

21st
CELEBRATIONS



General Information | 21st Celebrations Min 40

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.

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. Supper menu options are listed (pg 2) and a range of buffet dinner menu options are available on request.

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.

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.*

Catering OPTIONS | Minimum 40

5 items	\$34.5 pp
6 items	\$41 pp
Sandwich station.....	\$34 pp
Tortilla station.....	\$34 pp

Mini filled croissants
chefs choice of 3 fillings incl. v

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. v
chicken teriyaki, salmon and avocado, and vegetable filled.

Beef & cheese slider with tomato relish

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

Satay chicken 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.

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

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

Portugese custard tarts
freshly baked and served warm

TORTILLA STATION

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
refreshing salad with a yuzu lemon dressing

Salad of mixed grains, roast vegetables & falafel - ve
served with a hummus dressing

Platter of sliced fresh seasonal fruits - gf, ve

SANDWICH STATION

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.

- Salad of potatoes - gf, df, v
- Ranchstyle coleslaw - gf, ve
- Chocolate brownie cake slice

**gluten and dairy free bun available on request*

GLUTEN FREE - gf DAIRY FREE - df
VEGETARIAN - v VEGAN - ve



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



Beverages | ON ACCOUNT OR CASH BAR

HOUSE WINES - Kopiko Bay Range 40/10
Sauvignon Blanc, Chardonnay,
Pinot Gris, Merlot, Pinot Noir

Lindauer Brut 45/11.5
Lindauer Brut 200ml bottle 13.5

WHITE WINES
Wither Hills Sauvignon Blanc 58
Huntaway Reserve Chardonnay 58

RED WINES
Huntaway Syrah 58
Huntaway Merlot Cabernet 58

BEERS & CIDER
Speights Gold Medal Ale 350ml glass 6.5
Speights Summit Ultra 350ml glass 6.5
Steinlager Light 2.5% 6
Steinlager Classic 9
Isaacs Apple Cider 8.5
Macs Freeride 0.5% 7

PREMIUM BEERS
Steinlager Pure 9
Corona Extra 10
Panhead Supercharger 11
Panhead Quickchange 11
Emersons Pioneer Pilsner 11

SPIRITS - includes mixer
Bacardi, Bourbon, Vodka, Whisky, Gin, Rum
single nip 7 | double nip 9.5

NON-ALCOHOLIC BEVERAGES
Orange Juice 350ml glass 4.5
by litre 12
Soft drinks 350ml glass 4

THEMING CONTACTS

THE LITTLE HIRE COMPANY
P: 03 925 9655
W: thelittlehirecompany.co.nz

TECHNICAL EVENT SOLUTIONS DJ,
Prop hire
Photobooth & Photography
CONTACT: Alex, M: 027 919 2848 W:
tes.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

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

We make good things happen

