

— Creative —
CATERING

Menu pack



— Creative — **CATERING**

The Awapuni Function Centre is based at the Awapuni Racecourse in Palmerston North.

Centrally located with ample free car parking and green space, the Awapuni Function Centre is purpose built to step up to any occasion. Whether you are organising a board meeting, management conference, training day or an event such as a dinner, product launch or a trade show we can accommodate it all.

Set in park like surroundings and with spectacular views over to the Tararuas and the wind farm, the Awapuni Function Centre offers a unique venue for your next event.



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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!

Please be aware prices could change due to being able to get products.!

Please get in touch for fixed prices for your function.

V – Vegetarian

GF – Gluten Free

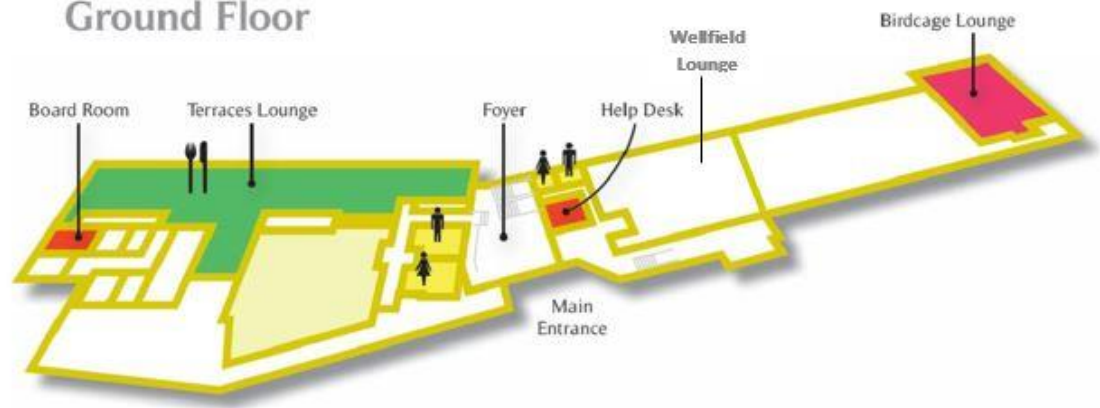
VG – Vegan

DF – Dairy Free

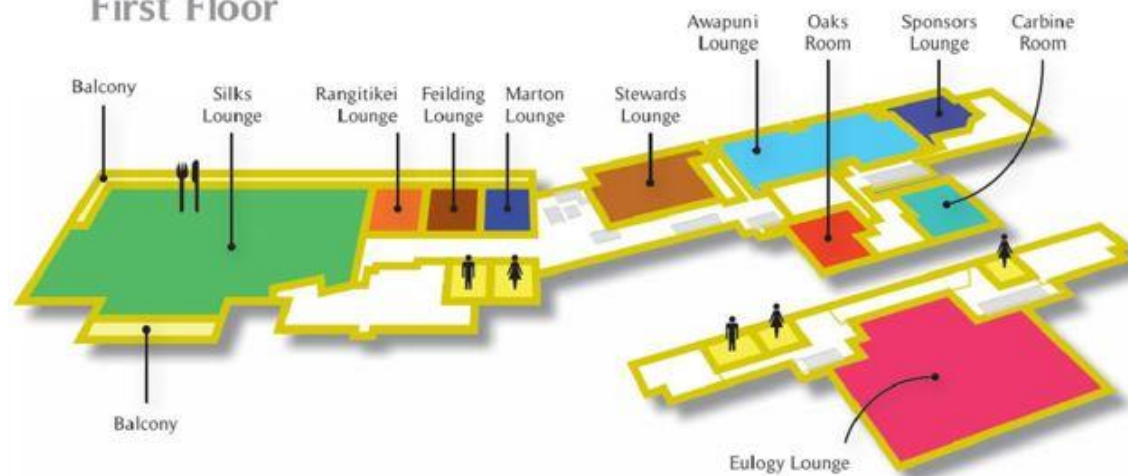


Maps

Ground Floor



First Floor



Second Floor

Capacity

VENUE	THEATRE	CABARET WITH TRESTLES	CABARET WITH ROUNDS	BOARDROOM	U SHAPE	COCKTAIL	BANQUET NO DANCEFLOOR
SILKS	700	400	300	104	92	800	550
FEILDING	40	21	18	24	20	60	40
MARTON	40	21	18	24	20	60	40
RANGITIKEI	40	21	18	24	20	60	40
FEILDING-MARTON	80	42	36	40	40	120	80
TERRACE	100	105	90	56	48	550	338
OWNERS	60	35	30	24	20	120	80
STEWARDS	80	35	30	24	20	120	80
AWAPUNI	150	77	42	64	28	300	220
MANAWATU	60	35	30	24	20	120	80
BIRDCAGE	80	63	42	32	28	150	100
EULOGY	400	280	240	88	76	600	400
OAKS	50	42	30	24	20	70	50
CARBINE	50	42	36	24	20	70	50

Breakfast

All breakfasts served with:

Orange juice

Selection of teas, herbal infusions & Ebony roastery coffee

Finger food Breakfast \$26.00 pp

Ham and cheese croissant

Fruit Danish

Mushroom & spinach quiche

Breakfast burrito

Fruit platter

Muesli pot

Gourmet savory

Hot cooked Breakfast \$35.00 pp

Cooked Breakfast: scrambled eggs, grilled bacon, fried tomatoes, sausages, potato hash, sautéed mushrooms, toasted ciabatta with tomato relish & butter

Or

Vegetarian Cooked Breakfast: scrambled eggs, fried tomatoes, roast garlic vegetarian sausages, sautéed spinach, potato hash, mushrooms, toasted ciabatta with tomato relish & butter

Cooked breakfast can be served as a buffet, plated or platter style



Coffee Breaks

Homemade gourmet sausage roll
Assorted finger sandwich
Savory muffin
Savory scones
Pumpkin scones
Mushroom bacon & cheese tart
Filled mini croissant
Assorted savories
Sultana scone with jam & cream
Lemon meringue pie
Sliced seasonal fresh fruit
Fruit basket
Assorted cookies
Assorted cakes & slices
Sweet muffin
Falafel wrap
Mushroom & leek blue cheese quiche
Creamy mushroom tart Vegetable frittata
Gluten free savories
Gluten Free Filled rolls
Gluten Free Caramel slice
Gluten Free Chocolate brownie

Arrival tea & coffee @ \$3.50 pp

All day continuous tea & coffee @ \$14.00 pp

Tea, coffee & 1 food item @ \$12.00 pp

Tea, coffee & 2 food items @ \$16.00 pp



Working Lunches

Option 1 - \$23.00 pp

Assorted filled rolls OR finger sandwiches

Caesar salad

Potato salad (V, GF)

Southern chicken nibbles

Assorted cakes

Option 2 - \$28.00 pp

BBQ pork bao buns OR Assorted wraps

Pizza slices with assorted toppings

Roast pumpkin & raisin salad with tahini dressing (V, GF)

Seafood laksa

Sliced cakes

More options on the next page.....

Includes selection of teas, herbal infusions & Ebony roastery coffee

Minimum 15 – 100 pax

~ Dietaries catered to on request ~



Working Lunches Continued

Option 3 - \$33.00 pp

Beef kebab (GF/DF)

Assorted open sandwich

Pasta salad

Southern chicken tenders

Assorted savories

Sliced cakes

Option 4 - \$37.00 pp

Assorted breads & dips

Thai beef salad (DF)

BBQ pork (GF/DF)

Chicken kebabs (GF/DF)

Roast pumpkin & raisin salad with tahini dressing (GF/DF)

Tempura battered prawns

Sliced cakes

Includes selection of teas, herbal infusions & Ebony roastery coffee

Minimum 15 – 100 pax

~ Dietaries catered to on request ~



Canapes

Ocean Breeze

Italian style chili baked mussel

Lemon butter scallops with tomato onion salsa (GF)

Seafood cocktail (GF)

vodka & dill marinated salmon gravlax (GF/DF)

Smoked salmon mousse roulade (GF)

Fish tart with spicy mayo

Dill marinated fish tart with beetroot salsa.

Field Turf

Surf & turf crostini

Beef croquets with chargrilled red pepper sauce

Moroccan lamb galeite with pine nuts, chili raisin salsa

BBQ pork belly skewers (GF/DF)

Spiced pork bonbon

Potato Bread with camembert prosciutto tomato relish

Venison tartare with crispy fried anchovy & potato chips (GF/DF)

Pulled lamb with sweet potato cake (GF/DF)

Steak with pear & blue cheese salad (GF)

St Louis pork ribs (GF/DF)

Antipasto skewer (GF)

Butter chicken puff

Pigs in a blanket

Chicken arancini balls with oregano mayo

More options on the next page.....

Choice of 5 items

\$28.00 pp



Canapes

Garden Field

Tomato mozzarella puff
Beetroot carpaccio with feta & red wine jelly (GF)
Sweet corn & cheddar fritter with harissa mayo
Gazpacho (GF)
Tapenade bruschetta with tomato red onion basil & cheese
Hummus & tomato Falafel with onion salsa (GF/DF)
Grilled halloumi skewer (GF)
Creamy herb pumpkin tart
Deconstructed spicy pumpkin wonton with feta & current jelly

Sweet Land

Creamy lemon meringue
Blueberry delight
Black forest cake
Crunchy chocolate mousse
Coffee cream bun
Cheesecake

Special extras - \$6.50 pp per item

Oyster with red wine dressing (GF/DF)
Selection of sushi
Prawns & salmon ceviche with herb cream fraiche blinis
Gourmet pizza
Marinated duck breast with lentil cake & orange jelly (GF/DF)



Creative Cheeseboards

Prince cheeseboard - \$75.00

3 types of NZ cheeses'
Selection of chutneys & pickles
Dried fruits & nuts
A range of crackers & breads

Queen cheeseboard - \$85.00

5 types of NZ cheeses'
Selection of chutneys & pickles
Dried fruits & nuts
A range of crackers & breads

King cheeseboard - \$100.00

7 types of NZ cheeses'
Selection of chutneys & pickles
Dried fruits & nuts
A range of crackers & breads
Lavosh/Grissini

Cheeseboards designed for 20 pax



Creative Grazing Tables

Prince grazing table – starting from \$335.00 for 20pax

- 3 types of NZ cheeses'
- 3 varieties of cured meats
- Selection of chutneys & pickles
- Dried fruits & nuts
- A range of crackers & breads

Queen grazing table – starting from \$475.00 for 30 pax

- 4 types of NZ cheeses'
- 3 varieties of cured meats
- Smoked salmon
- Selection of chutneys & pickles
- Dried fruits & nuts
- A range of crackers & breads
- Chef choice of 4 canapes

More options on the next page.....



Creative Grazing Tables

King grazing table – starting from \$830.00 for 50 pax

- 5 types of NZ cheeses'
- 4 varieties of cured meats
- Smoked salmon
- Selection of chutneys & pickles
- Dried fruits & nuts
- A range of crackers & breads
- Chef choice of 5 hot canapes

Super king grazing table – starting from \$990.00 for 60 pax

- 7 types of NZ cheeses'
- 6 varieties of cured meats
- Smoked salmon
- Selection of chutneys & pickles
- Dried fruits & nuts
- A range of crackers & breads
- Chef choice of 6 hot, cold & sweet canapes



Gourmet Platters

All Homemade on site

Meat lovers - \$85.00

BBQ Pork, Pork Ribs, Sicilian meat loaf, venison sausages, Fried Chicken nibbles.

Seafood Odyssey - \$85.00

NZ ocean freshest seafood with accompaniments

Southern - \$85.00

Fried chicken, pulled beef croquettes, grilled halloumi with pine nut sauce, marinated beef skewer, mac n cheese ball, Potato bread with salsa butter.

Butchery Grill - \$85.00

BBQ chicken nibbles, lamb kofta, chorizo sausage, marinated beef cheek, roast pork belly

Plant-based & vegetarian - \$70.00

Mushroom hemp meatballs, chickpea taco, teriyaki tempeh, pumpkin, beans & broccoli crêpe, marinated & battered fried tofu

Bakehouse selection - \$70.00

steak pies, chicken pies, house made sausage rolls, ham & egg quiche

Sausage platter - \$75.00

Selection of Artisan sausages

More options on the next page.....

Platters designed for 10 pax

Served with a selection of dipping sauces



Gourmet Platters continued

Seasonal Fruit Platter - \$75.00

A mixture of seasonal fresh fruit served with honey, lemon, yoghurt dressing Dried fruits - apricot, prunes & dates

Around Asia - \$85.00

Pork wontons, prawn dumplings, prawn twists, vegetable spring rolls, Thai fishcakes, Thai beef salad, potato balls

Ultimate deserts - \$85.00

A mixture of confectionary & homemade deserts

Dipping sauces — complimentary

Chimichurri, cranberry, spicy mayo, plum sauce, apple sauce, hummus, BBQ sauce, sweet chilli, tomato, pesto, roast sesame dressing

Platters designed for 10 pax

Dips will be provided accordingly - if you would like extras you can request at no extra cost



BBQ Menu

assorted rustic breads with butter & condiments

Hot station

Marinated scotch fillet minute steaks (125g) (GF/DF)

Grilled beef kebab (GF/DF)

Beef rump seasoned with garlic & parmesan crust

Lemon Thyme marinated chicken drums (GF/DF)

Lemon grass chili & coriander chicken (GF/DF)

Huli Huli Hawaiian chicken

Sausages & pineapple skewers (GF)

Sosaties chicken (South African kababs)

Bacon wrapped BBQ fatty (pork belly)

Korean spice BBQ pork belly (GF/DF)

Grilled Spanish chorizo (GF/DF)

Scallops & prawn skewers (GF/DF)

Grilled vegetarian skewer (VE/V/GF/DF)

Honey mustard marinated halloumi skewer (VE,GF)

Teriyaki & sesame tempeh skewers with peanut dressing (VE/V/DF/GF)

Cajun seasoned mushroom & pineapple skewers (VE/V/DF/GF)

Salads on next page....



BBQ Menu continued

Salad station

Roasted potato & egg salad with chipolata mayo (GF)

Italian pasta salad with parmesan

Quinoa salad (GF)

Mexican Caesar salad

Calypso salad (noodles, mango, cashew, coriander)

Carbonara orzo rezone

Roast cauliflower with hummus & Greek yoghurt (GF)

Tuna broccoli salad (GF/DF)

Garden Salad (VE/V/GF/DF)

Additional

Deserts can be added on by request – or client can provide birthday/wedding cake to be cut up

Includes selection of teas, herbal infusions & Ebony roastery coffee,

A choice of 3 hot & 3 salads \$65.00 pp

A choice of 4 hot & 4 salads \$75.00 pp



Buffet 1

Bread

Assorted rustic breads with butter

Cold Station

Green salad with herb garlic dressing (GF/DF)

Potato salad (GF)

Hot Station

Herb roast chicken (GF)

Fried rice (GF/DF/V/VE)

Garden fresh vegetables (GF/DF)

Dessert

Assorted sweet treats

\$57.00 pp

Includes selection of teas, herbal infusions & Ebony roastery coffee

Additional add on Choice of 1 meat

Carvery Station - \$9.00 per person

Roast ham

Roast beef

Roast pork

Includes condiments:

Mustard, apple sauce, horseradish cream, Yorkshire pudding



Buffet 2

Bread

Assorted rustic breads with butter

Cold Station

Green salad with herb garlic dressing (GF/DF/V/VE)

Mix Beans and cheese salad (GF)

Hot Station

Chicken cacciatore (GF/DF)

Slow roast beef with sun dried tomato tapenade (GF/DF)

Herb roast potato (GF/DF/V/VE)

Greek Lemon Orzo Pasta

Broccoli & cauliflower bake

Dessert

Creative Assorted Dessert Buffet with

Fresh seasonal fruit (V, GF, DF)

\$67.00 pp

infusions & Includes selection of teas, herbal Ebony roastery coffee

Additional add on Choice of 1 meat

Carvery Station - \$9.00 pp per meat

Roast ham

Roast beef

Roast pork

Includes condiments:

Mustard, apple sauce, horseradish cream, Yorkshire pudding



Buffet 3

Bread

Assorted rustic breads with butter

Cold Station

Green salad with herb & ginger dressing (GF/DF/V/VE)

Egg & vegetable salad (GF)

Roasted beetroot halloumi salad (GF)

Hot Station

Herb roast chicken with Creamy mushroom & leeks (GF)

Fennel & Sage Marinated pork with Apple chutney (GF/DF)

Herb, Garlic & Chili Spaghetti (aglio e olio)

Rustic potato (GF/DF)

Garden fresh vegetable (GF/DF)

Dessert

Creative Assorted Dessert Buffet with

Fresh seasonal fruit (V, GF, DF)

\$75.00 pp

Includes selection of teas, herbal infusions & Ebony roastery coffee

Additional add on Choice of 1 meat

Carvery Station - \$9.00 pp per meat

Roast ham

Roast beef

Roast pork

Includes condiments:

Mustard, apple sauce, horseradish cream, Yorkshire pudding



Buffet 4

Bread

Assorted rustic breads with butter

Cold Station

Green salad with balsamic dressing (GF/DF/V/VE)

Greek salad (GF)

Corn and pea salad (GF)

Hot Station

Chicken souvlaki with tzatziki sauce (GF)

Moroccan lamb tagine with pickled eggplant & dates (GF/DF)

Herb and dry nut mix couscous

Scalloped potato

Roast vegetables (GF/DF)

Dessert

Creative Assorted Dessert Buffet with

Fresh seasonal fruit (V, GF, DF)

\$80.00 pp

Includes selection of teas, herbal infusions & Ebony roastery coffee

Additional add on Choice of 1 meat

Carvery Station - \$9.00 pp per meat

Roast ham

Roast beef

Roast pork

Includes condiments:

Mustard, apple sauce, horseradish cream, Yorkshire pudding



Buffet 5

Bread

Assorted rustic breads with butter

Cold Station

Green salad with herb dressing (GF/DF)

Whole poached salmon with cocktail sauce

Cobb salad (GF)

Hot Station

Herb & garlic marinated beef scotch fillet with red wine Jus (GF/DF)

Sage and onion roast chicken with brie cheese sauce (GF/DF)

Creamy mushroom risotto (GF)

Parsley potato (GF/DF)

Garden Fresh Vegetables. (GF/DF)

Dessert

Creative Assorted Dessert Buffet with

Fresh seasonal fruit (V, GF, DF)

\$85.00 pp

Includes selection of teas, herbal infusions & Ebony roastery coffee

Additional add on Choice of 1 meat

Carvery Station - \$9.00 pp per meat

Roast ham

Roast beef

Roast pork

Includes condiments:

Mustard, apple sauce, horseradish cream, Yorkshire pudding



Banquet Menu 1

~A banquet is served platter style to each table ~

To start...

Homemade potato bread with chili garlic butter

Mixed variety of canapes

Chef Choice of mixed choice canapes

Salad

Green garden salad with herb & ginger dressing (GF/DF/V)

Mains

Chicken thighs tossed through a mango sauce with green bean, jasmine rice, garlic yoghurt & crispy roti

Scotch fillet with Creamy cauliflower puree, garlic & herb charred broccoli & roasted Portobello mushroom.

Served with roast potato (GF)

Dessert

Chocolate pudding with brandy butter sauce

Chefs' selection of sweet canapes

Includes selection of teas, herbal infusions & Ebony roastery coffee station

\$70.00 pp



Banquet Menu 2

To start...

Homemade potato bread with chili garlic butter

Deli antipasto platter

Salad

Pasta Salad

Green garden salad with herb & ginger dressing (GF/DF/V)

Mains

Fennel and sage roasted pork with roasted pumpkin and kumara with fennel gravy (GF/DF)

Slow cook beef cheek wrapped with bacon with
garlic potato mash, juniper berry & herb jus. (GF)

Dessert

New York cheesecake with berry compote

Chefs' selection of sweet canapes

Includes selection of teas, herbal infusions & Ebony roastery coffee station

\$75.00 pp



Banquet Menu 3

To start...

Homemade potato bread with chili garlic butter

Chefs' selection of canapes

Deli antipasto platter

Salad

Broccoli tuna salad (GF/DF)

Green garden salad with herb & ginger dressing (GF/DF/V)

Roast carrot salad with orange dressing (GF/DF)

Mains

Moroccan style lamb with couscous, mix nut & aubergine pickle

Lemon and herb marinated king salmon with sautéed green and potato, with herb sauce (GF)

Cajun season roast chicken with confit garlic and parsley Tossed potato with gravy (GF/DF)

Dessert

Chocolate and blueberry mousse

Pavlova with fruit & vanilla cream (GF)

Chefs' selection of sweet canapes

Includes selection of teas, herbal infusions & Ebony roastery coffee station

\$85.00 pp



Plated dinner

Pre-set on tables

Assorted rustic breads with butter

Entrée (choose 1 option)

Pickled crab & salmon terrine

With salmon caviar, cream fraiche & gremolata oil

Wild cake

Wild mushroom pan cake served with truffle cream pasta herb salad (V)

Goat cheese strudel

Goat cheese and red onion marmalade strudel served with salsa verse & ratatouille (V)

Dukkha Spiced Venison

Beetroot terrine, carrot velouté with black garlic puree (GF)

Beef Tartare

Dijon cream fraiche, egg and herb salad, pickled vegetables with homemade chips (GF)

Confit Duck

Herb confit duck, savoury lentil cake, yoghurt sponge with orange curd & spinach jelly

Salmon Gravlax

Savoury almond biscuits, herb cream fraiche, micro green salad with capers & pickled orange

Grilled Halloumi

Pickled beetroot, fennel salad, quinoa salad, capers, and raisin chilli chutney (V)

Mains on the next page....

Special dietaries catered to on request



Plated dinner

Main (choose 2 options for alternate drop)

Seared fillet of central country beef

Served with smoked Portobello, potato gratin port wine jus (GF)

Paprika & red wine confit chicken

Potato fondant filled with goat cheese, sautéed mushroom and kale with herb jus

Surf and turf

New Zealand grass feed beef eye fillet and prawns Mascarpone potato & mushroom duxelles, Guinness jus

Roast pork

Fennel roast pork with pumpkin mash & Quinoa salad with white wine jus

Grilled king salmon

Garlic confit potato, lemon and dill sauce steamed broccolini (GF)

Gnocchi

Gnocchi with sautéed spinach Burn butter sauce (V)

Ravioli

Ricotta & spinach ravioli with creamy herb sauce (V)

Bolognese

Herb tossed pasta with tempeh Bolognese (V)

Slow Roast Lamb

Braised lamb, bulgur, and wild rice pilaf with eggplant pickle, sautéed spinach & pomegranate sauce (GF/DF)

Chicken Ballotine with Olive and Fig Tapenade

Pommes anna with almond mole and sautéed green beans (GF)

Deserts on the next page....

Special dietaries catered to on request



Plated dinner

Desert (choose 2 options for alternate drop)

Chocolate Zuccotti cake

with orange cream & raspberry coulis

Lemon meringue pie

with berry coulis

Domino chocolate cake

with baileys cream sauce

Creamy Butterscotch pudding

with mix nut tuile & espresso cream

Crème brûlée

with mix nut biscotti coffee ice cream

Chocolate mousse tart

with orange jelly, mixed berry comport

Includes selection of teas, herbal infusions & Ebony roastery coffee station

\$97.50 pp

Special dietaries catered to on request



Beverages

Sparkling Wine

Willowglen Brut	\$7.50 Glass	\$35.00 Bottle
Henkell Trocken Dry Sec	\$8.00 Glass	\$40.00 Bottle
Henkell Trocken Rose NV	\$8.00 Glass	\$40.00 Bottle
Allan Scott Cecilia Brut NV		\$60.00 Bottle
Piper Heidsieck Cuvee Brut		\$85.00 Bottle

Chardonnay

Lake Chalice Nest	\$8.50 Glass	\$40.00 Bottle
Allan Scott	\$9.00 Glass	\$45.00 Bottle

Sauvignon Blanc

Lake Chalice Nest	\$8.50 Glass	\$40.00 Bottle
Allan Scott	\$9.00 Glass	\$45.00 Bottle

Pinot Gris

Lake Chalice Nest	\$8.50 Glass	\$40.00 Bottle
Allan Scott	\$9.00 Glass	\$45.00 Bottle



Beverages

Rose

Lake Chalice Nest	\$8.50 Glass	\$40.00 Bottle
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Allan Scott	\$9.00 Glass	\$45.00 Bottle
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Merlot

Lake Chalice Nest	\$8.50 Glass	\$40.00 Bottle
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Allen Scott	\$9.00 Glass	\$45.00 Bottle
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Pinot Noir

Lake Chalice Nest	\$8.50 Glass	\$40.00 Bottle
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Spirits (served in a tall glass)

Single nip	\$7.00
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Double nip	\$10.00
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RTD

Jack Daniels & Cola	\$10.00
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Jim Beam & Cola	\$10.00
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Smirnoff Ice	\$10.00
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Scrape Grace Vodka	\$10.00
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Beverages

Standard Beer \$8.00 Bottle

Export Gold, Export low carb, Tui

Zero 0% \$8.00 bottle

Heineken Zero

Light 2.5% \$8.00 bottle

Amstel light, Heineken light

Premium Beer \$9.50 Bottle

Heineken, Export 33

Cider \$9.50 Bottle

Monteith's Crushed Apple

Fizz & Orange Juice

Small glass \$2.50

Large glass \$4.00

1 Litre carafe \$10.00

Other

Punch bowl \$60.00

Ginger beer \$5.20 Bottle

Lemon lime and bitters \$5.20 Bottle

Live + \$5.20 Can

Pump water \$4.50 Bottle

Kiwi blue water \$3.00 bottle

Sparkling grape juice \$6.50 Glass \$22.50 Bottle

