

21st CELEBRATIONS



## GENERAL INFORMATION | 21st CELEBRATIONS

### 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. We invite you to chat with our friendly events coordinator to help you arrange this special occasion.

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#### VENUE HIRE

Our allocated 21st venues can hold 40 – 300 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. A minimum level of catering is required to cover our host responsibility requirements Other than a cake, no other food is to be brought on to the premise. There is a small surcharge if cake cutting is required by staff. Supper menu options are listed (pg2) and a range of buffet dinner menu options are available on request.

#### BEVERAGES

A cash bar is available or you can run a bar tab. We are licenced to serve alcohol until 1am. No beverages are to be brought on to the premises.

#### 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 also provide a clothed present table, a clothed cake table with a knife. At an arranged time, you can come in to decorate the venue to your liking. BluTac & Command hooks only is to be used on walls and ceilings.\*

*\* Additional charges may occur for any wilful damage, as is outlined in the booking contract.*

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CATERING OPTIONS | 21st CELEBRATIONS | 40 minimum

5 items ..... \$28.5 pp	5 items + hot dish..... \$38 pp	Sandwich station ..... \$32 pp
6 items ..... \$33 pp	4 items + 2 hot dishes ..... \$42 pp	Tortilla station ..... \$34 pp

Deli sandwiches - incl. df, v  
four fillings, GF and/or VE available on request

Filled sandwich wraps - incl. df, v  
four fillings, GF and/or VE available on request

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

Beef & cheese slider with tomato relish \*

Cocktail corn pattie slider with with tomato relish - ve \*\* can be a mix of the two sliders with choice of split ie 80/20

Buttermilk fried chicken with blue cheese dip  
a classic dish of chicken pieces coated in a seasoned batter and deep fried

Chicken satay kebabs - df  
with peanut dipping sauce

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

Mini frittatas two ways -  
spinach, tomato & feta -gf ; ham pea & potato - gf, df

Savouries, sausage rolls and quiches - incl. v, VE served with tomato relish,  
gf and df option available on request.

Sticky honey mustard drumsticks - gf, df  
marinated with honey, mustard & herbs

Yorkshire pudding with beef and gravy  
thin slices of beef slathered in rich brown gravy served atop crispy puddings

Hash brown sticks - gf, ve  
with aioli & tomato sauce

Fried pork & prawn spring rolls - df  
deep fried and served with dipping sauce

Shiitake mushroom spring rolls - ve  
with dipping sauce

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

Selection of iced cakes - incl. gf, df  
selection of three in house baked iced cakes

Variety of petite cake slices - incl. gf, df  
variety of three on premise baked cake slices

**HOT DISHES**

Mac'n'cheese  
with ham, courgette and panko bread crumbs

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 bell peppers and served with steamed Jasmine rice

Eggplant, pumpkin and ricotta lasagne - v  
layers of pasta, roasted vegetables, ricotta and chunky tomato sauce, topped with tasty cheese sauce

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

Mild vegetable curry served  
with steamed rice - gf, df, ve  
Indian style Korma based curry with coconut milk

Lamb stew - gf, df  
slow-cooked lamb stew with garlic, lemon, kumara and virgin olive oil

Slow-braised pork belly - df  
with seasonal vegetables and rice noodles

**--SANDWICH STATION--**  
\$32 pp (Min 40 guests)

Hot carved ham in a ciabatta bun\* with salad  
all the ingredients you need to make yourself an epic sandwich; juicy hot carved ham, lettuce, tomato, cucumber, cheese, mustard, pickle and relish.

- Potato salad with spring onion and mustard seed mayo - gf, df, v
- Ranchstyle coleslaw - gf, ve
- Chocolate brownie cake slice

**---TORTILLA STATION---**  
\$34 pp (Min 40 guests)

Slow cooked leg of lamb with plum sriracha glaze - incl. gf, df  
pull off the bone and make sandwich wraps with tortillas, lettuce, pickled onions, cheese, salsa, guacamole and lime wedges - incl. gf tortilla

- Salad of edamame bean with black rice - gf, ve
- Salad of mixed grains, roast vegetables & falafel - ve served with a hummus dressing
- Platter of sliced fresh seasonal fruits - gf, ve

**+ add a Cheese Platter**  
\$10.5 pp (Min 30 guests)  
Cheese selection with lemon pickle fig salami, dates, walnuts and crackers



all menus are served with coffee and tea  
minimum of 40 required  
**Buffet dinner options also available**





## BEVERAGE RANGE | 21st CELEBRATIONS

HOUSE WINES - Kopiko Bay Range 35/9  
Sauvignon Blanc, Chardonnay, Pinot Gris,  
Merlot, Pinot Noir

Lindauer Brut 39/10  
Lindauer Brut 200ml bottle 11

WHITE WINES  
Wither Hills Sauvignon Blanc 49  
Huntaway Reserve Chardonnay 49

RED WINES  
Huntaway Syrah 48  
Huntaway Merlot Cabernet 48

BEERS & CIDER  
Speights Gold Medal Ale 350ml glass 6.5  
Speights Summit Ultra 350ml glass 6.5  
Steinlager Light 2.5% 6  
Steinlager Pure 9  
Isaacs Apple Cider 8.5  
Speights Zero 0% 6

PREMIUM BEERS  
Steinlager Classic 9  
Corona Extra 9.5  
Panhead Supercharger 9.5  
Panhead Quickchange 9.5

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

NON-ALCOHOLIC BEVERAGES  
Orange Juice 350ml 4.5  
by litre 12  
Soft drinks 350ml glass 3.5

## THEMING CONTACTS

TECHNICAL EVENT SOLUTIONS  
DJ, Prop hire  
Photobooth & Photography  
CONTACT: Alex, M: 027 9192848  
W: tes.nz

SOMETHING BORROWED SOMETHING NEW  
CONTACT: Lynn  
P: 03 343 5984 M: 021 837 077  
W: somethingborrowedsomethingnew.co.nz

HAPPYHIRE  
CONTACT: Jo - Ph: 0800 30 9090  
sales@happyhire.co.nz

*These are suggestions you are also  
welcome to arrange your own*

Other beverage options  
may be requested outside  
of this range

## We make good things happen

Contact us to book: Call 03 336 0041  
events@riccartonpark.co.nz

  
Riccarton Park  
Functions Conferences Weddings