



COCKTAIL PACKAGES

Standing Functions

\$89PP – Minimum 10 people

Based on 3 hours service

Inclusions:

- 6-8 canapés & finger food per person
- Inclusive of kitchen staff | 2 hours of service

Add-ons:

- Beverage packages – Available on request
- Waitstaff | Bar staff charge at \$57 per hour



\$119PP – Minimum 50 people

Dinner Replacement

Based on 4+ hours service

Inclusions:

- 4-6 canapés & finger food per person
- 4 fork & fork dishes per person
- 2 petit fours per person
- Inclusive of kitchen staff | 3 hours of service

Add-ons:

- Beverage packages – Available on request
- Waitstaff | Bar staff charged at \$57 per hour
- Equipment and service ware



CANAPE

Pork & sesame siu mai w nam jim **DF**

Pumpkin and parmesan arancini w preserved lemon mayo **V**

Spicy chorizo croquette, black garlic cream **DF**

Wild mushroom vol au vent, thyme truffle

Scallop mousseline, watermelon, den miso **GF**

Pressed cucumber spiced goat cheese **DF V**

Salted coconut prawn taco w jalapeno avocado mousse **GF DF**

Smoked oyster, olive tomato foam, salted cucumber gel **GF DF**

Puni puri, spiced potato, tamarind lime chutney **V DF**

Potato crisp, truffled onion cream, chive **V GF**

FINGER FOOD / BIGGER BITES

Slightly larger than our canapes

Gochujang fried chicken burger **DF**

Braised beef cheek & parmesan cheese pie

Mussel fritter w cream fraiche, chilli jam

BBQ pork bao, spiced nut slaw

Lamb pop w nuoc cham, mint **GF DF**

Chickpea falafel w yoghurt, eggplant chutney, coriander **V GF**

Cumin yoghurt flat bread w pumpkin hummus, pomegranate **V**

FORK & WALK

Small plates can be eaten with a fork at standing events

Bang Bang chilli chicken w herb salad, toasted sesame peanut **GF DF**

Braised pork belly, buttermilk mash, smoked cabbage **GF**

Moroccan lamb, date, orange couscous, cumin lime yoghurt, red pepper sauce

Gado Gado, Thai satay, Asian peanut slaw **V GF DF**

Slow cooked beef short rib, creamy polenta, jalapeno salsa verde **GF**

GLUTEN FREE / GF

DAIRY FREE / DF

VEGETARIAN / V



BUFFET PACKAGE

\$131.90PP – Minimum 50 people
Based on 4+ hours of service

Inclusions:

- Freshly baked artisan dinner rolls with butter
- Your choice of 3 proteins
- 2 salads
- 2 roast vegetables
- 3 petit fours
- Inclusive of kitchen staff | 4 hours of service

• **Add-ons:**

- Beverage packages – Available on request
- Waitstaff | bar staff charged at \$57 per hour
- Equipment and service ware



Buffet / Banquet Family Style

Harissa braised lamb GF DF

Slow roasted pork shoulder, herb stuffed GF DF

Peri Peri roasted chicken GF DF

Mustard baked beef GF DF

Miso butter baked salmon GF DF

Middle eastern spiced market fish, roasted red pepper, caper & lemon GF DF

Authentic Middle Eastern Shakshuka served with eggs poached in the richness of the sauce and garnished with feta cheese and fresh parsley V GF

Salads & Vegetables

Shredded carrot, toast almond, cranberry, tahini yoghurt dressing GF DF

Roast beetroot, shaved fennel, orange, feta cheese GF DF

Grilled broccoli, mint, haloumi, courgette GF DF

Asian slaw w chilli, sesame peanut, nam jim GF

Turmeric roast cauliflower, baby spinach, date, orange couscous GF DF V

Triple cooked potato, olive oil, garlic rosemary salt GF DF V

Cumin spiced carrot, green bean, walnut, kale GF DF V

PLATTERS & Grazing Boards

Each platter serves 10 people

Cheese \$236 per platter

Selection of aged & imported cheese, fresh & dried fruits, nuts, crostini & crackers V GF

Antipasto \$237.90 per platter

Cured meats, pickled vegetables, dips, crackers & crostini, olives, condiments V GF DF

Cheese & Charcuterie \$265 per platter

Selection of aged & imported cheeses, cured meats, pickled vegetables, dips, crackers & crostini V GF

Seafood \$390 per platter

Selection of seasonally available shellfish, crustaceans, sashimi & condiments GF DF

PETIT FOURS

Mini meringue w whipped cream and passionfruit compote

Chocolate brownie, black doris gel GF

Macaroons GF

Kafir lime tart V

Spiced chai crème brûlée GF

White chocolate mousse, vanilla strawberry gel GF

Bitter chocolate espresso doughnut, salted caramel cream

GLUTEN FREE / GF

DAIRY FREE / DF

VEGETARIAN / V



SEATED PACKAGE PLATED DINNER

\$145PP – Minimum 60 people
Based on 4+ hours of service

Inclusions:

- Freshly baked artisan dinner rolls with butter
- Your choice of 2 entrees – alternate drop
- Your choice of 2 proteins – alternate drop
- Your choice of 2 desserts – alternate drop
- Extra \$15 pp for choice of main & dessert
- Inclusive of kitchen staff - 4 hours of service

• **Add-ons:**

- Beverage packages – Available on request
- Waitstaff | bar staff charged at \$57 per hour
- Equipment and service ware



PLATED

Entrée

King fish ceviche, turmeric salted coconut, noc cham GF DF

Cold smoked salmon, orange sour curry, Thai salad GF DF

Chicken mousse, wild mushroom, pomegranate roast grapes, grilled squash GF

Venison schnitzel, mustard foam, edamame truffle salsa, beetroot puree

Roast cauliflower, kawakawa & watercress emulsion, pickled mustard seeds GF DF V

Main

Beef fillet, shitake mushroom, white onion, potato fondant DF GF

Spiced lamb rump, black garlic parsnip, sprouting cauliflower, kumara gratin GF

Free range chicken breast, chorizo mash, grilled spring onion, truffled cream corn GF

Pan seared market fish, blackened carrot puree, garlic lemon asparagus, saffron butter cream GF

Grilled egg plant, tahini white bean, pomegranate, pickled courgette, olive labneh GF V

Dessert

Toffee pudding, whiskey caramel, vanilla bean ice cream V

Popcorn panna cotta, strawberry tea, white chocolate brioche GF

Orange vanilla parfit, spiced sponge cake, pistachio, date V

Chocolate peanut butter fondant, black doris plum ice cream V

Spiced carrot cake, carrot gel, vanilla cream, bitter orange carrot sorbet V

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Taco Station

A selection of authentic Mexican flavours

\$20 per person

Choose one flavour

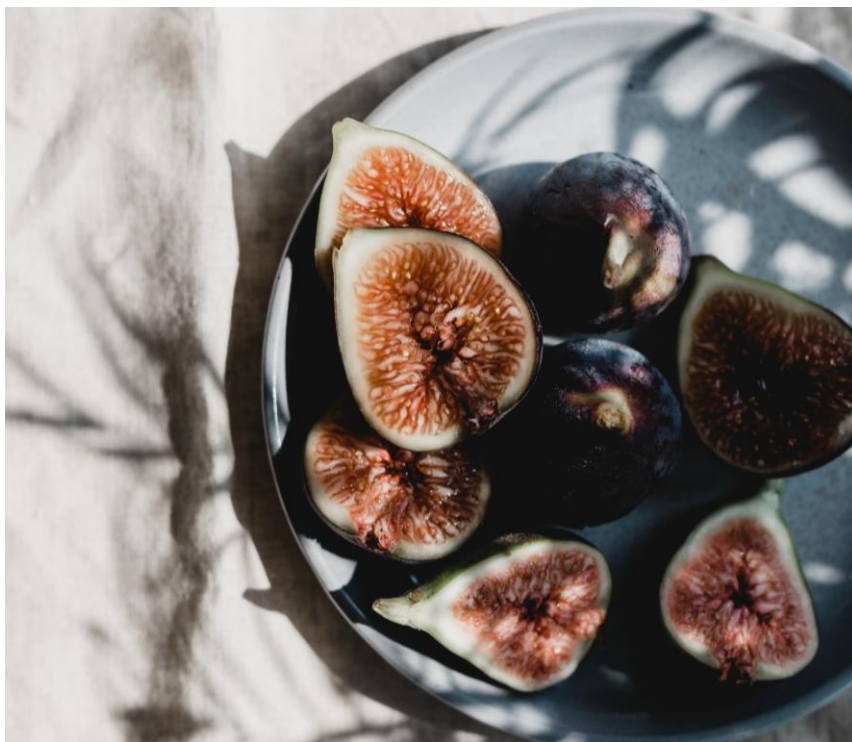
+\$8 per extra flavour

Pulled pork

BBQ beef

Chicken chamomile

Black beans pumpkin mole



Classic Kiwi summer BBQ with Middle Eastern twist! Delivered or served with staff

\$61.90 per person

BBQ Suggestions

Moroccan spiced lamb kofta GF DF

Grilled harissa chicken GF DF

Pork sage sausages GF DF

Chimichurri marinated beef bavette GF DF

Aged angus beef patties GF DF

Salads & Sides

Tofu sesame soy patties GF DF V

Grilled corn w smoked paprika sour cream, lime & coriander GF DF V

Grilled courgette, broccoli, mint & feta GF DF V

Grilled miso eggplant, coriander, toasted sesame seeds, spring onion GF DF V

BBQ cos heart, shaved parmesan, pomegranate molasses roast grapes, tahini yoghurt GF V

Couscous, pomegranate, turmeric cauliflower, wild rocket DF

Watermelon, goats cheese, asparagus, wakame, soy pumpkin seeds GF V

Includes condiments to match & dinner rolls.

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Catering Orders Terms & Conditions

- **Ordering guidelines:** 5 Days' Notice is recommended for all orders.
 - 48-hour notice is required for smaller orders.
 - Less than 48-hours or same-day orders may be available on chef's choice basis only.
- Menu and prices are subject to change.
- **Food allergies:** We handle most food allergens in our kitchen, and we cannot and will not guarantee complete absence of traces of allergens in our food. Before placing your order, please inform us if anyone in your party has any food allergies or any specific dietary requirement.
- **Cancellation policy:** please allow a minimum of **48 HOURS NOTICE** for all cancellations. No refund for any cancellation made within 48 hours of scheduled events. 20% cancellation fee may apply for any cancellation made within 3 days of scheduled events.



GLUTEN FREE / GF

DAIRY FREE / DF

VEGETARIAN / V