



FOOD & DRINK

Whether your event is for staff or customers, BrandHK makes it simple to cater with a huge selection of popular dishes and drinks from around the world.

We deliver and run your event: staff will set up, serve food and drinks, and clear up afterwards. And our pricing is easy to understand.

Please let us know if you have any special dietary or other requirements so we can give you the best possible service.



BRANDHK.COM / EVENTS

PREMIUM PACKAGE

CHOOSING YOUR DISHES: For the Premium Package, please select the total number of dishes for your number of guests. You may only select dishes from the Premium Range.

# Guests	PRICE PER GUEST		CHOOSE YOUR DISHES
	Food ⁺	+Drinks [*]	Max Premium Dishes
10	\$420	\$720	4
15	\$445	\$745	6
20	\$390	\$690	8
25	\$380	\$680	10
30	\$385	\$685	12
50+	\$380	\$680	0.5pp

+ Approx 8-10 canapes per guest * 3 drinks per person

DELUXE PACKAGE

CHOOSING YOUR DISHES: For the Deluxe Package, please select the total number of dishes for your number of guests. You may select dishes from both the Premium and Deluxe ranges.

# Guests	PRICE PER GUEST		CHOOSE YOUR DISHES
	Food ⁺	+Drinks*	Max Deluxe or Premium Dishes
10	\$465	\$765	4
15	\$495	\$795	6
20	\$440	\$740	8
25	\$425	\$725	10
30	\$430	\$730	12
50+	\$425	\$725	0.5pp

+ Approx 8-10 canapes per guest * 3 drinks per person

TERMS

1. Based upon a 3-hour service time plus setup and clean-up, with waiting staff and serving dishes included. Longer serving times will attract an extra charge for hiring staff.
2. Disposable eco-friendly cutlery available at an extra charge of \$1.50 per set.
3. We will require space to set up chaffin dishes for the hot canapes.
4. We cannot refund in the case of cancellations made within 48 hours of the event.

IMPORTANT: Please advise of any allergies or special dietary requirements before placing your order.

PREMIUM DISHES

COLD CANAPES



Smoked Salmon Mini Sandwich



Thai-style Australian Sirloin Beef with Fresh Mango on a Mini Tart Shell



Parma Ham with Melon Ball and Mint Leaf on a Japanese Skewer



French Foie Gras Mousse with Japanese Edible Flower on a Mini French Blini



Grilled Fresh Zucchini Roll with Fresh Roasted Mixed Peppers



Marinated Beetroot with Feta Cheese on a Savoury Tart Shell



Poached Australian Prawn with Fresh Mango Salsa on a Mini Plate



Mixed Fresh Mushroom with Sundried Tomato and Truffle Oil on a Baked Savoury Tart Shell

PREMIUM DISHES

WARM CANAPES



**Fresh Crabmeat and Broccoli
Mini Quiche**



**Smoked Bacon and Mushroom
Mini Quiche**



**Mini Baked Savoury Tart Shell
with Mozzarella Cheese and
Sundried Tomato**



**Mini Baked Spanish-style
Chicken Empanada**



**Tandoori Chicken with Fresh
Mint Yoghurt Dressing on a
Mini Savoury Tart**



**Mini Australian Fillet Steak
with Grilled Vegetables on a
Baked Pumpernickel Round
Bread**

PREMIUM DISHES

SWEET TREATS



Mini Chocolate Fudge Cake
with White Chocolate Shavings



Mini Country Carrot Cake with
Crunchy Almonds



Mini New York Cheesecake
with Fresh Blueberry



French Macaron

DELUXE DISHES

COLD CANAPES



Crispy Parma Ham with Melon Ball and Mint Leaf on a Japanese Skewer



Baked Ham with Irish Cheddar Cheese



Mini Japanese Cucumber Filled with Smoked Salmon



Scottish Smoked Salmon Mini French Blini with Crème Fraîche and Faux Caviar



Fresh Australian Prawn with Cocktail Sauce and Fresh Mango on a Mini Tart Shell



Mini French Blini with Grilled Vegetable Crème Fraîche and Japanese Edible Flower

DELUXE DISHES

COLD CANAPES



Fresh Crabmeat Tartlet with Lime and Mint Sauce



Foie Gras with Japanese Edible Flower on a Mini French Blini



Seared Ah-Hi Fresh Tuna with Toasted Sesame Seeds and Wasabi Mayo on a Mini Plate



Smoked Chicken with Avocado on a Pumpernickel Round Bread



Fennel Marinated Feta Cheese with Mint and Olive Skewers



Poached Australian Prawn with Fresh Mango Salsa on a Chinese Spoon



Seared Canadian Scallop with Orange Confit and Shredded Fresh Basil on a Chinese Spoon



Fresh Ah-hi Tuna with Roasted Tomato on a Japanese Skewer

DELUXE DISHES

WARM CANAPES



Mini Risotto Cake with Grilled Australian Shrimp on a Mini Plate



Feta and Onion Baked Parcel



Mini USA BBQ Chicken Slider



Mini Sirloin Beef Burger with Homemade Onion Jam