



your menu

ICON CATERING

EVENING MENU PACK

BBQ MENU	2
BUFFET LUNCH AND DINNER MENUS	3 – 4
SET PLATED LUNCH AND DINNER MENUS	5 – 7
PLATTERS	8
COCKTAIL MENU	9
BEVERAGE LIST	10 – 12

Mezaru, Maker unknown, Yorii. Te Papa



Prices are per person and are exclusive of GST.
Selections and prices are subject to availability and list changes.



your menu

BBQ MINIMUM OF 25 PERSONS

Standard menu

\$31.00

Selection of breads
Coleslaw with orange and ginger dressing
European style potato salad
Seasonal baby greens with ranch dressing
Veal bratwurst
Pork sausage
Honey and sesame glazed chicken drumsticks
Black pepper and garlic marinated sirloin steaks
Whiskey marinated spare ribs
Baked potato with sour cream
Fresh fruit salad
Coffee and infusions

The use of bbq's is restricted by location and weather, where not permitted the menu will be supplied from the main kitchen

TO CREATE A MORE ELABORATE MENU PLEASE ADD THESE ADDITIONAL OPTIONS

Option A | PLEASE ADD \$9.00 PER PERSON

Rosemary and garlic marinated lamb rack cutlets
Lemon and lime marinated prawns
Chocolate éclairs

Option B | PLEASE ADD \$14.00 PER PERSON

Horopito rubbed venison steak
New Zealand scampi in lemon grass and ginger marinade
Brandy snap with cream and fresh fruits

Option C | PLEASE ADD \$7.00 PER PERSON

Vegetable kebabs
Marinated tofu
Mini pavlova with lashings of cream and kiwi fruit

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your menu

BUFFET MINIMUM OF 20 PERSONS

Option One

\$74.00

Selection of breads with spreads

Entrée served to the table

Herb roasted lamb loin on lentil salad, accompanied by radicchio and micro greens, served with Kokalito prune marmalade

From the Buffet

Lemon kelp sprinkled Akaroa salmon on a saffron polenta cake with sautéed spinach

Beefsteak on kumara and potato mash with basil butter and spring onions

Steamed potato gnocchi in a cream of sun-dried tomatoes

Gourmet potatoes with fresh chervil

Bouquets of seasonal vegetables

Seasonal baby greens with a variety of dressings and condiments

Dessert served to the table

Pistachio crème brulee

served with Malibu marinated melons and macadamia tuille

Coffee and infusions

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BUFFET MINIMUM OF 20 PERSONS

Option Two

\$79.00

Selection of breads with spreads

Entrée served to the table

Grilled tiger prawns served on chilli cured cucumber and karengo salad accompanied by citrus crème fraîche

From the Buffet

Grilled Canterbury lamb rump on potato gratin with rosemary glaze

Grilled cervena venison steak on smoked paprika gnocchi romana with tamarillo chutney

Ouzo poached chicken breast on cilantro and pineapple rice

Forest mushroom and champagne risotto topped with fried shallots

Bouquets of seasonal vegetables

Gourmet potatoes with chervil butter

Seasonal baby greens with a variety of dressings and condiments

Dessert served to the table

Mocca perfumed Tiramisu served with liquorice sauce and amaretti biscuits

Coffee and infusions

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BUFFET MINIMUM OF 40 PERSONS

Option Three

\$84.00

Cold items

Selection of freshly baked breads and spreads
Seasonal greens with choice of dressings
Caesar salad station
Hot smoked Aoraki salmon with red onion rings and caper berries
Antipasto platters with green olives and sun-dried tomatoes
Candied tiger prawns with chilli infused pineapple

Hot items

Lemon thyme crusted, market fresh fish of the day
served on wilted spinach and saffron foam
Spinach and ricotta crepes baked in garlic custard
Bouquet of seasonal vegetables
Mini baked potato with chives sour cream
Steamed red Camarque rice

Carving station

Canterbury lamb rack with vanilla garlic jus
Slow roasted beef fillet with Kokalito prune sauce

Dessert buffet

Crème brulee
Mini pavlova with lashings of cream and kiwi fruit
Fresh fruit salad
New Zealand cheese selection with an assortment of crackers
Coffee and infusions

THIS OPTION IS ONLY AVAILABLE IN WELLINGTON FOYER, OCEANIA AND ICON
FUNCTION ROOM

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your menu

SET PLATED LUNCH AND DINNER

The following menu items are as a guideline only. Our executive chef is available to discuss options with you and design a menu that caters to your needs.

½ hour & 1 hour pre dinner cocktails are available, please check our cocktail selection for more details

Option one **\$63.00**

One starter
One main course
One dessert

Option two **\$69.00**

Choice of two starters
One main course
One dessert

Option three **\$71.00**

One starter
Alternate drop of two main courses
(We recommend a choice of the chicken breast and the beef or lamb)
One dessert

Option four **\$73.00**

One starter
Choice of two main courses
One Dessert

Option five **\$80.00**

This option is only available in Icon and Wellington foyer
Choice of two starters
Choice of two main courses
One Dessert

ALL OF THE ABOVE INCLUDE A SELECTION OF FRESHLY BAKED BREAD AND SPREADS WITH YOUR CHOICE OF SEASONAL GREENS OR A SEASONAL VEGETABLE BOUQUET AND FRESHLY BREWED COFFEE AND INFUSIONS PETIT FOURS ARE AVAILABLE AT AN ADDITIONAL COST OF \$1.50 PER PERSON

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ENTREES

Braised New Zealand pork cheek

and golden beetroot nestled on a bed of sage and cider cream

Grilled tiger prawns

served on chilli cured cucumber and karengo salad
accompanied by citrus crème fraîche

Seared New Zealand scallop martini

served on creamy celeriac puree topped crisp pancetta

Herb roasted lamb loin

on marinated puy lentils, accompanied by radicchio and micro greens,
served with Kokalito prune marmalade

Cold smoked Aoraki salmon parcel

filled with hot smoked salmon and shrimp mousse, served over rocket
and watercress leaves, accompanied by beetroot relish and
New Zealand wasabi vinaigrette

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Main Courses

Horopito and green pepper coated, grilled beef fillet steak

served with potato and tarragon duchesse, accompanied by glazed seasonal vegetables, topped with jalapeno bernaise

Rosehip rubbed venison loin

nestled on smoked kumara mash, served with white asparagus topped with tamarillo infused red wine jus

Corn fed chicken breast

served on Asian greens, accompanied by chatouillard potatoes, topped with coriander foam

Hawkes Bay lamb rump

accompanied by gratin potatoes and Mediterranean vegetables, served on lavender jus

Grilled Aoraki salmon steak

served on Lyonnaise potatoes, accompanied by crushed peas, topped with kelp foam

Tequila flamed tiger prawns and scallops

served on red pineapple rice, baby bok choy topped with coconut foam and mung bean and peanut salad

Lemon thyme crusted, market fresh fish of the day

served on hollandaise crushed potatoes and broccolini, topped with taramosalata and tomato vinaigrette

Slow roasted pork belly with crackling

served on warm fennel and orange salad and parsnip puree topped with apple foam

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DESSERTS

Chocolate fantasy

flourless chocolate cake, double chocolate ice cream
and milk chocolate mousse served with candied kiwi fruit

Mocca perfumed tiramisu

served with liquorice sauce
and amaretti biscuits

Pavlova roulade

filled with strawberry cream, served with macerated kiwifruit

Piña colada crème brulee

served with marinated tropical fruits and coconut wafers

White toblerone and manuka honey mousse

served in a pistachio sponge, with vanilla figs and macerated muscatels

Vanilla panna cotta

served with a compote of seasonal berries and almond tuille

New Zealand cheese plate

selection of award winning New Zealand cheeses,
accompanied by home made quince paste, dried fruits and crackers

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PLATTERS

All platters are based on 10 people,
Otherwise please add an additional \$21.00, \$24.00
or \$26.00 per person respectively

Antipasto platter **\$210.00**

Parma ham, San Daniele ham, salami, mortadella, cold smoked salmon,
fresh mozzarella, artichokes, green and black olives,
marinated zucchini and aubergines, sundried tomatoes,
pepper dew, caper berries, basil and sundried tomato pesto,
Ciabatta bread, focaccia bread, grissini sticks

Cheese platter **\$240.00**

Kikorangi blue cheese (Kapiti), Creamy blue (Kaimai),
Double cream brie (Whitestone),
Aorangi Brie (Kapiti), Camembert (Kaimai),
Ramara (Kapiti), Bare Island Sheep's Milk Feta (Te Mata),
Creamy Havarti (Whitestone), Tuteremoana cheddar (Kapiti),
Home made quince paste, selection of crackers and French baguette

Seafood platter **\$260.00**

Cold smoked salmon with red onion rings and capers,
Hot smoked salmon with lime wedges,
Marinated green shelled mussels,
Candied tiger prawns with chilli infused pineapple,
Sautéed scallops with coriander pesto,
Classical shrimp cocktail,
Taramosalata, Clevedon oysters,
Buttered pumpkinnickel, mini bagels with cream cheese

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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

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

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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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BEVERAGE LIST

CHAMPAGNE

Mumm Cordon Rouge France \$125.00

SPARKLING WINE

No 1 Family Estate Cuvee No 1 Marlborough \$68.00

No 1 Family Estate Cuvee No 8 Marlborough \$52.00

Morton Estate NV Methode..... Hawkes bay \$44.00

Lindauer Reserve..... Marlborough \$38.00

Lindauer..... Marlborough \$32.00

WHITE WINE

Riverstone Sauvignon Blanc Various \$32.00

Instinct Sauvignon Blanc..... Marlborough \$39.00

Greenhough Sauvignon Blanc..... Nelson..... \$46.00

Esk Valley Sauvignon Blanc Marlborough \$47.00

Vidal Sauvignon Blanc Marlborough \$44.00

Mudhouse Sauvignon Blanc Marlborough \$46.00

Villa Maria Clifford Bay Sauvignon Blanc..... Marlborough \$54.00

Craggy Range Te Muna Sauvignon Blanc..... Martinborough.... \$54.00

Riverstone Chardonnay Various \$32.00

Instinct Chardonnay Hawkes bay \$39.00

Vidal Chardonnay Hawkes bay \$44.00

Milton Chardonnay..... Gisborne..... \$44.00

Kumeu 'Village' Chardonnay Auckland \$46.00

Mudhouse Chardonnay Marlborough \$46.00

Villa Maria Cellar Selection Chardonnay Marlborough \$49.00

Riverstone Pinot Gris Various \$32.00

Mudhouse Riesling Marlborough \$46.00

Gibbston Valley Blanc De Pinot Noir Central Otago..... \$47.00

Villa Maria Cellar Selecton Pinot Gris Marlborough \$49.00

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BEVERAGE LIST

RED WINE

Riverstone Merlot/Cabernet/Shiraz.....	Various.....	\$32.00
Instinct Syrah	Hawkes Bay....	\$44.00
Vidal Merlot/Cabernet	Hawkes Bay....	\$44.00
Mudhouse Merlot	Marlborough...	\$46.00
Esk Valley Merlot/Cabernet Sauvignon/Malbec ..	Hawkes Bay....	\$55.00
Villa Maria Cellar Selection Syrah	Hawkes Bay....	\$59.00
Matariki Quintology	Hawkes Bay....	\$79.00
Riverstone Pinot Noir	Various.....	\$37.00
Instinct Pinot Noir	Hawkes Bay....	\$41.00
Mudhouse Pinot Noir	Marlborough...	\$52.00
Villa Maria Private Bin Pinot Noir	Marlborough...	\$52.00
Thornbury Pinot Noir	Central Otago .	\$67.00
Babich Winemakers Reserve Pinot Noir	Marlborough...	\$66.00
Gibbston Valley Pinot Noir	Central Otago .	\$85.00

BEVERAGE PACKAGES

These are based on a per person price on numbers booked

Package One | \$19.50 1ST HOUR | \$11.50 PER ADDITIONAL HOUR

Lindauer Brut

House selection of a Sauvignon Blanc, Chardonnay and a Red

Includes house beers, Orange juice and Soft drinks

Package Two | \$21.50 1ST HOUR | \$13.50 PER ADDITIONAL HOUR

Lindauer Blanc de Blanc

Please make your selection of 3 wines from the following list:

Instinct Sauvignon Blanc, Chardonnay, Syrah and Pinot Noir

Includes a range of Monteiths beer, Orange juice and Soft drinks

NB: DINNERS ONLY

IF A BEVERAGE PACKAGE IS SERVED OVER DINNER, THEN A MINIMUM OF A 2 HOUR PACKAGE APPLIES FROM THE TIME THE GUESTS ARE SEATED

LINDAUER IS ONLY AVAILABLE FOR THE PRE-DINNER SERVICE

TASTING NOTES ON SOME WINES AVAILABLE

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BEVERAGE LIST

BEER

Tui.....	\$5.75
DB Export Gold.....	\$5.75
Speights Gold.....	\$5.75
Amstel Light.....	\$5.75
Monteiths Golden.....	\$6.75
Monteiths Pilsner.....	\$6.75
Monteiths Original.....	\$6.75
Monteiths Black.....	\$6.75
Steinlager Pure.....	\$6.75
Heineken.....	\$6.75
Stella Artois.....	\$6.75

SPIRITS

Standard Spirits (double).....	\$7.00
Premium Spirits.....	POA

JUICE

Orange Juice (per litre.....)	\$11.00
Cranberry Juice (per litre).....	\$11.00

WATER

Still or Sparkling Mineral Water 330ml.....	\$4.00
Still or Sparkling Water 750ml.....	\$9.50

SOFT DRINKS

L&P, Coke, Coke Zero, Sprite (per glass).....	\$3.50
Ginger Beer.....	\$4.50

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