



your menu

COCKTAIL MENU MINIMUM OF 20 PERSONS

Please select the items of your choice from the menu below

For pre-dinner cocktails for ½ hour \$15.00 – please choose three items

For pre-dinner cocktails for 1 hour \$17.00 – please choose three items

Basic package A | FOUR ITEMS FROM THE CHOICES BELOW FOR 1 HOUR \$22.00

Basic package B | FOUR ITEMS FROM THE CHOICES BELOW FOR 1½ HOURS \$24.00

Basic package C | FOUR ITEMS FROM THE CHOICES BELOW FOR 2 HOURS \$26.00

Basic package D | FOUR ITEMS FROM THE CHOICES BELOW FOR 2½ HOURS \$29.00

PLEASE ADD \$3.00 PER ADDITIONAL ITEM.

WE RECOMMEND A MINIMUM OF 6 ITEMS FOR COCKTAIL PARTIES OVER 120 PEOPLE.

FOR LONGER DURATIONS PLEASE ENQUIRE WITH A FUNCTION CO-ORDINATOR.

Chilled items

Clevedon oyster in spiced celery juice

Pacific oysters with traditional condiments

Smoked salmon and Brazil nut tartar on pumpernickel

Peppered beef fillet on green tomato salsa topped with béarnaise sauce

Rare lamb loin in kawakawa with Kokalito prune compote on crisp
fiselle crouton

Hapuka tartar and lime pickle served in a savoury wafer cone

Nelson scallop on chardonnay vinegar jelly

Duck liver parfait on toasted Ciabatta croutons

Horopito dusted lamb fillet on lentil salad

Mezaru, Maker unknown, Yorii. Te Papa

Vegetarian option

Bocconchini and cherry tomato brochettes with fresh basil

Spicy gazpacho with pickled cucumbers

Maki canapé, sushi rice in seaweed glazed with wasabi topped
with marinated goats feta and beetroot relish

Kikorangi blue cheese on gingerbread biscotti topped with home
made quince paste



Prices are per person and are exclusive of GST.

Selections and prices are subject to availability and list changes.



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Hot items

Gratinated Scallops on Mediterranean vegetables
Candied tiger prawns on home made kim chi
Karengo crumbed mussels on New Zealand wasabi aioli
Coconut dusted pacific oysters on fiery pineapple salsa
Crayfish bisque scented with cognac
Spiced beef empanadilas with sour cream-coriander dip
Smoked chicken and sweet corn frittata on tamarillo chutney
Red capsicum, smoked salmon and salmon caviar shots
Karengo and crab cakes served on watermelon pickle

Vegetarian option

Champagne risotto topped with white asparagus
Filo parcels filled with silverbeet, feta, and caramelized onions
with tzatziki
Portobello and porcini mushroom shots with truffled cream

Sweet items

Tri coloured chocolate truffles
Chocolate profiterole
Mini sponge roll
Custard filled chocolate éclair

A Taste of New Zealand

Spoil your guests with a combination of unique flavours from Aotearoa!
For an additional \$1.50 + GST the items below can replace one of the
items from the above selection
Crayfish medallions on citrus potato salad, topped with piko piko
Paua fritters on black pepper and garlic sauce
White bait patties with New Zealand wasabi aioli

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