



The Awapuni Function Centre is based at RACE Awapuni 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.





We believe that food is a celebration and should be treated as such, which is why the innovative cuisine from our Chefs is always freshly made with loving care and 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.

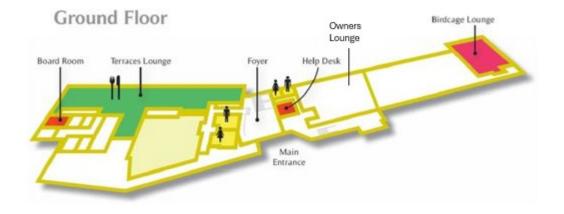
All menu prices are exclusive of GST, and some do have minimum and maximum number restrictions – however if you really want one of those menus then please do talk to our friendly team and we will see what we can do for you!

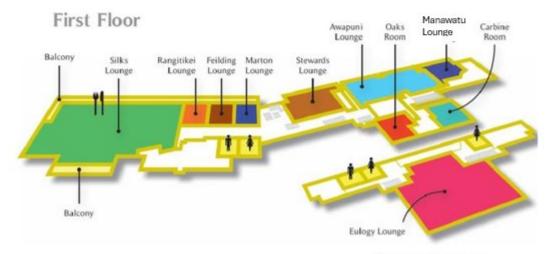
Please be aware prices/items could change due to product availability

Made in house V – Vegetarian GF – Gluten Free VG – Vegan DF – Dairy Free



Maps





Second Floor

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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
ΟΑΚS	50	42	30	24	20	70	50
CARBINE	50	42	36	24	20	70	50

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Breakfast

All breakfasts served with: Orange juice Selection of teas, herbal infusions & Ebony roastery coffee

Walk & Fork \$26.00 pp

Ham & cheese croissant Fruit danish Mushroom & spinach quiche Breakfast burrito Chia pudding (GF, V, VG) Fruit platter Fruit muesli pot (V, VG, GF)

Plated Breakfast \$32.00 pp

Poached eggs on housemade toasted ciabatta with hollandaise sauce, maple coated grilled bacon, breakfast sausages, potato rosti, portobello mushroom stuffed with brie & mixed herb crumb

Buffet Breakfast \$37.00 pp

Cold: Assorted Danish pastries, bread & butter, assorted cereal pots **Hot:** Bacon, sausages, potato hash, scrambled eggs, baked beans & sauteed mushrooms



Coffee Breaks

Savory Selection

☆ Gourmet sausage roll
☆ Assorted finger sandwich (GF on request)
☆ Savoury muffin (V)
☆ Savoury scone (V)
☆ Mushroom bacon & cheese tart
☆ Filled mini croissant
☆ Assorted savouries (GF on request)
☆ Falafel wrap (V)
☆ Mushroom & leek blue cheese quiche (V)
☆ Creamy mushroom tart (V)
☆ Vegetable frittata (V)

Arrival tea & coffee @ \$3.50 pp All day continuous tea & coffee @ \$14.00 pp Tea, coffee & 1 food item @ \$7.00 pp Tea, coffee & 2 food items @ \$11.00 pp Tea, coffee & 3 food items @ \$15.00 pp



Coffee Breaks

Sweet Selection
 Sweet muffin (V)
 Fruit scone (V)
 Bakewell tart (V)
 Fresh seasonal fruit (GF, DF, V)
 Creative famous cookies (V)
 Assorted cakes & slices (V)
 Caramel slice (GF, V)
 Chocolate brownie (GF, V)

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Working Lunches

Option 1 Make Your Own - \$18.50 pp

Pread selection & pita pockets Coleslaw & green salad (GF, V, VE) Cheese slice, onion, tomato, beetroot, pineapple, gherkin Tomato relish, aioli, BBQ Sauce Carvery meat – Select 1: Beef, ham, lamb, pork

Option 2 - \$21.00 pp Artisan bread rolls with assorted fillings Savouries Caesar salad Farro salad (GF, V, VE) Southern fried chicken tenders

More options on the next page.....

All Working Lunches Include Selection of sweet treats Selection of teas, herbal infusions & Ebony roastery coffee Minimum 15–150 people ~ Vegetarian & gluten free option included on request~



Working Lunches

Option 3 - \$24.50 pp BBQ pork bao buns ☆ Pizza slices with assorted toppings Roast pumpkin & raisin salad with tahini dressing (GF, DF, V, VE) Seafood laksa (GF, DF)

> Option 4 - \$26.50 pp Beef kebab (GF, DF) Assorted open sandwich Farro, kale & beluga lentil salad (GF, DF, V, VE) Chicken pita pockets Leak & mushroom blue cheese quiche

Option 5 - \$30.00 pp

Assorted breads & dips Thai beef salad (GF, DF) BBQ pork (GF, DF) Mediterranean chicken filled pita pockets Roast pumpkin & raisin salad with tahini dressing (GF, DF,V, VE) Seafood basket

All Working Lunches Include

Selection of sweet treats
Selection of teas, herbal infusions & Ebony roastery coffee
Minimum 15–150 people
~ Vegetarian & gluten free option included on request~

