



CATERING | EXPERIENCES

Canapé Packages 2025

West Coast Eagles, Mineral Resources Park,
42 Bishopsgate Street, Lathlain, Western Australia 6100



(08) 9473 3431



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connect@indigobayevents.com.au



Canapé Packages

All packages minimum 25 guests

Package A	Package B	Package C
\$38.50	\$48.50	\$53.50
per person incl. GST	per person incl. GST	per person incl. GST
- 6 canapé items	- 6 canapé items	- 6 canapé items
- 1 substantial item	- 1 substantial item	- 1 substantial item
	- 1 bowl item	- 1 bowl item
		- 1 dessert item
Recommended 3 hrs	Recommended 4 hrs	Recommended 4 hrs

ADDITIONAL ITEMS:

Warm or Cold Individual Canapé \$5.00 pp, per item

Substantial Canapé \$8.50 pp, per item

Bowl Food \$10.00 pp, per item

Dessert Canapé \$4.50 pp, per item

Cheese & Antipasto Board \$10.00 pp



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Cold Canapés

VEGETARIAN

(MOST OPTIONS CAN BE MADE GLUTEN FREE UPON REQUEST)

Marinated Heirloom Tomato's, Whipped Ricotta, Micro Basil en Croute (nf)

Mushroom Pate, Puffed Rice, Thyme, Brioche (nf)

Smoked Eggplant, Sesame, Lemon, Lavosh (df,nf)

Wholemeal Tartlet, Stracciatella, Confit Tomato and Garlic, Oregano (nf)

Blue Cheese, Walnut and Caramelised Onion Tart, Rocket (gf)

Charcoal Blini, Dill Cream, Capers, Iceplant (nf)

Spiced Sweet Potato Cake, Tomato Kasundi, Fried Curry Leaf (gf,df,nf)

Petit Vietnamese Rice Paper Rolls, Avocado, Vermicelli, Carrot, Mint, Sweet and Sour Dipper (gf,df,nf)

Corn Tostada, Pico de Gallo, Avocado Crema, Micro Coriander (gf,df,nf)

SEAFOOD

Spicy Tuna Sushi, Cucumber, Sriracha Mayonnaise (gf,df,nf)

Salmon & Avocado Tartare Spoons, Lime Dressing (gf,df,nf)

Brined Kingfish, Pickled Baby Cucumbers, Oyster Cream (gf,df,nf)

Miso Exmouth Prawn and Watermelon Cups (gf,df,nf)

Blue Swimmer Crab Remoulade & Nori Tartlet, Beach Herbs (gf,df,nf)

Oyster, Ginger Escabeche Dressing, Radish Pearl, Geraldton Wax (gf,df,nf) +\$2.00

Ceviche of Amberjack, Aji Amerillo, Mango, Samphire (gf,df,nf)

Smoked Cod and Potato Brandade, Confit Garlic Sourdough (nf)

MEAT

Chicken Liver Pate, Bacon Onion Jam, Brioche (nf)

Hot Honey Duck Pastrami, Beetroot, Focaccia, Chive (df,nf)

Eye Fillet Tartare, Pickled Red Onion, Pink Peppercorn, Crostini, Watercress (df,nf)

Petit Pulled Pork Rice Paper Rolls, Hoisin (gf,df,nf)

Peking Duck Pancakes, Chilli and Plum Glaze, Green Onion (nf)

Beef Bresaola, Pickled Mushrooms, Crostini (df,nf)

Confit Duck Rillet, Chargrilled Flatbread, Young Garlic (nf)

v - vegetarian | gf - gluten free | nf - nut free | df - dairy free



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Warm Canapés

VEGETARIAN

Caramelised Onion & Sundried Tomato Tart (gf,nf)
Roast Pumpkin & Olive Tart (gf,nf)
Zucchini & Onion Bhaji, Coriander Yoghurt (gf,df,nf)
Herb Crusted Falafel, Mint Dressing (gf,df,nf)
Fried Polenta, Parmesan, Rosemary Salt (gf,nf)
Toasted Focaccia, Mushroom XO, Garlic Flowers (df,nf)
Crumbed Black Bean Mole Fritters, Avocado Crema (nf)
Charred Corn Tostada, Tomato Salsa, Coriander (gf,df,nf)
Mushroom & Mozzarella Arancini, Green Pesto
Pumpkin & Feta Arancini, Balsamic Glaze (nf)
Spinach & Ricotta Rolls, Tomato Relish (nf)
Charcoal Pikelet, Warm Beetroot and Fennel Pickle, Black Garlic (df,nf)

SEAFOOD

Fish & Leek Croquette, Lime Aioli (nf)
Miso Marinated Salmon BBQ Skewers, Furikake (df,nf)
Cajun Calamari, Chipotle Mayonnaise (gf,df,nf)
Picante Caramel Confit Octopus Skewers (gf,df,nf)
Beer Battered Fish Goujons, Tartare Lemon (df,nf)
Crumbed Prawn, Pineapple Salsa (nf)

MEAT

Balinese Chicken Satay Skewers (gf,df)
Chilli Caramel Pork Belly Skewers (gf,df,nf)
Beef or Pork Sausage Rolls, Tomato Relish (nf)
Petit Pulled Beef Sliders, Chipotle, Onion Jam, Swisse (nf)
Teriyaki Beef Skewers, Sesame, Green Onion (gf,df,nf)
Confit Chicken Croquettes, Sauce Gribiche (nf)
Fried Polenta Bite, Rare Roast Beef, Chimichurri (gf,nf)
Braised Lamb Shoulder Tostada, Pico de Gallo (gf,df,nf)
Confit Duck on Brioche, Sticky Plum Sauce (nf)

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Substantial Canapés

Toasted Focaccia Sandwich, Pesto, Tomato, Rocket, Mozzarella (v, dfo)
Cajun Fish Tacos, Charred Pineapple Salsa (df,nf)
Beer Battered WA Snapper, Fries, Tartare (df,nf)
Pulled Pork Bao Bun, Slaw, Chilli, Sesame Dressing, Coriander (df,nf)
Wagyu Beef Slider, Swisse, Tomato Relish, Dill Pickle (nf)
Pork, Jalapeno & Manchego Empanada, Mango Relish (nf)
Tandoori Lamb Cutlet, Harissa Yoghurt (gf,nf)

Bowls

Greek Orzo, Tomato, Feta & Spinach (v, dfo, nf)
Crispy Tofu, Broccoli, Capsicum, Chilli and Garlic Soy, Brown Rice (v, gf, df, nf)
Fragrant Yellow Thai Fish Curry, Coconut Lemongrass Rice (gf, df, nf)
Prawn, Saffron & Tomato Fregola, Rocket, Parmesan (nf)
Chilli Salt Calamari, Vietnamese Salad, Nam Jim Dressing (gf, df, nf)
Moroccan Chicken Thigh, Pearl Couscous Salad (df, nf)
Chicken & Chorizo Cassoulet, Spinach, Goats Feta (gf, nf)
Lamb Shoulder, Paris Mash, Jus (gf, nf)

Dessert Canapés

Pumpkin Cheesecake (nf)
Golden Gaytime Bites (gf)
Tiramisu Glasses (nf)
Honey & Chamomile Panna Cotta
(gf, nf)
Salted Caramel Tarts (gf)
Dark Chocolate & Coconut Brownie (gf)

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