

VBASE MENU PACK

2015 - 2016

Make life
more eventful.

Horncastle
ARENA 

+

 HAGLEY
OVAL

+

AIR FORCE
MUSEUM
of New Zealand

+

amj
stadium

+

ilex
BOTANIC GARDENS 

vbase 

Vbase Catering

IT'S ALL ABOUT CHOICE....

We have created our menu pack so you can choose from a pre set menu package, or customise your own menu from an large selection of individual items.

For a simple choice choose one of our packages that have been put together from the most popular items..

The a la carte menu provides a wide range of products so you can customise your own menu to the exact specification that you require.

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Express Breakfasts

Ideal as a networking option the below menus are served from a buffet for guests to enjoy standing.

Express Breakfast

SWEET

Fresh baked croissants with jam and butter [V](#)

Apple and cinnamon muffins [V](#)

SAVOURY

Petit bagel with cold smoked salmon, horseradish crème, lemon gel and soft herbs

Chorizo feta and spring onion frittata [GF](#)

DRINKS

Chilled orange juice

A selection of teas and freshly brewed good origin coffee

24.00 per person

Luxe Express Breakfast

SWEET

Bircher muesli cups with bio dynamic yoghurt [VT](#)

Organic fruit plates [V](#) [GF](#)

SAVOURY

Petit bagel with cold smoked salmon, horseradish crème, lemon gel and soft herbs

Spinach and ricotta quiche [V](#)

DRINKS

Chilled orange juice

A selection of teas and freshly brewed good origin coffee

25.50 per person

Express Breakfast Items

Didn't find a package that was right for you? Don't worry you can customise from the options below.

Ideal as a networking option. We recommend two sweet and two savoury items per person.

You can have these items served to your tables or from a buffet.

PETIT BREAKFAST SWEET

PER ITEM

Freshly baked biscuits V	3.70
Assorted petit Danish V	4.30
Blueberry [VITAMIN C] heart starter shot V	4.20
Banana milkshake with toasted oatmeal V	4.70
Apple and cinnamon muffins V	4.70
Watermelon, mint, lime and pistachio salad V GF	4.70
Petit lemon tea cakes V	5.20
Bircher quinoa muesli with walnuts, apples and blueberries V GF	5.70
Bircher muesli cups with poached rhubarb and bio dynamic yoghurt V	5.70

PETIT BREAKFAST SAVOURY

Spinach and ricotta quiche V	4.30
Ham and cheese quiche monsieur	4.30
Chorizo feta and onion frittata GF	4.30
Local bacon, feta and chive omelette pretzel rolls	4.90
Free range egg and white truffle custard tartlet V	5.20
Bacon and egg pie with dry cured bacon and quails egg	5.20
Petit bagel with cold smoked salmon, horseradish crème, lemon gel and soft herbs	5.60

DRINKS PACKAGE

Chilled juice of your choice (orange, apple, grapefruit or tomato)	6.30
Selection of teas and freshly brewed good origin coffee	3.80

Plated Breakfasts

The below menus are served plated to the table

Plated Breakfast

PRE SET

Sliced fresh seasonal fruit plates served to the table [V](#)

MAIN COURSE

Vbase Big Breakfast with scrambled eggs, bacon, hash browns, spinach, ciabatta, cherry tomato salsa, roast mushrooms and watercress

Selection of teas and freshly brewed good origin coffee

Chilled Juice

31.50 per person

Luxe Plated Breakfast

PRE SET

Individual honeyed yoghurt with Bircher muesli served to the table [V](#)

MAIN COURSE

Eggs Atlantic with smoked salmon, poached free range eggs, wilted spinach and hollandaise [GF](#)

Selection of teas and freshly brewed good origin coffee

Chilled juice

33.00 per person

Plated Breakfast Items

Didn't find a package that was right for you? Don't worry you can customise from the options below.

Please choose one pre-set item and one plated as a minimum and add one served plate option which is served when all guests are seated.

PRE-SET	PER ITEM
Assorted petit Danish V	4.20
Peach and coconut muffins V	4.30
Sliced fresh seasonal fruit plates V GF	4.80
Petit croissants with New Zealand butter and raspberry jam V	4.80
Bircher muesli cups with poached rhubarb and bio dynamic yoghurt V	5.70
SERVED PLATES	
Bubble and Squeak with poached free range egg, hollandaise and roquette GF	20.00
Poached free range egg on whole grain English muffin, with spinach, bacon and hollandaise	20.00
Vegetarian breakfast of scrambled eggs on sour dough toast with slow roast tomatoes, field mushrooms, spinach and hollandaise V	20.00
Toasted breakfast brioche roll with free range eggs, crispy bacon, smokey cheddar and green tomato jam served with hash browns	20.00
Vbase Big Breakfast with scrambled eggs, bacon, hash browns, spinach, ciabatta, cherry tomatoes, roast mushrooms and watercress	23.00
Steak, eggs and chips with fresh chilli and Worcester sauce GF	24.00
Eggs Atlantic with smoked salmon, poached free range eggs, wilted spinach and hollandaise	26.00
Hot smoked salmon with avocado, pink grapefruit, rye bread and aioli GF	28.00
BEVERAGES	
Selection of teas and freshly brewed good origin coffee	3.80
Chilled juice (orange, apple, grapefruit or tomato)	per litre 12.00

Buffet Breakfasts

Traditional Buffet Breakfast

CONTINENTAL

Bakery Selection

Assorted petit Danish, bagels and artisan bread V

Condiments

Strawberry jam, plum jam and honey V GF

Cereals

Paw paw and macadamia muesli with toasted grains V

Weetbix V

Dairy

Vanilla bean yoghurt with whole and trim milk V GF

Poached fruit V

Stewed seasonal plums, poached peaches V GF

Beverages

Chilled juice

Selection of teas and freshly brewed good origin coffee

COOKED

Chive scrambled eggs V GF

Crushed new potatoes with parsley V GF

Slow roasted tomatoes and thyme V GF

Garlic roast baked mushrooms V GF

Dry cured bacon rashers GF

Cumberland sausages

34.50 per person

Semi Traditional Buffet Breakfast

PRE-SET ON THE TABLE

Sliced fresh seasonal fruit plates V GF

Assorted petit Danish V

Chilled juice of your choice and selection of teas and freshly brewed good origin coffee

COOKED

Chive scrambled eggs V GF

Crushed new potatoes with parsley V GF

Slow roasted tomatoes and thyme V GF

Roast mushrooms V GF

Dry cured bacon rashers GF

Cumberland sausages

Toasted Ciabatta

33.50 per person

Buffet Breakfast Items

Didn't find a package that was right for you? Don't worry you can customise your own breakfast buffet for the tailored breakfast for your event.

Minimum selection of 4 items.

EGGS	PER ITEM
Chive scrambled eggs V GF	4.20
Bacon and egg frittata V GF	7.10
POTATOES	PER ITEM
Hash browns V GF	3.30
Crushed new potatoes with parsley V GF	4.30
Potato hash with cabbage and spring onions V GF	4.70
VEGETABLES	PER ITEM
Garlic baked mushrooms V GF	5.20
Button mushroom ragout V GF	5.20
Slow roasted tomatoes and thyme V GF	5.00
Wilted spinach with garlic oil V GF	5.70
MEATS	PER ITEM
Dry cured bacon rashers GF	5.20
Seared ham steaks GF	7.00
Cumberland sausages	5.20
English style breakfast banger	6.20
CONTINENTAL	PER ITEM
Assorted petit Danish, bagels and artisan bread V	5.50
Strawberry jam, plum jam and honey V GF	1.50
Paw paw and macadamia muesli with toasted grains and Weetbix V	3.50
Vanilla bean yoghurt with whole and trim milk V GF	2.00
Stewed seasonal plums, poached peaches V GF	2.50

Day Packages

Day Package One

MORNING TEA

Assorted petit Danish [V](#)

A selection of teas and freshly brewed good origin coffee

LUNCH BUFFET

Served with a selection of artisan breads

Salads

Caesar salad with cos, croutons and bacon

Roasted new potato salad with olives, spring onions and whole grain mustard aioli [V](#) [GF](#)

Main Course

Roast local chicken with salsa verde and almonds [GF](#)

Sides

Pumpkin risotto with feta and dehydrated olives [V](#) [GF](#)

Dessert

Petit lemon meringue pie [V](#)

Coconut truffles [V](#)

A selection of teas and freshly brewed good origin coffee

AFTERNOON TEA

Spinach and feta quiche [V](#)

A selection of teas and freshly brewed good origin coffee

47.50 per person

Minimum 20 guests

Day Package Two

MORNING TEA

Bacon and hazelnut scone with watercress and smoked butter

A selection of teas and freshly brewed good origin coffee

LUNCH BUFFET

Served with a selection of artisan breads V

Salads

Quinoa and barley salad with vegetable brunoise and preserved lemon V

Poached chicken salad with wombok and wafu dressing

Main Course

Sirloin steak with smoked mushrooms and red onion jam

Sides

Roasted gourmet potatoes with garlic and chives V GF

Dessert

Assorted cupcakes V

Chocolate truffles V

A selection of teas and freshly brewed good origin coffee

AFTERNOON TEA

Carrot cake with cream cheese frosting V

A selection of teas and freshly brewed good origin coffee

47.50 per person

Minimum 20 guests

Day Package Three

MORNING TEA

Ham and cheddar quiche

A selection of teas and freshly brewed good origin coffee

LUNCH BUFFET

Served with a selection of artisan breads V

Salads

Cous cous salad with currants, almonds, feta, mint and coriander V

Tea smoked chicken, beans, cherry tomatoes, radish, mesclun and basil oil GF

Main Course

Local chicken tagine with green olives, dates, apple, ras el hanout GF

Sides

Pumpkin risotto with feta and dehydrated olives V GF

Dessert

Mini Magnum icecream V

A selection of teas and freshly brewed good origin coffee

AFTERNOON TEA

Almond and raspberry friand V GF

A selection of teas and freshly brewed good origin coffee

47.50 per person

Minimum 20 guests

Morning and Afternoon Tea

SAVOURY	PER ITEM
Pork, apple and fennel sausage rolls	4.20
Chorizo feta and onion frittata GF	4.30
Cucumber point sandwiches with pink sea salt V	4.00
Local beef and wild mushroom pies	4.20
Savoury muffins V	4.30
Petit assorted savouries	4.20
Roast pepper and feta tart V	4.80
Spinach and ricotta quiche V	4.80
Ham and cheddar quiche	4.80
Bacon and hazelnut scone with watercress and smoked butter	4.80
Spinach and feta quiche V	4.80
Smoked salmon and crème fraiche bagel	5.50
SWEET	PER ITEM
Almond and raspberry friands V GF	4.30
Scones with raspberry jam and Chantilly cream V	4.30
Apple and cinnamon muffin V	4.20
Orange marmalade and fig scone V	4.20
Assorted petit Danish V	4.20
Mini Magnum icecream V	4.80
Carrot cake with cream cheese frosting V	4.80
BISCUITS	PER ITEM
Chocolate fudge biscuits V	3.00
ANZACs V	3.00
Dark and white chocolate chip V	3.00
FRUIT	PER ITEM
Whole fresh seasonal fruit in bowls V GF	1.70
Sliced fresh seasonal fruit on platters V GF	4.20
BEVERAGES	PER ITEM
A selection of teas and freshly brewed good origin coffee	3.80
Chilled juice (orange, apple, grapefruit or tomato)	per litre 12.00

SANDWICHES**PER ITEM**

Sandwiches point (2 points per 'item')

Traditional cucumber sandwich with lemon zest, olive oil, pink sea salt V	3.50
Watercress tea sandwich with goat cheese and cracked pepper V	3.70
Chicken, mayonnaise and watercress point	3.90
Smoked Akaroa salmon with cream cheese, capers and red onion	4.50

PETIT ROLLS**PER ITEM**

Roast beef with cornichons, smokey cheddar, aioli and watercress	5.50
Poached chicken with watercress, aioli and pretzel roll	5.50
Crispy pork with chipotle mayonnaise and apple slaw	5.50
Crushed pea and mint hummus, feta, watercress and olive roll V	5.50

LARGE ROLLS**PER ITEM**

Roast beef with cornichons, smokey cheddar, aioli and watercress	8.50
Poached chicken with watercress, aioli in pretzel roll	8.50
Crispy pork with chipotle mayonnaise and apple slaw	8.50
Crushed pea and mint hummus, feta, watercress and olive roll	8.50

SLIDERS**PER ITEM**

BBQ Beef with smokey cheddar, pickles and mayo	6.50
Chipotle chicken with chipotle aioli, slaw and jalapenos	6.50
Poached prawns with lime, chilli and avocado (served cold)	6.50

High Tea

High tea will include one of each of the below items per person.

Served to the table or to a buffet.

POINT SANDWICHES

Cucumber with New Zealand butter, lemon oil and pink sea salt [V](#)

Petit chicken and iceberg pillow sandwiches

SAVOURY

Smoked salmon petit bagel with horseradish cream and soft herbs

Spinach, feta and cherry tomato quiche [V](#)

SWEET SCONES, MUFFINS AND TARTS

Petit cupcakes with raspberry buttercream [V](#)

Passion fruit meringue pie [V](#)

CAKES AND BISCUITS

Tutti fruity macaroons

Banana cake with caramel Chantilly lemon tea cake [V](#)

BEVERAGES

Chilled juice

Selection of teas and freshly brewed good origin coffee

30.50 per person

Minimum 20 guests

Buffet Lunches

Express Lunch

Suitable for a board table lunch set on the table or standing as buffet style.

Served with a selection of Artisan breads.

MINI ROLLS

Crushed pea and mint hummus, feta, watercress and olive roll [V](#)

Roast beef with cornichons, smokey cheddar, aioli and watercress

SALADS

Tea smoked chicken, beans, cherry tomatoes, radish, mesclun and basil oil [GF](#)

HOT ITEMS

Pork, apple and fennel sausage rolls

Spinach and ricotta tart [V](#)

BEVERAGES

Selection of teas and freshly brewed good origin coffee

\$25.00 per person

Express Lunch Luxe

Suitable for a board table lunch set on the table or standing as buffet style.

Served with a selection of Artisan breads.

SANDWICHES

Crushed pea and mint hummus, feta, watercress and olive roll [V](#)

Crispy pork with chipotle mayonnaise and apple slaw

SALADS

Poached chicken salad with wombok and wafu dressing [GF](#)

BBQ lamb fattoush with cucumber, cherry tomatoes and labne dressing

HOT ITEMS

Spinach and feta flan

Chorizo feta and onion frittata [GF](#)

DESSERT

House made chocolate truffles [V](#)

Market selection fruit platter [V](#) [GF](#)

BEVERAGES

Selection of teas and freshly brewed good origin coffee

28.50 per person

Minimum 20 guests

[V](#) Vegetarin, [GF](#) Gluten Free.

All prices are quoted in NZD and are GST exclusive.

Lunch Buffet

Served seated with a selection of artisan breads

SANDWICHES

Crushed pea and mint hummus, feta, watercress and olive roll **V**

Poached chicken with watercress, aioli and pretzel roll

SALADS

Caesar salad with cos, croutons and bacon

HOT MAINS

Roasted salmon fillet with sauce vierge **GF**

Roast local chicken with salsa verde and almonds **GF**

SIDES

Pumpkin risotto with feta and dehydrated olives **V GF**

DESSERT

Petit lemon meringue pies **V GF**

Market selection fruit platter **V GF**

BEVERAGES

Selection of teas and freshly brewed good origin coffee

37.50 per person

Minimum 20 guests

Lunch Buffet Items

Please select a minimum of four items to customise your lunch buffet.

SANDWICHES

PER ITEM

Roast beef with cornichons, smokey cheddar, aioli and watercress	5.50
Poached chicken with watercress, aioli and pretzel roll	5.50
Crispy pork with chipotle mayonnaise and apple slaw	5.50
Crushed pea and mint hummus, feta, watercress and olive roll V	5.50

SAVOURIES

Assorted mini savouries	4.30
Local beef and pepper cocktail pies	4.30
Ham and cheese quiche	4.20
Spinach and ricotta tart V	4.20
Chicken skewers with red curry peanut sauce	4.20
Pork, apple & fennel sausage rolls	4.20

SALADS

Shaved savoy cabbage with parmesan, carrot ribbons and white balsamic V GF	5.50
Roasted potato salad with olives, spring onions and whole grain mustard aioli V GF	5.50
Cos lettuce with pickled radish, shaved cucumber, peas, mint and white balsamic dressing V GF	5.50
Orzo pasta salad with smoked paprika, chives, capers, green olive and italian parsley	6.50
Cous cous salad with currants, almonds, feta, mint and corrinader	6.50
Quinoa and lemon salad with vegetable brunoise and preserved lemon GF	6.50
Poached chicken and wombok salad with wafu dressing GF	6.50
Tea smoked chicken, beans, cherry tomatoes, radish, mesclun and basil oil GF	7.50
BBQ lamb fattoush with cucumber, cherry tomatoes and labne dressing	8.50
Tuscan prawn salad with croutons, capers, green olives, red peppers, and smoked paprika	9.50

HOT MAINS

Oven roasted chicken with green olives, capers and salsa verde GF	10.50
Braised Local beef bourguignon with smokey button mushroom	10.50
Poached chicken and pea fricassee with penne pasta	11.50
Stir fried chicken with chilli, Thai basil and sticky soy served with jasmine rice	11.50
Gnocchi with wild mushroom ragout V	12.50
Roast chicken breast with tomato, fennel and saffron salsa GF	12.50
Tandori chicken thigh with tikka masala sauce, cashews and fried onion	12.50
Local chicken tagine with green olives, dates, apple, ras el hanout GF	12.50
Garlic and rosemary confit lamb shoulder with lamb jus, radish GF	12.50
Roasted salmon fillet with sauce vierge GF	16.50

HOT SIDES

Naan bread	2.00
Steamed fragrant basmati rice V GF	3.20
Roasted baby potatoes with garlic oil and chives V GF	6.30
Pumpkin risotto with feta and pumpkin seeds V GF	6.30
Roasted root vegetables with extra virgin olive oil and pink sea salt V GF	6.30

DESSERT

House made chocolate truffles V	4.20
Belgium chocolate mousse with griottine cherry V	4.20
Lemon meringue pie V	4.20
Chocolate dipped fresh strawberries V	4.20
Rocky Road V	4.20
Passionfruit and mango tart V	4.20
Classic chocolate tart V	4.20
Assorted cup cakes V	4.80

Plated Lunches

Entrées

GRAIN AND GRASS FED

PER PERSON

Sous Vide pork belly with spicy cucumber salad, coconut, Thai herbs and red nahm jim	17.00
Cured beef Carpaccio with smokey eggplant, mozzarella, wild roquette and horseradish aioli	19.00
BBQ lamb salad with green pea hummus, olives, cherry tomatoes, smoked yoghurt and soft herbs	20.00
Smoked juniper cured venison loin with petit truffled potato salad and watercress GF	21.00

LOCAL CHICKEN

PER PERSON

Master stock chicken, wombok, mint and green chilli slaw with wafu dressing GF	17.00
Poached chicken, artichoke and fennel pithivier with wild roquette, apple and hazelnut salad	19.00
Hay smoked chicken panzanella with green olives, cucumber, radish, chives and fava beans	19.00
Peking duck salad with ginger, coriander, mint, lychee and soy sesame dressing	20.00

FROM THE COAST

PER PERSON

Tuscan bread salad with prawns, smoked mussels, cherry tomato and smoked paprika dressing	19.00
Akaroa smoked salmon with blini, citrus salad, crème fraiche and soft herbs	21.00
Prawn cocktail with confit prawns, avocado puree, chipotle aioli, cherry tomatoes and radish GF	21.00
Soy Cured salmon with green chilli bavaois, nahm jim gel, wonton, watermelon and mango	23.00

VEGETARIAN

PER PERSON

Roasted pumpkin, tofu and radish salad with toasted sesame dressing and shaved nori V GF	14.00
White onion, leek, feta and artichoke pithivier with wild watercress, hazelnuts and currants V	17.00
Goat cheese and baby beetroot salad with celery hearts, confit apple and toasted hazelnuts V GF	18.00
Potato and leek tortellini with golden raisins, slivered almonds and a brown butter sauce V	19.00

Mains

The base package for lunch mains is \$3.00

This includes artisan bread rolls, local butter, side bowls of soft leaf salad and white balsamic vinegar.

This base package must be included with all plated mains.

LOCAL CHICKEN

PER PERSON

Tunisian spiced chicken breast with pearl cous cous, pickled red onion salad and pomegranate jus	24.50
Local happy chicken breast with truffled pommes puree, soft herbs, green olive tapenade and jus GF	25.50
Red curry of soy cured duck with lychees, Thai basil, coconut, jasmine rice and chilli	28.00
Local Chicken breast with leek and artichoke pithivier, cauliflower puree, sauce perigueux and baby leek	28.50

GRAIN AND GRASS FED

PER PERSON

Slow cooked beef cheek with cauliflower puree and crispy puff pastry and gremolata	24.00
Canterbury lamb rump with butternut pumpkin risotto, radish, olive confetti and salsa verde GF	28.50
Canterbury beef porterhouse with rosti potatoes, portobello mushroom, wild watercress and jus GF	29.50
Double cut lamb rack with confit shoulder, pommes chevre puree, confit zucchini and dehydrated olive and lavender confetti GF	35.00

FROM THE COAST

Akaroa salmon with prawn and pancetta Bubble and Squeak and a chive and salmon pearl beurre blanc GF	29.00
Kai Moana with sustainable fish, mussels, clams, grilled prawn, cherry tomatoes and fregola	30.00
Sea run sustainable deep sea fish fillet with agria rosti, local scallops and sauce verge GF	31.50
Seared smoked salmon with scallop and clam pie, cauliflower puree and wild watercress	33.50

VEGETARIAN

Roasted vegetable lasagne with stilton béchamel and dehydrated olive GF	19.00
Roasted vegetable stack with salsa verde and dehydrated olives V GF	21.00
Parmesan and brioche crumbed hen's egg with truffled pommes puree, asparagus, garlic aioli V	23.50
Tarte Fine with white onion puree, grilled zucchini, candied cherry tomatoes, goat cheese and dehydrated olives V	23.50
Red onion and cherry tomato tart with shaved grana and wild roquette V	23.50

DESSERT

Lemon tart with Chantilly cream, dehydrated raspberries, violets and coulis V	13.00
Dark chocolate tarte with honey comb, coulis, violets and chocolate soil V	13.00
Classic tiramisu with pistachio biscotti V	13.00
Coconut panna cotta with pineapple and lychee salsa and toasted coconut V	13.00

Cocktail Canapés

Packages are suggested for 1.5 hours of canapé service.

Please add two additional canapés from the a la carte menu per half hour.

Classic Canapé Selection

FROM THE GARDEN

Pea, mint and potato croquette with parmesan aioli and dehydrated olive ^V

FROM THE COAST

Chilli salted calamari with green nahm jim

Salmon and prawn cake with kaffir lime, chilli and nuoc cham

LOCAL CHICKEN

Poached chicken tart with avocado puree, chipotle and chilli salt

Panko crumbed chicken with soy, ginger spring onion sauce

FROM THE PLAINS

Roast on Toast Canterbury beef en croute with potato aioli and pickled onions

22.00 per person

Boutique Canapé Selection

FROM THE PLAINS

Seared plains beef with goat cheese puree and dehydrated olive

Mini Sliders BBQ beef with smokey cheddar, pickles and mayo

FROM THE COAST

Prawn and fennel remoulade tartlet

Akaroa smoked salmon blini sandwich with crème fraiche and cucumber

LOCAL CHICKEN

Spiced chicken kofta tart with preserved lemon yoghurt

Red chicken curry wonton with red nahm jim and spicy salt

FROM THE GARDEN

Organic butternut arancini with roast garlic cream ^V

29.00 per person

Minimum 20 guests

Luxe Canapé Selection

FROM THE PLAINS

Seared local lamb with smoked beetroot and chevre tart
Angus beef tartare with quail egg, brioche and cornichons

LOCAL CHICKEN

Smoked duck pancake with pickled cucumber and hoisin sauce
Petit chicken burgers with peri peri mayonnaise

FROM THE COAST

Poached tiger prawn with avocado mousse and candied cherry tomato **GF**
Smoked fish salad with kaffir lime and shallots on crispy wonton

FROM THE GARDEN

Goats curd tart with grapefruit jelly and fennel remoulade **V**

32.50 per person

Minimum 20 guests

Classic Canapé Items

We suggest five canapés per hour of service

Please add two canapés from the a la carte menu per additional half hour.

FROM THE GARDEN

	PER ITEM
Spring rolls with nahm jim and spicy salt V	3.30
Vegetarian sushi selection by design V GF	3.30
Organic butternut arancini with roast garlic cream V	3.70
Pea, mint and potato croquette with parmesan aioli V	3.80

FROM THE COAST

Chilli salted calamari with miso mayonnaise	3.40
Salmon and prawn cake with kaffir lime, chilli and nuoc cham	3.80
Tempura king prawns with matcha salt and ponzu mayonnaise	4.00

LOCAL CHICKEN

Chicken and lemongrass dumplings with kupi and tonkatsu	3.40
Panko crumbed chicken with soy, ginger spring onion sauce	3.40
Poached chicken tart with avocado puree, chipotle and chilli salt	3.80

FROM THE PLAINS

Beef and ale cocktail pies with tomato relish	3.30
Roast on Toast: Canterbury beef en crouete with potato aioli and pickled onions	3.30
Moroccan lamb tart with pine nuts, sumac, currants and labne	3.90

V Vegetarin, **GF** Gluten Free.

All prices are quoted in NZD and are GST exclusive.

Luxe Canapé Items

We suggest five canapés per hour of service.

Please add two canapés from the á la carte menu per additional half hour.

FROM THE PLAINS

PER ITEM

Seared plains beef with goat cheese puree and dehydrated olive	4.20
Pork and shitake dumpling with sweet vinegar and soy	4.20
Mini Sliders BBQ beef with smokey cheddar, pickles and mayo	4.80
Seared local lamb with smoked beetroot and chevre tart	5.00
Angus beef tartare with quails egg, brioche and cornichons	5.30

LOCAL CHICKEN

Red chicken curry wonton with red nahm jim and spicy salt	3.70
Spiced chicken kofta tart with preserved lemon yoghurt and dukkah	3.70
Chicken parfait with cinnamon salt, pistachio and apple GF	4.20
Petit chicken burgers with peri peri mayonnaise	5.00
Peking duck pancake with pickled cucumber and hoi sin sauce	5.30

FROM THE COAST

Prawn and fennel remoulade tartlet	4.20
Akaroa smoked salmon blini sandwich with crème fraiche and cucumber	4.20
Tempura king prawns with matcha salt and ponzu mayonnaise	4.20
Scallops with laksa crème and kaffir lime, chilli, lychees salsa GF	5.30
Clevedon coast oysters with red nahm jim, crispy shallots and soft herbs GF	5.30
Flamed miso cured tuna pop with pickled ginger and wasabi GF	5.30
Smoked fish salad with kaffir lime and shallots on crispy wonton	5.30

FROM THE GARDEN

Organic smoked eggplant arancini with roast garlic cream V	3.70
Pea, potato and mint croquette with parmesan aioli V	4.20
Tofu, tempeh and soy wonton with spring onion and ginger	4.30
Goats curd tart with grapefruit jelly and fennel remoulade V	4.80

End of the Night

These dishes are designed with Host Responsibility in mind to be served post awards, dancing or dinner.

Butter chicken curry pie	3.00
Mince and cheese pies with tomato relish	3.00
Quinoa and chickpea falafel with smoked yoghurt V/GF	3.00
Spring rolls with sweet chilli	3.00
Satay chicken kebabs with peanut sauce	3.00
Simple pork sausage rolls	3.00

Bowl Dishes

Bowl dishes are plated in bio degradable sugarcane bowls and passed around the guests.

FROM THE PLAINS

Rendang curry beef cheek with coconut, jasmine rice and kaffir lime and cucumber salad GF	9.00
Crispy pork with palm sugar caramel, chilli vinegar, avocado, lime and watercress GF	11.00

LOCAL CHICKEN

Master stock chicken, wombok, mint and green chilli slaw with wafu dressing GF	9.00
Local chicken tagine with green olives, dates, apple, ras el hanout and pearl cous cous	11.00

FROM THE COAST

Mexican fish tacos with green slaw, chipotle aioli and lime	9.00
Soy cured smoked salmon with green mango salad, nahm jim and soft herbs	13.00

FROM THE GARDEN

Watermelon, mint and feta bowls with crispy quinoa V GF	9.00
Butternut pumpkin risotto with feta and pumpkin seeds V GF	9.00

Cocktail Stations

OYSTER STATION

A selection of local oysters will be freshly shucked onto ice

Condiments of red wine shallot vinegar, nahm jim, soy sesame, fennel salt, chilli salt, lemons and limes GF

17.00 per person

LOCAL PRODUCE STATION

A selection of local produce will be presented as a large antipasto style approach station

Prosciutto, local cured olives, local olive oil, Hanmer truffle aioli, grissini

Selection of New Zealand cheeses with quince paste, pickles and lavosh bread

A selection of local vegetables served raw, pickled and cooked with smoked yoghurt and aioli

Artisan bread selection

21.00 per person

SMOKED AKAROA SALMON BLINI STATIONS

Freshly made blini with sliced smoked salmon and traditional condiments

Condiments will include crème fraiche, smoked salmon roe, sauce gribiche

19.00 per person

THAI SALAD STATION

Hot smoked salmon with green mango salad, kaffir lime and nahm jim

Thai beef salad with soft herbs, bean shoots and roasted ground rice

Poached chicken and wombok salad with wafu dressing and green chilli

17.00 per person

Cocktail Platters

The platters are priced per person and made to the required number of guests.

Platters can be placed around the room or offered as an entree option to the tables.

Breads and dips

DIPS

Smoked garlic hummus, white artichoke and black olive, wild roquette and feta pesto [V](#) [GF](#)

BREAD

Ciabatta and free form olive loaves [V](#)

\$7.00 per person

Standard Platter

FROM THE GARDEN

Dolmades, hand selected olives, rosemary marinated feta, pickled onions and cumin scented hummus [V](#) [GF](#)

FROM THE PLAINS

Manuka smoked chicken, sugar cured ham and spiced salami [GF](#)

BREAD

Ciabatta and free form olive loaves [V](#)

15.00 per person

Local Platter

FROM THE GARDEN

Mushrooms à la Grecque, olives, cornichons, pickled onions, smoked yoghurt and smoked cheddar [V](#) [GF](#)

FROM THE PADDOCK

Potted chicken and sauternes parfait [GF](#)

FROM THE COAST

Mussels with fennel, chilli and saffron [GF](#)

BREAD

Petit baguettes, whole grain loaves [V](#)

CONDIMENTS

White artichoke and black olive puree and capsicum cashew pesto [V](#)

18.50 per person

[V](#) Vegetarin, [GF](#) Gluten Free.

All prices are quoted in NZD and are GST exclusive.

New Zealand Produce Platter

FROM THE GARDEN

Local marinated olives, roasted baby carrots, smoked yoghurt, grilled zucchini, hummus, Kapiti Triple Cream Brie, Kikorangi Blue with crackers [V](#)

FROM THE PADDOCK

60C sous vide Canterbury beef with horseradish crème, sliced local triple smoked ham, Blackball salami [GF](#)

FROM THE SEA

Cold smoked Akaroa salmon with blini, Clevedon Coast oysters with red wine shallot vinegar [GF](#)

28.50 per person

Buffet Dinners

Traditional Buffet Dinner

Served with a selection of artisan bread

SALADS

Shaved savoy cabbage with parmesan, carrot ribbons and white balsamic V GF

Greek salad - tomatoes, red onion, feta, cucumber and olives V GF

MAINS

Oven roasted chicken with salsa verde GF

Canterbury beef sirloin with red onion jam and smoked mushrooms GF

SIDES

Roasted baby potatoes with garlic oil and chives V GF

Spring pea risotto with shaved pecorino V GF

CARVERY

Triple smoked local ham and Manuka honey GF

CONDIMENTS

Horseradish crème, garlic aioli, traditional mustard selection, pinot jus V GF

DESSERT BUFFET

Lemon meringue pie V

Chocolate and hazelnut torte V

Served with whipped cream and berry compote V GF

A selection of teas and freshly brewed good origin coffee

51.00 per person

Minimum 20 guests

Local Produce Buffet

Served with a selection of artisan bread

SALADS

Cos lettuce with pickled radish, shaved cucumber, peas, mint and white balsamic dressing V GF

Broccoli, almond, bell pepper and feta salad with macadamia nut dressing V GF

MAINS

Slow cooked lamb shoulder with garlic, lemon and green olive salsa GF

Local chicken with hazelnuts, bacon, soft herbs and grains

SIDES

Roasted root vegetables with extra virgin olive oil and sea salt V GF

Pumpkin risotto with pumpkin seeds and dehydrated olives V GF

CARVERY

Sous vide Canterbury beef sirloin GF

CONDIMENTS

Horseradish crème, garlic aioli, whole grain mustard, pinot jus V GF

DESSERT BUFFET

Petit raspberry lamingtons V

Lemon meringue pie V

Pavlova with passionfruit V

A selection of teas and freshly brewed good origin coffee

57.00 per person

Minimum 20 guests

Buffet with Plated Entrée

Served with a selection of artisan bread

PLATED ENTRÉE (SERVED TO THE TABLE)

Hay smoked chicken panzanella with green olives, cucumber, radish, chives and fava beans

SALADS

Orzo pasta salad with smoked paprika, chives, capers, green olive and Italian parsley V

BBQ lamb fattoush with cucumber, cherry tomatoes and labneh dressing

MAINS

Roasted salmon fillet with sauce verge GF

Canterbury beef sirloin with smokey bacon, Portobello mushrooms and red onion jam GF

SIDES

Roasted root vegetables with extra virgin olive oil and pink sea salt V GF

Potato gratin with leek and gruyere V GF

CARVERY

Hot carved Manuka glazed ham GF

CONDIMENTS

Horseradish crème, garlic aioli, traditional mustard selection, pinot jus V GF

PETIT FOUR DESSERT BUFFET

Petit raspberry lamingtons V

Dark chocolate tartlet V

Lemon meringue pie V

A selection of teas and freshly brewed good origin coffee

68.00 per person

Long Grain Buffet

SALADS

Tofu salad with wombok and wafu dressing V GF

Roast kumara with cashew nuts, nahm jihm and bamboo shoots V GF

MAIN COURSE

Red Thai curry of Angus beef with Thai basil and crispy shallots GF

Nimal's butter chicken with tikka marinated thigh GF

SIDES

Steamed fragrant rice V GF

Gai lan with oyster sauce GF

STATION

Peking duck station

Condiments

Hoisin sauce V

Pickled cucumber V

DESSERT

Gula melaka - sago with palm sugar dressing V

Coconut ice cream V GF

A selection of teas and freshly brewed good origin coffee

68.50 per person

Minimum 20 guests

Luxe Buffet

FROM THE SEA

Smoked Akaroa salmon with blini, crème fraiche and caviar

Poached prawns with tomato emulsion and lemon cheeks GF

OYSTER STATION

A selection of local oysters freshly shucked onto ice GF

Condiments of red wine shallot vinegar, nahm jim, soy sesame, fennel salt, chilli salt, lemons and limes GF

SALADS

Tea smoked chicken, beans, cherry tomatoes, radish, mesclun and basil oil GF

Quinoa and lemon salad with vegetable brunoise and preserved lemon V

MAIN COURSE

Canterbury beef sirloin with Yorkshire puddings, pearl onions and mushrooms

Poached chicken and pea fricassee with orzo pasta

SIDES

Roasted root vegetables with extra virgin olive oil and pink sea salt

Spring pea risotto with shaved pecorino

CARVERY

Hot carved Manuka glazed ham GF

CONDIMENTS

Horseradish crème, garlic aioli, traditional mustard selection, pinot jus

DESSERT

Potted Manuka honey and lavender panna cotta GF

Local fruit plates V GF

A selection of teas and freshly brewed good origin coffee

80.00 per person

Minimum 20 guests

Dinner Buffet Menu Items

SALADS

Shaved savoy cabbage with parmesan, carrot ribbons and white balsamic V GF	5.60
Roasted potato salad with olives, spring onions and whole grain mustard aioli V GF	5.60
Broccoli, almond, bell pepper and feta salad with macadamia nut dressing V GF	5.60
Cos lettuce with pickled radish, shaved cucumber, peas, mint and white balsamic dressing V GF	5.60
Orzo pasta salad with smoked paprika, chives, capers, green olive and italian parsley V GF	5.90
Cous cous salad with currants, almonds, feta, mint and corrinader V	5.90
Quinoa and lemon salad with vegetable brunoise and preserved lemon V GF	6.40
Roasted beetroot salad with kumara, and feta V GF	6.40
Poached chicken and wombok salad with wafu dressing GF	6.70
Tea smoked chicken, beans, cherry tomatoes, radish, mesclun and basil oil GF	7.50
BBQ lamb fattoush with cucumber, cherry tomatoes and labneh dressing	8.50
Tuscan prawn salad with croutons, capers, green olives, red peppers and smoked paprika	9.50

HOT MAINS

Steamed local mussels with tomato, chilli and saffron GF	9.50
Oven roasted chicken with salsa verde, green olives and lemon GF	10.50
Tikka Masala free range chicken with papadams	10.50
Stir fried chicken with chilli, Thai basil and sticky soy	11.00
Plains beef bourguignon with Prebbleton mushrooms and lardons GF	11.00
Red Thai curry of Angus beef with Thai basil and crispy shallots GF	12.00
Potato gnocchi with wild mushroom ragout V	13.00
Local chicken with Spanish olives, smoked paprika and chorizo GF	13.00
Local chicken tagine with green olives, dates, apple, ras el hanout GF	13.00
Free range pork braised with apple cider, fennel and caramelised apples GF	13.00
Roasted salmon fillet with sauce vierge GF	13.00
Canterbury beef sirloin with smokey bacon, Portobello's and red onion jam GF	14.00
Canterbury beef sirloin with Yorkshire puddings, pearl onions and mushrooms	15.00

HOT SIDES

Steamed fragrant basmati rice V GF	2.50
Roasted baby potatoes with garlic oil and chives V GF	3.30
Spring pea risotto with shaved pecorino V GF	5.30
Pumpkin risotto with pumpkin seeds and dehydrated olives V GF	5.30
Roasted root vegetables with extra virgin olive oil and pink sea salt V GF	5.30
Potato gratin with leek and gruyere V GF	6.00

CARVERY

Sous vide Canterbury beef cooked to 60c with horopito rub GF	15.00
Hot carved Manuka glazed ham GF	15.00

CONDIMENTS

Horseradish crème, garlic aioli, traditional mustard selection, pinot jus

CAKES

Please choose two cakes

Chocolate and raspberry torte with Chantilly cream V	5.50
Lemon meringue pie V	5.50
White chocolate cheesecake	5.50
Potted Manuka honey and lavender panna cotta	5.50

BUFFET PETIT FOURS

Please choose three petit fours

Traditional chocolate truffles V	3.20
Hokey pokey ice cream V GF	3.70
Local fruit plates V GF	4.20
Petit raspberry lamingtons V	4.20
Dark chocolate tartlet V	4.20
Lemon meringue pie V	4.80
Petit pavlova V	4.80
Kapiti ice cream selection V GF	4.80

Plated Dinner Menus

Local Dinner Menu

TO THE TABLE

Artisan bread rolls with salted New Zealand butter

ENTREE

BBQ lamb salad with green pea hummus, olives, cherry tomatoes, smoked yoghurt and soft herbs

MAIN

Local happy chicken breast with truffled pommes puree, soft herbs, green olive tapenade and jus GF

Alternating with

Canterbury beef porterhouse with rosti potatoes, jus, wild watercress, onion rings and aioli

SIDES

Steamed seasonal vegetables V GF

Soft leaf salad with white balsamic vinegar V GF

DESSERT

Lemon tart with Chantilly cream, dehydrated raspberries, violets and coulis V

A selection of teas and freshly brewed good origin coffee

66.50 per person

Boutique Dinner Menu

TO THE TABLE

Artisan bread rolls with salted New Zealand Butter

ENTREE

Hay smoked chicken panzanella with green olives, cucumber, radish, chives and fava beans

MAIN

Akaroa salmon with prawn and pancetta Bubble and Squeak and a chive and salmon pearl beurre blanc GF

Alternating with

Canterbury lamb rump with butternut pumpkin risotto, radish, olive confetti and salsa verde GF

SIDES

Steamed seasonal vegetables V GF

Soft leaf salad with white balsamic vinegar V GF

DESSERT

Dark chocolate tarte with honeycomb, coulis, violets and chocolate soil V

A selection of teas and freshly brewed good origin coffee

70.00 per person

V Vegetarian, GF Gluten Free.

All prices are quoted in NZD and are GST exclusive.

Luxe Dinner Menu

TO THE TABLE

Artisan bread rolls with extra virgin olive oil and 10 year aged balsamic

AMUSE

Compressed watermelon with pork belly and yellow fin tuna GF

ENTREE

Sous vide Canterbury lamb with goat curd puree, fava beans, baby leek and salsa verde GF

MAIN

Local beef fillet with pommes Boulanger, wild mushrooms and beef jus GF

Alternating with

Seared smoked salmon with scallop and clam pie, cauliflower puree and wild watercress

SIDES

Steamed seasonal vegetable V GF

Soft leaf salad with white balsamic vinegar V GF

DESSERT

Salted meringues with kiwifruit salad, melon and passionfruit crème V GF

Petit fours

House made chocolate truffles

A selection of teas and freshly brewed good origin coffee

86.00 per person

Plated Dinner Items

Amuse

COLD SET TO THE TABLE

PER PERSON

Clevedon Coast oyster with red nahm jim and green mango salad GF	8.50
King fish Carpaccio with pink grapefruit, Thai herbs, lime and chilli GF	8.50
Wagu beef tataki with yuzu soy gel, spring onions and sushi rice	8.50
Parfait with cherries, cocoa nibs, micro parsley and rye	8.50
Smoked scallop with cauliflower and truffle GF	9.50
Compressed watermelon with pork belly and yellow fin tuna GF	9.50

Entrée

GRAIN AND GRASS FED

PER PERSON

Sous vide pork belly with spicy cucumber salad, coconut, Thai herbs and red nahm jim GF	18.00
Cured beef Carpaccio with smokey eggplant, mozzarella, wild roquette and horseradish aioli	19.00
BBQ lamb salad with green pea hummus, olives, cherry tomatoes, smoked yoghurt and soft herbs	20.00
Smoked juniper cured venison loin with petit truffled potato salad and watercress GF	21.00
Sous vide Canterbury lamb with goats curd puree, fava beans, baby leek and salsa verde GF	23.00

LOCAL CHICKEN

Master stock chicken, wombok, mint and green chilli slaw with wafu dressing	17.00
Poached chicken, artichoke and fennel pithivier with wild roquette, apple and hazelnut salad	18.00
Hay smoked chicken panzanella with green olives, cucumber, radish, chives and fava beans	19.00
Parfait with pear gel, cherries, dried apple and toasted rye	19.00
Peking duck salad with baby ginger, lychees, soft herbs and soya sesame dressing	20.00

FROM THE COAST

Tuscan bread salad with prawns, smoked mussels, cherry tomato and smoked paprika dressing	19.00
Akaroa smoked salmon with blini, citrus salad, smoked beetroot, crème fraiche and soft herbs	20.00
Prawn cocktail with confit prawns, avocado puree, heirloom tomato and tomato emulsion GF	21.00
Soy cured salmon with green chilli bavarois, nahm jim gel, wonton, watermelon and mango	21.00
Tartare of yellow fin tuna with sushi rice, pickled radish and soy jelly GF	23.50
Half dozen finest New Zealand oysters with shallot and red wine, nahm jim, lime and lemon GF	25.50

VEGETARIAN

Roasted pumpkin, tofu and radish salad with toasted sesame dressing and shaved nori V GF	14.80
Potato and ricotta lasagne with wild roquette, pinenuts, currants pear and parmesan V	17.00
White onion, leek, feta and artichoke pithivier with wild watercress, hazelnuts and currants V	17.00
Goat cheese and baby beetroot salad with celery hearts, confit apple and toasted hazelnuts V	18.00

Dinner Mains

The base package for dinner mains is 5.00 and must be included with all plated mains.

The base package includes artisan bread rolls, local butter and side bowls of steamed seasonal vegetables or soft leaf salad with white balsamic vinegar.

LOCAL CHICKEN

PER PERSON

Tunisian spiced chicken breast with pearl cous cous, pickled red onion salad and pomegranate jus	25.00
Local happy chicken breast with pommes puree, soft herbs, green olive tapenade and jus GF	25.50
Chicken breast with porcini risotto, salsa verde, toasted hazelnuts and watercress GF	27.00
Red curry of soy cured duck with lychees, Thai basil, coconut, jasmine rice and chilli	28.50
Local chicken breast with leek and artichoke pithivier, cauliflower puree, sauce perigueux and baby leek	28.50
Sous vide duck breast with confit leg pie, pommes puree and cavolo nero GF	31.00

GRAIN AND GRASS FED

PER PERSON

Slow cooked beef cheek with cauliflower puree, jus, puff pastry and gremolata	24.00
Canterbury lamb rump with butternut pumpkin risotto, radish, olive confetti and salsa verde GF	28.50
Canterbury beef porterhouse with rosti potatoes, bacon, jus, wild watercress and onion rings GF	28.50
Slow cooked pork belly, pickled cucumber, laksa crème, lychees, kaffir lime and jasmine rice	30.00
Local beef fillet with pommes Boulangere, wild mushrooms, onion rings, watercress and beef jus	34.00
Double cut lamb rack with confit shoulder, pommes chevre puree, confit zucchini and dehydrated olive and lavender confetti GF	35.00
350g Beef rib eye served on the bone with skordalia, wild watercress, white onion rings and jus	42.00

FROM THE COAST

PER PERSON

Akaroa salmon petit pois a la Françoise's with rosti potato GF	28.50
Akaroa salmon with prawn and pancetta Bubble and Squeak and a chive and salmon pearl beurre blanc GF	30.00
Kai Moana with sustainable fish, mussels, clams, grilled prawn, cherry tomatoes and fregola	31.00
Sea run sustainable Hapuka fillet with agria rosti, local scallops and sauce verge GF	31.50
Seared smoked salmon with scallop and clam pie, cauliflower puree and wild watercress	33.50

VEGETARIAN

PER PERSON

Roasted vegetable lasagne with Kikorangi béchamel and dehydrated olive V	19.00
Butternut pumpkin risotto with goat cheese beignet and pecorino romano V GF	21.00
Organic vegetable stack with salsa verde and dehydrated olives V GF	21.00
Tarte fine with white onion puree, grilled zucchini, candied cherry tomatoes, goat cheese and dehydrated olives V	24.00
Red onion and cherry tomato tart with shaved grana and wild roquette	24.00

Dessert & Cheese

PLATED DESSERT

PER PERSON

Lemon tart with Chantilly cream, dehydrated raspberries, violets and coulis	13.00
Dark chocolate tarte with honeycomb, coulis, violets and chocolate soil	13.00
Classic tiramisu with pistachio biscotti	13.00
White chocolate cheesecake with shortcake crumble and strawberry crème	13.00
Anise cake with salted caramel, poached pear, liquorice crumble and vanilla bean mascarpone	13.00
Salted meringues with kiwi fruit salad, melon and passion fruit crème	13.00
Orange friand with honeyed ricotta, lavender syrup and orange blossom meringues	13.00
Coconut panna cotta with pineapple and lychee salsa and toasted coconut	13.00

CANAPÉ DESSERT

PER PERSON

House made chocolate truffles	3.00
Dark chocolate mousse cup with griottine cherry	4.20
Lemon meringue pie	4.20
Passionfruit and mango tart	4.20
Classic chocolate tart	4.20
Assorted cupcakes	4.80

CHEF'S SELECTION CHEESE PLATE

Puhoi Triple Cream Brie
 Puhoi Mahurangi Brie
 Windy Peak Gouda
 Served with dehydrated pear, quince paste, fig and walnut loaf and water crackers

14.00 per person

CHEESE SELECTION ITEMS

Please select a minimum of two cheeses from the below cheese menu.
 All cheese courses will be served with dehydrated pear, quince paste, fig and walnut loaf and water crackers.

2 Cheeses 9.50 per person

3 Cheeses 14.00 per person

4 Cheeses 17.00 per person

SOFT CHEESES

Puhoi Triple Cream Brie
 Puhoi Mahurangi Brie
 Puhoi Camembert Log
 Kaipara Washed Rind

BLUE

Puhoi Matkana Soft Blue
 Puhoi Pakiriibeaa Crumbly Blue

HARD

Puhoi Smokey Cheddar
 Windy Peak Gouda
 Puhoi Aged cheddar

School Balls

School Ball Menu One

Mini beef and cheese pies
Sausage rolls with tomato relish
Spring rolls and samosa with sweet chilli [V](#)
Chicken and feta tartlets

15.50 per person

School Ball Menu Two

Bowls of roasted nuts, chips and dips [V](#)
Spinach and feta quiche [V](#)
Spring rolls and samosa with sweet chilli [V](#)
Salt and pepper calamari with miso mayonnaise
Panko crumbed chicken pieces with soy ginger spring onion sauce

17.50 per person

School Ball Menu Three

Bruschetta topped with tomato, basil and feta
Wedges with sour cream and sweet chilli [V](#) [GF](#)
Arancini balls with garlic aioli [V](#)
Pizza with salami, pesto and mozzarella cheese

19.50 per person

School Ball Menu Four

Champagne ham pretzel roll with Dijon mustard, lettuce and cucumber
Tandori chicken skewers – marinated chicken pieces served with cucumber raita
Spinach and feta quiche [V](#)
Middle eastern chickpea and quinoa falafel with smokey yoghurt [V](#) [GF](#)
Petit lemon meringues and truffles

21.50 per person

School Ball - Non Alcoholic Beverage Package One

Non-alcoholic punch

Coca cola
Diet coke
Lemonade
Fanta varieties

Orange juice
Apple juice
Iced water

1 hour	7.00 per person
2 hours	9.00 per person
3 hours	10.50 per person
4 hours	12.00 per person
5 hours	13.50 per person

School Ball - Non Alcoholic Beverage Package Two

Non-alcoholic cocktail

Flamingo (cranberry, pineapple, lemon juice, soda and lime)
Virgin banana colada (banana, coconut cream, pineapple juice)

Coca cola
Diet coke
Lemonade
Fanta varieties

Orange juice
Apple juice
Berry and mango ice tea
Iced water

1 hour	10.50 per person
2 hours	12.00 per person
3 hours	13.50 per person
4 hours	15.00 per person
5 hours	17.50 per person

Corporate Suites

Suite Option One

This is a light meal option and is suggested for shorter shows pre or post dinner period

COLD CANAPÉS

Akaroa smoked salmon blini sandwich with crème fraiche and cucumber

Poached chicken tart with avocado puree, chipotle and chilli salt

ROLLS

Poached chicken pretzel rolls with garlic aioli and watercress

HOT CANAPÉS

Pea, mint and potato croquette with parmesan aioli

Salmon and prawn cake with kaffir lime, chilli and nuoc cham

Chicken and pistachio sausage rolls with tomato relish

CHEESE BOARD

Hand selected Kapiti cheese board with walnut loaf, crackers, quince paste and dried pear

28.00 per person

Suite Option Two

This is an ideal networking menu option. More substantial than Option One but it does not constitute a full meal.

COLD CANAPÉS

Akaroa smoked salmon blini sandwich with crème fraiche and cucumber

Poached chicken tart with avocado puree, chipotle and chilli salt

Pea, mint and potato croquette with parmesan aioli

ROLLS

Poached chicken pretzel rolls with garlic aioli and watercress

ANTIPASTO

Italian style salami selection, smoked chicken and ham

Marinated Kalamata olives with feta, hummus, dolmades, pickles and ciabatta

HOT CANAPÉS

Pumpkin arancini with garlic aioli

Salmon and prawn cake with kaffir lime, chilli and nuoc cham

Panko crumbed chicken with soy, ginger spring onion sauce

CHEESE BOARD

Hand selected Kapiti cheese board with walnut loaf, crackers, quince paste and dried pear

45.00 per person

Suite Option Three

Ideal for a more formal environment these meals are served individually plated.

TO START

Artisan bread selection with extra virgin olive oil, white balsamic and hand selected olives

MAIN COURSE

Canterbury beef porterhouse with rosti potatoes, bacon, jus, wild watercress and onion rings

SALAD

Shaved savoy cabbage with pecorino romano, air dried prosciutto, spring onion and white balsamic dressing

CHEESE COURSE

Hand selected Kapiti cheese board with walnut loaf, crackers, quince paste and dried pear

45.00 per person

Suite Option Four

Ideal for a more formal environment these meals are served individually plated.

TO START

Artisan bread selection with extra virgin olive oil, white balsamic and hand selected olives

PLATED MAIN COURSE

Local chicken breast with truffled pommes puree, asparagus, aioli and jus gras

SALAD

Shaved savoy cabbage with pecorino romano, air dried prosciutto, spring onion and white balsamic dressing

DESSERT

Petit lemon meringue pies

Dark chocolate and gold leaf

45.00 per person

Suite Option Five - Buffet

TO START

Artisan bread selection with extra virgin olive oil, white balsamic and hand selected olives

ENTRÉE

Local rare breed prosciutto with truffle aioli and grissini

Smoked Akaroa salmon with blini, crème fraiche, soft herbs and smoked salmon pearls

MAIN

Slow roast beef sirloin with button mushrooms, chives and lardons ragout

Akaroa Salmon with sauce vierge and lemon wedges

Kumara and red onion salad with tomato vinaigrette

CHEESE BOARD

Hand selected Kapiti cheese board with walnut loaf, crackers, quince paste and dried pear

FRUIT

Sliced fresh seasonal fruit

55.00 per person

Suite Option Six - Buffet

TO START

Artisan bread selection with extra virgin olive oil, white balsamic and hand selected olives

Local rare breed prosciutto with truffle aioli and Phillipa's frisée

Smoked Akaroa salmon with blini, crème fraiche, soft herbs and smoked salmon pearls

ENTRÉE

BBQ lamb fattoush with green olives, cherry tomatoes, soft herbs and labne

MAIN

Nimal's butter chicken, tikka marinated chicken thigh with almond and chilli sauce

Plains beef bourguignon with Prebbleton mushrooms, lardons and roasted potatoes

SIDES

Shaved savoy cabbage with parmesan, carrot ribbons and white balsamic

Steamed fragrant basmati rice

CHEESE BOARD

Hand selected Kapiti cheese board with walnut loaf, crackers, quince paste and dried pear

FRUIT

Sliced fresh seasonal fruit

55.00 per person

Beverages

Whether it be a casual cocktail party amongst friends or a formal dinner we have created a beverage menu that we believe caters to all your needs.

We have encompassed a variety of beers and local wines from our region to complement your event along with several international blends.

Wine

CHAMPAGNE

Mumm Cordon Rouge 115.00

METHODE TRADITIONELLE

Jacobs Creek Chardonnay Pinot 33.00

Brancott Estate Brut Cuvée 39.00

Deutz Marlborough Cuvée 55.00

Flight Sparkling 36.00

CHARDONNAY

Montana Winemakers Series Chardonnay 39.00

Boundary Tuki Tuki Chardonnay 40.00

Brancott Letter Series 'O' Chardonnay 64.00

Stoneleigh Chardonnay 45.00

Church Road Chardonnay 47.50

Church Road Grand Reserve Chardonnay 83.00

SAUVIGNON BLANC

Montana Winemakers Series 39.00

Camshorn Waipara 44.00

Brancott Estate Living Land 45.00

Boundary Rapaura Road 39.00

Triplebank Awatere 48.00

Brancott Estate Letter Series 'B' 64.00

Stoneleigh Rapaura Series 55.00

Flight 36.00

AROMATICS

Montana Winemakers Series Pinot Gris 39.00

Camshorn Classic Riesling 47.00

Camshorn Waipara Pinot Gris 47.00

Stoneleigh Latitude Rose 51.00

Brancott Flight Pinot Gris 36.00

Brancott Flight Riesling 36.00

PINOT NOIR

Montana Winemakers Series Pinot Noir 39.00

Stoneleigh Latitude Pinot Noir 48.00

Camshorn Waipara Pinot Noir 54.00

The Last Shepherd 65.00

Brancott Estate Letter Series 'T' Pinot Noir 77.00

CABERNET, MERLOT & BLEND

Montana Winemakers Series Merlot Cabernet 39.00

Brancott Estate Reserve Merlot 48.00

Church Road Cuvée Series Cabernet Sauvignon 57.00

Church Road Reserve Cabernet Merlot 87.00

St Hugo Cabernet Sauvignon 145.50

SYRAH & SHIRAZ

Boundary Lake Road Syrah 43.00

Couper's Shed Syrah 43.00

Jacobs Creek Double Barrel Shiraz 51.00

Church Road Grand Reserve Syrah 65.00

Beer & cider

Speight's Gold Medal Ale	7.00
Steinlager Pure	8.00
Stella Artois	8.00
Corona	9.00
Steinlager Mid	6.00
Speights Cider	7.50

Spirits

Standard (double nip)	10.00
De Luxe	12.00
Liqueurs	12.00

Ready to drink

Coruba & Cola	330ml	9.50
Gordon's Gin & Tonic	275ml	9.50
Smirnoff Ice	335ml	9.50
McKenna and Cola	330ml	9.50

Soft drinks and juice

Soft Drinks	400ml	4.50
Pump water	400ml	4.50
Lift Plus (can)	250ml	4.80
Powerade	750ml	7.50

Schweppes Ginger Beer	350ml	5.50
Schweppes Lemon Lime & Bitters	350ml	5.50
Allganics Juice Range	330ml	5.00

Freshly squeezed juice (Orange, Feijoa, Berry, Spirulina)	350ml	6.00
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Orange Juice	Per litre	12.00
Apple Juice	Per litre	12.00
Cranberry Juice	Per litre	12.00
Sparkling Grape Juice	750ml	15.50
Sparkling Apple Juice	750ml	15.50

Reserve Beverages

The Reserve Menu below has been put together to offer you and your guests a touch of decadence over and above our standard offerings.

When selecting from this range there is a minimum order and charge of 2 cases per item. Please note that for any additional cases opened over and above the initial 2 cases, you incur a charge for the full case.

WINE CASES

* 6 bottles per case of wine

CHAMPAGNE

Perrier Jouet Belle Epoque 425.00

METHODE TRADITIONELLE

Deutz Marlborough 'Prestige' Cuvée 85.00

CHARDONNAY

Church Road McDonald Series Chardonnay 65.00

Stoneleigh Rapaura Series Chardonnay 55.00

SAUVIGNON BLANC

BE 'Chosen Rows' Sauvignon Blanc 67.00

Couper's Shed Sauvignon Blanc 45.00

Wild Valley Sauvignon Blanc 48.00

PINOT NOIR

Campo Viejo Tempranillo 61.00

CABERNET, MERLOT AND BLEND

Church Rd Mc Donald Series
Cabernet Sauvignon 59.00

Church Road Grand Reserve
Cabernet Merlot 87.00

Johann Shiraz Cabernet 145.00

SYRAH AND SHIRAZ

Church Road Grand Reserve Syrah 65.00

George Wyndham Founders Reserve
Shiraz 56.00

Centenary Hill Shiraz 88.00

BEER & CIDER CASES

* 24 bottles per case of beer

*15 bottles per case of cider

BEER

Tuatara Range 11.00

Ardennes

Porter

Hefe

IPA

Pilsner

Hoegaarden 13.50

CIDER

Rekorderling Range 12.00

Strawberry Lime

Elderflower Lime

Passiofruit Lime

Lemon Lime

Beverage Packages

All beverage packages include the following products:

- Steinlager Pure
- Steinlager Mid
- Speight's Gold Medal Ale
- Orange Juice
- Soft Drink Selection

BEVERAGE PACKAGE A

Choose three wines from the following list:

- Jacobs Creek Chardonnay Pinot Noir
- Brancott Flight Sparkling
- Boundary Tuki Tuki Chardonnay
- Montana Winemakers Series Chardonnay
- Boundary Rapaura Road Sauvignon Blanc
- Brancott Flight Sauvignon Blanc
- Montana Winemakers Series Sauvignon Blanc
- Brancott Flight Riesling
- Montana Winemakers Series Pinot Gris
- Brancott Flight Pinot Gris
- Montana Winemakers Series Pinot Noir
- Montana Winemakers Series Merlot Cabernet

1 hour	25.00 per person
2 hours	30.00 per person
3 hours	38.00 per person
4 hours	42.00 per person
5 hours	48.00 per person

BEVERAGE PACKAGE B

Choose four wines from the following list:

- Jacobs Creek Chardonnay Pinot Noir
- Brancott Estate Brut Cuvee
- Brancott Flight Sparkling
- Brancott Letter Series 'O' Chardonnay
- Stoneleigh Chardonnay
- Brancott Flight Sauvignn Blanc
- Triplebank Awatere Sauvignon Blanc
- Camshorn Waipara Sauvignon Blanc
- Brancott Estate Letter Series 'B' Sauvignon Blanc
- Camshorn Classic Riesling
- Brancott Flight Riesling
- Camshorn Waipara Pinot Gris
- Stoneleigh Latitude Pinot Noir
- Camshorn Waipara Pinot Noir
- Brancott Estate Reserve Merlot
- Boundary Lake Road Syrah
- Couper's Shed Syrah

1 hour	28.00 per person
2 hours	33.00 per person
3 hours	42.00 per person
4 hours	47.00 per person
5 hours	52.00 per person

BEVERAGE PACKAGE C

Choose four wines from the following list:

- Deutz Marlborough Cuvée
- Church Road Chardonnay
- Stoneleigh Rapaura Series Sauvignon Blanc
- Brancott Flight Sauvignon Blanc
- The Last Shepherd Pinot Noir
- Church Road Cabernet Merlot
- Camshorn Classic Riesling
- Brancott Flight Riesling
- Camshorn Waipara Pinot Gris
- Brancott Flight Pinot Gris

1 hour	33.50 per person
2 hours	39.00 per person
3 hours	48.00 per person
4 hours	52.50 per person
5 hours	57.50 per person

RETAIL CASH BAR

A cash bar can be a great addition to your event.

A minimum spend is required to meet set up, labour costs and cleaning. When the minimum spend is reached through counter sales the charge is waived.

To ensure that this is a viable option to both you and Vbase, a minimum two-hour opening is required.

Please allow one bar per 200 customers. A bar consists of one till and two staff members.

Minimum Charge Per Bar

First 2 hours \$280.00

Per hour thereafter/or part thereof
\$110.00 per hour

Glossary

Arancini Fried rice balls coated with breadcrumbs

Aromates de legumes Beans and lentils seasoned with fragrant herbs / leaves

Béchamel A white sauce of milk and roux

Beignet A small piece of seafood, vegetables or goats cheese covered in batter then deep fried

Beurre blanc Butter and wine sauce

Blini A small pancake made with yeast and buckwheat flour

Boulangier Baker to prepare and bake bread

Brunoise A basic knife cut measuring 1/8" x 1/8" x 1/8"

Calvo nero Italian black cabbage

Chat Baby potatoes

Chevre Goats milk cheese

Colcannon Traditional Irish dish consisting of mashed potatoes mixed with kale or cabbage

Cornichons Small pickled cucumbers or gherkins

Crème Fraiche Soured cream containing about 28% butterfat

Empanada Latin American pastries filled with either seafood, meat, cheese or vegetables.

En croute Wrapped in pastry and baked

Fattoush Bread salad made from toasted or fried pieces of pita bread combined with mixed greens and other vegetables

Fine delicate

Fricassee Meat or chicken pieces in thick white sauce

Grana Hard mature cheese from Italy

Gremolata A chopped herb condiment made with lemon zest, garlic and parsley

Gribiche Mayonnaise style cold egg sauce

Griottine A type of Morello cherry steeped in liqueur

Grissini Pencil sized sticks of crisp, dry bread

Gula malaka (Coconut) Palm Sugar

Jus gras Lightly reduced stock

Labneh Greek yogurt which has been strained in a cloth to remove the whey

Lardons Small pieces of fat used to add a rich salty flavor to foods.

Lyonnaise Dish of sliced pan fried potatoes and thinly sliced onions, sautéed in butter with parsley

Mushrooms a la Grecque Cooked with vinegar, olive oil, coriander and other seasonings then allowed to marinate and served cool

Naan Tandoor baked, unleavened Indian bread

Nahn jim Thai dipping sauce. Combination of Thai fish sauce, lime juice, palm sugar, chillies, garlic and coriander

Pecorino Italian sheep's cheese

Pedro ximineza Name of a white grape variety grown in certain parts of Spain and used in sherry

Pois a la Francoise's Onions, bacon, lettuce and fresh peas cooked in butter

Pommes Potatoes

Remoulade Cold sauce made with mayonnaise and herbs, chopped pickles, capers, mustard, parsley etc

Romano Sharp tasting Italian cheese

similar to Parmesan

Sauternes French sweet wine

Skordalia Potato and garlic mash / dip

Sous vide Food cooked in sealed airtight plastic bags in a water bath for a long time

Sui mai Chinese dumplings

Tempeh Traditional soy product

Vierge French sauce made from olive oil, lemon juice, chopped tomato and basil

Vichyssoise Thick soup of pureed leeks, onions, potatoes, cream and chicken stock

Wafu Japanese vinaigrette

Wambok Chinese cabbage

Yuzu Japanese citrus fruit