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Creative
CATERING

FUNCTION & CATERING GUIDE

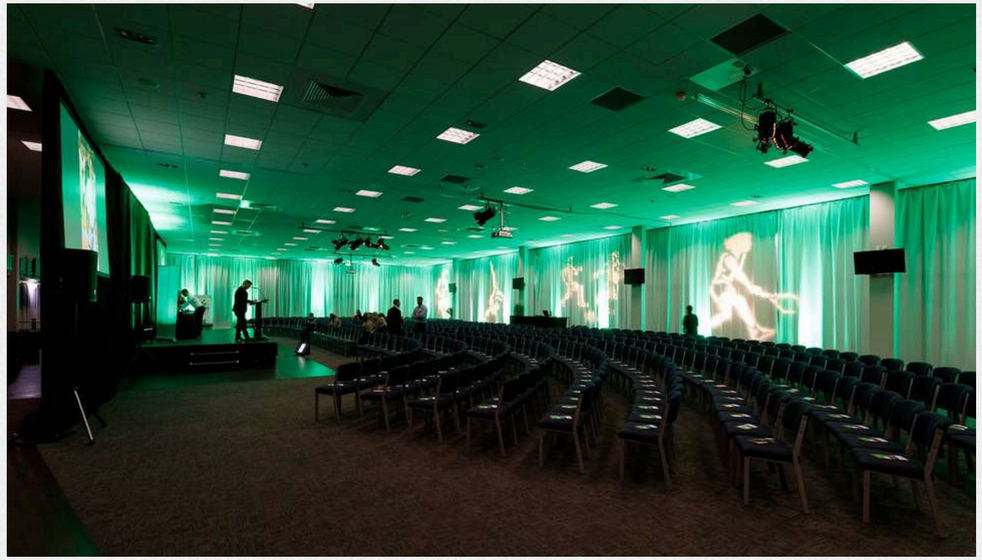
Our menus are thoughtfully crafted by our in-house chefs, featuring 100% fresh seasonal produce, in-house freshly baked breads and a delicious selection of house-made sweet treats.

ABOUT US

RACE Awapuni is located at the racecourse in Palmerston North.

Centrally located with ample free parking and expansive green spaces, RACE Awapuni is purpose-built to cater for events of all sizes. Whether you are organising a board meeting, management conference, training day, dinner, product launch, or trade show, our versatile venue can accommodate your needs.

Set within picturesque park-like surroundings, with spectacular views of the Tararua Range and nearby wind farms, RACE Awapuni offers a unique setting for your next event.



WHY US

We believe food is something to be celebrated, which is why our talented chefs create innovative cuisine that is freshly prepared with care, passion, and attention to detail.

We offer a wide range of menu options to suit all occasions. Alternatively, our menus can be tailored to suit your style, preferences, and budget, ensuring a dining experience that meets your specific requirements.

Guests with special dietary requirements can be catered for with prior notice and separate meals can be provided where necessary. Some dietary requirements may incure and additional cost. Please note that no food may be removed from the venue due to City Council food safety regulations. While every reasonable precaution is taken to accommodate dietary requirements, our commercial kitchen handles a variety of ingredients and therefore a small risk of cross-contamination remains.

All menu prices are exclusive of GST. Some menus have minimum and maximum guest number requirements; however, if you are interested in a particular menu that falls outside these limits, please speak with our friendly team and we will do our best to accommodate your request.

Please note that menu items and pricing are subject to change based on seasonal availability and supplier pricing.

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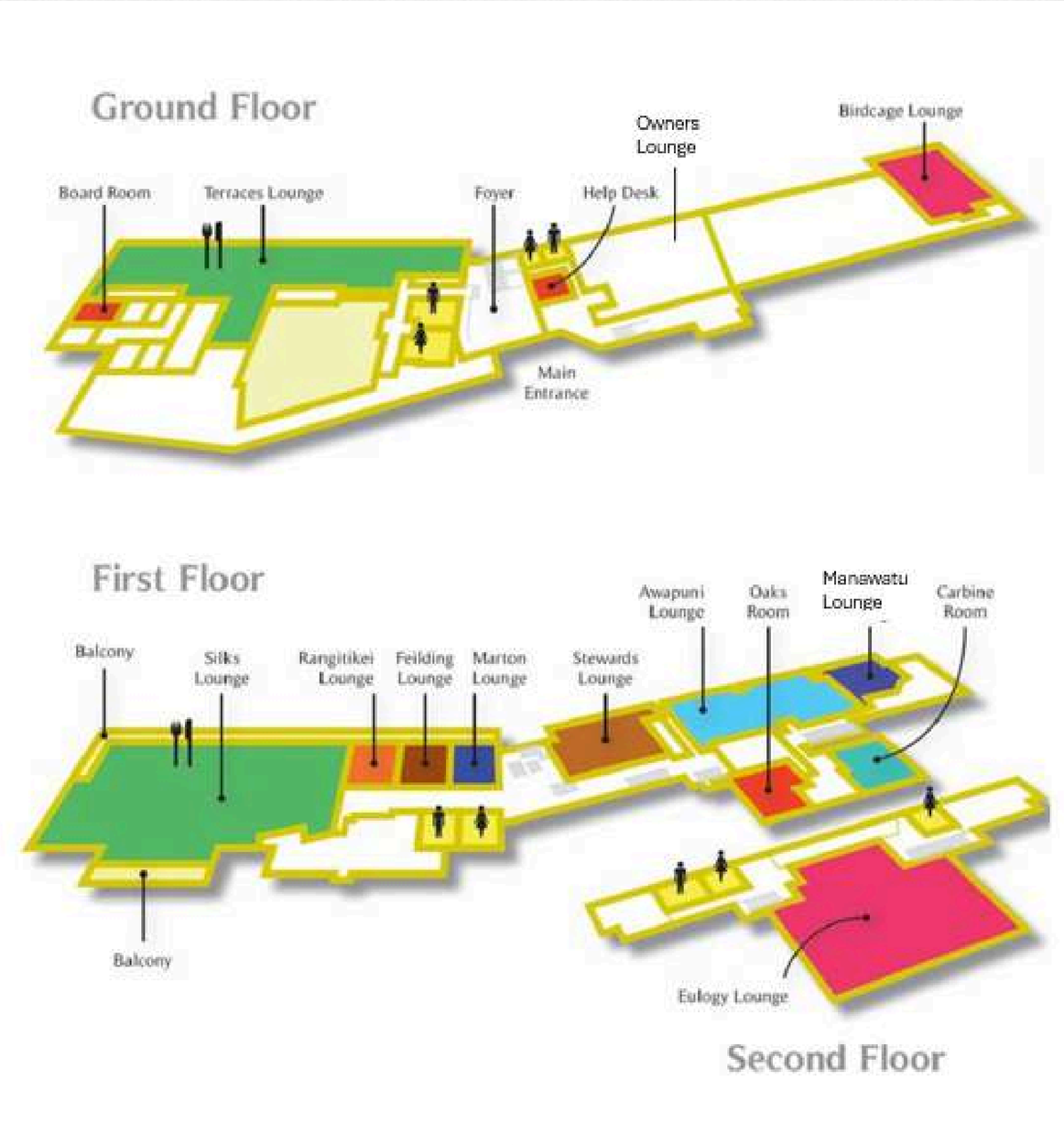
OUR VENUE


Ground Floor
Board Room
Terraces Lounge
Foyer
Help Desk
Owners Lounge
Birdcage Lounge
Main Entrance
First Floor
Balcony
Silks Lounge
Rangitikei Lounge
Feilding Lounge
Marton Lounge
Stewards Lounge
Awapuni Lounge
Oaks Room
Manawatu Lounge
Carbine Room
Balcony
Eulogy Lounge
Second Floor

CAPACITY

Lounge	Theatre	Cabaret with trestles	Cabaret with rounds	Boardroom	U Shape	Cocktail	Banquet no dancefloor
Silks Lounge	700	400	300	104	92	800	550
Feilding Lounge	40	21	18	24	20	60	40
Marton Lounge	40	21	18	24	20	60	40
Rangitikei Lounge	40	21	18	24	20	60	40
Feilding-Marton Lounge	80	42	36	40	40	120	80
Terrace Lounge	100	105	90	56	48	550	338
Owners Lounge	60	35	30	24	20	120	80
Power Farming Stewards Lounge	80	35	30	24	20	120	80
Awapuni Lounge	150	77	42	64	28	300	220
Manawatu Lounge	60	35	30	24	20	120	80
Windsor Park Stud Birdcage Lounge	80	63	42	32	28	150	100
Eulogy Lounge	400	280	240	88	76	600	400
Oaks Lounge	50	42	30	24	20	70	50
Carbine Lounge	50	42	36	24	20	70	50

CANAPES

Choice of 4 items for $25

Garden Field

- Tomato mozzarella puff
- Sweet corn & cheddar fritter with harissa mayo
- Tapenade bruschetta with tomato, red onion, basil & cheese
- Hummus & tomato falafel with onion salsa
- Grilled halloumi skewer
- Creamy herb pumpkin tart
- Deconstructed spicy pumpkin wonton with feta & current jelly

Ocean Breeze

- Italian style chili baked mussel
- Lemon butter scallops with tomato onion salsa
- Seafood cocktail
- Vodka & dill marinated salmon gravlax
- Smoked salmon mousse roulade
- 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
- Spiced pork bonbon
- Potato bread with camembert, prosciutto & tomato relish
- Venison tartare with crispy fried anchovy & potato chips
- Pulled lamb with sweet potato cake
- Steak with pear & blue cheese salad
- Antipasto skewer
- Butter chicken puff
- Chicken arancini balls with oregano mayo

Sweet Land

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

Dietary requirements available:

DF - Dairy Free
GF - Gluten Free
VG - Vegan
V - Vegetarian

All other dietary requirements will incur a surcharge.

Special Extras - $7.00 pp per item

- Oyster with red wine dressing
- Prawns & salmon ceviche with herb cream fraiche on blinis
- Marinated duck breast with lentil cake & orange jelly

CHEESEBOARDS

Prince Cheeseboard - $110.00

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

Queen Cheeseboard - $120.00

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

King Cheeseboard - $135.00

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

Cheeseboards are designed for 20 people

GRAZING TABLE

Prince Grazing Table
starting from $440.00 for 25 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 $595.00 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

King Grazing Table
starting from $950.00 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 $1,140.00 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

Seafood Odyssey - $75.00
Fresh New Zealand Seafood

Mussels, cajun roasted prawns, chili octopus, lemon & garlic marinated squid, battered fish, garlic bread & sweet corn

Mixed Grill - $75.00

Grilled chicken, pork & pineapple kebabs, lamb ribs, beef steak, sweet corn & grilled vegetables

Meat Lovers - $70.50

BBQ chicken wings, St Louis pork ribs, meatballs, roasted lamb rump, sausages and garlic bread

Pizza Platter - $70.00

Meat lover, chicken and brie calzone, mini capricciosa, bacon mozzarella twist, buratta and meatballs

Southern - $70.50

Fried chicken, lamb croquettes, meatballs skewer, hot & spicy pork belly, mac n cheese balls, lemon corn flatbread

Slider Platter - $70.00

Buffalo chicken, St-Lucian pork, lamb and eggplant, bacon cheeseburger, ham & mozzarella, bowl of chips

Around Asia - $65.00

Pork wontons, prawn dumplings, prawn twists, chicken satay skewers, bao bun, rice balls & vegetable spring rolls

Bakehouse Selection - $60.00

Homemade savouries & sausage rolls

Vegetarian & Vegan- $55.00
Grilled Mushroom Kebab, marinated tofu, falafel, kumara roasti, Sweet corn, vegetable spring rolls

Seasonal Fruit Platter - $60.00

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

Ultimate Desserts - $70.00

Creative made desserts

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

BBQ MENU

Includes assorted rustic breads & burger buns with butter & condiments

Hot Station

- Marinated scotch fillet minute steak (125g)
- Grilled beef kebab
- Beef rump seasoned with a garlic & parmesan crust
- Cajun marinated chicken breast
- Lemon grass, chili & coriander chicken
- Chicken Skewers
- Sausages & pineapple skewers
- Korean spice BBQ pork belly
- Beef pattie
- Scallops & prawn skewers
- Grilled vegetable skewer
- Honey mustard marinated grilled halloumi skewer
- Teriyaki & sesame coated tempeh skewers with peanut dressing

Salad Station

- Roasted potato salad with chipolata mayo
- Italian pasta salad with parmesan
- Mexican bean salad
- Quinoa salad
- Calypso salad : noodles, mango, cashew, coriander & red onion
- Roast pumpkin & raisin salad with tahini dressing
- Tuna & broccoli salad
- Garden salad
- Panzanella : tomato, capsicum, basil, red onion, capers, mozzarella, croutons with balsamic dressing

Dietary requirements available:

DF - Dairy Free
GF - Gluten Free
VG - Vegan
V - Vegetarian

All other dietary requirements will incur a surcharge.

Options :

- A choice of 2 hots & 3 salads $55.00 pp
- A choice of 3 hots & 3 salads $60.00 pp
- A choice of 3 hots & 4 salads $65.00 pp
- Creative sweet treats can be added at $5.00 pp

Pricing is based on a minimum of 30 people.

All options include a tea and coffee station with a selection of teas, herbal infusions & Ebony roastery coffee

BUFFET OPTIONS

Dietary requirements available:

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BUFFET - OPTION 1

$45.50 pp - Based on a minimum of 30 people

Assorted rustic breads with butter

Cold Station

- Green salad with garlic herb dressing
- Beetroot & carrot salad

Hot Station

- **Select 1 :** Herb roasted chicken **or** Fennel roast pork
- Fried rice
- Garden fresh vegetables
- Parsley potatoes

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

Additional Add Ons

Dessert $6.00 pp

- Buffet Dessert

Carvery Station - $8.50 pp

- **Select 1 :** Beef, lamb or pork
- **Includes condiments :**
  Mustard, apple sauce, horseradish cream, Yorkshire pudding

BUFFET - OPTION 2

$58 pp - Based on a minimum of 30 people

Cold Station

- Green salad with herb & ginger dressing
- German beetroot salad

Hot Station

- Chicken cacciatore
- Spaghetti aglio e olio
- Herb roast potato
- Garden fresh vegetables

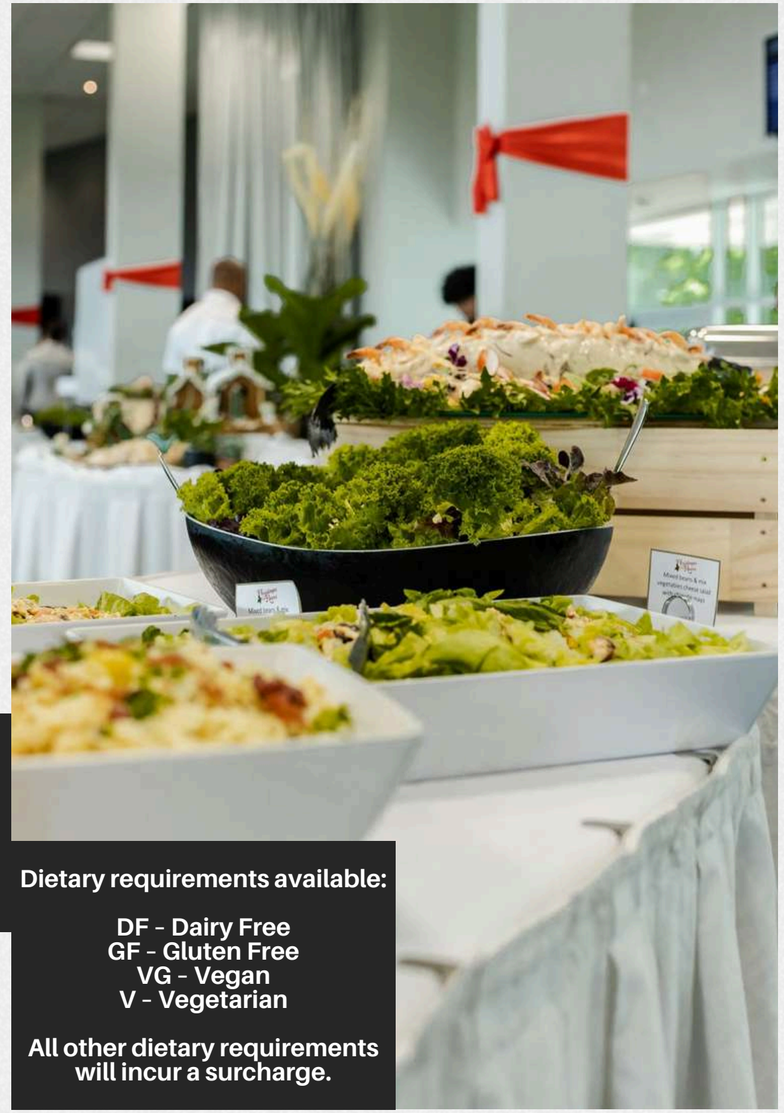
Carvery Station

- **Select 1:** Beef, ham, lamb or pork
  Condiments to accompany your meat selection

Dessert

- Assorted desserts
- Fresh seasonal fruit

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



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BUFFET - OPTION 3

$65 pp - Based on a minimum of 30 people

Breads Pre Set on Tables

- Assorted breads & dips

Cold Station

- Green salad with balsamic dressing
- Greek salad
- Corn & pea salad
- Maple roasted kumara & chickpea salad with halloumi

Hot Station

- Moroccan lamb tagine with pickled eggplant & dates
- Seafood fried rice
- Garlic & thyme scalloped potatoes
- Roast vegetables

Carvery Station

- **Select 1 :** Beef, ham or pork
  Condiments to accompany your meat selection

Dessert

- Assorted desserts
- Fresh seasonal fruit

Dietary requirements available:

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V - Vegetarian

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

BUFFET - OPTION 4

$74 pp - Based on a minimum of 30 people

Breads Pre Set on Tables

- Assorted breads & dips

Cold Station

- Green salad with herb dressing
- Caprese salad
- Dukah & roasted carrot salad with harissa yoghurt dressing
- Whole poached salmon with cocktail sauce

Hot Station

- Herb & garlic marinated slow cooked beef brisket with red wine jus
- Portuguese chicken with peri-peri sauce
- Creamy mushroom risotto
- Garlic roast potato wedges
- Garden fresh vegetables

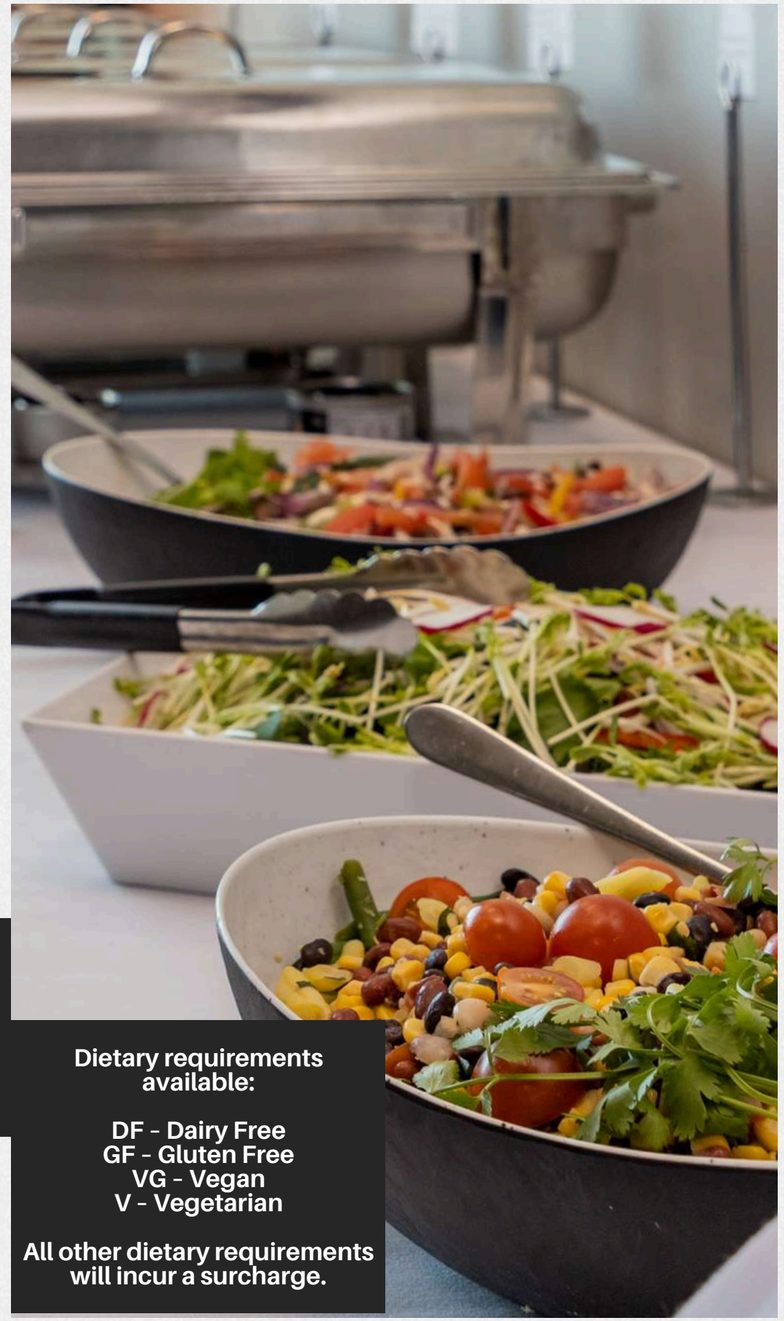
Carvery Station

- **Select 1 :** Ham, lamb or pork
  Condiments to accompany your meat selection

Dessert

- Assorted desserts
- Fresh seasonal fruit

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



Dietary requirements available:

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BUFFET - OPTION 5

$79 pp - Based on a minimum of 30 people

Breads Pre Set on Tables

- Assorted breads & dips

Cold Station

- Green salad with house dressing
- Chicken, cranberry & bean terrine
- Farro salad with pea & Grana Padano
- Kale, lentil & chickpea salad
- Panzanella : Tomato, capsicum, basil, red onion, capers, mozzarella, croutons with balsamic dressing

Hot Station

- Braised lamb
- Fennel roast pork with tomato & fennel salsa
- Herb marinated grilled salmon with creamy herb sauce
- Potato lyonnaise
- Roasted vegetables

Carvery Station

- **Select 1 :** Ham or beef

  Condiments to accompany your meat selection

Dessert

- Assorted desserts
- Fresh seasonal fruit

Dietary requirements available:

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GF - Gluten Free
VG - Vegan
V - Vegetarian

All other dietary requirements will incur a surcharge.

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

BANQUET OPTIONS

BANQUET - OPTION 1

$60 pp - Based on a minimum of 30 people with a maximum of 300 people

A banquet is served platter style to each table

To Start

- Assorted breads & dips

Salad

- Green garden salad with housemade dressing

Mains

- Fennel roasted pork with sumac coated roasted pumpkin
- Crispy tortilla roasted cauliflower & broccoli
- Mexican rice with hot & spicy sticky chicken

Dessert

- Chefs' selection of sweet treats

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

BANQUET - OPTION 2

$66 pp - Based on a minimum of 30 people with a maximum of 300 people
A banquet is served platter style to each table

To Start
- Assorted breads & dips

Salad
- Moroccan seasoned roasted chickpeas, kumara, spinach & tomato salad sprinkled with maple roasted walnuts

Mains
- Sautéed green beans & spinach with roasted almond
- Herb roasted scotch fillet with potato gratin
- Peppercorn crusted lamb rump with tomato, lemon & parsley salsa resting on cumin roasted carrots with pearl barley

Dessert
- Chefs' selection of sweet treats

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

Dietary requirements available:

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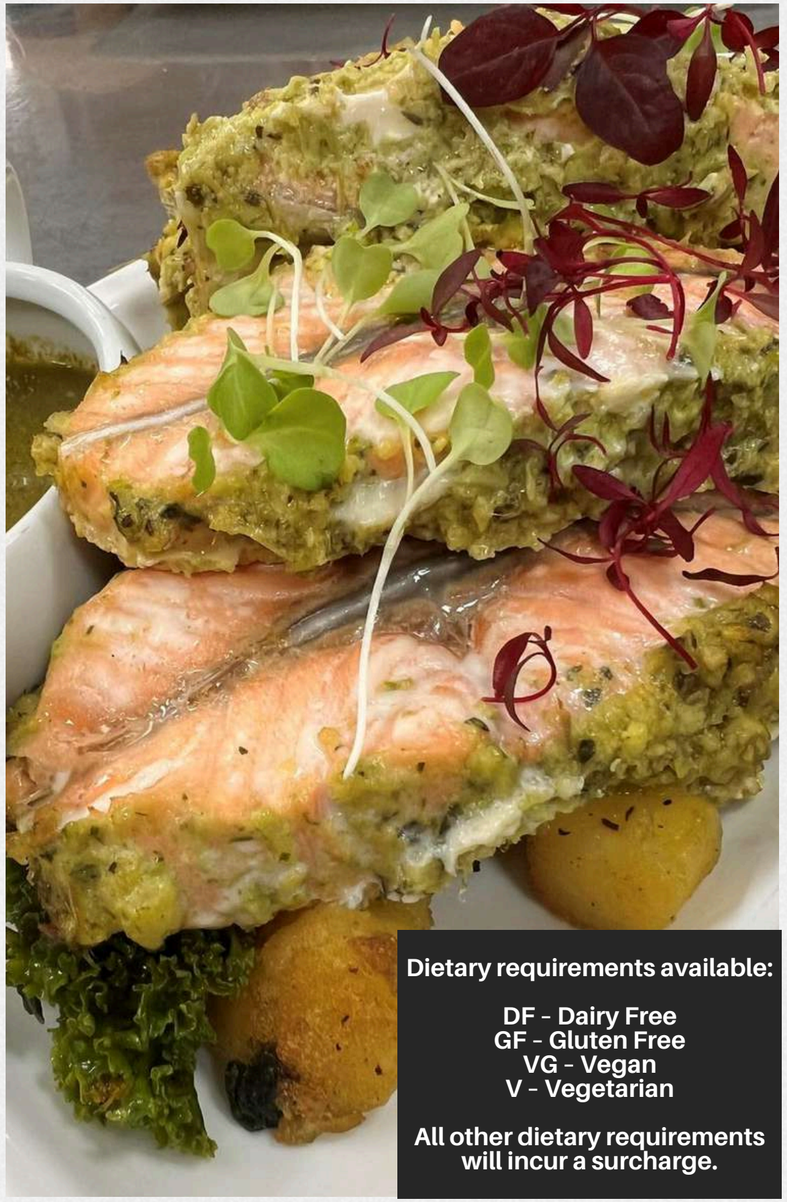

BANQUET - OPTION 3

$75 pp - Based on a minimum of 30 people with a maximum of 300 people

A banquet is served platter style to each table

To Start

- Assorted breads & dips

Salad

- Beetroot & carrot salad with a hint of orange zest, in a light balsamic dressing, sprinkled with goat cheese crumble

Mains

- Confit duck & creamy polenta, with cherry reduction
- Lemon marinated grilled salmon with capsicum & red onion potato hash
- Moroccan spiced lamb rack on couscous with lemon yogurt drizzle

Dessert

- Chefs' selection of sweet treats

Dietary requirements available:

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GF - Gluten Free
VG - Vegan
V - Vegetarian

All other dietary requirements will incur a surcharge.

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

PLATED MEAL

$110.00 pp which Includes:

- **Assorted Rustic Breads with Butter**
- **2 Plated Entrees**
- **2 Mains**
  served as an alternative drop
- **1 Dessert**
- **Tea & Coffee Station**
  with a selection of teas, herbal infusions & Ebony roastery coffee

Special dietary requirements can be catered for upon request.

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PLATED ENTREES

Select 2 Plated Entrees

Pickled Crab & Salmon Terrine
with salmon caviar, cream fraiche & gremolata oil

Wild Mushroom Pan Cake
with truffle cream pasta herb salad

Goat Cheese & Red Onion Strudel
served with salsa verse & ratatouille

Dukkha Spiced Venison
with beetroot terrine, carrot velouté with black garlic puree

Beef Tartare
with dijon cream fraiche, egg & herb salad, pickled vegetables with homemade chips

Herb Confit Duck
with savoury lentil cake, yoghurt sponge, orange curd & spinach jelly capers, & raisin chilli chutney

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

PLATED MAINS

Select 2 Mains
Served as an Alternate Drop

Seared Fillet of Central Country Beef
with smoked portobello mushrooms, potato gratin & port wine jus

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

Gnocchi
with sautéed spinach & burnt butter sauce

Ricotta & Spinach Ravioli
with creamy herb sauce

Bolognese
with herb tossed pasta & tempeh bolognese

Slow Roast Lamb
with bulgur & wild rice pilaf with eggplant pickle, sautéed spinach & pomegranate sauce

Chicken Ballotine with Olive & Fig Tapenade
Pommes anna with almond mole & sautéed green beans

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PLATED DESSERT

Select 1 Plated Dessert

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 mixed nut biscotti & coffee ice cream

Chocolate Mousse Tart
with orange jelly & mixed berry comport

GET IN TOUCH

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