



Soleil Cocktail Reception & Celebrations

To be enjoyed by groups of 15 or more

½ hour: selection of 3 hot and 3 cold (6 items per person)

1 hour: selection of 4 hot and 4 cold (8 items per person)

2 hours: selection of 5 hot and 5 cold (10 items per person)

3 hours: selection of 6 hot and 6 cold (12 items per person)

Soleil Cold Canapés

Poultry

Duck and pork rillettes with cornichons on toasted sourdough
Cajun chicken and roasted corn tortilla, coriander and red pepper relish
Peking duck crepes with cucumber and hoisin sauce (df)
Chicken sushi (gf)
Duck liver cornetto

Meat

Thai spiced beef with papaya salad and num jim (gf)(df)
Seared lamb loin with vine tomato and smokey babaganoush (gf)(df)
Prosciutto and avocado on ciabatta toast
Rare roast beef bruschetta
Teriyaki beef sushi

Vegetarian

Roast capsicum basil and parmesan crostini
Triple cream brie and quince paste on crisp toast
Cherry tomato, cherry boconcini and basil brochette (gf)(nf)
Goats cheese mousse cone with tomato, thyme and white truffle
California rolls (gf)

Seafood

Prawn and mango salsa on toasted ciabatta (df)
Smoked salmon and herb roulade on sourdough
Sydney rock oyster with wakami (gf)(df)
Salmon mousse spinach cornetto
Crab sushi roll

Soleil Hot Canapés

Poultry

Tandoori chicken skewer with mint yoghurt (gf)
Sweetcorn and chicken fritters with chermoula (gf)
Mini chicken and leek pie with jus
Butter chicken roti with riata
Butter chicken samosa with mint yoghurt

Meat

Caramel pork belly with pineapple and star anise salsa (gf)(df)(nf)
Mexican spiced beef empanada with guacamole
Mini Wagyu beef pies with tomato relish
Lamb madras samosa with mango chutney
Steamed BBQ pork buns with Chinese red vinegar

Vegetarian

Caramelised onion and Roquefort tarts
Sweet potato, cashew and basil moneybags
Spring rolls with sweet sharp sauce
Vegetable samosa
Steamed vegetable shumai
Pumpkin arancini

Seafood

Thai fish cakes with dipping sauce (df)
Prawns with Thai green curry in panko crust
Scallop and prawn shumai
Prawn gow with water chestnuts
Prawn and chorizo with gremolata (gf) (df)

Soleil Dessert Canapés

Chef's selection of boutique petite cup cakes
Chocolate and orange tartlet
Apple crumble tartlet
Lemon meringue tartlet
Caramel nut tartlet
Blueberry friand
Chocolate latte mousse cup (gf)
Opera slice
Vanilla cream puff

Soleil Substantial Canapés

*To be enjoyed by groups of 20 or more
Minimum selection of 20 of each variety only*

Asia

Singapore noodles with pork and prawns
Chicken Nasi Goreng (gf)
Penang beef curry with coconut rice (gf)
Thai yellow vegetable curry with jasmine rice (v)(gf)(df)
Thai green chicken curry with jasmine rice (gf)(df)
Collection of dim sum, wontons and spring rolls with dipping sauces

Italy

Fettuccini carbonara with cracked pepper, parmesan and crisp prosciutto
Penne with boscaiola sauce and forest mushrooms
Chicken and sundried tomato penne with creamy pesto sauce
Pasta primavera (v)
Spinach and ricotta tortellini with napolitano sauce, basil and parmesan (v)

India

Lamb rogan josh with cumin rice and riata (gf)
Beef korma with pappadums and mango chutney (gf)
Butter chicken with tumeric rice and mint yoghurt (gf)
Tandoori chicken and basmati rice with mint yoghurt (gf)
Cauliflower and spinach curry (Gobi Palak) (v) (gf)(df)
Yellow lentil curry with pumpkin (Channa Daal) (v) (gf)(df)

Australia

Fish and chips with lemon wedges and tartare sauce
Mini cheese burgers with caramelised onion and tomato relish
Seafood basket: crumbed prawn, salt and pepper calamari and fish goujons
with chips, lemon wedge and caper aioli
Mini hotdogs with cheese and sweet mustard sauce

Salad

Chicken Caesar salad (Vegetarian available)
Thai beef salad (gf)(df)
Smoked salmon potato salad (gf)
Tuna nicoise (gf)
Greek salad (v)(gf)

Soleil Food Stations

To be enjoyed by groups of 30 or more

Need something More?

Select from the following and treat your guests to an interactive food station during your cocktail reception

Sushi Station

See sushi made by our resident Sushi chef

Maximum for 80 guests

Oyster Station

See Oysters freshly prepared and displayed by our chefs

Prawn Station

See Prawns finished with chiffonnade lettuce and Marie Rose sauce by our chefs

Charcuterie Station

Cured meats served with traditional and modern condiments

Local and International Cheese Station

Served with traditional and modern condiments

Paella Station (gf) (df)

Choose from sweet pea (v), spicy Chorizo or both, finished in the room in front of your guests by our chefs

Lolly Buffet

Lolly buffet can be themed to your company colours. Choose from a selection of lollies presented like a lolly shop in assorted glass jars, and have a server to place them into bags for you.