

RICCARTON PARK

# 21<sup>ST</sup> CELEBRATIONS



general information  
menu options  
beverage options

RICCARTON PARK

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Enjoy your 21st without the fuss!

Celebrate with your friends and family in style in our safe and professional events centre and we'll do the rest.

## GENERAL INFORMATION

### Venue Hire

Our allocated 21st venues can hold 40 – 250 guests.

Our events co-ordinator will advise venue availability and cost, please contact us to make an appointment to view the venues.

### Catering

We employ our own catering staff and have an excellent reputation for exceptional food.

Menus are charged on a per person basis, a minimum of 40 is required. Other than a cake, no other food is to be brought on to the premise. Supper menu options are listed and buffet dinner menu options are available on request.

### Beverages

Cash bar is available or you can run a bar tab or have subsidised drinks.

We are licenced to serve alcohol until 1am. No beverages are to be brought on to the premises.

## BEVERAGE RANGE

### House Wines

Kopiko Bay Sauvignon Blanc wine tange 30/8.5

Lindauer Brut 34/9

Lindauer Brut 200ml bottle 10

### White Wines

Invivo Sauvignon Blanc 39

Trinity Hill Hawkes Bay Sauvignon Blanc 37

### Red Wines

Graham Nortons Shiraz 43

Wee Angus Cabernet Merlot 38

### Beers & Cider

Speights Gold Medal Ale 350ml glass 5.5

Macs Gold 350ml glass 5.5

Steinlager Mid 2.5% 5

Steinlager Pure 8.5

Isaacs Apple Cider 8

### Premium Beers

Mac's 3 Wolves 8

Stella Artois 8.5

Corona Extra 8.5

Panhead Supercharger 9

Panhead Quickchange 9

### Spirits includes mixer

Bacardi, Bourbon, Brandy single nip 5

Vodka, Whisky, Gin, Rum double nip 9

### Non-Alcoholic Beverages

Orange Juice 350ml glass 4.5

Soft drinks 350ml glass by litre 11

3.5

Other options  
may be available  
outside of this range  
please ask

We make good things happen

Contact us to book: Call 03 336 0041 | [events@riccartonpark.co.nz](mailto:events@riccartonpark.co.nz)

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## FOOD

4 items - \$22 pp      5 items + hot dish - \$35 pp  
 5 items - \$26.5 pp      4 items + 2 hot dishes - \$39 pp  
 6 items - \$31 pp      Sandwich station \$26pp

minimum of 40 required

### COLD ITEMS

#### Deli sandwiches\* - incl. DF, V

ham & egg; roast beef & cheese; chicken & asparagus; spinach & egg; df; except beef & cheese

#### Filled sandwich wraps - incl. DF, V

chicken pesto (df); ham & sundried tomato; beef & pickle; egg & spinach (df, v)

#### Three bruschetta - incl. V

prosciutto and broad bean; smoked salmon and avocado; tomato and mozzarella

#### Sushi with soy dip, pickled ginger & wasabi - GF, DF, incl V

chicken teriyaki, salmon and avocado, and vegetable filled,

### SWEET ITEMS

#### Creamed chocolate eclairs

filled with a vanilla cream and drizzled with chocolate

#### Fruit custard tarts - GF

gluten free tarts filled with vanilla cream, topped with sliced seasonal fruit and apricot glaze

#### Lemon poppyseed friands - GF, DF

topped with apricot glaze and almonds

#### Selection of iced cakes - incl. GF, DF

banana cake with caramel frosting, dairy free carrot cake with lemon icing, gluten free and dairy free chocolate cake

#### Variety of petite cake slices - incl. GF, DF

gluten and dairy free bakewell tart; coffee, caramel and walnut; vegan and gluten free chocolate brownie

all menus served  
with coffee and tea  
minimum of 40  
required

Buffet dinner options  
also available

### HOT ITEMS

#### Ham, egg and sweetcorn filo pie

A variation of the traditional bacon and egg pie using ham instead of bacon

#### Beef slider in ciabatta bun

with tomato relish and edam cheese

#### Buttermilk fried chicken with blue cheese dip

a classic dish of chicken pieces coated in a seasoned batter and deep fried

#### Crumbed fish bites with tartare sauce - DF

New Zealand Hoki fillets in a Japanese style panko crumb,

#### Mini picnic frittatas - incl. V, GF, DF

gluten and dairy free kumara, tomato and spinach; chorizo, cheese and roasted peppers; ham, pea and potato

#### Potato & herb rosti - GF, VE

oven-baked and served warm topped with avocado mash and roasted red pepper

#### Savouries and quiches with tomato relish - incl. V

chilli & coriander sausage rolls; curried mince savouries; ham, onion and cheese quiches; vegetable, sundried tomato & feta quiches; gluten and dairy free available on request

### HOT ITEMS Continued

#### Spicy chicken drumettes - GF, DF

marinated with spices and oven roasted, gluten & dairy free

#### Sticky honey mustard drumsticks - GF, DF

this simple marinade will have everyone licking their fingers

#### Vegan bean and mushroom pastry rolls - GF, VE

packed with earthy mushrooms, encased in gluten and dairy free flaky puff pastry

#### Vegetarian curry puffs and beef wontons - DF, incl V

locally made and crispy deep fried served with sweet chilli sauce

#### Yorkshire pudding with beef and gravy

thin slices of beef slathered in rich brown gravy served atop crispy puddings

#### Jalapeno cheese sticks

deep-fried crumbed cheese and chilli filled pancake sticks, served with a roasted tomato sauce

### HOT DISHES

#### Beef lasagne bolognese

a classic comfort food of layered pasta and meat ragu topped with a generous helping of parmesan cheese sauce.

#### Beef stroganoff served with steamed rice - GF

a classic beef stew with mushrooms, peppers and sour cream flavoured with smoked paprika

#### Butter chicken served with steamed rice - GF

marinated in ginger and garlic paste, yoghurt and spices, then smothered in a creamy tomato sauce

#### Chicken curry (Thai green) - GF, DF

cooked with free range chicken, mushrooms, broccoli and bellpeppers and served with steamed Jasmin rice

#### Eggplant, pumpkin and ricotta lasagne - V

layers of pasta, roasted vegetables, ricotta and chunky tomato sauce, topped with tasty cheese sauce

#### Mild vegetable curry served with steamed rice - GF, DF, VE

Indian style korma based curry with coconut milk

#### Lamb with garlic, oregano, lemon and kumara - GF, DF

slow-cooked lamb stew with plenty of lemon juice, herbs, spices and extra virgin olive oil

#### Pork, kumara and watercress stew - GF, DF

our take on this quintessential Maori dish of pork with additional vegetables such as carrots, pumpkin and kumara

### SANDWICH STATION - \$26pp

#### Hot carved ham in a ciabatta bun with condiments

all the ingredients you need to make yourself an epic sandwich; juicy hot carved ham, lettuce, tomato, cucumber, cheese, mustard, pickle and relish, gluten and dairy free bun available on request

#### Salad of baby potatoes - GF, DF, V

with spring onions, celery and mustard mayo dressing

#### Salad coleslaw - GF, V

our version of the classic

#### Cake slice chocolate brownie\*

a rich moist brownie made with three different chocolates  
\*gluten and dairy free available on request

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## ADDITIONAL INFO

### Security

Security is required in most cases, our events co-ordinator will advise cost.

### Decoration and Room Set Up

Riccarton Park will set the room up in a cocktail style. A mixture of small tables, chairs and leaners. We will provide a clothed present table, a clothed cake table with a knife. You can come in to decorate the venue at an arranged time. BluTac only is to be used on walls and ceilings. Additional charges will occur for any wilful damage, as is outlined in the booking contract.

### Staffing

Riccarton Park provides all bar and wait staff including a supervisor / duty manager who will oversee the event and liaise with the organiser on the night.

### Final Details

To make your 21st hassle free and easy to plan, we require from you:

A \$200 deposit to secure your venue

Booking contract to be read and signed (Our events co-ordinator will supply this)

Approximate numbers attending (final numbers are required 4 days prior to event) A timetable – Arrival / food service / bar close

Full payment is required 4 days prior when final numbers are established (Our event co-ordinator will work out these costs for you & provide payment options)

## THEMING CONTACTS

### TECHNICAL EVENT SOLUTIONS

DJ, Photography & Additional Services

CONTACT: Alex, M: 027 9192848

W: alexander@tes.nz

### SETTING THE SCENE.

CONTACT: KAREN, M: 027 9192848

### SOMETHING BORROWED SOMETHING NEW

CONTACT: LYNNE

W: somethingborrowedsomethingnew.co.nz

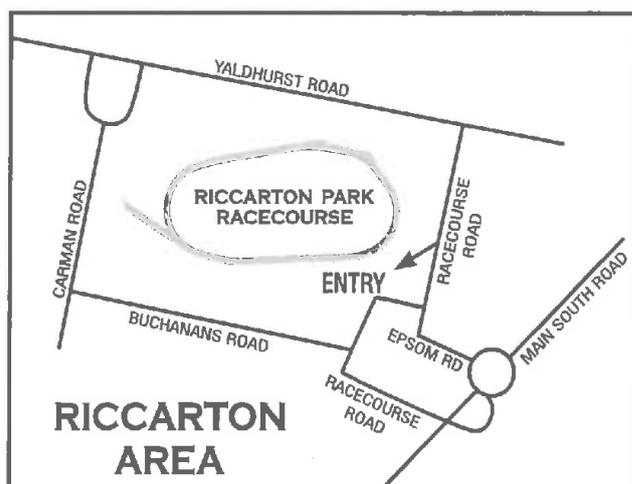
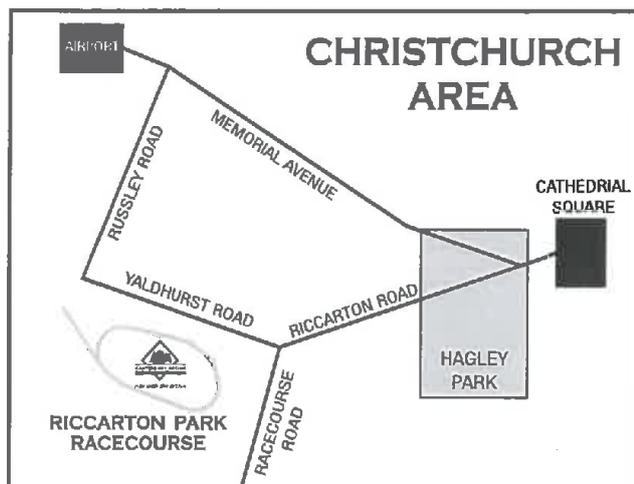
P: 03 343 5984 M: 021 837 077

### HAPPYHIRE

CONTACT: P 0800 30 9090

info@happyhire.co.nz

These are suggestions you are also welcome to arrange your own



Prices are valid from June 2020

Prices are GST Inclusive

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