

CANAPÉ & EVENTS

How It Works

Choose a package below and select from the food options. Our team can assist in tailoring a menu that suits your style, guest count, and minimum spend.

SILVER - \$60 / PP

Perfect for a light meal, casual cocktail-style functions:

- 3 × Small Finger Snacks
- Shared Pizza Selection (2 flavours - approx. 3 pieces pp)

GOLD - \$80 / PP

Balanced and substantial. Ideal for birthdays or corporate events:

- 3 × Small Finger Snacks
- Shared Pizza Selection (4 flavours - approx. 5-6 pieces pp)
- 1 × Mini Main

PLATINUM - \$110 / PP

Premium occasions or full-meal experiences:

- 4 × Small Finger Snacks
- Shared Pizza Selection (4 flavours - approx. 5-6 pieces pp)
- 2 × Mini Mains

OPTIONAL ADD-ONS

Make your event even more memorable.

- **Additional Canapé Item:** +\$12pp
- **Additional Mini Main:** +\$15pp
- **Extra Pizza Flavour:** +\$10pp
- **Grazing Table or Dessert Station:** POA
- **Security & Cleaning:** \$1,000 (required for private hire)
- **Table Styling & Florals**
We can coordinate décor and table settings, or connect you with a recommended florist for custom arrangements and setups.

Event Finalisation & Payment Terms:

To ensure a smooth event experience:

- **Minimum Spend:** \$5,000 for weekday (Mon-Thurs) evenings, and \$8,000 for weekend (Fri-Sun) evenings. Applies to exclusive venue hire or private functions, including both food and beverage.
- **Deposit:** \$1,000 deposit is required to secure all bookings.
- **Final Confirmation:** Final guest numbers and menu selections must be confirmed 14 days prior to your event.
- **Payment:** Full payment required 7 days before your event.

For full Terms & Conditions: www.renosbistro.com



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SMALL FINGER SNACKS

Spuma Di Mortadella Cannoli

Whipped mortadella, pistachio, and parmesan in a savoury cannoli shell.

Zucchini Caponata (v)

Pickled Zucchini wrapped smoky caponata.

Sliders (gfo) (dfo) (vo)

Choice of:

- Beef
- Pork & fennel

Arancini (gfo)

Choice of:

- Slow Cooked Ragu
- Mushroom (ve)

Croquettes

- Scamorza & Leek (ve)
- Scamorza, Prosciutto & Leek

Meatballs

Slow-braised beef and pork meatballs in rich tomato sugo.

Salt & Pepper Squid or Tofu (v) (gfo)

Flash-fried with lemon and herbs.

Chips with Old Bay Salt (v) (gfo)

Crisp golden fries dusted with Old Bay seasoning and served with aioli.

PIZZA SELECTION

Flavour Options:

- Margherita (ve)
- Fungi Pesto (ve)
- Bolognese
- Zucca / Tuscanella (ve)
- Pepperoni & Peppers
- Sausage & Broccoli
- Potato, Thyme, Béchamel & Confit Garlic (ve)

MINI MAINS

Lasagna Rotolo

Rolled pasta with slow-cooked ragu and parmesan béchamel.

Melanzane Parmigiana (ve)

Layers of eggplant, tomato, basil and fior di latte.

Mini Protein Bowls

Broccoli salad with Raddichio, almond, pomegranate, rocket, almond tahini dressing with a choice of:

- Shredded beef with BBQ beef glaze
- Garlic and thyme chicken

Mini Nourish Bowls (ve)

Couscous, sweet potato, avocado, baby spinach, white bean cassoulet, whipped pumpkin butter, and fried mushroom.

Shawarma Skewers

Choice of:

- Lamb
- Chicken
- Sprout & Shallot (v) (dfo) (n)

DRINKS PACKAGES

Beer, wine, spirits and soft drink packages available. View full options at renosbistro.com or request our beverage list when booking.

(ve) - Vegetarian • (gfo) - Gluten-Free Option • (v) Vegan
• (dfo) Dairy-Free Option • (n) Contains Nuts • (vo) Vegan Option