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Creative
CATERING

FUNCTION & CATERING GUIDE

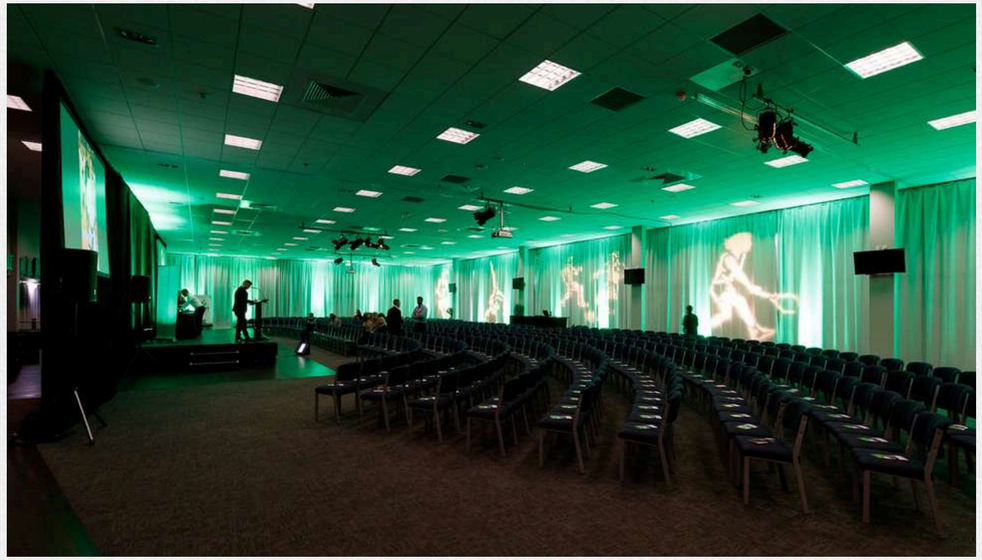
Our menus are thoughtfully crafted by our in-house chefs, featuring 100% fresh seasonal produce, in-house freshly baked breads and a delicious selection of house-made sweet treats.

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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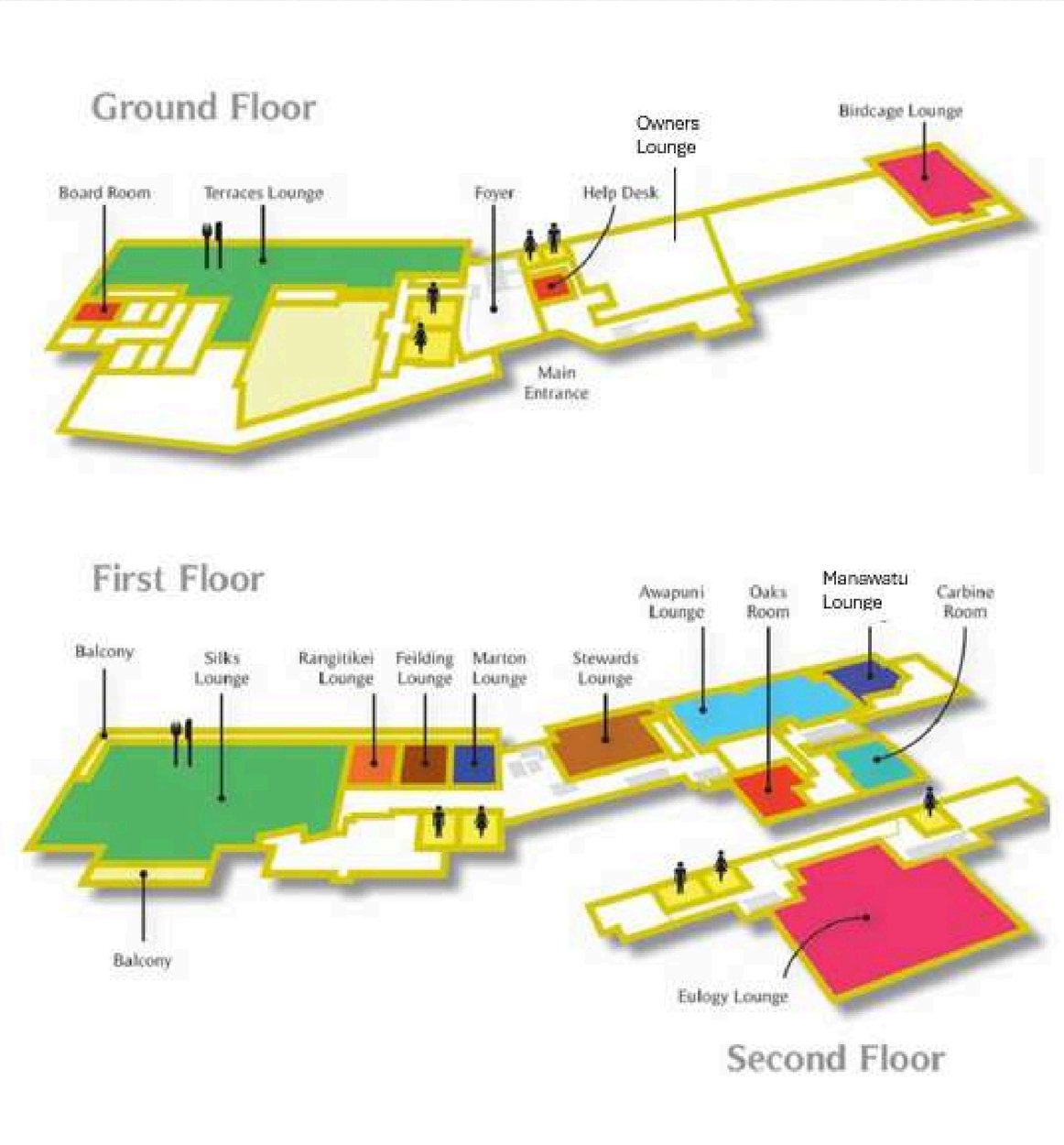
OUR VENUE


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

Dietary requirements available:

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

All other dietary requirements will incur a surcharge.

WORKING LUNCHES

Option 1 - Make Your Own - $20.00 pp

- Bread selection & pita pockets
- Coleslaw & green salad
- Cheese slice, onion, tomato, beetroot, pineapple, gherkin
- Tomato relish, aioli, BBQ sauce
- **Select one carvery meat : b**eef, ham, lamb, pork
- Mini Dessert Selection

Option 2 - $22.50 pp

- Artisan bread rolls with assorted fillings
- Savouries
- Caesar salad
- Rice salad
- Southern fried chicken tenders
- Mini Dessert Selection

Option 3 - $26.00 pp

- BBQ pork bao buns
- Pizza slices with assorted toppings
- Roast pumpkin & raisin salad with tahini dressing
- Seafood laksa
- Mini Dessert Selection

Option 4 - $28.50 pp

- Beef kebab
- Assorted open sandwich
- Kale & lentil
- Chicken pita pockets
- Leak & mushroom blue cheese quiche
- Mini Dessert Selection

Option 5 - $31.50 pp

- Assorted breads & dips
- Thai beef salad
- BBQ pork
- Mediterranean chicken filled pita pockets
- Roast pumpkin & raisin salad with tahini dressing
- Seafood basket
- Mini Dessert Selection

ALL WORKING LUNCHES INCLUDE :

- Selection of teas, herbal infusions & Ebony roastery coffee

Minimum 15–200 people
Vegetarian & gluten free options can be included on request

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

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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:

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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

GET IN TOUCH

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