



INTERCONTINENTAL[®]
MELBOURNE THE RIALTO



CANAPÉ PACKAGES

MINIMUM NUMBERS OF 15

1/2 HOUR PACKAGE

\$26 PER PERSON

Select three items:
from hot or cold selections

ADDITIONAL CANAPÉ

\$7 PER PERSON, PER ITEM

SUBSTANTIAL ITEMS

\$12 PER PERSON, PER ITEM

1 HOUR PACKAGE

\$36 PER PERSON

Select six items:
three hot and three cold selections

2 HOUR PACKAGE

\$46 PER PERSON

Select nine items:
five hot and four cold selections

3 HOUR PACKAGE

\$56 PER PERSON

Select twelve items:
six hot and six cold selections

INTRODUCTION | DAY DELEGATE PACKAGES | BREAKFAST | BREAKS | LUNCH | CANAPÉS | DINNER | BEVERAGES

CANAPÉ PACKAGES | HOT SELECTION | COLD SELECTION | SUBSTANTIAL ITEMS | PLATTERS



INTERCONTINENTAL[®]
MELBOURNE THE RIALTO



CANAPÉ MENU

HOT SELECTION

Lamb kofta with tzatziki **WK**
Thai fish cake cooked with lemon grass and coriander liquid **WK**
Vegetable arancini with salsa verde
Fried tofu with spring onion and plum sauce
Pumpkin flower stuffed with sweet corn and ricotta **LO**
Coconut leaf prawn dumpling
Chorizo blanket and esplette pepper
Sweet chilli and coriander prawn twists
Chicken drumettes with satay dipping sauce and minted yogurt
Vegetable samosa with chilli dipping sauce
Individual beef Wellington
Mac and cheese croquettes
Bulgogi beef gratin tart **WK**

COLD SELECTION

Goat cheese tarts with soft herb sumac
Grilled semi dried zucchini and feta in beetroot tart
Smashed pea, labne, tendrils en crouste
Tuna tartar, kimchi, pickled carrots in witlofs **WK**
Mini tomato bruschetta with rocket
Prosciutto, melon, bocconcini skewers and mint
Beef tartar and enoki mushroom in a charcoal shell **LO**
Marinated, chargrilled lamb with watermelon and feta **LO**
Tomato, basil and bocconcini
Black truffle chicken cos lettuce cups
Hand rolled sushi variety with soy sauce **WK**
Mini salmon bagel

INTRODUCTION | DAY DELEGATE PACKAGES | BREAKFAST | BREAKS | LUNCH | CANAPÉS | DINNER | BEVERAGES

CANAPÉ PACKAGES | HOT SELECTION | COLD SELECTION | SUBSTANTIAL ITEMS | PLATTERS



INTERCONTINENTAL[®]
MELBOURNE THE RIALTO



CANAPÉ MENU

SUBSTANTIAL ITEMS

Beer-battered fish, smoked paprika fries with tartare sauce **LO**

Pulled chicken Caesar salad with egg, croutons and bacon

Fried chicken bao, kimchi, melted cheese and black sesame **WK**

House-made tempura prawns with sweet and sour sauce

Chicken satay with chefs fried rice

Lamb skewers with fried rice **LO**

Crispy beef on hokkien noodle with oyster sauce **WK**

Piri Piri chicken and coleslaw slider

Charcoal beef slider, fried shallots and cheese with bang bang sauce

Salt and pepper calamari, black aioli

INTRODUCTION | DAY DELEGATE PACKAGES | BREAKFAST | BREAKS | LUNCH | CANAPÉS | DINNER | BEVERAGES

CANAPÉ PACKAGES | HOT SELECTION | COLD SELECTION | SUBSTANTIAL ITEMS | PLATTERS



INTERCONTINENTAL[®]
MELBOURNE THE RIALTO



PLATTERS

ANTIPASTO LO

SMALL \$62.50 (ideal for 3-5 guests)
MEDIUM \$150 (ideal for 5-12 guests)
LARGE \$225 (ideal for 12-18 guests)

Cured cold smoked ham
Air-dried Hungarian salami
Prosciutto crudo
Salt cured salmon
Steeped grilled vegetables
Egyptian hummus
Crushed basil pesto
Black olive tapenade

CHEESE LO

SMALL \$62.50 (ideal for 3-5 guests)
MEDIUM \$150 (ideal for 5-12 guests)
LARGE \$225 (ideal for 12-18 guests)

Range of hard and soft
pressed cheese
Preserved quince jam
Spiced port figs
Wafer crisp crackers
Grissini basket

BAKE HOUSE BREADS

SMALL \$22.50 (ideal for 3-5 guests)
MEDIUM \$54 (ideal for 5-12 guests)
LARGE \$81 (ideal for 12-18 guests)

Dukkah spiced bake-house breads
Olive oil
Balsamic vinegar
Assorted dips

INTRODUCTION | DAY DELEGATE PACKAGES | BREAKFAST | BREAKS | LUNCH | CANAPÉS | DINNER | BEVERAGES

CANAPÉ PACKAGES | HOT SELECTION | COLD SELECTION | SUBSTANTIAL ITEMS | PLATTERS