



## FUNCTIONS

# MENU CONTENTS



Here at Riccarton Park we employ our own catering staff, we have an excellent reputation for exceptional food and service. Our executive chef can tailor menus to suit with the option to add to or alter menus.



cocktail and pre-dinner

lunch buffet

dinner buffet

seated and served

supper

beverages



# CANAPÉS & PRE-DINNER

## CANAPÉS

3 items \$14.5 pp	trayed service \$15.5 pp
4 items \$18 pp	trayed service \$19 pp
5 items \$20 pp	trayed service \$21 pp
6 items \$23 pp	trayed service \$24 pp

hot items	cold items	sweet items
<ul style="list-style-type: none"> <li>cocktail beef and cheese burger with tomato relish</li> <li>steamed prawn dumplings with dipping sauce</li> <li>minced lamb kebabs with minted yoghurt sauce - GF</li> <li>mini chicken kebabs with dipping sauce - GF, DF</li> <li>potato and herb rosti with brie and sundried tomato - GF, V</li> <li>spicy fried prawns with coriander aioli - GF, DF</li> <li>wild mushroom risotto balls with spicy mayonnaise - V</li> <li>little hot dogs (kransky) with tomato relish - GF</li> </ul>	<ul style="list-style-type: none"> <li>Akaroa smoked salmon profiteroles</li> <li>antipasti bites of fresh mozzarella and chargrilled peppers - GF, V</li> <li>bruschetta with tomato, goats cheese and tapenade - V</li> <li>cocktail sushi with soy dip, pickled ginger and wasabi -INCL. GF, DF, V</li> <li>prawn cocktail served in Asian spoon - GF, DF</li> <li>prosciutto ham and melon bites - GF, DF</li> <li>rare beef fillet on turkish bread with horseradish cream</li> <li>smoked Ora king salmon on blini with mustard spread</li> <li>spice crusted lamb on foccacia with eggplant spread - DF</li> </ul>	<ul style="list-style-type: none"> <li>selection of petit fours</li> <li>chocolate mousse in Asian spoon - GF</li> <li>little lemon meringue tarts - GF</li> </ul>

add tea and coffee for \$3.50pp

NB; these menus are only suitable for pre-dinner or functions less than 3 hours duration

Minimum of 40 required

PRE-DINNER PLATTER 1 - \$4.5 pp  
vegetable sticks with pita bread, corn chips & dips- INCL. GF, DF, V

PRE-DINNER PLATTER 2 - \$5 pp  
artisan breads with spreads

PRE-DINNER PLATTER 3 - \$5.5 pp  
platter of marinated olives, semi dried tomatoes with a selection of breads, crackers and spreads

prices are GST inclusive. prices are valid from August 2019  
WE USE FREE RANGE CHICKEN & EGGS IN OUR MENUS  
GF = GLUTEN FREE | DF = DAIRY FREE | V = VEGETARIAN | VE = VEGAN

# LUNCH BUFFET

## MENU ONE

basket of freshly baked breads with butter  
two hot buffet dishes - select from listed items  
hot vegetarian dish - select from listed items  
two seasonal salads - INCL. GF, DF  
  
hot dessert - select from listed items  
fresh cut seasonal fruit salad - GF, DF  
fresh and whipped cream - GF  
freshly brewed tea and coffee

**\$34 pp**  
**minimum 40 required**  
**child 5-12yrs 1/2 price - under 5yrs free**

## MENU TWO

soup of the day and bread roll  
CHOOSE YOUR CARVERY\*  
*\*glazed hot baked ham on the bone  
with wholegrain mustard and pineapple - GF, DF*  
OR  
*\*roast beef bolar with rich brown gravy and horseradish sauce - GF*  
  
hot vegetarian dish - select from listed items  
crumbed fish pieces with tartare sauce - DF  
oven roasted gourmet potatoes with rosemary and garlic - GF, DF  
steamed mixed vegetables with fresh cut herbs - GF, DF  
two seasonal salads - INCL. GF, DF  
  
hot dessert - select from listed items  
fresh cut seasonal fruit salad - GF, DF  
fresh and whipped cream - GF  
freshly brewed tea and coffee

**\$39 pp**  
**minimum 40 required**  
**child 5-12yrs 1/2 price - under 5yrs free**

## SELECTION DISHES

### HOT BUFFET DISHES - all served with steamed rice except\*\*

- beef stew bourguignon - GF, DF
- beef stroganoff - GF
- butter chicken - GF
- chicken and mushroom fricassee with tarragon and bacon - GF
- chicken curry - Thai green - GF, DF
- chicken curry - Thai red - GF, DF
- chicken, cashew and vegetable stir fry - GF, DF
- baked market fresh fish with cream, capers, mushrooms and tomatoes - GF
- crumbed fish pieces with tartare sauce\*\* - DF
- steam baked salmon on spinach with chilli, garlic & lemongrass glaze -GF, DF
- slow braised pork belly with cranberry, orange and soy sauce - GF, DF
- savoury lamb casserole with minted pea mash - GF
- venison stew with bacon, mushrooms and onions- GF

### HOT VEGETARIAN DISHES

- eggplant, pumpkin and ricotta lasagne
- herb and four cheese tortellini on a creamy pesto and tomato sauce
- mild vegetable curry with cashew- GF, DF, VE
- spinach and ricotta cannelloni on tomato, garlic and basil sauce
- vegetarian shepherd's pie - GF

### HOT DESSERT SELECTIONS

- apple and berry crumble with custard sauce - GF
- apple, cranberry and hazelnut strudel with vanilla bean anglaise
- caramel banana pudding with butterscotch sauce
- chocolate and almond pudding with chocolate fudge sauce
- sticky date pudding with toffee sauce

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# DINNER BUFFET

## MENU ONE

basket of freshly baked breads with butter \*

glazed hot baked ham on the bone  
with wholegrain mustard and pineapple \*\* - GF, DF  
hot buffet dish - select from listed items  
hot vegetarian dish - select from listed items  
crumbed fish pieces with tartare sauce - DF  
steamed parslid baby potatoes - GF  
two fresh seasonal vegetables - INCL. GF, DF  
two seasonal salads - INCL. GF, DF

hot dessert - select from listed items  
cold dessert - select from listed items  
fresh cut seasonal fruit salad - GF, DF  
decorated pavlova - GF  
fresh and whipped cream - GF  
freshly brewed tea and coffee

\*\*hot ham on the bone can be replaced with roast beef bolar

\*GLUTEN FREE BREAD AVAILABLE ON REQUEST- Minimum of 4 working days notice required

\$54 pp (above 70 persons)

\$56 pp (below 70 persons)

minimum of 40 required

child 5-12 1/2 price - under 5 free

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# DINNER BUFFET

## MENU TWO

basket of freshly baked breads with butter \*

roast leg of lamb with mint sauce and gravy\*\* - GF, DF

hot buffet dish - select from listed items

hot vegetarian dish - select from listed items

crumbed fish pieces with tartare sauce - DF

oven roasted gourmet potatoes with rosemary and garlic - GF, DF

two fresh seasonal vegetables - INCL. GF, DF

two seasonal salads - INCL. GF, DF

hot dessert - select from listed items

cold dessert - select from listed items

fresh cut seasonal fruit salad - GF, DF

decorated pavlova - GF

fresh and whipped cream - GF

freshly brewed tea and coffee

\*\*roast leg of lamb can be replaced with rib-eye of pork with apple sauce and gravy

\*GLUTEN FREE BREAD AVAILABLE ON REQUEST- Minimum of 4 working days notice required

\$59 pp (above 70 persons)

\$61 pp (below 70 persons)

minimum of 40 required

child 5-12 1/2 price - under 5 free

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# DINNER BUFFET

## MENU THREE

basket of freshly baked breads with butter \*

glazed hot baked ham on the bone  
with wholegrain mustard and pineapple - GF, DF  
roast sirloin of beef with pan gravy and horseradish - GF  
hot buffet dish - select from listed items  
hot vegetarian dish - select from listed items  
crumbed fish pieces with tartare sauce - DF  
steamed parselied baby potatoes - GF  
two fresh seasonal vegetables - INCL. GF, DF  
two seasonal salads - INCL. GF, DF

hot dessert - select from listed items  
cold dessert - select from listed items  
fresh cut seasonal fruit salad - GF, DF  
decorated pavlova - GF  
fresh and whipped cream - GF  
freshly brewed tea and coffee

\*GLUTEN FREE BREAD AVAILABLE ON REQUEST- Minimum of 4 working days notice required

\$62 pp (above 70 persons)

\$64 pp (below 70 persons)

minimum of 40 required

child 5-12 1/2 price - under 5 free

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# DINNER BUFFET

## MENU FOUR

basket of freshly baked breads with butter \*

glazed hot baked ham on the bone - GF, DF  
with wholegrain mustard and pineapple  
roast sirloin of beef with pan gravy and horseradish sauce - GF  
hot buffet dish - select from listed items  
hot vegetarian dish - select from listed items  
creamy gratin potatoes - GF  
two fresh seasonal vegetables - INCL. GF, DF  
cold seafood presentation with cocktail sauce \*\* - DF  
three seasonal salads - INCL. GF, DF

hot dessert - select from listed items  
cold dessert - select from listed items  
fresh cut seasonal fruit salad - GF, DF  
decorated pavlova - GF  
fresh and whipped cream - GF  
freshly brewed tea and coffee

\*\*cold seafood presentation can be replaced with cold platter  
of cured & smoked meats, smoked salmon, feta and marinated vegetables - GF

\*GLUTEN FREE BREAD AVAILABLE ON REQUEST- Minimum of 4 working days notice required

\$69 pp (above 70 persons)

\$71 pp (below 70 persons)

minimum of 40 required

child 5-12 1/2 price - under 5 free

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# DINNER BUFFET SELECTION DISHES

## HOT BUFFET DISHES- all served with steamed rice except\*\*

beef stew bourguignon - GF, DF  
beef stroganoff - GF  
butter chicken- GF  
chicken and mushroom fricassee with tarragon and bacon - GF  
chicken curry- Thai green - GF, DF  
chicken curry- Thai red - GF, DF  
chicken, cashew and vegetable stir fry - GF, DF  
baked market fresh fish with cream, capers,  
mushrooms and tomatoes - GF  
crumbed fish pieces with tartare sauce \*\* - DF  
seafood mornay of fish, salmon, scallops, prawns & mussels  
steam baked salmon on spinach  
with garlic, chilli & lemongrass glaze - GF, DF  
fried pork meatballs on a sweet and sour sauce with broccoli - GF, DF  
slow braised pork belly with cranberry, orange and soy sauce - GF, DF  
lamb meatballs with black bean, lentil & tomato sauce - GF, DF  
slow cooked lamb with garlic, oregano, lemon & kumara - GF, DF  
venison stew with bacon, mushrooms and onions - GF

## HOT VEGETARIAN DISHES

eggplant, pumpkin and ricotta lasagne  
herb and four cheese tortellini on a creamy pesto and tomato sauce  
mild vegetable curry with cashews - GF, DF, VE  
pasta ratatouille with rosemary crumb  
spinach and ricotta cannelloni on tomato, garlic and basil sauce  
vegetarian shepherd's pie - GF

## HOT DESSERT SELECTIONS

apple and berry crumble with custard sauce - GF  
apple, cranberry and hazelnut strudel with vanilla bean anglaise  
caramel banana pudding with butterscotch sauce  
chocolate and almond pudding with chocolate fudge sauce  
sticky date pudding with toffee sauce

## COLD DESSERT SELECTIONS

cherry and almond tart  
almond, caramel and chocolate mousse cake - GF  
classic baked lemon cheesecake - GF  
kaffir lime infused crème brulee - GF  
seasonal fruit trifle  
yoghurt panna cotta with berry coulis - GF  
tiramisu

## ADDITIONAL ITEMS 8 p/p

cold platter of cured meats, smoked salmon, feta cheese and marinated vegetables - GF  
cold seafood presentation with cocktail sauce - DF

## SOUP \$3.5 p/p

creamy vegetable with fresh herbs - GF  
spicy pumpkin - GF, DF

# SEATED & SERVED

## **TWO COURSE MENU**

select one item per course

appetiser and main  
or  
main and dessert

## **THREE COURSE MENU**

select one item per course

appetiser main and dessert

## **ALTERNATE DROP OPTIONS**

choice of two selections per course

- appetiser                    add \$2.50 pp
- main                            add \$4.00 pp
- dessert                        add \$2.50 pp

minimum of 40 required

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## SEATED & SERVED

### APPETISERS

- \$20.00 chicken and ham terrine, pickled mushrooms and tarragon mayonnaise - GF
- \$17.00 eggplant, ricotta and goat feta rolls with red and green salsa - V
- \$18.00 clam chowder, creamy soup with clams, bacon, celery and potatoes
- \$16.00 duck liver pate with cranberry relish, red onion pickle and toasted ciabatta
- \$20.00 prawn, avocado and pear cocktail - GF, DF
- \$20.00 salmon tartare with avocado salsa, creme fraiche and parmesan crisps - GF
- \$16.00 field mushroom soup with pickled shiitake and croutons - GF, V
- \$16.00 shiitake, zucchini and beetroot salad with chilli caramel - GF, DF, VE

### MAINS

- \$37.00 baked lasagne with roasted field mushrooms, buffalo mozzarella and porcini sauce - V
- \$42.00 beef fillet with peppercorn sauce, sweet potato gratin and pea puree
- \$36.50 chicken supreme with mushroom stuffing, tarragon sauce, couscous and spinach puree
- \$39.00 flash-roasted salmon with saffron risotto red pepper sauce and steamed kale - GF
- \$36.50 free range chicken thighs with green curry sauce, black rice and shiitake mushrooms - GF, DF
- \$40.00 poached market fish with mussels, prawns, scallops, bean puree and bouillabaisse sauce - GF
- \$36.50 portabello mushroom, peperonata and eggplant stack with roasted tomato sauce and polenta - GF, DF, VE
- \$45.00 rump of lamb with mint pesto, kumara mash, lamb glaze and roasted shallots - GF
- \$45.00 roast venison loin, red cabbage, polenta and cranberry peppercorn sauce - GF
- \$36.00 slow braised pork belly with apple sauce, port jus, pumpkin mash, anna potatoes

### MAINS ARE SERVED WITH ADDITIONAL SEASONAL VEGETABLES

### DESSERTS

- \$14.00 almond and cherry tart with caramelised apples and mascarpone
- \$15.00 chocolate brownie with raspberry gel and creme fraiche
- \$15.50 chocolate and salted caramel mousse cake with raspberry coulis and chocolate soil
- \$15.00 classic baked lemon cheesecake with berry coulis - GF
- \$15.00 gingerbread sticky toffee pudding with saffron poached pears and coconut yoghurt - VE
- \$14.00 pear, ginger and white chocolate Charlotte with pear chips and raspberry coulis - GF
- \$14.00 vanilla bean creme brulee with orange sorbet and chocolate emulsion - GF
- \$14.50 yoghurt panna cotta with mango gel and almond wafer - GF

### FRESHLY BREWED TEA AND COFFEE SELECTION

### OPTIONAL EXTRAS (platters per table)

- \$5.50 assorted cheeses with lemon pickle and crackers - INCL. GF
- \$5.50 selection of petit fours

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# SUPPER

## ITEM SELECTION

assorted filled deli sandwiches \* - INCL. V  
beef and cheese slider with tomato relish  
crab and corn pastries with dipping sauce  
crumbed fish bites with tartare sauce - DF  
selection of sushi bites with soy dip, pickled ginger and wasabi - INCL. GF, DF, V  
herb roasted chicken drumettes - GF, DF  
potato and herb rosti topped with ratatouille - GF, VE  
sausage rolls, savouries and quiches with tomato relish \* - INCL. V  
selection of filled wraps - DF, INCL. V  
spicy chicken drumettes - GF, DF  
vegetable and cheese frittata - GF, V  
vegetarian curry puffs and beef wontons with sweet chilli sauce - DF, INCL. V  
Yorkshire pudding with beef and gravy  
creamed chocolate éclairs  
fruit custard tarts - GF  
lemon and poppyseed friends - GF, DF  
selection of iced cakes - INCL. GF, DF  
variety of petite cake slices - INCL. GF, DF

\*GLUTEN FREE OPTION AVAILABLE ON REQUEST- Minimum of 4 working days notice required

## HOT DISH SELECTION

beef lasagne bolognese  
beef stroganoff served with steamed rice - GF  
butter chicken served with steamed rice - GF  
chicken curry (Thai green) served with steamed rice - GF, DF  
lamb meatballs with black bean, lentil & tomato sauce served with rice - GF, DF  
mild vegetable curry served with steamed rice - GF, DF, VE  
eggplant, pumpkin and ricotta lasagne - V

4 items	\$21 pp
5 items	\$25 pp
6 items	\$29 pp
5 items + hot dish	\$33 pp
4 items + 2 hot dishes	\$37 pp

all menus served with coffee and tea  
minimum of 40 required

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# BEVERAGES

## standard range | cash bar | tab limits

### HOUSE WINES

kopiko bay sauvignon blanc	\$30 / \$8.5 gls
kopiko bay chardonnay	\$30 / \$8.5 gls
kopiko bay cabernet merlot	\$30 / \$8.5 gls

### METHOD CHAMPENOISE

lindauer brut	\$34
lindauer brut 200ml bottle	\$10

### WHITE WINES

invivo sauvignon blanc	\$39
trinity hill hawke's bay chardonnay	\$37

### RED WINES

graham nortons shiraz	\$43
wee angus cabernet merlot	\$38

### DRAUGHT BEERS

speight's and mac's gold (350ml glass)	\$5.5
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### BOTTLED AND CANNED BEERS

steinlager pure	\$8.5
stella artois	\$8.5
speight's cans	\$5.5
steinlager mid 2.5%	\$5
mac's 3 wolves	\$8
panhead supercharger	\$9
panhead quickchange	\$9

### CIDER

isaac's apple cider	\$7
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### SPIRITS

bacardi, bourbon, brandy, gin, dark rum, vodka, whisky (incl. mix)	\$5 single nip
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### NON-ALCOHOLIC BEVERAGES

orange juice (350 ml glass)	\$4.5
soft drinks (350 ml glass)	\$3.5

## optional range | on account basis only

### WHITE & ROSÉ WINES

wither hills sauvignon blanc	\$40
the ned pinot gris	\$40
martinborough vineyard medium riesling	\$42
the ned rose	\$42
wither hills early light sauvignon blanc 9.5%	\$35

### METHOD CHAMPENOISE

lindauer special reserve	\$43
daniel le brun method traditionnelle	\$59
nicholas feuillate	\$98

### RED WINES

huntaway reserve merlot cabernet sauvignon	\$49.5
martinborough vineyard te tera pinot noir	\$49.5
mt difficulty roaring meg central otago pinot noir	\$52
morton estate black label syrah	\$52

### NON-ALCOHOLIC BEVERAGES

sparkling grape juice	\$12
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### PREMIUM SPIRITS (per nip)

grey goose vodka	\$7
tanqueray gin	\$5
appletons reserve rum	\$5
dalwhinnie 15 yr old whisky	\$10
wild turkey bourbon	\$4
pimms no. 1 (double nip)	\$8

add \$2.50 for mixer

Other selections outside of our  
range maybe available on request

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