

RICCARTON PARK CONFERENCES



general information
catering options

Here at Riccarton Park we employ our own catering staff
and 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.

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At Riccarton Park Function Centre, we put great emphasis on designing menus to not only cover a wide range of tastes, but to also include menu items featuring Vegetarian, Vegan, Dairy Free and Gluten Free options.

Event organisers are advised to get a gauge on the dietary requirements of their guests before choosing any of our menus to ensure they are appropriate.

Riccarton Park only recognises the following special meals listed below and can provide them subject to a minimum of 4 days' notice.

Allergens

For peace of mind a full list of the 11 common allergen associations can be provided for all meals. This list includes, Peanuts, Tree Nuts, Shellfish, Milk, Eggs, Fish, Sesame Seeds, Gluten, Sulphites, Soybeans and Lupin.



It is our policy that we do not cater for lifestyle diets such as Paleo, Keto or any other special requests outside those specified above.

Our kitchens cater for all cuisines and while we endeavour to ensure allergen and dietary requirements are met, experience has shown that it is not feasible to eliminate all trace elements of potential allergens. Therefore, we regrettably advise we are unable to guarantee an allergen-free environment.

If you have a severe allergy, we suggest you arrange alternative options and recommend that you bring appropriate medication.

EXPRESS COOKED BREAKFAST | \$23.5 pp

Bacon & fried egg ciabatta roll - df
 Mini frittata with egg, kumara, sundried tomato and spinach - gf, df, v
 Platter of sliced fresh seasonal fruits - gf, ve
 Toast*, spreads and preserves - v
 Freshly brewed tea and coffee, orange juice

*minimum 10 required***PLATED COOKED BREAKFAST | \$34.5 pp**

(pre-set on tables)
 Basket of freshly baked croissants and toast* served with spreads and preserves - v
 (served plates)
 Scrambled free range eggs with chives - gf, v
 Roasted mushrooms
 with rosemary and garlic - gf, ve
 Oven baked Agria hash browns - gf, ve
 Grilled streaky belly bacon rashers - gf, df
 Grilled Nuremberg breakfast sausages - gf, df
 Roasted tomatoes with gremolata - gf, v
 Toasted ciabatta - df, ve
 Freshly brewed tea and coffee, orange juice

*minimum of 20 required***CONTINENTAL | \$23 pp**

Assorted cereals* with yoghurt^^ and milk^^
 Traditional bircher muesli - v
 Freshly baked Danish pastries and croissants - v
 Cold sliced glazed ham and edam cheese - gf
 Platter of sliced fresh seasonal fruits - gf, ve
 Vanilla soaked compote of seasonal fruits - gf, df
 Toast*, spreads and preserves - v
 Freshly brewed tea and coffee, orange juice

*minimum of 10 required***WORKING STAND & FORK BREAKFAST | \$28 pp**

Basket of freshly baked mini croissants*
 Scrambled free range eggs with chives - gf, v
 Baked navy beans with garlic and bacon - gf, df
 Grilled streaky belly bacon rashers - gf, df
 Oven baked hash browns - gf, ve
 Platter of sliced fresh seasonal fruits - gf, df
 Freshly brewed tea and coffee, orange juice

*minimum of 40 required***COOKED BREAKFAST | \$30 pp**

Scrambled free range eggs with chives - gf, v
 Grilled streaky belly bacon rashers - gf, df
 Grilled Nuremberg breakfast sausages - gf, df
 Oven baked Agria hash browns - gf, ve
 Roasted tomatoes with gremolata - gf, v
 Sautéed mushrooms with fresh herbs - gf, ve
 Toast*, spreads and preserves - v
 Freshly brewed tea and coffee, orange juice

*minimum of 40 required***CONTINENTAL & COOKED BREAKFAST | \$35 pp**

Scrambled free range eggs with chives - gf, v
 Grilled streaky belly bacon rashers - gf, df
 Grilled Nuremberg breakfast sausages - gf, df
 Oven baked hash browns - gf, ve
 Sautéed mushrooms with fresh herbs - gf, ve
 Roasted tomatoes with gremolata - gf, v
 Assorted cereals* with yoghurt^^ and milk^^ - v
 Freshly baked Danish pastries and croissants - v
 Platter of sliced fresh seasonal fruits - gf, ve
 Vanilla soaked compote of seasonal fruits - gf, df, v
 Toast*, spreads and preserves - v
 Freshly brewed tea and coffee, orange juice

minimum of 40 required

*gluten free option available on request || ^^dairy free option available on request

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FOOD SELECTIONS**- INCLUDES TEA & COFFEE**

Select one item \$7.5 pp

Select two items \$12.5 pp

Select three items \$16.5 pp

^^dairy free option available on request

BEVERAGES

Freshly brewed coffee and tea selection ^^ \$4.5 pp

Continuous tea and coffee (4 hours) \$8.5 pp

Continuous tea and coffee (8 hours) \$16 pp

Orange juice \$14 per litre

Green juice of fruit and vegetables (df) \$18 per litre

HOT SAVOURY

Savouries, sausage rolls and quiches - incl. v, ve

*served with tomato relish**GF and DF option available on request.*

Mini picnic frittatas - incl. v, gf, df

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

Deli sandwiches* - incl. df, v

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

Cheese & herb scones

*with tomato relish & whipped butter**freshly baked on the day and served warm*

Filled sandwich wraps - incl. df, v

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

Filled mini croissants - incl. v

*fillings include avocado, lettuce and tomato (v); beef, egg & relish; ham, cheese & pickle; smoked chicken, brie and cranberry***COLD SWEET**

Selection of loaf cakes - incl. gf, df, ve

served with olivani spread & butter

Creamed chocolate eclairs

filled with vanilla cream & drizzled with chocolate

Date scones with whipped cream and jam

freshly baked on the day

Freshly baked cookies - incl. gf, df, ve

selection of three in house baked cookies

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

Platter of sliced fresh seasonal fruit - gf, df, ve

Selection of iced cakes - incl. gf, df, ve

selection of three in house baked iced cakes

Sweet and savoury muffins - incl. gf, df, ve

selection of three muffins, one being savoury

Variety of petite cake slices - incl. gf, df, ve

variety of three on premise baked cake slices

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These packed meal options are ideal for conference delegates wanting contactless service.

BEVERAGES

Freshly brewed coffee and tea selection ^^	\$4.5 pp
Premium orange juice 350ml	\$5 pp
Pump spring water 400ml	\$4 pp
Apple juice 300ml	\$4 pp

^^dairy free option available on request

PACKED BREAKFAST - \$20 pp

Bacon & fried egg ciabatta bun
*for vegetarian option we can substitute bacon with eggplant
 and/or a corn patty for a vegan option
 gluten free bread bun available on request*

Sweet muffin – incl. gf, df, ve
comes with butter or margarine

Pottle of yoghurt – incl. gf, v
fruit flavoured yoghurt

Fresh fruit – incl. gf, ve
*fruit options are apple, banana, orange, pear
 or a mixture of them*

Muesli Bar - v
soft and chewy granola bars

PACKED LUNCH MENU - \$22 pp**Sandwich Options**

Please choose one of the following options

- french stick sandwiches
- deli croissants
- club sandwiches
- salad long roll
- tortilla flour wraps

*flavours available are beef, chicken, or ham,
 vegetarian, gluten free and/or vegan option
 available on request only*

Ham, cheese, and onion quiche

*vegetarian, gluten and /or dairy free quiche
 available on request, served chilled*

Sweet muffin – incl. gf, df, ve
comes with butter or margarine

Variety of cake slices – incl gf, df

Gluten, dairy free and vegan options available on request

Fruit Options

Please choose one of the following options

- apple
 - banana
 - orange
- or a mixture of all*



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These lunches are ideal for your half day meetings or conferences, add either a morning or afternoon tea from our menu selection. All menus include freshly brewed coffee, tea, orange juice.

All menus \$34 per person

MENU ONE

French stick sandwiches - incl. v
*three fillings that includes dairy free & vegan
gluten free bread available on request.*

Butter chicken served with Basmati rice - gf
*marinated in ginger and garlic paste, yoghurt and
spices, then smothered in a creamy tomato sauce*

Potato and onion tortilla - gf, df, v
the classic Spanish omelette

Caesar salad
*with bacon, egg, parmesan & croutons
can be adapted for GF, DF and/or VE version*

Mini pavlova - gf
decorated with whipped cream and fruit

MENU TWO

Pizza - incl. v
*classic thin base Margherita and a meat lovers
pizza with salami and chorizo
GF and/or VE option available on request.*

Steam-baked Akaroa salmon - gf, df
on spinach with lemon hollandaise.

Herb & four cheese tortellini - v
with a creamy pesto & tomato sauce

Salad of edamame bean with black rice - gf, df, ve
refreshing salad with a yuzu lemon dressing

Fruit custard tarts - gf
*gluten free tarts filled with vanilla cream, topped with
sliced seasonal fruit and apricot glaze*

MENU THREE

Sliced marinated Angus beef sirloin steak - df
*seared, sliced and served over warm steamed brown rice
and fresh vegetables*

Steamed prawn dumplings with dipping sauce
*these dumplings are well balanced with succulent prawns
and a hint of ginger*

Mild vegetable curry with cashews - gf, df, ve
*Indian style korma based curry with coconut milk,
served with basmati rice*

Salad of tossed greens - gf, df, ve
with seasonal salad fare and house dressing

Platter of sliced fresh seasonal fruits - gf, ve

MENU FOUR

Antipasti pasta - ve
*warm pasta dish with artichokes, roasted peppers, olives and sun-
dried tomatoes, tossed with a hint of EVO, lemon and parsley*

Thai green chicken curry served with steamed rice - gf, df
*cooked with free range chicken, mushrooms, broccoli
and bell peppers*

Sushi with soy dip, pickled ginger and wasabi - gf, df incl. ve
chicken teriyaki; salmon and avocado; and vegetable filled

Salad of mixed grains, roast veggies, topped with falafels - ve
and pickled cabbage dairy free but not gluten free

Cheeses with lemon pickle, fig salami, dates & crackers
*Evansdale farmhouse brie; Whitestone's aged Totara cheddar, and
creamy Moeraki blue, Karikaas mature Leyden, includes gf crackers*

MENU FIVE

Beef slider in ciabatta bun with tomato relish and cheese
GF bun and VE patty options available on request

Crumbed fish bites and chips with tartare sauce - df
New Zealand hoki fillets in a Japanese style panko crumb

Green vegetable pasta bowl - v
*pasta tossed with steamed seasonal greens, pumpkin
seeds and pesto - GF and/or VE option available on request.*

Ranch-style coleslaw - gf, ve
with tangy lime and vegan mayo

Platter of sliced fresh seasonal fruits - gf, ve

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Choice of 5 menus. All menus **\$45 pp**

all including tea & coffee on arrival and during breaks, with the addition of orange juice included with lunch. Peppermints on tables are replenished during breaks.

MENU ONE

MORNING TEA

Savouries, sausage rolls and quiches - incl. V, VE

served with tomato relish

GF and DF option available on request.

LUNCH

French stick sandwiches* - incl. ve

*three fillings that includes dairy free & vegan
gluten free bread available on request.*

Butter chicken served with Basmati rice - gf
*marinated in ginger and garlic paste, yoghurt and
spices, then smothered in a creamy tomato sauce*

Potato and onion tortilla - gf, df, v
the classic Spanish omelette

Caesar salad
*with bacon, egg, parmesan & croutons
can be adapted for GF, DF and/or VE version*

Mini pavlova - gf
decorated with whipped cream and fruit

AFTERNOON TEA

Date scones with whipped cream and jam

freshly baked on the day

GF & VE options available on request

MENU TWO

MORNING TEA

Filled mini croissants

freshly baked on the day with 3 fillings

GF, DF, VE roll available

LUNCH

Pizza - incl. v

*classic thin base Margherita and a meat lovers
pizza with salami and chorizo
GF and/or VE option available on request.*

Steam-baked Akaroa salmon - gf, df
on spinach with lemon hollandaise.

Herb & four cheese tortellini - v
with a creamy pesto & tomato sauce

Salad of edamame bean with black rice - gf, df, ve
refreshing salad with a yuzu lemon dressing

Fruit custard tarts - gf
*gluten free tarts filled with vanilla cream, topped with
sliced seasonal fruit and apricot glaze*

AFTERNOON TEA

Petite cake slices - incl. gf, df

variety of three cake slices that includes

GF and DF - VE option available on request

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Continued- All menus \$45 pp

MENU THREE

MORNING TEA

Cheese and herb scones with tomato relish and whipped butter

freshly baked on the day and served warm

LUNCH

Sliced marinated Angus beef sirloin steak - df
seared, sliced and served over warm steamed brown rice and fresh vegetables

Steamed prawn dumplings with dipping sauce
these dumplings are well balanced with succulent prawns and a hint of ginger

Mild vegetable curry with cashews - gf, df, ve
Indian style korma based curry with coconut milk, served with basmati rice

Salad of tossed greens - gf, df, ve

with seasonal salad fare and house dressing

Platter of sliced fresh seasonal fruits - gf, ve

AFTERNOON TEA

Loaf cakes - incl. gf, df, ve

a selection of two served with butter and olivani spread

MENU FOUR

MORNING TEA

Sweet and savoury muffins - incl. gf, df, ve

served with butter and olivani spread

LUNCH

Antipasti pasta - ve

warm pasta dish with artichokes, roasted peppers, olives and sundried tomatoes, tossed with a hint of EVO lemon and parsley

Thai green chicken curry served with steamed rice - gf, df

cooked with free range chicken, mushrooms, broccoli and bell peppers

Sushi with soy dip, pickled ginger and wasabi - gf, df, incl. ve
chicken teriyaki; salmon and avocado; and vegetable filled

Salad of mixed grains, roast veggies, topped with falafels - ve and
pickled cabbage dairy free but not gluten free

Cheeses with lemon pickle, fig salami, dates, & crackers

Evansdale farmhouse brie; Whitestone's aged Totara cheddar, and creamy Moeraki blue, Karikaas mature Leyden, includes gf crackers

AFTERNOON TEA

Freshly baked cookies - incl. gf, df, ve

a selection of three cookies

MENU FIVE

MORNING TEA

Deli sandwiches - incl. df, v

four fillings, GF and/or VE available on request

LUNCH

Beef slider in ciabatta bun with tomato relish and cheese

GF bun and VE patty options available on request

Crumbed fish bites and chips with tartare sauce - df

New Zealand hoki fillets in a Japanese style panko crumb

Green vegetable pasta bowl - v

pasta tossed with steamed seasonal greens, pumpkin seeds and pesto - GF and/or VE option available on request.

Ranch-style coleslaw - gf, ve

with tangy lime and vegan mayo

Platter of sliced fresh seasonal fruits - gf, ve

AFTERNOON TEA

Iced cakes - incl. gf, df, ve

a selection of three cakes

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A very light option designed for a quick lunch and to be eaten while standing up so your guests can continue networking. All menus served with freshly brewed coffee and tea.

NB: These menus are portion controlled and not replenished

MENU ONE - \$23 pp (minimum of 10 guests)

Savouries, sausage rolls and quiches - incl. v, ve

served with tomato relish (2.5 pieces pp)

GF and DF option available on request.

Crumbed fish pieces with tartare sauce* - df

New Zealand hoki fillets in a Japanese style panko crumb (3.5 pieces pp)

French stick sandwiches* - incl. ve

three fillings that include dairy free & vegan

gluten free bread available on request. (1 piece pp)

* Crumbed fish can be replaced with
Vegetarian curry puffs and beef wontons with sweet chilli
sauce - DF, incl V (3 pieces)
or

Polenta and hash brown chips, tomato sauce - GF, VE
(6 pieces pp)

* French stick sandwiches can be replaced with either deli
croissants, filled ciabatta rolls or club sandwiches

MENU TWO - \$26 pp (minimum of 10 guests)

Mini picnic frittata* - Incl. v, gf, df

*gluten and dairy free kumara, tomato and spinach: chorizo,
cheese and roasted peppers, ham, pea and potato
(3 pieces pp)*

Filled deli croissants* - Incl. v

freshly baked on the day with three (1 piece pp)

GF & VE filled roll available on request

Polenta and hash brown chips with tomato sauce - gf, ve

(6 pieces pp)

* Mini picnic frittata can be replaced with
Steamed prawn dumplings with dipping sauce (3 pieces)
or
Sushi with soy dip, pickled ginger & wasabi - GF, DF, Incl V
(2.5 pieces pp)

* Filled croissants can be replaced with either
French stick sandwiches, deli ciabatta rolls or club sandwiches

MENU THREE - \$28 pp (minimum of 30 guests)

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,
GF and DF bun available on request*

Salad of baby potatoes - gf, df, v

with spring onions, celery and mustard mayo dressing

Ranch-style coleslaw - gf, ve

with tangy lime and vegan mayo

Cake slice chocolate brownie

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

MENU FOUR - \$30 pp (minimum of 20 guests)

Slow cooked leg of lamb with plum sriracha glaze - incl. gf,df

*cooked for four hours, pull off the bone to make sandwich wraps
with tortillas, lettuce, pickled onions, cheese, salsa, guacamole
and lime wedges, includes GF corn tortillas*

Salad of edamame bean & black rice- gf, ve

with refreshing yuzu lemon dressing

Salad of mixed grains, beetroot, and roast veggies - ve

with rocket & pickled cabbage

Sliced fresh seasonal fruit - gf, ve

*with a splash of maple, saffron, vanilla syrup
and toasted coconut chips*

OPTIONAL ADDITIONS

- + Platter of sliced fresh seasonal fruit - \$5.5 pp
- + Cheeses with lemon pickle, fig salami, dates, walnuts and crackers - \$9.5 pp

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These tasty bite sized morsels are sure to please while your guests mingle.

3 items	\$16 pp	trayed service	\$17 pp
4 items	\$20.5 pp	trayed service	\$21.5 pp
5 items	\$24.5 pp	trayed service	\$25.5 pp
6 items	\$28 pp	trayed service	\$29 pp

+ Add tea and coffee for \$3.50pp

HOT ITEMS

- Balsamic tomato and pesto canapés - v
- Battered cheese kransky with tomato relish - gf
- Cocktail beef burger with cheese and tomato relish *
- Cocktail corn patty "burger" with tofu mayo - ve *
- Crispy chicken canapés with mustard mayo
- Minced lamb kebabs with coconut yoghurt sauce - gf, df
- Mini chicken satay kebabs with dipping sauce - gf, df
- Polenta and hash brown sticks with tomato relish - gf, ve
- Potato and herb rosti with brie and sundried tomato - gf, v
- Spicy fried prawns with coriander aioli - gf, df
- Steamed prawn dumplings with dipping sauce - df
- Wild mushroom risotto balls with spicy mayonnaise - V

* NB - we can provide a 80/20% split on cocktail burger options

COLD ITEMS

- Akaroa smoked salmon profiteroles
- Antipasti bites of fresh mozzarella and chargrilled peppers - gf, v
- Broadbean and ricotta crostini with prosciutto and mint
- Bruschetta with tomato, goats cheese and tapenade - v
- Goats cheesecake with onion jam - gf, v
- Prawn cocktail served in Asian spoon - gf, df
- Prosciutto ham and melon bites with balsamic reduction - gf, df
- Rare beef fillet on French stick with horseradish cream
- Smoked salmon on blini with mustard cream cheese - gf
- Sushi with soy dip, pickled ginger and wasabi - gf, df, incl. v

SWEET ITEMS

- Assorted mini cake bites - incl. gf, ve
- Chocolate mousse tarts - gf
- Decorated mini pavlova - gf
- Fruit kebabs with coconut yoghurt dip - gf, ve
- Little lemon meringue tarts - gf

PRE - DINNER PLATTERS

Artisan breads and spreads - 8.5

Freshly baked ciabatta, focaccia and French batard served with three spreads

Corn chips, pita bread & crisps with dips - gf, except pita - 6.5

gluten free corn, potato & kumara chips, oven roasted pita bread bites served with two dips of which one is gluten and dairy free

Vegetable sticks with hummus and guacamole - gf, ve - 6.5

served with gluten free potato chips and corn chips



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Can't decide what your guests are after? Offer some variety with these buffet options to suit all.

MENU ONE

Basket of freshly baked breads with butter*

CHOOSE ONE CARVERY

Glazed baked ham on the bone with wholegrain mustard and pineapple - gf, df

Roast beef bolar with pan gravy and horseradish sauce - gf

Roast rib-eye of pork with apple sauce and rich brown gravy - gf, df

Roast leg of lamb with mint sauce and rich brown gravy - gf, df - add \$3 pp

Roast sirloin of beef with pan gravy and horseradish sauce - gf, df - add \$5 pp

Crumbed fish pieces with tartare sauce - df

Steamed parselled baby potatoes - gf

Two fresh seasonal vegetables - Incl. gf, df

Two seasonal salads - Incl. gf, df

Fresh cut seasonal fruit salad - gf, df

Decorated pavlova - gf

Fresh and whipped cream - gf

Freshly brewed tea and coffee

and choose from page 12

One hot buffet dish

One hot vegetarian dish

One hot dessert

One cold dessert

\$60 per person



**Gluten free bread available on request - Minimum of 4 working days notice required*

+ ADD ON TO MENUS

Soups - \$4.5 pp *select options on page 12*

Cold seafood presentation with cocktail sauce - gf, df - \$12 pp

Cold meat platter with mustard, pickles & olives - gf - \$6 pp

Platter of cured & smoked meats, smoked salmon, feta and marinated vegetables - gf - \$10 pp

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MENU TWO

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
 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
 Fresh cut seasonal fruit salad - gf, df
 Decorated pavlova - gf
 Fresh and whipped cream - gf
 Freshly brewed tea and coffee

and choose from page 12

One hot buffet dish
 One hot vegetarian dish
 One hot dessert
 One cold dessert

\$69 per person

SET MENU

Basket of freshly baked breads with butter
 Glazed hot baked ham on the bone with wholegrain mustard and pineapple - gf, df **
 Herb and four cheese tortellini with creamy tomato & pesto sauce ^^
 Crumbed fish pieces with tartare sauce - df
 Steamed parslid baby potatoes - gf
 Set two fresh seasonal vegetables - incl. gf, df
 Tossed greens with seasonal salad fare - gf, df
 Sticky date pudding with toffee sauce - ve
 Fresh cut seasonal fruit salad - gf, df
 Decorated pavlova - gf
 Fresh and whipped cream - gf
 Freshly brewed tea and coffee

\$47 per person

***Hot ham on the bone can be replaced with roast beef bolar served with gravy and horseradish sauce - GF*

^^Herb and four cheese tortellini can be replaced with mild vegetable curry served with steamed basmati rice - GF, Ve

**Gluten free bread available on request - Minimum of 4 working days notice required*

+ ADD ON TO MENUS

Soups - \$4.5 pp *select options on page 12*

Cold seafood presentation with cocktail sauce - gf, df - \$12 pp

Cold meat platter with mustard, pickles & olives - gf - \$6 pp

Platter of cured & smoked meats, smoked salmon, feta and marinated vegetables - gf - \$10 pp

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SOUPS

- Cajun corn chowder - ve
- Carrot and coriander soup with coconut milk - gf, ve
- Creamy vegetable soup with fresh herbs - gf, v
- Potato, mussel and watercress chowder - gf
- Spicy tomato & pesto soup - gf, v
- Spiced pumpkin soup - gf, ve

HOT VEGETARIAN DISHES

- Antipasti pasta with artichokes, peppers, olives, capers & sundried tomatoes, tossed with virgin olive oil - ve
- Eggplant, pumpkin and ricotta lasagne
- Herb and four cheese tortellini on a creamy pesto and tomato sauce
- Mild vegetable curry with cashews & basmati rice - gf, df, ve
- Pasta ratatouille with rosemary crumb
- Spinach and ricotta cannelloni on tomato, garlic and basil sauce
- Vegetarian shepherd's pie - gf

HOT BUFFET DISHES

All buffet dishes served with rice except **

- Beef bourguignon - gf, df
- Beef stroganoff - gf
- Butter chicken - gf
- Chicken and mushroom fricassee with tarragon and bacon - gf
- Chicken curry - Thai green or red- gf, df
- Chicken, cashew and vegetable stir fry - df
- Chicken ratatouille - gf, df
- Crumbed fish pieces with tartare sauce ** - df
- Garlic & black pepper chicken curry - gf, df
- Honey and mustard roasted salmon with herbs - gf, df
- Poached market fresh fish with grapes & white wine sauce- gf
- Seafood mornay of fish, salmon, scallops, prawns & mussels
- Slow braised pork belly with cranberry, orange and soy sauce - gf, df
- Slow cooked lamb with garlic, oregano, lemon & kumara ** - gf, df
- Savoury lamb casserole with carrots & peppers - gf, df
- Venison stew with bacon, mushrooms and onions - gf

COLD DESSERTS

- Almond, caramel & chocolate mousse cake - gf
- Berry, almond, sherry and saffron trifle - gf
- Classic baked lemon cheesecake - gf
- Chia pudding with caramelised apples & raisins - ve
- Hazelnut and chocolate meringue cake - gf
- Kaffir lime infused crème brulee - gf
- Yoghurt panna cotta with berry coulis - gf
- Tiramisu

HOT DESSERTS

- Apple and berry crumble with ice cream - gf
- Apple, cranberry and hazelnut strudel with custard
- Caramel banana pudding with vanilla ice cream
- Chocolate and almond pudding with chocolate sauce
- Lemon self-saucing pudding
- Pear tart tatin with salted caramel
- Sticky date pudding with toffee sauce - ve
- White chocolate and cranberry bread & butter pudding

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TWO COURSE MENU

Appetiser and Main
OR
Main and Dessert

THREE COURSE MENU

select one item per course

Appetiser, Main, Dessert

ALTERNATE DROP OPTIONS

choice of two selections per course

Appetiser add 3 pp

Main add 5 pp

Dessert add 3 pp

MINIMUM OF 40 REQUIRED



PLATED DINNER

Appetiser

Beef Tataki, Ponzu-style dressing, radish, cucumber, garlic crisps - <i>gf</i>	19
Chicken and ham terrine, pickled mushrooms & tarragon mayonnaise - <i>gf</i>	21
Cod and kumara cakes, rocket, capers, lime dressing, chilli caramel - <i>gf, df</i>	17
Prawn, avocado and pear cocktail - <i>gf, df</i>	21
Salmon tartare, avocado, salsa, creme fraiche, parmesan crisps - <i>gf</i>	22
Prosciutto, rock melon, buffalo mozzarella, balsamic glaze, virgin avocado oil - <i>gf</i>	20
Tomato, eggplant and capsicum press, balsamic glaze, extra virgin avocado oil - <i>gf, ve</i>	20
Shiitake, zucchini and beetroot salad, prune leather, chilli caramel - <i>gf, df, ve</i>	17

Main Course

Beef fillet, potato croquette, pea puree, balsamic red wine jus - <i>gf, df</i>	45
Free-range chicken supreme, mushroom stuffing, tarragon sauce, couscous, spinach puree	38
Free-range chicken thighs, green curry sauce, black rice, shiitake mushrooms - <i>gf, df</i>	38
Roasted Akaroa salmon, rosti, eggplant, courgettes, spinach, mushrooms and basil - <i>gf, df</i>	42
Lamb rump, parsnip and pea puree, braised baby onions, farro, minted lamb jus	46
Rack of lamb, provencale vegetables, olive tapenade, basil pesto, parsnip & pea mash, jus - <i>gf</i>	46
Slow roast pork belly, apple sauce, port jus, pumpkin mash, Anna potatoes- <i>gf</i>	38
Venison loin, celeriac puree, sweet potato gratin, red cabbage, balsamic red wine jus - <i>gf</i>	46
Braised field mushrooms, farro, endive, tofu dressing, pumpkin seed pesto - <i>ve</i>	34
Grilled eggplant, pepperonata and zucchini stack, roasted tomato sauce, polenta - <i>gf, df, ve</i>	38

--- MAINS ARE SERVED WITH ADDITIONAL SEASONAL VEGETABLES ---

Dessert

Almond tart, date jam, caramelised apples, mascarpone	16
Chocolate brownie with raspberry gel and creme fraiche	16
Chocolate & salted caramel mousse cake with orange sorbet and sesame brittle	16.5
Classic baked lemon cheesecake with berry compote - <i>gf</i>	16
Coconut yoghurt panna cotta, caramelised oranges, orange jelly, maplecomb - <i>gf, df, ve</i>	16
Saffron and vanilla poached pears, spiced rice pudding, dairy free vanilla coconut ice-cream - <i>gf, ve</i>	16.5
Sticky date & ginger pudding, pineapple, ginger beer syrup, mango coconut cream - <i>df, ve</i>	16
Vanilla bean, creme brulee with orange sorbet and chocolate emulsion - <i>gf</i>	16

OPTIONAL EXTRAS - platters per table

Artisan breads & spreads - 8.5pp

freshly baked ciabatta, focaccia and French batard served with three spreads

Cheeses with lemon pickle and crackers - 9.5pp

fig salami, dates, walnuts & cracker selection. Evansdale farmhouse brie; Whitestone aged Totara cheddar; Whitestone creamy Moeraki blue; Karikaas mature Leyden.

Assorted mini cake bites - 5.5pp

a selection of petit fours that includes gluten and dairy free pieces

Barbecue Menu One

*Basket of freshly baked large ciabatta buns

Angus beef patties - df

dairy free and Halal approved

Barbecue marinated chicken drums - gf, df

marinated with the flavours of garlic, chilli, balsamic vinegar, mustard, ketchup and brown sugar

Gourmet sausage selection

Hungarian - GF, Spanish - GF, Nuremberg - GF, DF

Root vegetable patties - gf, ve

a tasty medley of grated root vegetables with a hint of sage

Oven baked potato - df

served with sour cream on the side - GF

Corn on the cob - df

with a side serve of parsley butter - GF

Mustard, pickles & relish

Salad of tossed greens - gf, df, ve

with seasonal fare & house dressing

Salad of baby potatoes - gf, df

with spring onions & mustard mayo dressing

Salad of ranchstyle coleslaw - gf, v

CHOOSE ONE OPTION TO FINISH

Classic baked cheesecake - gf

zesty & creamy, made with a gluten free base

OR

Assorted cheeses with pickle and crackers - Incl. gf

Evansdale farmhouse brie; Whitestone aged Totara cheddar,

White-stone creamy Moeraki blue, Karikaas mature Leyden,

includes gf crackers

\$51 per person

Barbecue Menu Two

*Basket of freshly baked large ciabatta buns

Angus beef porterhouse steak - gf, df

with cracked pepper and sea salt rub, Halal approved

Barbecued baby back spare ribs - gf, df

ribs slathered in delicious sticky, slightly hot tomato sauce with the added cola flavour and a hint of smoke

Lemon and coconut chicken thighs - gf, df

marinated with the flavours of garlic, chilli, balsamic vinegar, mustard, ketchup and brown sugar

Gourmet sausage selection

Hungarian - GF, Spanish - GF, Nuremberg - GF, DF

Root vegetable patties - gf, ve

a tasty medley of grated root vegetables with a hint of sage

Oven baked potato - df

served with sour cream on the side - GF

Corn on the cob - df

with a side serve of parsley butter - GF

Mustard, pickles & relish

Salad of tossed greens - gf, df, ve

with seasonal fare & house dressing

Salad of baby potatoes - gf, df

with spring onions & mustard mayo dressing

Salad of ranchstyle coleslaw - gf, v

CHOOSE ONE OPTION TO FINISH

Classic baked cheesecake - gf

zesty & creamy, made with a gluten free base

OR

Assorted cheeses with pickle and crackers - Incl. gf

Evansdale farmhouse brie; Whitestone aged Totara cheddar,

Whitestone creamy Moeraki blue, Karikaas mature Leyden,

includes gf crackers

\$61 per person

**GF & VE rolls available on request - Minimum of 4 working days notice required*

+ ADD ONS

Barbecued baby back spare ribs - gf, df - \$13 pp

ribs slathered in delicious sticky, slightly hot tomato sauce

Garlic, coriander & chilli black tiger prawns - gf, df - \$13 pp

farmed large black tiger prawn cutlets, fried with sesame oil

Sweet soy, ginger and lemon marinated salmon steaks - df - \$13 pp

flavoured with lemongrass, sweet soy sauce, turmeric, ginger and citrus

Lamb rump steaks - gf, df - \$13 pp

marinated with fresh parsley, cumin, coriander, and spicy harissa

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These supper menus are delicious, with a wide variety to choose from suit your all guests.

4 items - \$23.5 pp

5 items - \$28 pp

6 items - \$32.5 pp

5 items + hot dish - \$37 pp

4 items + 2 hot dishes - \$41 pp

minimum 40 required

Cheese platter \$9.5 pp

Sandwich station \$28pp

minimum 30 required

all menus served with coffee and tea

COLD ITEMS

Deli sandwiches - incl. df, v

four fillings, GF and/or VE available on request

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, ve

selection of three in house baked iced cakes

Variety of petite cake slices - incl. gf, df, ve

variety of three on premise baked cake slices

HOT ITEMS

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

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, sausage rolls and quiches - incl. v, ve

served with tomato relish

GF and DF option available on request.

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

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

Polenta and potato hashsticks - gf, ve

deep-fried and served with tomato relish

Fried pork & prawn spring rolls - df

deep fried and served with lime & fish dipping sauce

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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

CHEESE PLATTER - \$9.5 pp (Minimum 30 guests)

Cheeses - v, gf

Evansdale farmhouse brie; Whitestone aged Totara cheddar, Whitestone creamy Moeraki blue, Karikaas mature Leyden

Crackers

gluten free rice crackers, water crackers

Condiments

fig salami, dried fruit and nuts - v, gf

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SANDWICH STATION - \$28 pp (Minimum 30 guests)

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

Ranch-style coleslaw - gf, ve

with tangy lime and vegan mayo

Cake slice chocolate brownie*

a rich moist brownie made with three different chocolates

**gluten and dairy free available on request*

These supper menus are designed for after dinner or a supper function only and are not substantial as a dinner meal replacement.

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STANDARD RANGE

House Wines

Kopiko Bay Sauvignon Blanc	30/8.5
Kopiko Bay Chardonnay	30/8.5
Kopiko Bay Cabernet Merlot	30/8.5
Lindauer Brut	36/9
Lindauer Brut 200ml bottle	10

White Wines

Invivo Sauvignon Blanc	41
Trinity Hill Hawkes Bay Chardonnay	40

Red Wines

Graham Nortons Shiraz	46
Wee Angus Cabernet Merlot	39

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

Spirits

Bacardi, Bourbon, Brandy	
Vodka, Whisky, Gin, Rum	
single nip	5
double nip	9
includes mixer	

Non-Alcoholic Beverages

Orange Juice 350ml glass	4.5
by litre	12
Soft drinks 350ml glass	3.5

OTHER OPTIONS

* As our bars have limited capacity
please discuss these options with our
sales co-ordinator

Beers

Mac's 3 Wolves	8
Stella Artois	8.5
Corona Extra	8.5
Panhead Supercharger	9
Panhead Quickchange	9

White & Rose Wines

Wither Hills Sauvignon Blanc	45
The Ned Pinot Gris	44
Martinborough Vineyard Medium Riesling	45
The Ned Rosé	44
Wither Hills Early Light Sauvignon Blanc 9.5%	37
Morton Estate Black Label Chardonnay	55

Red Wines

Huntaway Reserve Merlot Cabernet Sauvignon	49.5
Martinborough Vineyard Te Tera Pinot Noir	52
Mt Difficulty Roaring Meg Central Otago Pinot Noir	54
Morton Estate Black Label Syrah	55

Method Champenoise

Lindauer Special Reserve	45
Daniel Le Brun Method Traditionelle	66
Lanson Black Label	85
Lanson Rosé	85

Premium Spirits (single nip)

Grey Goose Vodka	7
Tanqueray Gin	7
Appletons Reserve Rum	5
Dalwhinnie 15yr old Whisky	10
Wild Turkey Bourbon	7
Pimms No.1 (double nip)	8

Add 2.5 for mixer

Non-Alcoholic Beverages

Sparkling Grape Juice	12
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Keep things simple with a choice of 2 beverage packages ranging from one to five hours

SILVER PACKAGE

Speights Gold Medal Ale
 Mac's Gold
 Macs 3 Wolves
 Steinlager Pure
 Steinlager Mid 2.5%
 Isaacs Cider
 Lindauer Brut
 Kopiko Bay Sauvignon Blanc
 Kopiko Bay Chardonnay
 Kopiko Bay Pinot Gris
 Kopiko Bay Pinot Noir
 Kopiko Bay Merlot
 Orange Juice
 Soft drinks

1 hour	\$23 per person
2 hours	\$30 per person
3 hours	\$35 per person
4 hours	\$40 per person
5 hours	\$44 per person



GOLD PACKAGE

Speights Gold Medal Ale
 Mac's Gold
 Stella Artois
 Corona Extra
 Panhead Quickchange Pale Ale
 Steinlager Light 2.5%
 Isaacs Cider
 Lindauer Special Reserve
 Invivo Sauvignon Blanc
 Trinity Hill Chardonnay
 Wither Hills Early Light Chardonnay 9.5%
 The Ned Pinot Gris
 The Ned Rose
 Mt Difficulty Roaring Meg Pinot Noir
 Graham Norton Shiraz
 Orange Juice
 Soft drinks

1 hour	\$27 per person
2 hours	\$34 per person
3 hours	\$41 per person
4 hours	\$48 per person
5 hours	\$55 per person

