

Canapés

When your eyes want to taste a little bit of everything that passes, canapés offer the ideal solution for stand-up events.

When alcohol is being served, so must food. Your Vbase Event Planner can advise the amount of food needed for your event but as a guide at least four canapés per person per hour are needed.

Selections are designed for 2 hours of canapé service.

If your function is longer than this, you must add two additional canapés from the a la carte menu per half hour.

Minimum 30 guests.

Party selection

FROM THE GARDEN

Jalapeno and queso croquettes with chipotle salsa V

FROM THE COAST

Tempura prawns with nahm jihm, fried chilli and lime

FROM THE PLAINS

Sticky beef short rib wonton with XO chilli soy

LOCAL CHICKEN

Fired cracker chicken and pistachio kofta with preserved lemon yoghurt and dukkah

BOWL DISHES

Sustainable blue cod tacos with green slaw, chipotle aioli and lime

24-Hour smoked pork, deep fried, green chilli verde, young peanuts, spring onion and chilli GF

36.00 per person

Classic selection

FROM THE GARDEN

Cauliflower, parmesan, gruyere and watercress arancini with wild onion aioli V GF

FROM THE COAST

Salt and pepper calamari with fennel seed and lemon remoulade GF

Smoked salmon blini sandwich with lemon and dill crème fraiche

FROM THE PLAINS

Seared plains beef on rye with horseradish aioli and cornichons

LOCAL CHICKEN

Chipotle fried chicken with green chilli verde GF

Bang Bang chicken tart with soy chicken, chilli, peanuts, coriander and spring onion

23.00 per person

Boutique selection

FROM THE GARDEN

Wild mushroom, goats curd and walnut tart V

FROM THE COAST

White miso salmon and prawn cake with panko crumbs and fire water

Oyster farmers choice oyster with red wine shallot vinegar and lemon cheeks GF

FROM THE PLAINS

Seared venison with kimchi puree and seasoned rice

Sticky beef short rib wonton with XO chilli soy

LOCAL CHICKEN

Peking duck pancake with pickled cucumber and Hoisin sauce

29.00 per person

Canapé items

At least four canapés are needed per person per hour of service. For each additional half hour, add two canapés.

Minimum 30 guests.

FROM THE GARDEN	PER ITEM
Jalapeno and queso croquettes with chipotle salsa	V 3.40
Spring rolls with nahm jihm and spicy salt	V 3.40
Truffle mac'n'cheese croquette with truffle aioli	V 3.50
Organic butternut arancini with roast garlic cream	V 3.80
Cauliflower, parmesan, gruyere and watercress arancini with wild onion aioli	V 3.90
Smoked eggplant, tofu and red curry wonton with tamari vinegar	V 4.30
Wild mushroom, goats curd and walnut tart	V 4.80

FROM THE COAST	PER ITEM
Salt and pepper calamari with fennel seed and lemon remoulade	GF 3.40
Tempura prawns with nahm jihm, fried chilli and lime	4.20
'Kai moana' wontons - smoked fish, mussels and pipis with Kaitaia fire mayonnaise and lemon cheeks	4.40
Smoked salmon blini sandwich with lemon and dill crème fraiche	5.00
White miso salmon and prawn cake with panko crumbs and fire water	5.00
Oyster farmers choice oyster with red wine shallot vinegar and lemon cheeks	GF 5.30
Soda batter sustainable blue cod slider with rough cut tartare and watercress	6.00

FROM THE PLAINS	PER ITEM
Pork and chive dumpling with ginger, spring onion, black vinegar and soy salsa	3.30
Petit beef and ale pies with tomato relish	3.30
Seared plains beef on rye with horseradish aioli and cornichons	3.30
Sticky beef short rib wonton with XO chilli soy	4.40
Seared plains beef with goat cheese puree and dehydrated olive	4.50
Seared venison with kimchi puree and seasoned rice	GF 5.00
Ashburton beef slider with pretzel rolls, truffle aioli, onion jam and gruyere	5.50

LOCAL CHICKEN	PER ITEM
Chipotle fried chicken with green chilli verde	GF 3.40
Fire cracker chicken and pistachio kofta with preserved lemon yoghurt and dukkah	GF 3.50
Lemongrass chicken dumpling with sesame, spring onion and chilli XO mayonnaise	3.60
Bang Bang chicken tart with soy chicken, chilli, peanuts, coriander and spring onion	5.00
Duck confit tarts with parfait, sour apple and cinnamon salt	5.30
Peking duck pancake with pickled cucumber and Hoisin sauce	5.40
Mini chicken slider with chipotle aioli, slaw and jalapenos	5.50

End of the night

These canapés are perfect for the end of the night when you're feeling a little bit peckish. We suggest two items per person

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
Simple pork sausage rolls	3.00
Wedges with sour cream and chili	4.50

Bowl dishes

Bowl dishes are plated in biodegradable sugarcane bowls and tray served to guests.

Two bowls per person equals a small meal and three is the equivalent of a large meal.

	Per item
Sustainable blue cod tacos with green slaw, chipotle aioli and lime	9.00
Bang Bang chicken salad with chilli, cucumber, caramel peanuts and crispy bits	GF 9.00
Local chicken tagine with green olives, dates, apple, ras el hanout and pearl couscous	GF 11.00
24-Hour smoked pork, deep fried, green chilli verde, young peanuts, spring onion and chilli	GF 11.00
Soy cured smoked salmon with green mango salad, nahm jihm and soft herbs	GF 13.00
Green pea risotto with hazelnut, feta, black olive and wild roquette	V GF 9.00
Rendang beef cheek curry with coconut, jasmine rice and kaffir lime and cucumber salad	GF 11.00

Cocktail stations

For a bit of theatre add a station or two to your event.

OYSTER STATION

A selection of local oysters, freshly shucked onto ice
Condiments of red wine shallot vinegar, nahm jihm,
soy sesame, fennel salt, chilli salt, lemons and limes GF

17.00 per person

Minimum 30 guests

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

Minimum 30 guests.

SMOKED AKAROA SALMON BLINI STATIONS

Freshly made blini with sliced smoked salmon
and traditional condiments
Condiments include crème fraiche, smoked salmon roe,
sauce gribiche

21.00 per person

Minimum 30 guests

CHEF'S SELECTION CHEESE STATION

Triple cream brie, Mongers selection blue,
rosemary feta and aged cheddar V
Lavosh, water crackers and fig loaf
Fruit gel

18.00 per person

Minimum 30 guests

MANUKA SMOKED HAM

Glazed, smoked and studded ham carved in the
room and served with dusted bap rolls, aioli, dijon
and wholegrain

15.00 per person

Minimum 30 guests

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 be shared at the tables.

Artisan breads and dips

DIPS

Hummus with za'atar and black olives, smoked ricotta, chilli and thyme marinated olives V GF

BREAD

Caraway rye loaf and sliced ciabatta V

8.00 per person

Minimum 30 guests

Fresh shucked oysters

OYSTER

Freshly shucked farmers select oysters GF

CONDIMENTS

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

14.00 per person

Minimum 30 guests

Local platter

FROM THE GARDEN

Chilli and thyme marinated olives, smoked ricotta, rosemary feta, V GF

FROM THE PLAINS

Salami, smoked ham and chorizo GF

BREAD

Caraway rye loaf and sliced ciabatta V

15.00 per person

Minimum 30 guests

Salmon blini

FROM THE COAST

Native beech smoked sea run salmon with dill, chives, capers, lemon and pickled red onions

FROM THE PROVIDOR

Blini, pumpernickel and crème fraiche

21.00 per person

Minimum 30 guests

Cheese platter

CHEESE

Triple cream brie, Mongers Selection wash blue, rosemary feta and aged cheddar V GF

CRACKERS

Lavosh, water crackers and fig loaf V

CONDIMENTS

Fruit gel and pickles V GF

14.00 per person

Minimum 30 guests