

RICCARTON PARK

— BIRTHDAY CELEBRATIONS —

CATERING



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# Welcome to Riccarton Park

Birthdays should be about celebrating, not organising. Let us take care of everything while you enjoy the time with friends and family.

We have an excellent reputation for exceptional food and friendly service. The following menu selections and options have been thoughtfully put together by our experienced head chef, Cory Tappin and executed by our talented sous chefs.

From sharing platters to plated menus, we have options suitable for your celebration and we look forward to having you here at Riccarton Park.

## DIETARIES & SPECIAL MEALS

Please advise us of any special diet requirements 4 working days in advance. Riccarton Park will make every effort to cater for guests with the following dietary requirements, vegetarian, vegan, gluten free, and dairy free. Our menus show what items are available for these diets, please consider your attendees dietary requirements when choosing a menu for your event.



GF-gluten free



DF-dairy free



V-vegetarian



VE-vegan

It is our policy to not cater for lifestyle diets such as Paleo, Keto, or low carb.

## ALLERGENS

Please advise us of any allergens 4 working days in advance. Although every possible precaution has been taken to ensure that these menu items are allergen free, food items may still contain traces of allergic ingredients as they are prepared in shared facilities that also process food with allergens. If you have severe allergies, then you may wish to arrange alternative options and we recommend that you bring appropriate medication.



*Cory Tappin*

HEAD CHEF-RICCARTON PARK



# Canapés | Minimum 30

These delicious bite-sized morsels are perfect for mingling and are sure to delight your guests.

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

## COLD ITEMS

- Wasabi lime cheesecake, black sesame crumb, pickled ginger mayo - v \$5.8 pp
- Smoked salmon, granary croute, salmon caviar, creme fraiche \$6.3 pp
- Bocconcini, blistered tomato, balsamic pearls, basil oil - v \$5.8 pp
- Peppered polenta cake, whipped goats cheese, chive, pecorino - gf, v \$5.8 pp
- Honey scorched haloumi, garlic toast, saffron aioli - v \$4.7 pp
- Peppered seared lamb loin, parmesan shortbread, beetroot gel - gf \$5.8 pp
- Smoked chicken & bacon blini, crispy capers, dill mayo \$5.3 pp

## HOT ITEMS

- Spiced panko chicken, kewpie mayo, furikake \$5.3 pp
- Penang curried prawns, dried mango, sesame, coriander - gf, df \$6.3 pp
- Crispy Gyoza mushroom dumpling, chlli, soy & sesame dip - df, v \$4.7 pp
- Lamb koftas, harissa glaze, oregano garlic yoghurt - gf \$5.3 pp
- Pumpkin sage & mozzarella arancini, black garlic aioli - gf, v \$4.7 pp
- Beef cheek & red onion croquette, merlot & balsamic reduction - gf \$6.3 pp

## LARGE

- Braised beef slider, ranch slaw, cheddar aioli \$6.8 pp
- 3 onion & coriander bhaji, minted riata - gf, v \$5.8 pp
- Pork & green apple filo fingers, oregano & confit garlic puree \$6.8 pp
- Katsu pork Bao, wong bok, kimchi mayo \$6.3 pp
- Satay chicken ball, peanut crust, sweet chilli dip - gf, df \$6.8 pp
- Pulled pork slider, red slaw, burger sauce \$6.8 pp

## PETIT FOURS

\$6.3 each per person

- White chocolate & strawberry profiteroles with berry dust
- French macarons with assorted fillings - gf
- Mini Opera gateau with café crème
- Lime & Thai ginger cheesecake bites - gf
- Chocolate eclairs with vanilla crème pâtisserie
- Passionfruit meringue tartlets
- Triple chocolate brownie bites, chocolate cream, dried raspberry
- Salted caramel slice, whipped coconut cream, coconut chips — gf, ve

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

# Walk and Fork | Minimum 30

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.

*NB: ideal items to precede canapes and follow with petit fours*

**\$10.5 per item per person**

## 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

*NB: bespoke items designed and priced on request*

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



# Buffet

LUNCH OR DINNER | Minimum 40

- Choose 2 meats, 5 sides, 2 desserts - \$62 pp
- Choose 3 meats, 5 sides, 2 desserts - \$72.5 pp

## MEATS & SEAFOOD

- Maple glazed sirloin ham, chilli roasted pineapple, soft herbs - gf, df
- Boneless tandoori chicken thighs, poppadum crisps, minted cucumber yoghurt - gf, df
- Red wine & anise braised beef cheeks, spring onion, confit garlic, anise jus - gf, df
- Porchetta - Italian herbed pork belly, crackling, lemon gremolata and bacon butter -gf
- Slow cooked lamb shoulder with ginger & Ketchup Manis, spring onion, crispy shallot, soy glaze - gf, df
- Whole poached & flaked salmon side, baby capers, dill, spiced cream fraiche
- Pork Katsu - Panko crusted marinated pork fillet, golden Japanese curry with vegetables
- Pepper crusted, medium-rare roasted beef sirloin, merlot & rosemary jus - gf, df
- Crispy skin chicken thigh, preserved lemon & basil, citrus & chardonnay butter-cream - gf
- Oven baked red snapper, capers, confit garlic, blistered cherry tomatoes, parsley pesto -gf
- Forest mushroom & chestnut strudel - Ragout of forest mushrooms, chestnut and baby spinach, golden flaky pastry - v



## SIDES

### Starches

- Cheesy potato gratin with pepper & parmesan - gf, v
- Herb roasted agria potatoes - gf, ve
- Steamed gourmet potatoes with mint butter - gf, v
- Fragrant yellow rice with coriander seeds - gf, ve
- Steamed basmati rice with cardamom & clove - gf, ve
- Parsley pesto gnocchi - gf, v
- Creamy mashed potatoes with garlic oil - gf, v

### Hot Vegetables

- Wok fried green beans, soy glaze, crispy shallot, fresh coriander - gf, ve
- Charred broccolini, flaked almonds, lemon-olive oil - gf, ve
- Sesame Bok Choi, ginger oil, soft herbs - gf, ve
- Garlic creamed baby spinach, garlic flakes, sea salt - gf, v
- Pink ginger & honey glazed carrots, coriander and toasted sesame - gf, df, v
- Herb crusted butternut squash, sage butter, parmesan crumble - v
- Minted zucchini & asparagus, toasted-flaked almonds - gf, ve (seasonal availability)

### Salads

- Broccolini & black bean salad, sesame seeds, ginger-soy glaze - gf, ve
- Shredded iceberg, blistered tomatoes, pickled radish, rosemary oil - gf, ve
- Pearl couscous, roasted peppers, spinach & basil - df, ve
- Cumin roasted cauliflower, pomegranate molasses, pomegranate seeds, shredded mint - gf, ve
- Classic Caesar style salad-soft boiled egg, anchovy mayo, shaved parmesan
- Red cabbage slaw, lemon aioli dressing, toasted mixed seeds - gf, df, v
- Greek style salad-tomato, cucumber, red onion, olives and whipped feta - gf, v
- Roquette salad, roasted corn, red peppers, shredded pecorino, balsamic reduction - gf, v

## DESSERTS

Half portions based on 2 options per person

- Warm sticky date pudding, dark caramel sauce, traditional custard
- Salted chocolate chilli mousse, whipped cream, flaked chocolate, dark chocolate drizzle -gf
- Warm berry clafouti, vanilla anglaise, mixed berry compote
- Chocolate gateaux, white chocolate cream, coulis
- Warm chocolate brownie, vanilla crème patissiere, fresh strawberries
- Peach cobbler, toasted oat crumble, flaked almonds, cinnamon cream
- Pavlova roulade, chantilly cream, passionfruit coulis, toasted almond & coconut crumb - gf

--- SERVED WITH TEA & COFFEE ---

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

RP - BIRTHDAY MENUS 2026



PG 4

# Sharing Platters

LUNCH OR DINNER | Minimum 40  
Entree, Main, Sides and Dessert

## ENTREE *select one or two options*

Charcuterie Board shaved ham, italian salami, chorizo & terrine, balsamic pickled onions, cornichons, granary toasts & trio of mustards	\$10.5 pp
Antipasto Board house marinated olives, semidried tomatoes, artichoke hearts, charred aubergine, pickled peppers, stuffed peppers, pesto & fresh ciabatta v	\$10.5 pp
Artisan Breads & Dips fresh ciabatta, granary loaf & focaccia with basil pesto, lemon hummus & whipped herb butter v	\$7.5 pp
Pate & Pressed Terrine house made ham terrine, chicken liver pate, baby gherkins, piccalilli served with balsamic toasts & fresh ciabatta	\$10.5 pp
Molasses Baked Salmon Side whole baked salmon side, molasses crust, spiced sour cream, pomegranate seeds, soused cucumber ribbons, garlic toasts	\$12.6 pp
Locally Sourced Cheeses brie, blue & aged cheddar, grapes, house chutney, ciabatta toasts, crisp bark & quince paste v	\$14.7 pp

## MAIN *select two options*

Tandoori Chicken whole boneless tandoori chicken, yellow basmati rice, poppadum crisps, minted cucumber yoghurt gf, df	\$18.5 pp
Braised Beef Cheek red wine & anise braised beef cheeks, spring onion & wasabi olive oil mash, confit garlic, anise jus gf, df	\$19.5 pp
Porchetta Italian herbed pork belly, crackling, crispy roast potatoes, lemon gremolata and herbed bacon butter gf	\$19.5 pp
Sticky Lamb Shoulder slow cooked lamb shoulder with ginger & Ketchup Manis, spring onion, crispy shallot, fragrant jasmine rice, soy glaze gf, df	\$20 pp
Flaked Salmon whole poached & flaked salmon side, baby capers, dill, spiced crème fraiche, spinach & herb hush puppies	\$23 pp
Pork Katsu panko crusted marinated pork fillet, fragrant jasmine rice, golden Japanese curry with vegetables	\$20 pp
Beef Fillet pepper crusted, medium-rare roasted beef fillet, cheesy gratin potato, merlot rosemary jus gf, df	\$23 pp
Crispy Chicken Thigh crispy skin chicken thigh, preserved lemon & basil, crushed gourmet potatoes, citrus & chardonnay butter cream gf	\$18.5 pp
Red Snapper Fillets oven baked, capers, confit garlic, blistered, cherry tomatoes, parsley pesto gnocchi	\$22 pp
Forest Mushroom & Chestnut Strudel ragout of forest mushrooms, chestnut and baby spinach, golden flaky pastry, herbed sweet potato puree v	\$17.5 pp



# Sharing Platters Continued

## SIDES *to accompany main dishes select two options*

Wok fried green beans, soy glaze, crispy shallot, fresh coriander gf, ve  
Charred broccolini, flaked almonds, lemon olive oil gf, ve  
Sesame Bok Choi, ginger oil, soft herbs gf, ve  
Pearl couscous, roasted peppers, spinach & basil df, ve  
Cumin roasted cauliflower, pomegranate molasses, pomegranate seeds, shredded mint gf, ve  
Garlic creamed baby spinach, garlic flakes, sea salt gf, v  
Pink ginger & honey glazed carrots, coriander and toasted sesame gf, df, v  
Classic Caesar style salad-soft boiled egg, anchovy mayo, shaved parmesan  
Red cabbage slaw, lemon aioli dressing, toasted mixed seeds gf, df, v  
Herb crusted butternut squash, sage butter, parmesan crumble v  
Greek style salad-tomato, cucumber, red onion, olives and whipped feta gf, v  
Roquette salad, roasted corn, red peppers, shredded pecorino, balsamic reduction gf, v  
Minted zucchini & asparagus, toasted flaked almonds gf, ve - *(seasonal availability)*  
Broccolini & black bean salad, sesame seeds, ginger-soy glaze gf, ve  
Shredded iceberg, blistered tomatoes, pickled radish, rosemary oil gf, ve

Add an additional side dish \$5.5

## DESSERT

SELECT TWO OPTIONS - \$15.75 pp

Warm sticky date pudding, dark caramel sauce, traditional custard  
Salted chocolate-chilli mousse, whipped cream, flaked chocolate, dark chocolate drizzle gf  
Warm berry clafouti, vanilla anglaise, mixed berry compote  
Chocolate gateaux, white chocolate cream, coulis  
Warm chocolate brownie, vanilla crème patissiere, fresh strawberries  
Peach cobbler, toasted oat crumble, flaked almonds, cinnamon cream  
Pavlova roulade, Chantilly cream, passionfruit coulis, toasted almond & coconut crumb gf

Dietary Options  
available  
minimum 4 working  
days notice required

SELECT TWO OPTIONS - \$23 pp

White chocolate panna cotta, vanilla bean syrup, black cherry compote, muscovado sugar wafer gf  
Orange blossom cheesecake, passionfruit buckwheat sponge, Thai-ginger anglaise, lemon pearls gf  
Warm sticky date pudding, treacle glaze, caramel custard & ice cream  
Triple chocolate brownie, chocolate mousse, chocolate crumb, chocolate syrup, chocolate runout, chocolate ice cream  
Boysenberry iced parfait, candied boysenberries, allspice shortbread, white chocolate truffle, berry dust  
Caramel glazed baby pears, pistachio praline, white chocolate mousse, brandy tuille

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



# Plated

DINNER OR LUNCH - Minimum 40

## SINGLE SERVE MENU

CHOICE OF ONE SELECTION PER COURSE

## ALTERNATE DROP

CHOICE OF TWO SELECTIONS PER COURSE

## CHOICE ON THE DAY

SELECT THREE ITEMS PER COURSE

Starter add \$5 pp

Main add \$9 pp

Dessert add \$6 pp

### STARTER

House Terrine - cold pressed pork terrine, classic piccalilli, grain mustard, fresh ciabatta df	21
Burrata - un-ripened mozzarella, confit cherry tomatoes, micro basil, balsamic reduction, tiger toasts v	25
Lamb Kremeski - crisp breaded pressed lamb croquette, pickled red onion, dressed roquette, yellow mustard	23
Cured Duck Breast - sugar cured smoked duck breast, pickled green apple, shaved fennel, curried raisins, radish gf, df	24
Saku Tuna - seared sesame crusted Saku tuna, avocado puree, sesame salted potato hay gf, df	25
Charred Aubergine - chargrilled marinated aubergine, spiced hummus, crispy chickpeas, blushed tomato & bitter leaves ve	20
Beef Carpaccio - shaved marinated beef fillet, italian herbs, horseradish cheesecake, micro greens gf	22

### MAIN

Tandoori Chicken - chicken supreme, Yellow basmati rice timbale, spinach-coriander bhaji, minted cucumber yoghurt gf, df	39
Braised Beef Cheek - red wine & anise braised beef cheeks, spring onion & wasabi olive oil mash, confit garlic, ginger glazed baby carrots, anise jus gf, df	40
Porchetta - italian herbed pork belly, crackling, crispy roast potatoes, charred broccolini, lemon gremolata and herbed bacon butter gf	41
Sticky Lamb Shoulder - slow cooked lamb shoulder with ginger & Ketchup Manis, sesame Bok Choi, crispy shallot, fragrant jasmine rice, soy glaze gf	41
Mt Cook Salmon - baked salmon fillet, spinach & herb hush puppies, baby capers, dill, spiced crème fraiche	44
Pork Katsu - panko crusted marinated pork fillet, fragrant jasmine rice, golden Japanese curry with carrot, potato and coriander	41
Beef Fillet - pepper crusted, medium-rare roasted beef fillet, cheesy gratin potato, garlic beans, merlot rosemary jus gf, df	45
Crispy Chicken Thigh - preserved lemon & basil, crushed gourmet potatoes, roasted leek, citrus & chardonnay butter cream gf	39
Market Fresh Fish - oven baked, capers, confit garlic, blistered, cherry tomatoes, parsley pesto gnocchi, roquette sprouts	POA
Forest Mushroom & Chestnut Strudel - ragout of forest mushrooms, chestnut and baby spinach, golden flaky pastry, herbed sweet potato puree v	33.5

### DESSERT

White Chocolate Panna Cotta, vanilla bean syrup, black cherry compote, muscovado sugar wafer gf	19
Orange Blossom Cheesecake, passionfruit buckwheat sponge, Thai-ginger anglaise, lemon pearls gf	12.5
Warm Sticky Date Pudding, dark caramel sauce, vanilla custard & ice cream	18.5
Triple Chocolate Brownie, chocolate mousse, chocolate crumb, chocolate syrup, chocolate runout, chocolate ice cream	19.5
Boysenberry Iced Parfait, candied boysenberries, allspice shortbread, white chocolate truffle, berry dust	21

--- SERVED WITH TEA & COFFEE ---



# Supper

Minimum 40

*NB: These supper items are designed for after dinner only. These menus are not substantial as a dinner meal replacement.*

## NIBBLES - \$5.5 per person

Curried vegetable samosas, chilli yoghurt - v (2pce)  
Crispy vegetable spring rolls, sweet Thai chilli dip - v (2pce)  
Breaded hoki bites, tartare sauce (2pce) df  
Crispy chicken wontons, soy chilli dip (2pce)  
Spiced panko chicken, kewpie mayo, furikake  
Crispy Gyoza mushroom dumpling chilli, soy & sesame dip - v, df  
Riccarton Park Savouries, spiced tomato relish  
Riccarton Park sausage rolls, black garlic aioli

## LARGER BITES - \$7 per person

Mini glazed ham buns, grain mustard mayo  
Classic Kiwi cheese rolls - v (2pce)  
Beef cheek & red onion croquette, merlot-balsamic reduction - gf  
Braised beef slider, ranch slaw, cheddar aioli - available gf  
Pork & green apple filo fingers, oregano-confit garlic puree  
Satay chicken ball, peanut crust, sweet chilli dip - gf, df  
Pulled pork slider, red slaw, burger sauce

## SWEET - \$7 per person

Pistachio caramel slice  
Wild berry Shortcake  
Milk & dark Rocky Road  
Mixed assorted cake bites and slices



# Beverages

ON ACCOUNT OR CASH BAR

## STANDARD RANGE

### HOUSE WINES -

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

### SPARKLING

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

Speight's Gold Medal Ale - 350ml glass	7
Speight's Summit Ultra - 350ml glass	7
Steinlager Light 2.5%	6.5
Steinlager Classic	9
Apple Cider	8.5
Speight's Summit Zero 0.5%	6.5

### SPIRITS includes mixer

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

### NON-ALCOHOLIC

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

## OPTIONAL RANGE

### BEERS

Mac's Gold	8.5
Steinlager Pure	9
Corona Extra	10
Panhead Supercharger	11
Panhead Quickchange	11
Emersons Pioneer Pilsner	11

### WHITE & ROSE WINES

The Ned Sauvignon Blanc	58
Wither Hills Early Light Sauvignon Blanc 9.5%	58
Marisco Bastard Chardonnay	65
The Ned Pinot Gris	58
The Ned Rosé	58
Lindauer Free Brut 0.5%	30

### RED WINES

Mt Difficulty Roaring Meg	
Central Otago Pinot Noir	65

### METHOD CHAMPENOISE

Lindauer Special Reserve	54
Lindauer Prosecco NV	54
Daniel Le Brun Method Traditionelle	80

### NON-ALCOHOLIC

Sparkling Grape Juice	12
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