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BREAKFAST

Continental buffet \$ 18.00

Minimum of 20 persons

Your selection of one juice
Bakers' basket of croissants, Danish pastries, freshly baked bread rolls and muffins
Assortment of condiments
Bircher style muesli with fresh apples and banana
Seasonal sliced fruits
Home made fruit compote
European style deli meats
Sliced Gouda and Edam cheese
Coffee and infusions

Plated Cooked Breakfast \$ 25.00

Minimum of 20 persons

Your selection of one juice
Maple cured bacon
Roasted vine ripened tomato
Grilled cheese chorizo sausage
Hash brown
Sautéed mushrooms
Your choice of one style: scrambled, poached eggs or omelette
all served on toast
Coffee and infusions



Hearty Breakfast \$ 30.00

Minimum of 20 persons

From the buffet

Your selection of one juice
Bakers' basket of croissants, Danish pastries and
assortment of freshly baked breads with condiments
Seasonal fruit compote
Bircher style muesli with fresh apples and banana

Served to the table

Maple cured bacon
Roasted vine ripened tomato
Grilled cheese chorizo sausage
Hash brown
English muffin with ham and poached egg, topped with hollandaise sauce
Coffee and infusions

Juice Selection

Premium Orange juice
Spirulina
Apple juice
Grapefruit juice
Cranberry juice
Spiced Tomato juice

Additional accompaniment per person

Cereal \$1.50
Muffin \$1.50
Black pudding \$1.50
Bagels and cream cheese \$2.00
Minute steak \$3.00
Lamb fry \$ 3.00
Smoked Akaroa salmon \$3.00
Extra Juice option \$2.00



MORNING AND AFTERNOON TEA

Minimum of 20 persons for all morning and afternoon teas
If you cater for 100 + people we recommend at least 2 items for your break
Afternoon tea will not be served past 5.30pm

Freshly brewed coffee and infusions only \$3.50

Freshly brewed coffee and infusions with one item \$7.00

Additional item \$3.00

Sweet options

Apple and cinnamon muffin
Variety of home made cookies
Assortment of Danish pastries
Profiteroles filled with midori cream
Banana cup cake with chocolate icing
Berry friands

Savoury options

BBQ Pork buns
Mini croissant filled with tarragon mayonnaise, smoked chicken and gruyere cheese
Pastry pocket topped with basil pesto, fresh mozzarella cheese and vine ripened tomato
Assortment of club sandwiches
Home made garlic sausage rolls with tomato chutney
Wild pork and lentil savouries
Venison and cranberry savouries
Rewena bread filled with kawakawa mayonnaise, water cress and roast pork

Lite options

Platter of sliced seasonal fruits
Gluten free ricotta cheese cake
Carrot cup cake with lite cream cheese icing
Caesar wrap – spinach tortilla filled with Caesar salad



WORKING LUNCHES

Minimum of 20 persons for all working lunches

***Create your own working lunch from each of the lists
\$ 24.00***

Freshly brewed coffee and infusions are included in all working lunches

Finger sandwiches

Please choose one item

Cream cheese, smoked salmon and red onion

Old fashioned ham and gruyere cheese

Crème fraîche, cucumber and sprouts

Egg and chive

Smoked chicken and cranberry relish

Roast pork and piko piko pesto

Additional item \$ 1.50

Sandwich rolls and wraps

Please choose one item

Roast beef, piccalilli, lettuce and tomato baguettes

Wholemeal roll filled with chicken and sour cream salad and micro greens

Hot pork open focaccia sandwich with basil pesto and mushroom-zucchini salad

BBQ beef wrap – spinach tortilla filled with tasty bbq beef, iceberg lettuce, cucumber and tomato

Vietnamese spring rolls – Rice wrapper filled with a tasty salad of bean sprouts, carrots, coriander,

Thai basil and snow peas served with spicy dipping sauce

Mini bagels topped with horseradish sour cream and cold smoked salmon

Additional item \$ 2.50



Salad and soup selection

Please choose one item

Kumara salad with red onions, water cress and citrus mayonnaise

Tandoori chicken salad with turmeric and poppy seed potatoes over iceberg and rocket leaves topped with crispy noodles and chilli peanut dressing

Egg noodle salad with tofu, cherry tomatoes, shiitake mushrooms and courgettes with sweet chilli-sesame dressing

Shredded iceberg lettuce with chopped eggs, bacon and garlic crouton with sherry dressing

Seafood chowder with freshly baked bread rolls

Vegetable bisque with garlic croutons

Additional item \$ 2.50

Hot Selection

Please choose two items

Navratan roti rolls – medley of Indian spiced vegetables with tomato and coriander chutney rolled in roti sheets

Smoked chicken, sweet corn and tarragon tartlets

Venison and root vegetable hot pot topped with smoked kumara

Lamb korma with Jasmine rice

Potato gnocchi with brown button mushrooms in four cheese and parsley sauce

Fish goujons with kumara wedges and wasabi remoulade sauce

Minute steaks on cheesy mashed potatoes and steamed vegetables, topped with red wine jus

Teriyaki beef with udon noodles, spring onions and wasabi peas

Market fresh fish of the day on carrot puree topped with creamy sage sauce

Additional item \$ 4.50

Dessert selection

Please choose one item

Chocolate éclair

Blueberry and muscatel rice pudding

Chocolate and brandy mud cake

Bread and butter pudding with vanilla custard

Assortment of ice cream

Fruit basket

Additional item \$ 2.50



LITE WORKING LUNCH

Lite Working Lunch 1

Minimum of 20 persons

\$26.00

California sushi rolls with cold smoked salmon and cucumber served with traditional condiments
Avocado spread, cos lettuce and poached chicken breast finger sandwich
Vegetable bisque with garlic croutons
Chicken piccata on wholemeal pasta topped with light tomato sauce
Beef minute steaks on pumpkin mash topped with brown button mushrooms
Fruit tartlet
Coffee and infusions

Lite Working Lunch 2

Minimum of 20 persons

\$26.00

Sweet chilli marinated rice noodle salad with shredded carrots & sprouts
topped with spicy chicken strips.
Basil pesto and vine ripened tomatoes drizzled with aged balsamic served on Graham crackers
Sun-dried tomato wrap filled with lightly dressed baby spinach leaves,
chopped egg & toasted walnuts
Catch of the day in a mild green curry sauce served on red Camarque rice, topped with
shredded vegetables & sprouts
Horopito marinated lamb rack cutlet served on kumara and carrot mash
Berry and apple tartlet
Coffee and infusions



Executive Working Lunch 1

Minimum of 20 persons

\$31.00

Mediterranean lamb wraps with Tzatziki and iceberg lettuce
Thai beef salad with cashew nuts
Ciabatta buns filled with Lioner sausage, gherkins and gruyere cheese
Mixed baby salad leaves with red radish, chervil and snow pea shoots with
French dressing
Tequila marinated beef quesadillas with guacamole
Spinach and ricotta tortellini in piko piko cream
Bacon and egg tartlets
Chocolate and cherry roulade
Seasonal sliced fruit platter
Coffee and infusions

Executive Working Lunch 2

Minimum of 20 persons

\$31.00

Vietnamese spring rolls – rice wrapper filled with a tasty salad of bean sprouts,
carrots, coriander, Thai basil and snow peas served with spicy dipping sauce
Mini bagels filled with cold smoked Akaroa salmon, horseradish cream cheese and red onions
Caesar salad with traditional toppings
Classical shrimp cocktail
Venison casserole with roasted kumara
Steamed potato gnocchi in a cream of sun-dried tomatoes
Thai green chicken curry with basmati rice
Chocolate lamingtons garnished with kiwi fruit and whipped cream
Seasonal sliced fruits
Coffee and infusions



BBQ MENU

Minimum of 25 persons and available in Icon only

Standard menu \$28.00

Selection of breads
Coleslaw with orange and ginger dressing
European style potato salad
Seasonal baby greens with ranch dressing
Assortment of sausages
Honey glazed chicken drumsticks
Black pepper and garlic marinated sirloin steaks
Baked potato with sour cream
Fresh fruit salad
Coffee and infusions

If the weather does not allow the use of bbq's, all grilled food items will be supplied from the main kitchen

To create a more elaborate menu please add these additional options

Option A

Please add \$7.00 per person

Soy and ginger marinated salmon steaks
Whiskey marinated spare ribs
Vanilla ice cream with berry coulis

Option B

Please add \$9.00 per person

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

Option C

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 D

Please add \$7.00 per person

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



BUFFET MENUS

Option One \$ 70.00

Minimum of 20 persons

Selection of breads with spreads

Entrée served to the table

Herb roasted lamb loin on lentil salad, accompanied by shiitake and watercress terrine, 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

Option Two \$75.00

Minimum of 20 persons

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 kahlua espresso jelly
and amaretti biscuits
Coffee and infusions



BUFFET MENUS

Option Three \$ 80.00

Minimum of 40 persons

Cold items

- Selection of freshly baked breads and spreads
- Seasonal greens with choice of dressings
- Caesar salad station
- Hot smoked Akaroa 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

- Poached sole parcels filled with salmon and shrimp mousse topped with a warm scallop 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 wild 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

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

\$ 60.00

One starter
One main course
One dessert

Option two

\$66.00

Choice of two starters
One main course
One dessert

Option three

\$ 68.00

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

Option four

\$ 70.00

One starter
Choice of two main courses
One Dessert

Option five

This option is **only** available in Icon and Wellington foyer

\$77.00

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

Entrees



Mutton bird tortellini

over root vegetable julienne, topped with mussel cream

Grilled tiger prawns

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

Kawakawa marinated New Zealand scallops

served on wilted rocket and karengo topped with kelp foam

Herb roasted lamb loin

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

Cold smoked Akaroa salmon and beetroot wigwam

filled with hot smoked salmon and shrimp mousse, served over cucumber ribbons and
beetroot relish, accompanied by brezel sticks and New Zealand wasabi vinaigrette

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

Juniper and rosemary rubbed venison loin

nestled on smoked kumara mash, served with parsnip and celeriac
topped with gin-infused beetroot jus

Oven roasted poussin

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

Canterbury lamb rump

marinated in feijoa juice, accompanied by gratin potatoes and
Mediterranean vegetables, served on lavender jus

Grilled Akaroa salmon steak

served on scalloped kumara and pumpkin, accompanied by crushed peas,
topped with peppered prawn and bacon salad

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 parsnip puree and sautéed cabbage
topped with sage and cider cream

TE PAPA



ICON
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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

Gingerbread mousse

and brandy marinated prunes served with warm orange sauce

Sesame parfait

served with white chocolate and macadamia blondie

New Zealand cheese plate

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



Platters

Antipasto platter \$ 20.00

Minimum 10 people

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 \$ 23.00

Minimum 10 people

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 \$ 25.00

Minimum 10 people

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 pumpernickel, mini bagels with cream cheese

TE PAPA



ICON
CATERING

COCKTAIL MENU

Minimum of 20 persons

Please select the items of your choice from the menu below

For pre-dinner cocktails for ½ hour \$13.50 – please choose three items

For pre-dinner cocktails for 1 hour \$15.50 please choose three items

Basic package A	four items from the choices below for 1 hour	\$20.00
Basic package B	four items from the choices below for 1½ hours	\$22.00
Basic package C	four items from the choices below for 2 hours	\$24.00
Basic package D	four items from the choices below for 2½ hours	\$26.00

Please add \$2.00 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 on pickled cucumber and karengo salad
- Smoked salmon and macadamia nut tartar on pumpernickel
- Green tomato salsa topped with roast beef and sesame seeds
- Rare lamb loin in kawakawa with Kokalito prune compote on crisp fiselle crouton
- Maki canapé, sushi rice in seaweed topped with wasabi glazed scallop
- Duck liver parfait on black pepper infused strawberries
- Horopito dusted lamb fillet on lentil salad

Vegetarian option

- Bocconchini and cherry tomato brochettes with fresh basil
- Spicy gazpacho with pickled cucumbers
- Chilled avocado and butter milk shots
- Kikorangi blue cheese on gingerbread biscotti topped with honey comb

Hot items

- Gratinated Scallops on Mediterranean vegetables
- Candied tiger prawns with chilli infused pineapple
- 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 topped with home made quince paste
- Red capsicum, smoked salmon and salmon caviar shots

Vegetarian option

- Vegetable quenelle served on a red Camargue rice risotto
- 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
- Chocolate cup filled with white chocolate and Baileys mousse

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



BEVERAGE LIST

CHAMPAGNE

Mumm 750ml \$125.00

SPARKLING WINE

No 1 Family Estate Cuvee No 1 \$68.00
No 1 Family Estate Cuvee No 8 \$52.00
Morton Estate NV Methode \$44.00
Lindauer Reserve \$38.00
Lindauer \$32.00

WHITE WINE

Riverstone Sauvignon Blanc \$30.00
Matariki Sauvignon Blanc \$34.00
Greenhough Sauvignon Blanc \$36.00
White Rock Sauvignon Blanc \$36.00
Vidal Sauvignon Blanc \$41.00
Mudhouse Sauvignon Blanc \$43.00
Craggy Range Te Muna Sauvignon Blanc \$49.00

Riverstone Chardonnay \$30.00
Vidal Chardonnay \$38.00
Milton Chardonnay \$39.00
Kumeu 'Village' Chardonnay \$42.00
Mudhouse Chardonnay \$43.00
Matariki Aspire \$43.00
Villa Maria Cellar Selection \$46.00
Babich Irongate Chardonnay \$67.00

Mudhouse Riesling \$42.00
Gibbston Valley Pinot Blanc \$44.00



BEVERAGE LIST

RED WINE

Riverstone Merlot/Cabernet/Shiraz	\$30.00
Vidal Merlot/Cabernet	\$42.00
Mudhouse Pinot Noir	\$41.00
Villa Maria Private Bin Pinot Noir	\$42.00
Mudhouse Merlot	\$43.00
Matariki Aspire Sryah	\$44.00
Strugglers Flat Pinot Noir	\$46.00
Babich Winemakers Reserve Pinot Noir	\$65.00
Matariki Quintology	\$73.00
Gibbston Valley Pinot Noir	\$85.00

BEVERAGE PACKAGES

These are based on a per person price

Package One \$18.00 1st hour \$10.00 per additional hour

Lindauer Brut
House selection of a Sauvignon Blanc , Chardonnay and Merlot
Includes DB export, Speights, Light beer, Orange juice and Soft drinks

Package Two \$20.00 1st hour \$12.00 per additional hour

Lindauer Blanc de Blanc
Vidal Sauvignon Blanc
Vidal Chardonnay
Vidal Merlot/Cabernet Sauvignon
Includes the full range of Monteiths beer, Orange juice and Soft drinks

NB: If the beverage package is for a dinner then a minimum 2 hours package applies from the time the guests are seated

Lindauer is only available for cocktail and pre dinner service



BEVERAGE LIST

BEER

Tui	\$5.50
DB Export Gold	\$5.50
Speights Gold	\$5.50
Amstel Light	\$5.50
Monteiths Golden	\$6.50
Monteiths Pilsner	\$6.50
Monteiths Original	\$6.50
Monteiths Black	\$6.50
Heineken	\$6.50
Stella Artois	\$6.50
Corona	\$6.50

SPIRITS

Standard Spirits (double)	\$6.20
Premium Spirits	Price on application

JUICE

Orange Juice (per litre)	\$10.00
Cranberry Juice per glass	\$3.00

WATER

Still or Sparkling Mineral Water 330ml	\$3.40
Still or Sparkling Water 750ml	\$8.75

SOFT DRINKS

Soft drinks per glass	\$3.00
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Cocktail beverage menu available on request