

Small day events

Small groups with big ideas.
This is the catering for you.

These menus are pre-set per weekday and as such, cannot be altered. If your event includes weekends, your Event Planner will work with you to find an appropriate option from these menus.

Dietary requirements not already covered in the menus can of course be catered for by notifying your Event Planner.

Minimum 10 people.

Monday

Morning tea

Sweet seasonal fruit muffin
Selection of specialty teas
and freshly ground plunger coffee

9.00 per person

Lunch buffet

Served with a selection of artisan breads with salted New Zealand butter V

SALAD

Green pea, edamame, bean and broccoli panzanella with pickled white onions, feta and sesame V

Roasted potato salad with caramelised onion jam, spring onions and whole grain mustard aioli V GF

PETIT ROLLS

Power smoked brisket with house made BBQ sauce, pickled red onions and slaw

Fried chicken pretzel roll with jalapenos, soured cream dressing, cos and pickles

DESSERT

Market selection fruit platters V GF

Traditional chocolate truffles V

Selection of specialty teas
and freshly ground plunger coffee

29.50 per person

Afternoon tea

Petit savouries with mini pies,
mini quiche and petit sausage rolls

Selection of specialty teas
and freshly ground plunger coffee

9.00 per person

Tuesday

Morning tea

Savoury scone with local butter
Selection of specialty teas
and freshly ground plunger coffee

9.00 per person

Lunch buffet

Served with a selection of artisan breads with salted
New Zealand butter V

SALAD

Orecchiette pasta salad with pine nuts,
lardons, kale, peas, shaved parmesan and feta
Shaved savoy cabbage with parmesan, cucumber,
chilli, carrot ribbons and white balsamic V GF

PETIT ROLLS

Crispy pork, slaw and sriracha mayonnaise pretzel roll
Chicken, iceberg lettuce, prawn and
mayonnaise butter milk bap

DESSERT

Market selection fruit platters V GF
Lemon meringue pie V
Selection of specialty teas
and freshly ground plunger coffee

29.50 per person

Afternoon tea

Spinach, smoked potato and ricotta quiche V
Selection of specialty teas
and freshly ground plunger coffee

9.00 per person

Wednesday

Morning tea

Sweet seasonal fruit muffin V
Selection of specialty teas
and freshly ground plunger coffee

9.00 per person

Lunch buffet

Served with a selection of artisan breads with salted
New Zealand butter V

SALAD

Pearl couscous salad with currants, almonds,
feta, mint, spring onion and coriander V
Lentil tabbouleh with soft herbs, tomatoes,
cucumber, za'atar, smoked yoghurt and dried olives GF

PETIT ROLLS

Free form olive roll with spiced chicken kofta
with chilli, ras el hanout and smoky yoghurt GF
Olive roll with roast pumpkin, olive,
feta and harissa mayonnaise V

DESSERT

Market selection fruit platters V GF
Chocolate truffles V
Selection of specialty teas
and freshly ground plunger coffee

29.50 per person

Afternoon tea

Petit savouries with mini pies,
mini quiche and petit sausage rolls
Selection of specialty teas
and freshly ground plunger coffee

9.00 per person

Thursday

Morning tea

Savoury scone with local butter
Selection of specialty teas
and freshly ground plunger coffee

9.00 per person

Lunch buffet

Served with a selection of artisan breads with salted
New Zealand butter V

SALAD

Roast chicken panzanella with toasted ciabatta, bitter
leaves, tomatoes, capers, black olives and parmesan
Shaved savoy cabbage with parmesan, cucumber,
chilli, carrot ribbons and white balsamic

HOT MAINS

Power smoked brisket with house made BBQ sauce,
pickled red onions and slaw
Crispy pork, slaw and siracha mayonnaise pretzel roll

DESSERT

Market selection fruit platters V GF
Coconut and passionfruit friands V GF
Selection of specialty teas
and freshly ground plunger coffee

29.50 per person

Afternoon tea

Spinach, smoked potato and ricotta quiche V
Selection of specialty teas
and freshly ground plunger coffee

9.00 per person

Friday

Morning tea

Sweet seasonal fruit muffin V
Selection of specialty teas
and freshly ground plunger coffee

9.00 per person

Lunch buffet

Served with a selection of artisan breads with salted
New Zealand butter V

SALAD

Poached chicken and wombok salad
with mint, coriander, spring onion and wafu dressing GF
Sprouting super salad with wild rice, sprouts, tamari
seeds, edamame, roast carrots and ponzu soy vinegar

HOT MAINS

Crispy pork, slaw and sriracha mayonnaise pretzel roll
Corn fritters with chipotle mayonnaise
and jalapeno relish V

DESSERT

Market selection fruit platters V GF
Chocolate truffles V
Selection of specialty teas
and freshly ground plunger coffee

29.50 per person

Afternoon tea

Petit savouries with mini pies,
mini quiche and petit sausage rolls
Selection of specialty teas
and freshly ground plunger coffee

9.00 per person

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"

Cavolo 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

Kai moana Maori term for food from the sea, including fish, shellfish, and sea plants

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

Lardons Small pieces of bacon used to add a rich salty flavour 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

Siu mai Chinese dumplings

Tempeh Traditional Indonesian 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

If we've missed anything on this that doesn't quite make sense, please just ask us!