

RICCARTON PARK

21ST

CELEBRATIONS



General Information | 21st Celebrations

Celebrate your 21st in style...

Make your 21st birthday memorable without the stress. Our professional and welcoming events centre is the perfect place to gather with your friends and family.

Let us take care of everything, so you can relax and enjoy the moment.

Connect with our friendly event coordinator today to plan the perfect celebration!

Venue Hire

Our allocated 21st venues can hold 40 — 300 guests.

Our events coordinator will advise venue availability and cost, please contact us to make an appointment to view the venues.

Catering Options

Our in-house catering team is renowned for delivering exceptional food and outstanding service.

From elegant supper items to vibrant themed food stations, we offer a wide selection of catering options to suit your style and taste.

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.*

** Please note: Additional charges may apply for any intentional damage, as detailed in the booking contract.*

Catering | Minimum 40

SUPPER STYLE OR SANDWICH STATION

You're welcome to mix and match from our three distinct menu styles. Please note: All catering must meet our minimum requirements in line with host responsibility. Your event coordinator will advise the minimum spend applicable to your function.

SUPPER ITEMS

- Crispy hash bites served with tomato sauce & aioli - v
- Curried vegetable samosas with chilli yoghurt - v
- Battered onion rings with cheesy onion dip - v
- Panko chicken strips served with kewpie mayo & furikake
- Crispy vegetable spring rolls with sweet Thai chilli dip - v
- Petite cocktail savouries served with tomato sauce
- Fried & steamed vegetable dumpling combo served with soy ginger dipping sauce - v
- Honey soy chicken kebabs, toasted sesame, coriander - gf, df
- Tortilla platters with fennel salt, guacamole, fresh salsa & spiced sour cream - v
- Crumbed fish bites with tartare sauce - df
- Crispy chicken wontons with soy chilli dip
- Selection of mini cakes & sweet treats

DIY SANDWICH STATION

all the ingredients you need to make yourself an epic sandwich

- Freshly baked ciabatta baps* - ve **gluten free bun available on request*
- Carved maple glazed sirloin ham - gf, df
- Spice rubbed pulled pork with BBQ sauce - gf, df
- Lettuce, sliced tomatoes, edam cheese, cucumber - gf, ve
- Ranch style slaw with lemon aioli and toasted seeds - gf, df, v
- Mustards, relish, pickle & pesto - gf, ve
- Loaded spicy wedges, cheese, bacon and herbed sour cream - gf
- Mini eclairs, cake pops & brownie bites
- Platter of sliced & carved seasonal fruits with berry coulis and maple glazed nuts - gf, df, v

2 Supper items + 2 walk n forks	\$38 pp
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2 Supper items + DIY Sandwich station	\$50 pp
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3 Supper items + 1 food station	\$35 pp
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2 Supper items + 2 food stations	\$38 pp
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5 Supper items	\$35 pp
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6 Supper items	\$41.5 pp
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DIY Sandwich station	\$37.5
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All menus are served with coffee and tea



Catering | Minimum 40

WALK AND FORK SELECTIONS

\$10 PER ITEM , PER PERSON

WALK N FORK

A selection of hand-held bowls, boards, and plates featuring snackable portions, served from roaming platters or a sideboard station to suit relaxed, free-flowing events where guests can stand, mingle, and graze at their leisure.

You're welcome to mix and match from our three distinct menu styles.

Please note: All catering must meet our minimum requirements in line with host responsibility.

Your event coordinator will advise the minimum spend applicable to your function.

MEATS

- Sticky slow cooked lamb shoulder, champ mash, spring onion, crispy shallot, soy glaze - gf, df
- Braised beef cheek, roast pepper pearl couscous, soft herbs, aioli - df
- Spiced panko chicken, kewpie mayo, furikake
- Pork Katsu, fragrant jasmine rice, Japanese golden curry
- Pulled pork sliders, pepper slaw, burger sauce
- Grilled chicken medallions wrapped in Parma ham, goat cheese polenta, herbed olive oil, cress - gf
- Braised beef slider, ranch slaw, cheddar aioli - gf available
- Satay chicken skewers, Malaysian satay drizzle, peanuts, coriander, green onion - gf, df
- Seared lamb koftas, spiced couscous, oregano-garlic yoghurt

SEAFOOD

- Flaked poached salmon, dill soused gourmet potatoes, crispy capers, crème fraiche, charred lemon - gf
- Not just fish n chips- tempura salmon, home cut chunky fries, sesame salt, lime - gf, df
- Fish n chips- classic breaded fish bites, fries, tartare sauce and lemon - df
- Fried fish soft shell taco, lettuce, guacamole, salsa, spiced sour cream
- Penang curried prawns, dried mango, sesame, coriander - gf, df

VEGETARIAN

- Charred haloumi, blistered cherry tomatoes, roasted aubergine, honey-saffron aioli - gf, v
- Grilled aubergine soft shell taco, lettuce, guacamole, salsa, spiced sour cream - v
- Kumara & jackfruit curry, scented rice, poppadum crisp - gf, ve
- Gyoza mushroom dumplings, soy-ginger glaze, Asian parsley, toasted sesame seeds - ve
- Pumpkin-sage-mozzarella arancini, black garlic aioli - gf, v
- 3 onion & coriander bhajis, minted riata - gf, ve



Catering

FOOD STATIONS

Minimum 40

\$10 PER STATION, PER PERSON

FOOD STATIONS

Build your own plates from themed “food truck style” offerings allowing for multiple snack sized eats. All stations come with hand-held plates/bowls & wooden cutlery to allow for mingling while eating.

You’re welcome to mix and match from our three distinct menu styles.
Please note: All catering must meet our minimum requirements in line with host responsibility.
Your event coordinator will advise the minimum spend applicable to your function.

American

Classic boneless “Southern fried” chicken fillets, red slaw & spicy wedges
Served with condiments of sharp cheddar, bacon bits, yellow mustard, blue cheese dip & herbed ranch.

Asian

Crispy Katsu pork fillet, Katsu eggplant, steamed Bao buns, shaved chinese cabbage, kim chi mayo, vegetable dumplings, chicken wontons & soy glaze

Taco

Soft white corn tacos, classic chilli con carne, spiced red beans, fresh guacamole, tomato salsa with coriander, lime sour cream

Carnival

Mini hot dogs with fairground sauce, cups of hot chips with chicken salt, breaded fish bites with tartare sauce

Sweets & lollies

A grazing style table of classic kiwi mini desserts and iconic lollies
Petit lamingtons with vanilla whipped cream, lolly cake balls, mini pavlovas with berry dust, pineapple lumps, jaffas, wine gums, jet planes, mini chocolate fish, licorice allsorts and more



Beverages | 21st Celebrations

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

NON-ALCOHOLIC BEVERAGES

Orange Juice	350ml glass	4
	by litre	12
Soft drinks	350ml glass	4

BEERS & CIDER

Speights Gold Medal Ale	350ml glass	7
Speights Summit Ultra	350ml glass	7
Steinlager Light 2.5%		6.5
Steinlager Classic		9
Apple Cider		8.5
Mac's Freeride 0.5%		6.5

PREMIUM BEERS

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

SPIRITS - includes mixer

single nip	7
double nip	9.5
Bacardi, Bourbon, Vodka, Whisky, Gin, Rum	

OTHER BEVERAGE OPTIONS
MAY BE REQUESTED
OUTSIDE OF THIS RANGE
PLEASE ASK

THEMING CONTACTS

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

TECHNICAL EVENT SOLUTIONS
DJ, Prop hire
Photobooth & Photography
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



We make good things happen

Riccarton Park 2025-21st menus

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