

Creative
CATERING

Menu pack



— Creative — **CATERING**

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.



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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 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!

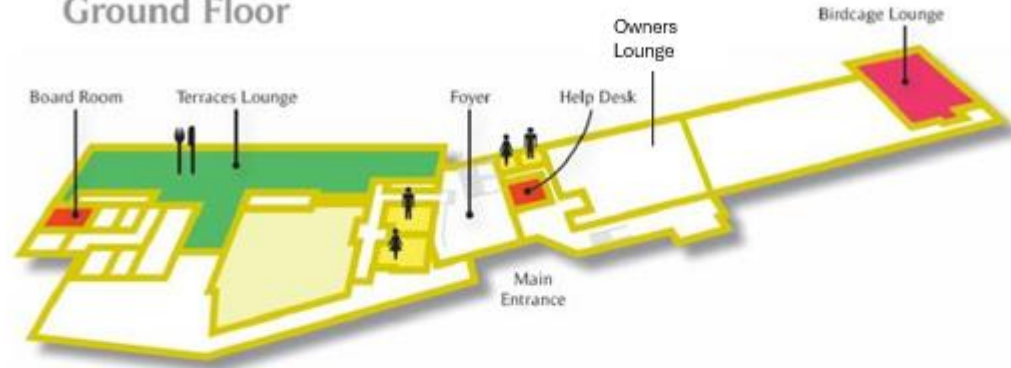
Please be aware prices/items could change due to product availability

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

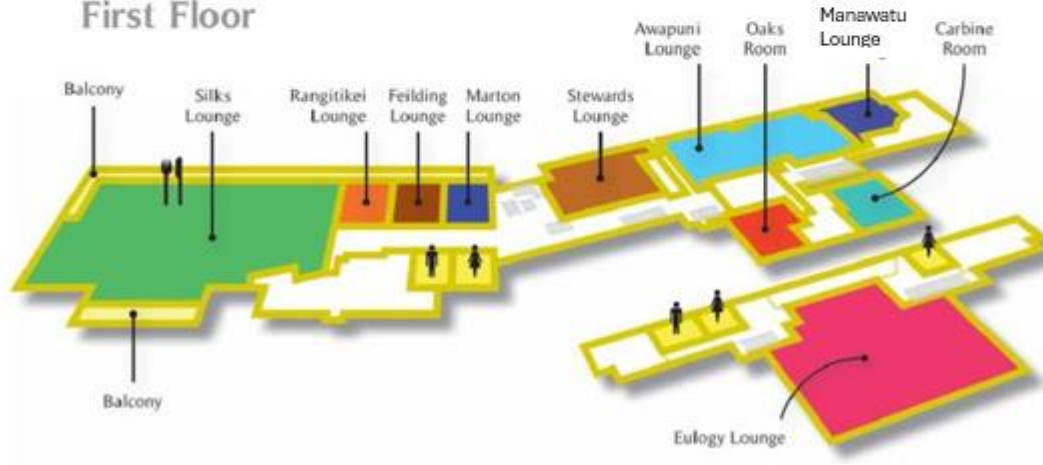


Maps

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

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

Choice of 5 items - \$28.00 pp
More options on the next page.....



Canapes

Garden Field

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

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 on blinis
- Gourmet pizza
- Marinated duck breast with lentil cake & orange jelly (GF, DF)



Creative Cheeseboards

Prince Cheeseboard - \$95.00

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

Queen Cheeseboard - \$105.00

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

King Cheeseboard - \$120.00

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

Cheeseboards designed for 20 people



Creative Grazing Tables

Prince Grazing Table – starting from \$435.00 for 20 people

- 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 \$575.00 for 30 people

- 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 \$930.00 for 50 people

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

Super king grazing table – starting from \$1,110.00 for 60 people

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



Gourmet Platters

Meat Lovers - \$70.50

BBQ chicken wings, St Louis pork ribs, meatballs, roasted lamb rump

Seafood Odyssey - \$75.00

NZ ocean freshest seafood: Mussels, cajun roasted prawns, chili octopus, lemon & garlic marinated squid, battered fish, garlic bread & sweet corn

Southern - \$70.50

Fried chicken, lamb croquettes, marinated beef skewer, hot & spicy pork bon bons, mac n cheese balls

Mixed Grill - \$70.50

Grilled chicken, pork & pineapple kebabs, lamb ribs, beef cheek, garlic bread, sweet corn & grilled vegetables

More options on the next page.....

Platters designed for 10 people & come with chefs' selection of dips/sauces



Gourmet Platters continued

Vegetarian & Vegan- \$55.00

Mushroom & brown rice balls, teriyaki tempeh, pickle & roast vegetables with hummus & dukkha, marinated tofu, falafel, kumara rosti & sweet corn

Around Asia - \$65.00

Pork wontons, prawn dumplings, prawn twists, vegetable spring rolls, potato balls

Bakehouse Selection - \$55.00

Creative made savouries & sausage rolls

Seasonal Fruit Platter - \$55.00

A mixture of seasonal fresh fruit served with a honey, lemon & yoghurt dressing

Ultimate Desserts - \$70.00

A mixture of confectionary & Creative made desserts

Platters designed for 10 people & come with chefs' selection of dips/sauces



BBQ Menu

🏠 Assorted rustic breads with butter & condiments

Hot Station

Marinated scotch fillet minute steak (125g) (GF, DF)

Grilled beef kebab (GF, DF)

Beef rump seasoned with a garlic & parmesan crust

Cajun marinated chicken breast

Lemon grass, chili & coriander chicken (GF, DF)

Huli Huli Hawaiian chicken

Sausages & pineapple skewers

Korean spice BBQ pork belly (GF, DF)

Beef pattie

Scallops & prawn skewers (GF, DF)

Grilled vegetable skewer (V)

Honey mustard marinated grilled halloumi skewer (GF, VE)

Teriyaki & sesame coated tempoh skewers with peanut dressing (GF, DF, V, VE)

Salads on next page....



BBQ Menu continued

Salad Station

Roasted potato salad with chipolata mayo (GF, V)

Italian pasta salad with parmesan (V)

Mexican bean salad

Quinoa salad (GF, DF, V, VE)

Calypso salad (noodles, mango, cashew, coriander & red onion) (V)

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

Tuna & broccoli salad (GF, DF)

Garden salad (GF, DF, V, VE)

Panzanella (tomato, capsicum, basil, red onion, capers, mozzarella, croutons with balsamic dressing) (V)

Includes selection of teas, herbal infusions & Ebony roastery coffee

A choice of 2 hots & 3 salads \$45.00 pp

A choice of 3 hots & 3 salads \$50.00 pp

A choice of 3 hots & 4 salads \$55.00 pp

Creative sweet treats can be added at \$5.00 pp



Buffet 1

Bread

🏠 Assorted rustic breads with butter

Cold Station

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

Beetroot & carrot salad (GF, DF, V, VE)

Hot Station

Selection 1: Herb roasted chicken (GF) or Fennel roast pork

Fried rice (GF, DF, V, VE)

Garden fresh vegetables (GF, DF, V, VE)

Parsley potatoes (GF, DF, V, VE)

Includes selection of teas, herbal infusions & Ebony roastery coffee

\$41.50 pp

Additional Add Ons

Dessert \$5.00 pp

🏠 Selection of sweet treats

Carvery Station - \$8.50 pp

Choice of 1: Beef, lamb, pork

Includes condiments:

Mustard, apple sauce, horseradish cream, Yorkshire pudding



Buffet 2

Bread

🏠 Assorted rustic breads with butter

Cold Station

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

German beetroot salad (GF, V)

Mediterranean Farro salad (GF,V, VE)

Hot Station

Chicken cacciatore (GF, DF)

Spaghetti aglio e olio (V)

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

Garden fresh vegetables (GF, DF, V, VE)

Carvery Station

Select 1: Beef, ham, lamb, pork

Condiments to accompany your meat selection

Dessert

🏠 Assorted desserts

Fresh seasonal fruit (GF, DF, V)

Includes selection of teas, herbal infusions & Ebony roastery coffee

\$56.00 pp



Buffet 3

Breads Pre Set on Tables

🏠 Assorted breads & dips

Cold Station

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

Greek salad (GF, V)

Corn & pea salad (GF, DF, V, VE)

Maple roasted kumara & chickpea salad with halloumi (GF, V)

Hot Station

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

Seafood fried rice (GF, DF)

Garlic & thyme scalloped potatoes (GF)

Roast vegetables (GF, DF, V, VE)

Carvery Station

Selection 1: Beef, ham, pork

Condiments to accompany your meat selection

Dessert

🏠 Assorted desserts

Fresh seasonal fruit (GF, DF, V)

Selection of teas, herbal infusions & Ebony roastery coffee

\$62.50 pp



Buffet 4

Breads Pre Set on Tables

🏠 Assorted rustic breads with butter

Cold Station

Green salad with herb dressing (GF, DF)

Caprese salad (GF)

Dukah & roasted carrot salad with harissa yoghurt dressing (GF, V)

Whole poached salmon with cocktail sauce (GF)

Hot Station

Herb & garlic marinated slow cooked beef brisket with red wine jus (GF, DF)

Cider braised chicken with onion jam & crispy herbs (GF, DF)

Creamy mushroom risotto (GF)

Hasselback potato (GF, DF)

Garden fresh vegetables (GF, DF, V, VE)

Carvery Station

Select 1: Ham, lamb, pork

Condiments to accompany your meat selection

Dessert

🏠 Assorted desserts

Fresh seasonal fruit (GF, DF, V)

Selection of teas, herbal infusions & Ebony roastery coffee

\$70.50 pp



Buffet 5

Breads Pre Set on Tables

🏠 Assorted breads & dips

Cold Station

Green salad with house dressing (GF, DF, V, VE)

Chicken, cranberry & bean terrine (GF)

Farro salad with pea & Grana Padano (GF)

Kale, lentil & chickpea salad (GF, DF, V, VE)

Panzanella (Tomato, capsicum, basil, red onion, capers, mozzarella, croutons with balsamic dressing) (V)

Hot Station

Braies lamb neck (GF, DF)

Fennel roast pork with tomato & fennel salsa (GF, DF)

Herb marinated grilled salmon with creamy herb sauce (GF)

Potato lyonnaise (GF, DF, V, VE)

Roasted vegetables (GF, DF, V, VE)

Carvery Station

Select 1: Ham, beef

Condiments to accompany your meat selection

Dessert

🏠 Assorted desserts

Fresh seasonal fruit (GF, DF, V)

Selection of teas, herbal infusions & Ebony roastery coffee

\$76.50 pp



Banquet Menu 1

~A banquet is served platter style to each table ~

To start

🏠 Assorted breads & dips

Salad

Green garden salad with housemade dressing (GF, DF, V)

Mains

Potato gratin (GF)

Crispy tortilla roasted cauliflower & broccoli (GF, DF)

Mexican rice with hot & spicy sticky chicken (GF, DF)

Herb roasted scotch fillet with potato gratin (GF)

Dessert

Chefs' selection of sweet treats

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

\$58.50pp

Maximum 120pax



Banquet Menu 2

To start

🏠 Assorted breads & dips

Salad

Green garden salad with housemade dressing (GF, DF, V, VE)

Moroccan seasoned roasted chickpeas, kumara, spinach & tomato salad
sprinkled with maple roasted walnuts (GF, DF, V, VE)

Mains

Sautéed green beans & spinach with roasted almond (GF, DF, V, VE)

Fennel roasted pork with sumac coated roasted pumpkin (GF, DF)

Peppercorn crusted lamb rump with tomato, lemon & parsley salsa resting on
cumin roasted carrots with pearl barley (GF, DF)

Dessert

Chefs' selection of sweet treats

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

\$64.00 pp

Maximum 120pax



Banquet Menu 3

To start

🏠 Assorted breads & dips

Salad

Green garden salad with house made dressing (GF, DF, V)

Beetroot & carrot salad with a hint of orange zest, in a light balsamic dressing, sprinkled with goat cheese crumble (GF, V)

Mains

Seasonal mixed vegetables (GF, DF, V, VE)

Confit duck & creamy polenta, with cherry reduction (GF)

Lemon marinated grilled salmon with capsicum & red onion potato hash (GF, DF)

Moroccan spiced lamb rack on couscous with lemon yogurt drizzle

Dessert

Chefs' selection of sweet treats

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

\$72.00 pp

Maximum 120pax



Plated Dinner Entrées

Pre-set on tables

🏠 Assorted rustic breads with butter

Pickled crab & salmon terrine

with salmon caviar, cream fraiche & gremolata oil

Wild mushroom pan cake

with truffle cream pasta herb salad (V)

Goat cheese & red onion strudel

served with salsa verde & ratatouille (V)

Dukkha spiced venison

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

Beef tartare

with dijon cream fraiche, egg & herb salad, pickled vegetables with homemade chips (GF)

Herb confit duck

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

Salmon gravlax

with savoury almond biscuits, herb cream fraiche &

micro green salad with capers & pickled orange

Grilled halloumi

with pickled beetroot, fennel salad, quinoa salad, capers, & raisin chilli chutney (V)

Mains on the next page....



Plated Dinner Mains

Seared fillet of central country beef

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

Paprika & red wine confit chicken

with potato fondant filled with goat cheese, sautéed mushroom & kale with herb jus

Surf & turf

New Zealand grass feed beef eye fillet & prawns,
mascarpone potato & mushroom duxelles served with Guinness jus

Fennel roast pork

with pumpkin mash, quinoa salad & white wine jus

Grilled king salmon

with garlic confit potato, steamed broccolini, lemon & dill sauce (GF)

Gnocchi

with sautéed spinach & burnt butter sauce (V)

Ricotta & spinach ravioli

with creamy herb sauce (V)

Bolognese

with herb tossed pasta & tempeh bolognese (V)

Slow roast lamb

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

Chicken ballotine with olive & fig tapenade

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

Deserts on the next page....



Plated Dinner Dessert

Chocolate zucchini 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 mixed nut biscotti & coffee ice cream

Chocolate mousse tart

with orange jelly & mixed berry compot

\$97.50 pp

Preset breads

Selection 1 entree

Selection 2 mains to be served alternative drop

Selection 2 desserts to be served alternative drop

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

Special dietaries catered to on request



Beverages

Sparkling Wine

Willowglen Brut	\$8.00 Glass	\$40.00 Bottle
Henkell Trocken Dry Sec	\$8.50 Glass	\$45.00 Bottle
Henkell Trocken Rose NV	\$8.50 Glass	\$45.00 Bottle
Allan Scott Cecilia Brut NV		\$66.00 Bottle
Piper Heidsieck Cuvee Brut		\$90.00 Bottle
Edenvale Non-Alcoholic	\$8.50 Glass	\$35.00 Bottle

Chardonnay

Lake Chalice Nest	\$9.00 Glass	\$45.00 Bottle
Allan Scott	\$9.50 Glass	\$50.00 Bottle

Sauvignon Blanc

Lake Chalice Nest	\$9.00 Glass	\$45.00 Bottle
Allan Scott	\$9.50 Glass	\$50.00 Bottle
Edenvale Non-Alcoholic	\$9.00 Glass	\$35.00 Bottle

Pinot Gris

Lake Chalice Nest	\$9.00 Glass	\$45.00 Bottle
Allan Scott	\$9.50 Glass	\$50.00 Bottle



Beverages

Rose

Lake Chalice Nest \$9.00 Glass \$45.00 Bottle

Allan Scott \$9.50 Glass \$50.00 Bottle

Merlot

Lake Chalice Nest \$9.00 Glass \$45.00 Bottle

Allen Scott \$9.50 Glass \$50.00 Bottle

Pinot Noir

Lake Chalice Nest \$9.00 Glass \$45.00 Bottle

Spirits (served in a tall glass)

Single nip \$8.00

Double nip \$11.00

RTD

Jack Daniels & Cola \$12.00

Jim Beam & Cola \$12.00

Smirnoff Ice \$11.00

Scapegrace Range \$11.00



Beverages

Standard Beer	\$8.50 Bottle	
Export Gold, Export low carb, Tui		
Zero 0%	\$8.50 bottle	
Heineken Zero		
Light 2.5%	\$8.50 bottle	
Amstel light, Heineken light		
Premium Beer		
Export 33	\$9.50 Bottle	
Heineken	\$10.00 Bottle	
Cider	\$10.00 Bottle	
Monteith's Crushed Apple		
Fizz & Orange Juice		
Small glass	\$2.50	
Large glass	\$4.00	
1 Litre carafe	\$11.00	
Other		
Punch bowl	\$62.50	
Ginger beer	\$5.50 Bottle	
Lemon lime and bitters	\$5.50 Bottle	
Live +	\$5.20 Can	
Pump water	\$4.50 Bottle	
Kiwiblue water	\$3.00 Bottle	
Can soft drink	\$3.00 Can	
Sparkling grape juice	\$6.50 Glass	\$22.50 Bottle

