



VENUE CATERING

MENU

Canapés

5 Choices \$20 per person

7 Choices \$25 per person

9 Choices \$30 per person

Pricing Excludes GST.

All things Meaty

Cold

Duck Liver Pate, Crostini, Cornichon,
Chutney

Smoked Chicken Mousse, Beetroot Relish

Venison Tartar, Pastry Shell, Avocado
Puree

Smoked Beef, Crispy Shallot, Green Chilli
Nahm Jim *gf*

Mini Yorkshire Pudding, Roast Beef,
Horseradish Cream

Tostada, Braised and Smoked Beef,
Home-Made Guacamole, Salsa

Tostada, Spiced Chicken, Home-Made
Guacamole, Salsa

Duck Pancake, Julienne Vegetables, Plum
Sauce

Warm

Karaage Chicken, Japanese Mayo *gf*

Braised Lamb Wontons, Miso Aioli

Crumbed Pork Belly Bites, Spicy Sauce

Smoked Lamb Tarte Tatin, Caramelised
Onion Relish

Pigs in a Blanket - Chipolata, Bacon, Honey
gf

Spicy Chorizo, Brie, Cornichon, Relish *gf*

Korean Spiced Beef, Blini, Kimchi

From the Ocean

Cold

Snapper Ceviche, Papaya, Kaffir Lime, Orange
Dressing *gf*

Pastry Cone, Smoked Salmon Mousse, Caviar

Mirin & Wasabi Shrimp, Avocado, Rice
Crackers *gf*

Tostada, Fish Ceviche, Home-Made,
Guacamole, Salsa *gf*

NZ Native Herb Rubbed Tuna, Mango Salsa *gf*

Smoked Salmon, Spinach Blini, Whipped
Mascarpone

Korean Spiced Prawn & Grilled pineapple
Skewer *gf*

Coconut Raw Fish, Cherry Tomato, Mint,
Fresh Lime *gf*

Warm

Seared Scallop, Crispy Shallot, XO Sauce *gf*

Thai Coconut & Chili Tiger Prawns *gf*

Thai Style Fish Wontons, Sweet n Sour Sauce

Vegetarian Canapes

Cold

Buffalo Mozzarella, Tomato, Basil, Crostini

Pastry Cone, Roast Pumpkin & Hummus

Tostada, Re-Fried Beans, Home-Made
Guacamole, Salsa *gf*

Cheddar Cheese & Kimchi Croquettes

Baked Kumara Bites, Sour Cream, Sweet Chilli,
Chive *gf*

Gorgonzola, Pear & Walnut Tart

Marinated Goats Feta, Crostini Beetroot Relish

Warm

Saffron and 3 Cheese Arancini, Spicy Tomato
Dipping Sauce

Cheddar Cheese & Kimchi Croquettes

Pumpkin & Gruyere Gougeres

*Vegan Options available on application

Sweet Treat Canapes

Lemon & Italian Meringue Tartlets

Chocolate Mousse & Strawberry
Tartlets

50% Dark Chocolate Truffles *gf*

Raspberry & Coconut Bliss Balls *gf*

Macarons *gf*

White Chocolate, Pistachio & Honey
Truffles

Malibu Coconut-Ice Marshmallows

Chocolate Cheesecake Brownie
Bites

Doughnut Dippers, Chocolate Sauce



Grazing

Ploughman's

Selection of cold meats, cheeses, pate, olives, sundried tomatoes, nuts, seasonal fruit, crackers, toasted baguette

\$145.00 serves 10-15

Cheese

Selection of artisan cheeses, seasonal fruit, relish, toasted baguette & crackers

\$145.00 serves 10-15

Seafood

Smoked fish, mussels, prawns, smoked salmon pate, coconut marinated tuna, seafood cocktail sauce, artisan bread

\$150.00 serves 10-15

Vegetarian Antipasto

Carrot & celery sticks, camembert, hummus, olives, artichoke, bread sticks, seasonal fruit, nuts, crackers, toasted baguette

\$140.00 serves 10-15

House Made Sushi

Selection of teriyaki chicken, fresh salmon, & vegetarian. Served with soy dipping sauce & pickled ginger

\$100.00 60pc

Sweet Treats

Lemon & Italian Meringue Tartlets, white chocolate & pistachio truffles, malibu coconut ice marshmallows, chocolate & strawberry tartlets

\$140.00 40pc

Create your own grazing table with a selection of our amazing platters!

Pricing Excludes GST

Platters

Home Made Wontons

-Pick 1 flavour -

Pork & Ginger

Braised Lamb

Chicken & Lemongrass

Shitake Mushroom

Served with Japanese Mayonnaise

\$100.00 (60pcs)

Satay Chicken Skewers **gf**

\$130.00 (40pcs)

Thai Beef Skewers **gf**

\$130.00 (40 pc)

Classics

Home-Made Sausage Rolls, Gourmet Pies,
Vegetarian Quiche, Relish

\$130.00 (50pc)

Glazed Chicken Wings

Your choice of either Buffalo or BBQ Sauce **gf**

\$110.00 (50pc)

Pricing excludes gst

CATERING STATIONS

Not quite your usual Buffet! A fantastic way for people to create their own flavour sensations with the delicious ingredients & options provided

\$26.50 PP excluding GST

Asian Fusion

Thai Beef Rendang
Thai Fish Coconut Curry
Butter Chicken Curry
Paneer Curry
Rice
Naan Bread
Chutney



Taco

Fresh Lemon and Fish Ceviche
Pulled Beef
Spice Rubbed Chicken
Black Bean & Brown Rice Salad
Grilled Corn & Tomato Salad
Cheese, Lettuce, Guacamole, Sour Cream, Tortilla, Crispy Shell Tacos, Chipotle sauce



Catering Stations Continued...

Greek

Pork Meatballs
Beef Moussaka
Braised Lamb Kleftiko
Greek & Halloumi Salad
Hummus
Skordalia
Tzatziki
Pita Bread



Smoked And Braised Meats

Smoked Beef Cheek
Glazed Ham
BBQ Pulled Pork
Slaw
Soft Bread Rolls & Slider Buns
Relishes
Pickles



Classic Buffet

2 Proteins-\$35pp 3 Proteins-\$40pp

Pricing excludes GST

Extra protein \$8pp Extra Salad \$5pp

Choose Three Proteins

Lemon & Fresh Herb Slow Roasted Lamb Shoulder

Slow Roasted Beef Brisket & Jus

BBQ Pulled Pork Belly

Korean Spiced Chicken(spicy)

Home-Made Butter Chicken

Moroccan Chicken & Vegetables, Peperonata Sauce

Whole Baked Salmon, Tamarind Glaze

Creamy Prawn Risotto

Courgette, Jalapeno & Haloumi Fritters, Tamarind Chutney

Choose Three Sides

Steamed Jasmine Rice

Baked Kumara, Sour Cream, Sweet Chilli

Grilled Broccoli, Green Peas & Garlic Shoots

Baby Minted Potatoes with Butter

Cauliflower & Macaroni Cheese Bake

Japanese Roasted Pumpkin

Choose Two Salads

Grilled Stone Fruit, Apple, Rocket, Toasted Almonds, Goats Curd, House Vinaigrette

BBQ Broccoli, Sheep's Feta, Pumpkin Seed, Aioli

Green Beans, Mint, Coriander, Chilli, Pickled Vegetables, Asian Pesto

Cucumber, Mango, Papaya, Capsicum, Fresh Herbs, Crispy Shallot, Coconut & Lime Dressing

Summer Tomatoes, Mozzarella, Fresh Basil, Olive Oil

Kale, Quinoa, Cranberry, Walnut, Shallot, Cucumber, Lemon Dressing

Summer Lettuce Leaves, Beets & Oranges, Cucumber, Carrot, House Vinaigrette

Israeli Cous Cous, Cucumber, Tomatoes, Parsley, Currants, Honey Mustard Dressing

Please ask for our gluten free options



Christmas Themed Buffet

2 Proteins-\$35pp 3 Proteins-\$40pp Pricing excludes GST



Choose Three Proteins

Sage Roasted Pork & Crackle
Roast Beef
Roast Christmas Turkey
Lemon, Herb & Garlic Roasted Lamb
Christmas Glazed Ham
Italian Roasted Aubergine

Choose Three Sides

Steamed Vegetables
Honey Carrots
Roast Potato & Kumara
Steamed Green Beans and Peas
Roast Pumpkin

Extra Protein \$8pp

Extra Side or Salad \$5pp

**Please ask for dishes that are
Gluten Friendly**

Choose Two Salads

BBQ Broccoli, Sheep's Feta, Pumpkin Seed, Aioli
Green Beans, Mint, Coriander, Chilli, Pickled Vegetables,
Asian Pesto
Cucumber, Mango, Papaya, Capsicum, Fresh Herbs, Crispy
Shallot, Coconut & Lime Dressing
Kale, Quinoa, Cranberry, Walnut, Shallot, Cucumber, Lemon
Dressing
Summer Lettuce Leaves, Beets & Oranges, Cucumber,
Carrot, House Vinaigrette

Served With....

Stuffing and appropriate condiments

Desserts

Whether you want to have a full dessert to finish your meal or something a little smaller we have you covered with the offerings below

Buffet Dessert

2 Choices **\$14 per person**

Tiramisu, Chocolate Shavings

Lemon Tart, Italian Meringue

Sticky Toffee Pudding

Chocolate Brownie

Summer Stone Fruit Crumble

Choose two to go with your Dessert!

Vanilla Ice Cream

Whipped Vanilla Bean Cream

Home Made Custard

Mixed Berry Compote

Butterscotch & Brandy Sauce

