

We believe that food is a celebration and should be treated as such, which is why the innovative cuisine from our Chefs is always prepared with loving care and due attention to detail.

We offer a wide array of menus to choose from, or alternatively, we can adapt our meals to suit your style, taste and budget meaning that we really do cater for everybody.

Guests with special dietary requirements are easily catered for given prior notification, through clear labelling of dishes or serving separate meals if needed.

All menu prices are inclusive of GST and some do have minimum and maximum number restrictions – however if you really want one of those menus then please do talk to our friendly team and we will see what we can do for you!

V – Vegetarian

GF – Gluten Free

VG – Vegan

DF – Dairy Free



Canapes

Miso pork ribs with chilli-honey glaze (GF, DF)

Smoked kahawai croquettes with preserved lemon aioli

Pork belly sliders with pineapple slaw & dijonaise mustard

Miniature beef wellington with mushroom pate

Caponata topped bruschetta with parmesan crumble (V)

Pulled lamb & kumara galette with minted pea purée (GF)

Confit salmon, lemon caper potato hash with horseradish cream (GF)

Apricot glazed grilled chicken skewers (GF)

Roast pumpkin & feta wontons with red currant jelly & walnuts (V)

Tempura battered NZ green-lip mussel with ponzu sauce

Rosemary & parmesan polenta chip with chipotle aioli (V)

Antipasto skewer with grilled halloumi (V)

Crispy falafel bites with cumin yoghurt (V)

Choice of 4 canapes:

\$15.00 per person

Extra item **\$3.50 each**

Image: Caponata topped bruschetta with parmesan crumble



Gourmet Platters

These can be tray served to guests or set on a grazing table

Meat Lovers Tasting Platter

Meatballs with dipping sauce,
BBQ chicken wings, miso pork ribs with chilli-honey glaze,
grilled chipolatas & venison pigs in blankets

Seafood Odyssey

Showcase of NZ's freshest seafood with accompaniments

Southern Savour

Crispy-buttermilk-fried-chicken, pulled lamb & Kumara croquettes with
mint pea puree, grilled halloumi, pepper & cherry tomato skewers
& dry rubbed baby back ribs

Cheese Board

NZ cheeses, with rustic bread selection, fruit, nuts & relishes

Butchers Spoils

Sticky pork spareribs, BBQ chicken poppers, venison sausages with plum
Sauce and Pulled Beef Croquettes

Selection of 3 for \$20.00 pp

Minimum of 30 pax

Image: Seafood Odyssey



Snack Platters

Mediterranean Medley

Deli style antipasto platter with various cured meats, cheeses, dips, marinated vegetables & nuts

Breads & Dips

Assorted breads with a trio of dips, EVO oil & dukkha

Orient Offerings

Prawn dumplings, vegetable spring rolls, Thai fish cakes, Malaysian chicken satay & pork wontons with nam jim & roasted sesame dipping

Deli Delight

Beetroot, haloumi & mint skewers, mushroom pate with walnut crackers, rosemary & chilli polenta chips with aioli, kumara & coconut hummus bruschetta with sweet & sour peppers, black bean & corn quesadillas

Bakers Craft

Savoury selection of mini pies, sausage rolls & quiches with tomato sauce

Sweet Salver

Selection of miniature sweet slices, dessert cups & macarons

Selection of 3 for \$15.00 pp



Buffet 1

Bread

Assorted rustic rolls with butter

Carvery Station

Seville orange & lime marmalade glazed champagne ham
with mustard cream sauce (GF)

Hot Station

Beef bourguignon (GF)

Medley of seasonal vegetables (V, GF)

Garlic roasted baby potatoes (V, GF)

Cold Station

Tossed garden salad with apple cider vinaigrette (V, GF)

Maple & balsamic dressed roasted vegetable salad (V, GF)

Dessert

Tropical pavlova with cream, pineapple, passionfruit & mango (V, GF)

Fresh seasonal fruit salad (V, GF, DF)

Includes selection of teas, herbal infusions & Ebony roastery coffee

Minimum of 30 pax

\$50.00 pp



Buffet 2

Bread

Assorted rustic rolls with butter

Carvery Station

Dry rubbed slow roasted beef (GF)
with horseradish cream, seeded mustard & roast onion gravy

Hot Station

Pot roasted apricot glazed & stuffed free-range chicken
Medley of seasonal vegetables (V, GF)
Tuscan roasted russet potatoes (V, GF)

Cold Station

Tossed garden salad with apple cider vinaigrette (V, GF)
Maple & balsamic dressed roasted vegetable salad (V, GF)
CC's Caesar salad with garlic parmesan croutons

Dessert

Peach & passionfruit cheesecake (V)
Pecan pie with toffee cream (V)
Fresh seasonal fruit salad (V, GF, DF)

Includes selection of teas, herbal infusions & Ebony roastery coffee

Minimum of 30 pax

\$60.00 pp



Buffet 3

Bread

Assorted rustic rolls with butter

Carvery Station

Rosemary & garlic studded roasted lamb leg (GF)
with mint jelly & roast onion gravy

Hot Station

Crispy slow roasted pork belly with apple syrup (GF)
Pumpkin gnocchi with creamed spinach (V)
Medley of seasonal vegetables (V, GF)
Potato & smoked cheddar gratin (V, GF)

Cold Station

Tossed garden salad with apple cider vinaigrette (V, GF)
Maple & balsamic dressed roasted vegetable salad (V, GF)
CC's Caesar salad with grilled chicken

Dessert

Sticky date pudding with toffee sauce (V)
White chocolate & raspberry cheesecake (V)
Fresh seasonal fruit salad (V, GF, DF)

Includes selection of teas, herbal infusions & Ebony roastery coffee

Minimum of 30 pax

\$70.00 pp



Set Menu

Preset Table Starter

Mediterranean medley

Charcuterie board of meats, cheeses, dried fruit, assorted vegetable preparations, spreads, olive oil & dips along with lavosh & breads

Main – (alternative drop)

Sirloin steak (GF)

roasted field mushroom, onion puree & red wine reduction

or

Roast chicken breast (GF)

bean cassoulet, chorizo & roquette pesto

Table Sides

Roasted herbed gourmet potatoes (V, GF)

Medley of seasonal vegetables (V, GF)

Table Sweet Salver

Selection of miniature sweet slices,
dessert cups, macarons & assorted fudge

Includes selection of teas, herbal infusions & Ebony roastery coffee

Minimum of 30 pax

2 courses \$50pp

3 courses \$55pp



3 Course Set Menu

Starter

Seafood chowder with garlic baguette

Main

Crispy skinned salmon fillet (GF)
with sautéed greens & caper & lemon potato cake

Table

Tossed garden salad (V, GF)

Dessert

Glazed lemon tart with yuzu & passionfruit cream (V)

Includes selection of teas, herbal infusions & Ebony roastery coffee

Minimum of 30 pax

\$60.00 per person



Beverages

Sparkling Wine

Willowglen Brut	\$7.00 Glass	\$35.00 Bottle
Henkell Trocken Dry Sec	\$7.50 Glass	\$40.00 Bottle
Henkell Trocken Rose NV	\$7.50 Glass	\$40.00 Bottle
Allan Scott Cecilia Brut NV		\$55.00 Bottle
Piper Heidsieck Cuvee Brut		\$80.00 Bottle

Chardonnay

Yealands / Chalice The Nest	\$8.00 Glass	\$37.50 Bottle
Baby Doll / Allan Scott	\$8.50 Glass	\$40.00 Bottle

Sauvignon Blanc

Yealands / Chalice The Nest	\$8.00 Glass	\$37.50 Bottle
Baby Doll / Allan Scott	\$8.50 Glass	\$40.00 Bottle

Pinot Gris

Yealands / Chalice The Nest	\$8.00 Glass	\$37.50 Bottle
Baby Doll / Allan Scott	\$8.50 Glass	\$40.00 Bottle



Beverages

Rose

Lake Chalice Nest	\$8.00 Glass	\$35.00 Bottle
Allan Scott	\$8.50 Glass	\$40.00 Bottle

Merlot

Lake Chalice Nest	\$8.00 Glass	\$35.00 Bottle
Allan Scott	\$8.50 Glass	\$40.00 Bottle

Pinot Noir

Lake Chalice Nest	\$8.00 Glass	\$35.00 Bottle
Allan Scott	\$8.50 Glass	\$40.00 Bottle

Spirits (served in a tall glass)

Single nip	\$6.50
Double nip	\$9.50

RTD

Jack Daniels & Cola	\$10.00
Smirnoff Ice	\$9.00
Jim Beam & Cola	\$9.00
Scapergrace	\$9.00



Beverages

Standard Beer \$7.50 Bottle
Export Gold, Tui, Export Low Carb, Heineken Zero, Heineken light

Premium Beer \$9.00 Bottle
Heineken, Export 33,

Cider \$9.00 Bottle
Monteith's Crushed Apple

Fizz & Orange Juice
Small glass \$2.50
Can Fizz
Large glass \$4.00
1 Litre carafe \$10.00

Other
Punch bowl \$50.00
Ginger beer \$5.20 Bottle
Lemon lime and bitters \$5.20 Bottle
Live + \$4.50 Can
Water Kiwi Blue \$3.00 Bottle
Water 750ml Pump \$4.50 Bottle
Sparkling grape juice \$6.50 Glass \$22.50 Bottle

