



## Cocktail Party and Finger Food Catering Packages – Pricing – Menu Options

*“Let Our Passion Become Your Experience”*

The caterer you need to make your event flawless. Winyup takes canape, cocktail party & finger food catering at to the next level. Our fully tailored standing cocktail party, canape and finger food catering menus are the perfect addition to your event, whether you're hosting a party at home, your friends place or venue you've hired.



V - Vegetarian | GF - Gluten Free | DF - Dairy Free | VG - Vegan | NF - Nut Free\*

Note: Surcharge applicable on some items \*\*

## Signature hot and cold canapes

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### Cold Canapes

1. MR Wagyu, black garlic, horseradish, parmesan, truffle
2. Potato nest, citrus labne, wombok kimchi, cured egg yolk (V,GF)
3. Crab, potato nest, citrus labne, wombok kimchi, cured egg yolk (V,GF)
4. Arkady lamb tartare, salt baked beets, smoked cream, pink pepper (GF)
5. Compressed melons, ginger, vodka, coconut, mint (V, GF)
6. Candied beets, berries, balsamic, smoked goats curd (GF)
7. Cured kingfish, yuzu kosho, shiso bud, tapioca
8. Fresh oysters 3 ways (GF) \*\*

### Hot Canapes

9. Mac, cheese and truffle croquettes, (V)
10. Pumpkin doughnut, miso cream, truffle honey (V)
11. Confit pork, apple cider gel, peas, duck fat oats
12. Portuguese chicken skewers, mint yoghurt (GF)
13. Tempura tiger prawn, avocado, furikake, ponzu
14. Kentucky chicken, remoulade, lemon, southern style BBQ
15. Thai crab cakes, kaffir lime aioli
16. Confit duck croquettes, fennel, citrus caramel

## Substantial Canapes

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### Sliders

17. Lamb shoulder, smoked eggplant, harissa yoghurt
18. Pulled pork shoulder, chipotle and apple slaw
19. Beetroot, walnut, mushroom, parsley (V, GF)

### Mini Meals

20. Ricotta gnocchi, pumpkin, lemon grass, basil cream
21. Chicken tikka with caraway rice and turmeric yoghurt (GF)
22. Beef bourguignon, tarragon mash potato and green beans (GF)
23. Lamb korma with caraway rice and turmeric yoghurt (GF)
24. Pulled pork taco boats with chipotle salsa, lime and sour cream
25. Chicken, lime, coriander, rice, napa salad (GF)
26. Snapper, romesco, tapenade, lemon potato puree (GF)
27. Salt baked beets, quinoa, caraway, black tahini, yoghurt (V, GF)

### Sweet Canapes

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28. Coconut meringue, fresh mango and passionfruit (V, GF)
29. White chocolate crèmeux, banana, sesame and yuzu (V, GF)
30. Chocolate mousse, lime, avocado gel and spearmint shooter (V, GF)



# WHAT MOST PEOPLE GO FOR

## Cocktail Party and Finger Food Catering Pricing

Minimum numbers of 40 people

### 9 COURSE SIGNATURE CANAPE

*Choice of 7 signature canapes & 2 substantial canapes*

40 or more guests @ \$70 per person\* Plus

*(Minimum 1 chef @ \$200 and 2 wait-staff minimum at \$200)*

60 or more guests @ \$65 per person\* Plus

*(Minimum 2 chefs @ \$200 per chef and 2 wait-staff @ \$200)*

For larger bookings and discounted per person rates, please [contact us](#) directly for more information and an accurate quote.

What we provide with our packages

Unless otherwise agreed we provide as standard:

- All Servery
- Plates
- Cutlery
- Napkins
- Menu's
- All food preparations
- Cooking utensils and equipment
- Cleaning products
- Sparkling kitchen when done

Typical finger food catering food services run for approximately 3 - 4 hours and we allow for 1.5 canapés per-person for each course of signature canapés, & 1 per-person for each course of substantial canapes. Pricing per head does not include chef or wait staff hire charges.

Winyup 

our passion = your experience



## 9 COURSE SIGNATURE CANAPE SAMPLE MENU

### Kingfish

*Daikon, horseradish, yuzu, furikake tapioca*

### Beef

*Black garlic, parmesan, beef crumble, truffle oil*

### Beetroot

*Blueberries, balsamic, goats' curd, caraway*

### Duck

*Fennel, rhubarb, lavender, citrus jus*

### Chicken

*Portuguese marinade, oregano, mint yogurt*

### Tomato

*Heirloom tomato, basil, buttermilk, parmesan*

### Pork Slider

*Chipotle aioli, pickled slaw, manchego cheese*

### Lamb Taco

*Duck fat slow braised lamb in ra sel hanout, salsa, lime*

### Coconut

*Mango, lime, passionfruit, coriander*

EXAMPLE  
MENU

# ALTERNATIVE PRICE STRUCTURES

## SELECTION OF 6 SIGNATURE MENU ITEMS \$50 PP. (1.5 HOURS).

Choices must include 5 signature canapes and 1 substantial canape  
(Minimum guest numbers 60 people)

## SELECTION OF 7 SIGNATURE MENU ITEMS \$55 PP. (1.5 – 2 HOURS).

Choices must include 6 signature canapes and 1 substantial canape  
(Minimum guest numbers 50 people)

## SELECTION OF 8 SIGNATURE CANAPE MENU ITEMS \$60 PP. (2 – 3 HOURS).

Choices must include 7 signature canapes and 1 substantial canape  
(Minimum guest numbers 50 people)

## SELECTION OF 9 SIGNATURE CANAPE MENU ITEMS \$70 PP. (3 – 4 HOURS).


Choices must include 7 signature canapes and 2 substantial canapes  
(Minimum guest numbers 50 people)

## SELECTION OF 10 SIGNATURE CANAPE MENU ITEMS \$80 PP. (3.5 – 4 HOURS).

Choices must include 7 signature canapes, 2 substantial canapes & 2 dessert canapes  
(Minimum guest numbers 40 people)

*Note:*

*Above pricing does not include “on site” staff hire charges on the day/night of your event.*



## GET A QUOTE

Winyup would love to service your event and we wouldn't want you to miss out this year!

So secure the South West's best private party caterer by saving the date and making a reservation with us.

### INFORMATION THAT IS HELPFUL TO US WHEN YOU ENQUIRE OR MAKE A BOOKING

- Your preferred event date
- The time you want your first course served
- The specific or approximate location of your event
- The number of people that will be attending if known (including yourself).
- Type of catering required
- Your full contact details
- Your approximate budget per head

ENQUIRE NOW

Winyup 

our passion = your experience

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