

*— 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.



## — Creative — **CATERING**

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!

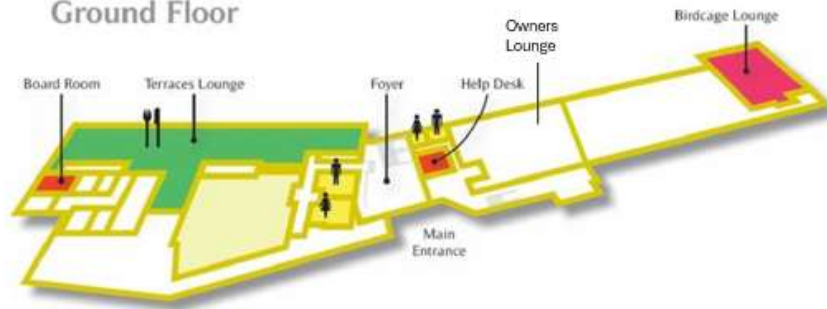
**Please be aware prices/items could change due to product availability**

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

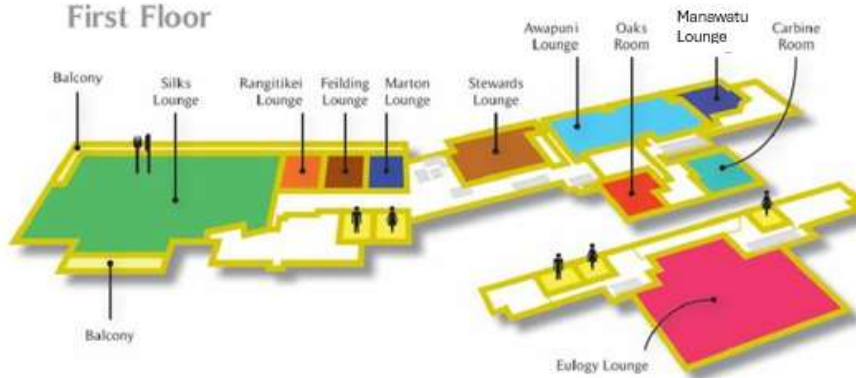


# Maps

## 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

# 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)

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





# Working Lunches

## Option 1 Make Your Own - \$18.50 pp

🏠 Bread 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 (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~



# 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, sausages and garlic bread

## 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 belly, mac n cheese balls, lemon corn flatbread

## Mixed Grill - \$70.50

Grilled chicken, pork & pineapple kebabs, lamb ribs, beef cheek, 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, chicken satay skewers, bao bun, sushi & vegetable spring rolls

## **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**

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

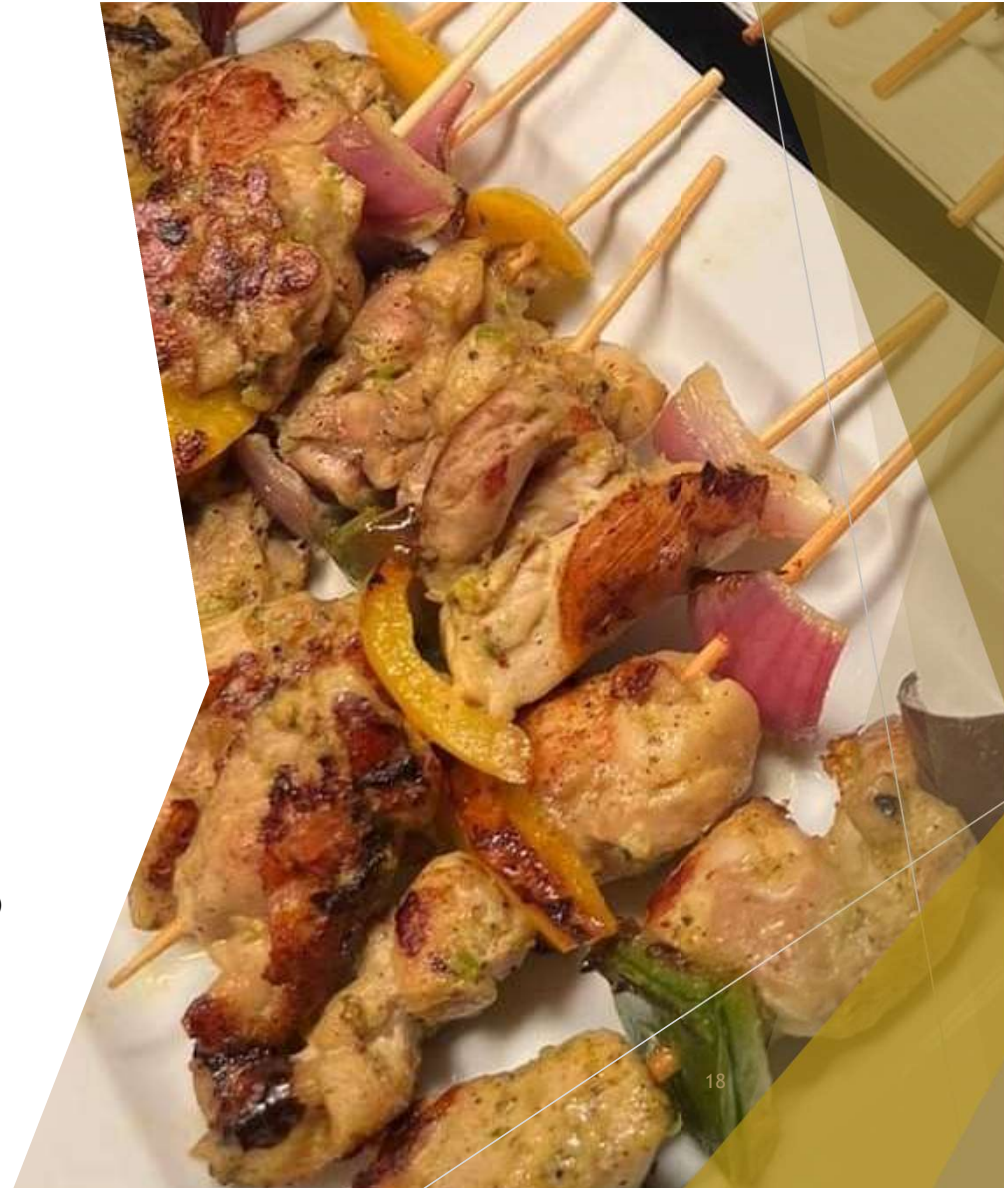
Scallops & prawn skewers (GF, DF)

Grilled vegetable skewer (V)

Honey mustard marinated grilled halloumi skewer (GF, VE)

Teriyaki & sesame coated tempah 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 comport

**\$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 Cuvée 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
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## 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

<b>Standard Beer</b>	\$8.50 Bottle	
Export Gold, Export low carb, Tui		
<b>Zero 0%</b>	\$8.50 bottle	
Heineken Zero		
<b>Light 2.5%</b>	\$8.50 bottle	
Amstel light, Heineken light		
<b>Premium Beer</b>		
Export 33	\$9.50 Bottle	
Heineken	\$10.00 Bottle	
<b>Cider</b>	\$10.00 Bottle	
Monteith's Crushed Apple		
<b>Fizz &amp; Orange Juice</b>		
Small glass	\$2.50	
Large glass	\$4.00	
1 Litre carafe	\$11.00	
<b>Other</b>		
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

