



2026 Canapés

Cold - Regular

Roasted Vegetable: Goat Cheese on Seed Cracker (V, GF)
Brie & Strawberry: on Herb Crostini (V)
Falafel Bites: with Tzatziki (V, GF)
Beet Tartare: Savoury Cone, Capers, Dill (DF)
Grape Tomato & Mozzarella Brochette (V, GF)
Basil Pesto & Cream Cheese: on Crostini (V)
Prosciutto & Melon Brochette: Mint, Lemon Zest (DF, GF)
Watermelon & Feta Brochette: Lemon Basil Marinated (V, GF)

Cold - Deluxe (+\$4.00 per person per choice for Cameron Lake Wedding Package [\$130])

Prawn Caesar Skewer: Spicy Horseradish, Clamato Sauce (GF)
Ahi Tuna: Ginger Mayo, Wonton Crisp (DF)
Smoked Salmon Savoury Cone: Lemon Caper Mayo (DF)

Hot - Regular

Cauliflower Pakora: Mango Chutney (V, GF)
Vegetable Gyoza: Hoisin Ginger (V, GF)
Spanakopita: Herb Ranch Dressing (V)
Beef Dumpling: Korean BBQ Dip
Vegetable Spring Rolls: Honey Garlic Dip (V)
Porcini & Cheese Arancini: Red Pepper Jelly (V)

Hot - Deluxe (+\$4.00 per person per choice for Cameron Lake Wedding Package [\$130])

Tempura Prawns: Lemon Caper Mayo (DF)
Chicken Satay: Hoisin Ginger Sauce (DF, GF)
Crab Cake Bites: Chipotle Lime Mayo
Beef Wellington: Red Wine Reduction, Grated Fresh Horseradish
Tandoori Chicken Satay: Mint Mango Chutney (DF, GF)

Cold canapés may be served at the gazebo following the ceremony. Alternatively, both hot and cold canapés may be served as guests arrive at the reception.

As canapés are prepared based on the full guest count, the selection cannot be divided between the ceremony and reception locations.