

Functions CANAPÉS/NETWORKING FUNCTIONS



CANAPÉS/NETWORKING FUNCTIONS

COCKTAIL PACKAGES

HALF HOUR PACKAGE

Only in conjunction with a dinner package

Select 3 cold canapés

\$20.50 per guest

1 HOUR PACKAGE

Select 2 cold canapés

& 3 hot canapés

\$32.00 per guest

2 HOUR PACKAGE

Select 2 cold canapés,

3 hot canapés

& 2 substantial canapés

\$49.00 per guest

Additional hot or cold canapé

\$6.50 per item

Additional substantial canapé

\$9.50 per item

COLD CANAPÉS

Tuna tataki, seaweed salad, & toasted sesame ponzu dressing (GF, DF)

Reef prawn & guacamole filo cup, with Cajun mayonnaise

Chicken tikka masala tart & fragrant yoghurt (GF)

Smoked kangaroo tenderloin, beetroot & raspberry puree & linseed praline (GF, DF)

Peking duck, shredded wombok & blueberry sour sauce (GF, DF)

Harissa lamb & green olive gremolata (GF, DF)

Atherton Tablelands grilled vegetable tartlet, whipped Mungalli Creek ricotta, & beetroot jam (V, GF)

HOT CANAPÉS

Lamb kofta (GF, DF), & cucumber raita (GF)

Spinach & onion pakora, & tomato relish (PB, GF)

Baked rice & teriyaki salmon, crispy nori, & seaweed salad (GF, DF)

Potato, mushroom & truffle croquette, & romesco sauce (V)

Corn, chorizo & chickpea fritters, pumpkin seed, & salsa macha (GF, DF)

Crispy confit pork belly, pickle paw paw salad, & pear gel (GF, DF)

Chicken skewer satay (GF, DF)

SUBSTANTIAL CANAPÉS

Pork adobo, chargrilled pineapple, & sticky rice (GF, DF)

Karaage chicken, rice, wombok, spring onion, & Japanese chilli mayo (GF, DF)

Spiced Texan beef brisket slider, & mixed coleslaw

Thai green reef fish curry, steamed rice, & fragrant herb salad (GF, DF)

Fried tofu & glass noodle salad (PB, GF)

All rates are quoted in AUD & are inclusive of Goods & Services Tax (GST). Please Note: A 20% surcharge on total food & beverage may be applicable to functions held on Sundays & public holidays. All prices are effective from 1 July 2026 - 30 June 2027 & are subject to alteration or increase.

V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE



Platters PLATTERS

Serves 8-10 guests

Antipasto platter (V) \$172.00

Char grilled zucchini, eggplant, pickled mushrooms, capsicum, semi dried tomatoes, dolmades, olives, feta cheese, crusty bread

Charcuterie platter (DF) \$205.00

Prosciutto, sopressa, pastrami, leg ham, marinated vegetables, crusty bread

Cheese platter (V) \$182.00

Local cheeses, dried fruits, nuts, quince paste, crackers, crusty bread & vegetarian dips

Sandwich platter \$155.00

Locally sourced bread, please refer to the lunch menu, sandwiches, wraps & rolls, choose 3 fillings

Freshly baked cookies \$68.00

Chocolate, double chocolate & Anzac

Fruit platter (PB) \$94.00

Locally sourced, seasonal, tropical fruits

Selection of freshly baked pastries \$94.00

Dessert platter (V) \$203.00

Chef selection of tropical Queensland inspired petit dessert, 20 items

The above platter selections are not designed to cater for dietaries. Additional costs may be required for dietary platters.



The Cairns Convention Centre proudly serves Australian seafood, prioritising and supporting local fisheries.

Although every possible precaution has been taken to ensure these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, products containing gluten, fish, crustacean, soybean, lupin, sesame seeds & nut products.



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