple Cider 330ml Bottle - Denmark, 4.5%	\$11.00

NON - ALCOHOLIC

(All non - alcoholic beverages are served in jugs unless otherwise stated and serves approximately 7 per jug)

Assorted Soft Drink / Flavoured Mineral Water	\$22.00
Mineral Water - Sparkling / Still	\$22.00
Juice - Apple / Orange	\$28.00
Assorted Soft Drink / Flavoured Mineral Water (<i>single served bottles</i>)	\$5.90 ech
Mineral Water - Sparkling / Still (<i>single served bottles</i>)	\$5.90 ech
Premium Juice - Assorted Flavours (<i>single served bottles</i>)	\$6.50 ech



EVENT ADDITIONALS

LABOUR

To ensure smooth service and guest satisfaction, we recommend the following staff-to-guest ratios:

Staffing Ratios:

- Waitstaff (tray service): 1 per 20 guests
- Bar Staff (tray/drinks service): 1 per 30 guests
- Chef (on-site prep/final assembly): 1 per 40 guests

Notes:

- These ratios are based on standard service needs; more complex events may require additional staff.
- For a tailored quote, please contact us.
- Weekday and weekend rates vary.

ADDITIONAL CHARGES & OPTIONAL HIRE

Some equipment and services may incur extra charges, based on your event's size, style and setup needs.

Available for Hire

- Crockery & Glassware (plates, cutlery, wine & champagne glasses, tumblers, tea cups, saucers etc)
- Ice Buckets & Ice

Display & Styling

- Table Hire & Tablecloths – available at select locations (contact us to confirm)
- Floral Displays & Centerpieces – custom-designed, pricing varies by style and availability

Other Charges That May Apply

- Setup & Pack-Down Fees – depending on event size and complexity
- Delivery & Pickup Fees – location-based
- Breakage/Loss Fees – for missing or damaged hire items

Contact us for a customised quote

Availability and pricing may vary by location.

We're happy to recommend the best setup for your event.

email: catering@zouki.com.au OR call: 03 9320 9666