

# RICCARTON PARK FUNCTIONS



general information  
menu options  
beverage 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.

### 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.

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



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*

**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 | \$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*

**PLATED COOKED BREAKFAST | \$34.5 pp****FOR THE TABLE**

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 & 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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### SET MENU - \$38 pp

Basket of freshly baked breads with butter \*

#### CHOOSE ONE CARVERY

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

OR

*Roast beef bolar with pan gravy and horseradish sauce - gf*

Crumbed fish pieces with tartare sauce - DF

Herb and four cheese tortellini on a creamy tomato and pesto sauce \*

Oven roasted gourmet potatoes with rosemary and garlic - gf, df

Steamed mixed vegetables with fresh cut herbs - gf, df

Salad of tossed greens with seasonal salad fare

Sticky date pudding with toffee sauce - ve

Fresh cut seasonal fruit salad - gf, df

Fresh and whipped cream - gf

Freshly brewed tea and coffee

*\*Tortellini can be replaced with*

*Mild vegetable curry served with basmati rice - gf, ve*

### MENU ONE - \$37 pp

Basket of freshly baked breads with butter \*

Two seasonal salads - incl. gf, df

Fresh cut seasonal fruit salad - gf, df

Fresh and whipped cream - gf

Freshly brewed tea and coffee

#### and choose from selections below

Two hot buffet dishes

One hot vegetarian dish

One hot dessert

### MENU TWO - \$42 pp

#### CHOOSE ONE CARVERY

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

OR

*Roast beef bolar with pan gravy and horseradish sauce - gf*

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

Decorated pavlova - gf

Fresh cut seasonal fruit salad - gf, df

Fresh and whipped cream - gf

Freshly brewed tea and coffee

#### and choose from selections below

One hot vegetarian dish

One hot dessert

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

### 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 or red - gf, df
- Chicken, cashew and vegetable stir fry - df
- Crumbed fish pieces with tartare sauce \* - df
- Honey and mustard roasted salmon - gf, df
- Poached market fresh fish with grapes & white wine sauce - gf
- Slow braised pork belly with a garlic, ginger & soy sauce - gf, df
- Savoury lamb casserole with carrots & peppers - gf, df

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

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#### HOT VEGETARIAN DISHES

- Antipasti pasta with artichokes, peppers, olives, capers & sundried tomatoes tossed in extra 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 and Basmati rice - 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 ice cream - gf
- Apple, cranberry and hazelnut strudel with custard
- Caramel banana pudding with vanilla ice cream
- Chocolate and almond pudding with chocolate fudge sauce
- Sticky date pudding with toffee sauce- ve

These menus are only suitable for pre-dinner or functions less than 3 hours duration.

3 items \$16 pp

4 items \$20.5 pp

5 items \$24.5 pp

6 items \$28 pp

trayed service \$17 pp

trayed service \$21.5 pp

trayed service \$25.5 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 pp

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

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

*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 pp

*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 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 7

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 - \$4.5pp *select options on page 7*

Cold seafood platter 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

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

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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 parslies 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 7

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 parslies 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 - \$4.5pp *select options on page 7*

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

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

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

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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

For your next festive lunch or dinner occasion, we offer a range of Christmas events that will entertain and impress your guests. **PACKAGES INCLUDE:** • Christmas-themed menu • Tables with black or white linen • Christmas crackers • Festive theming • Christmas tree

## CHRISTMAS MENU ONE

Basket of freshly baked breads with butter \*

~Choose one carvery item~

Maple 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

Steamed parslied new potatoes - gf  
Two fresh seasonal vegetables - incl. gf, df  
Tossed greens with seasonal salad fare - incl. gf, df

Christmas steamed pudding with brandy sauce  
Berry, almond, sherry and saffron trifle - gf  
Fresh cut seasonal fruit salad - gf, ve  
Decorated pavlova - gf  
Fresh and whipped cream - gf  
Christmas fruit mince tarts  
Freshly brewed tea and coffee

\$48 per person

### + ADD ONS

- SOUP \$4.5 pp
- Cajun corn chowder - ve
  - Creamy vegetable with fresh herbs - gf
- VEGETARIAN HOT DISH - \$5.5 pp
- Vegetarian shepherds pie - gf
  - Mild vegetable curry with cashews - gf, df, ve
  - Eggplant, pumpkin and ricotta lasagne
  - Spinach and ricotta cannelloni on tomato, garlic and basil sauce
  - Herb and four cheese tortellini on a creamy pesto and tomato sauce

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

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

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## CHRISTMAS MENU TWO

Basket of freshly baked breads with butter \*

~Choose one carvery item~

Maple 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

Roast turkey with traditional stuffing  
and cranberry sauce | add \$5 pp

Steamed parslied new potatoes - gf  
Two fresh seasonal vegetables - incl. gf, df  
Two fresh seasonal salads - incl. gf, df

Christmas steamed pudding with brandy sauce  
Berry, almond, sherry and saffron trifle - gf  
Fresh cut seasonal fruit salad - gf, df, ve  
Decorated pavlova - gf  
Fresh and whipped cream - gf  
Christmas fruit mince tarts  
Freshly brewed tea and coffee

**and choose from page 7**

One hot buffet dish

One hot vegetarian dish

\$60 per person

### Cocktail and Plated options

**PACKAGES INCLUDE:** • Christmas-themed menu • Tables with black or white linen • Christmas crackers  
• Festive theming • Christmas tree

#### CHRISTMAS PLATED SET MENU

##### TO SHARE AT THE TABLE

Smoked cheddar beignets, sesame dipping sauce - v  
Pigs in blanket with honey mustard dipping sauce - gf, df  
Turkey stuffing & cranberry sausage rolls

##### APPETISER (alternate drop)

Crispy duck spring roll with barbeque sauce - df  
and  
Smoked salmon parcel, creme fraiche, lime & fennel - gf

##### MAIN (alternate drop)

Roasted lamb loin with mustard, herbs, potato cup,  
provencale tomato, balsmic garlic glaze - gf  
and  
Chestnut & sage stuffed chicken with port  
and cranberry sauce, wild rice - gf

MAINS ARE SERVED WITH A BOWL OF THREE  
SEASONAL VEGETABLES ON TABLES

##### DESSERT (alternate drop)

Christmas steamed pudding with brandy sauce  
Berry, almond, sherry and saffron trifle - gf

Christmas fruit mince tarts  
Freshly brewed tea and coffee

**\$87 per person**

#### CARVING STATION & COCKTAIL

Goats cheesecake with onion jam  
Prosciutto ham & melon bites with balsamic reduction - gf, df  
Smoked salmon on blini  
with mustard cream cheese spread - gf  
Turkey stuffing & cranberry sausage rolls  
Pigs in blanket with honey mustard dipping sauce - gf, df  
Polenta & hash brown sticks, tomato relish - gf, df  
Fruit mince tarts with frangipane - v  
Mini pavlovas with lemon curd whip and fruit - gf

##### CARVING STATION

Maple glazed baked ham with pineapple relish  
and mustard selection - gf, df  
Artisan ciabatta buns \*

**\$57 per person**

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### Barbecue Menu One

Basket of freshly baked large ciabatta buns\*

Angus beef patties - df

*dairy free and Halal approved*

Barbecued 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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We do not cater for any other dietary requests. While the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines and so there may be traces of dairy, gluten and nuts in the dishes. If you have a severe allergy then you may wish to arrange alternative options. Allergen associations list containing the 11 common allergens can be obtained on request.

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

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 of 40 required

Cheese platter

\$9.5 pp

Sandwich station

\$28pp

minimum 30 required

all menus are 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

*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, 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*

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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Supper menus continued from previous page

**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*

**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*

**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*



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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

Wither Hills Sauvignon Blanc	45
Huntaway Reserve Chardonnay	42

## Red Wines

Tyrrells Shiraz	46
Wee Angus Cabernet Merlot	40

## Beers &amp; Cider

Speight's Gold Medal Ale -350ml glass	5.5
Mac's Gold - 350ml glass	5.5
Steinlager Light 2.5%	5
Steinlager Pure	8.5
Isaac's 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 &amp; Rose Wines

Marisco Kings Favour 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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