

# VBASE EVENT CATERING



Make life  
more eventful.

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# Standing breakfasts

Some say to start the day with a smile, but we all know a good healthy kickstart is just as important for great day events.

## Ready to go package

### SWEET

Danish with candied pistachios, rosewater and rata honey V

Cassia spiced banana bread made with raw honey and pistachio butter V

### SAVOURY

Smoked ham, scrambled egg and truffle aioli pretzel roll

Petit smoked salmon bagel with caper, red onion and lemon crème fraiche

### BEVERAGES

Chilled orange juice

A selection of specialty teas and freshly ground plunger coffee

**24.00 per person**

Minimum 30 guests

## Build your own

We suggest a minimum of two to three food items for each person for a light breakfast, plus drinks.

This option can be served from a buffet, or be placed in the middle of each table.

Minimum 30 guests.

### 1. Choose a couple of these

SWEET	PER ITEM
Danish with candied pistachios, rosewater and rata honey	V 4.50
Whole grain croissants with whipped hazelnut butter and plum jam	V 4.50
Blackboy peach and vanilla bean muffin	V 4.70
Market selection fruit platters	V GF 5.00
Cassia spiced banana bread made with raw honey and pistachio butter	V 5.00
Coconut, chia, lychee and goji with pollen and rosewater syrup	V GF 5.70
Whole fruit	1.50

### 2. Add a couple of these

SAVOURY	
Spinach, smoked potato and ricotta quiche	V 4.50
Roast pumpkin, feta, wild watercress and free range egg frittata	V GF 4.50
Smoked ham, scrambled egg and truffle aioli pretzel roll	5.00
Petit smoked salmon bagel with caper, red onion and lemon crème fraiche	6.00

### 3. Finish with some tea and coffee, or maybe a juice or smoothie?

Selection of specialty teas and freshly ground plunger coffee	4.50
Chilled juice of your choice (orange, apple, grapefruit or tomato)	per litre 12.00
Banana milkshake with toasted oatmeal, yoghurt and cinnamon	V GF 7.00
Turmeric, almond, kefir and chia seed smoothie	V GF 7.50
Coconut, cayenne, lemon and acai water	V GF 7.50
Beetroot, ginger and carrot juice	V GF 7.50

## Plated breakfasts

Individually plated and served to each person, these breakfast options are ideal for sit down events – especially those that start at birdsong.

### Ready to go package

#### PRE-SET

Danish with candied pistachios, rosewater and rata honey V

#### MAIN COURSE

Scrambled free range eggs with potato hash, grilled ciabatta, smoked mushrooms, wild watercress, butcher's choice sausage and bacon

Selection of specialty teas and freshly ground plunger coffee

#### 32.00 per person

Minimum 30 guests

### Build your own

We suggest a minimum of two to three food items for each person for a light breakfast, plus drinks.

This option can be served from a buffet, or be placed in the middle of each table.

Minimum 30 guests.

#### LOOKING FOR AN UPGRADE?

Select two of the 'Served Plates' and serve alternately to your guests for an additional 4.00 per person.

#### 1. Pick at least one of these

PRE-SET	PER ITEM
Danish with candied pistachios, rosewater and rata honey	V 4.50
Whole grain croissants with whipped hazelnut butter and plum jam	V 4.50
Market selection fruit platters	V GF 5.00
Cassia spiced banana bread made with raw honey and pistachio butter	V 5.00
Chia seed and coconut with lychee, goji and pistachio	V GF 5.70

#### 2. Then one of these

##### SERVED PLATES

Waffles with poached rhubarb, pistachios, salted caramel and Blackboy plum crème	V 20.00
Grilled olive loaf with sage mascarpone, scrambled eggs, smoked mushrooms and chives	V 21.00
Scrambled free range eggs with potato hash, grilled ciabatta, smoked mushrooms, wild watercress, butcher's choice sausage and bacon	25.00
Toasted bagel with hot smoked salmon, chive scrambled egg, avocado salsa and wild watercress	26.00

#### 3. Finish with some tea and coffee, or maybe a juice or smoothie?

Selection of specialty teas and freshly ground plunger coffee	4.50
Chilled juice of your choice (orange, apple, grapefruit or tomato)	per litre 12.00
Banana milkshake with toasted oatmeal yoghurt and cinnamon	V GF 7.00
Turmeric, almond, kefir and chia seed smoothie	V GF 7.50
Coconut, cayenne, lemon and acai water	V GF 7.50
Beetroot, ginger and carrot juice	V GF 7.50

## Buffet breakfasts

A tasty display of breakfast goodness. Our buffet options are perfect when you want the variety of life.

### Ready to go full buffet

This breakfast is served entirely on a buffet - guests are invited up by table to select their food.

#### CONTINENTAL

Bakery Selection

Danish, bagels and whole grain loaf V

Rata honey and plum jam V GF

Seeded granola with poached rhubarb, rata honey and bio dynamic yoghurt V

Vanilla bean yoghurt with whole and trim milk V GF

Poached peaches with vanilla, honey and cinnamon V GF

#### COOKED

Grilled ciabatta loaf V

Scrambled eggs with wild onion oil and chives V GF

Red russet with garlic and rosemary V GF

Slow roasted tomatoes and thyme V GF

Garlic roast baked mushrooms V GF

Dry cured bacon rashers GF

Butchers choice sausages

#### BEVERAGES

Chilled juice of your choice (orange, apple, grapefruit or tomato) and selection of specialty teas and freshly ground plunger coffee

**36.50 per person**

Minimum 30 guests

### Ready to go semi buffet

With the exception of the 'Pre-Set' items, this breakfast is served on a buffet - guests are invited up by table to select their food.

#### PRE-SET ON THE TABLE

Market selection fruit plates V GF

Danish with candied pistachios, rosewater and rata honey V

#### COOKED

Grilled ciabatta loaf

Scrambled eggs with wild onion oil and chives V GF

Red russet with garlic and rosemary V GF

Slow roasted tomatoes and thyme V GF

Garlic roast baked mushrooms V GF

Dry cured bacon rashers GF

Butchers choice sausages

#### BEVERAGES

Chilled juice of your choice (orange, apple, grapefruit or tomato) and selection of specialty teas and freshly ground plunger coffee

**37.50 per person**

Minimum 30 guests

## Build your own

A minimum of four food items, plus beverages are required. Minimum 30 guests

### 1. Pick at least four of these

EGGS	PER ITEM
Scrambled eggs with wild onion oil and chives	V GF 4.20
Chermoula baked eggs with smoked paprika, tomatoes, red onions and soft herbs	V GF 6.00
POTATOES	PER ITEM
Hash browns	V GF 3.50
Red russet with garlic and rosemary	V GF 5.00
VEGETABLES	PER ITEM
Smoked mushrooms	V GF 6.00
Roasted tomatoes with haricots, smoked paprika, wild onions and soft herbs	V GF 5.00
MEATS	PER ITEM
Dry cured bacon rashers	GF 6.00
Butchers choice sausage	6.50
Spiced chorizo sausage	8.00

### 2. Any cold food?

CONTINENTAL	PER ITEM
Danish, bagels and whole grain loaf	V 5.50
Rata honey and plum jam	V GF 1.50
Seeded granola with poached rhubarb, rata honey and bio dynamic yoghurt	V 3.50
Vanilla bean yoghurt with whole and trim milk	V GF 2.00
Poached peaches with vanilla, honey and cinnamon	V GF 2.50
Whole grain croissants	V 3.00

### 3. Add some tea and coffee

A selection of speciality teas and freshly ground plunger coffee	4.50
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### 4. How about some juice/smoothies?

#### BEVERAGES

Chilled juice of your choice (orange, apple, grapefruit or tomato)	per litre 12.00
Selection of specialty teas and freshly ground plunger coffee	4.50
Banana milkshake with toasted oatmeal, yoghurt and cinnamon 400ml	V GF 7.00
Turmeric, almond, kefir and chia seed smoothie 400ml	V GF 7.50
Coconut, cayenne, lemon and acai water 400ml	V GF 7.50
Beetroot, ginger and carrot juice 400ml	V GF 7.50

## Day meetings and conferences

You've got your notes, your agenda and your speakers lined up. And we've got your menu packages sorted.

These menus are a substantial meal option however they are all served on buffets and designed to be able to be eaten standing up, so your guests can continue networking.

### Ready to go one

#### Morning tea

A selection of specialty teas and freshly ground plunger coffee

#### Lunch buffet

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

#### SALADS

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

Orecchiette pasta salad with pine nuts, lardons, kale, peas, shaved parmesan and feta

#### MAIN COURSE

Roast chicken breast with parsnip puree, crispy skin, hazelnuts and dehydrated olives GF

#### SIDES

Roasted baby potatoes with garlic oil and chives V GF

#### DESSERT

Coconut and passionfruit friands V

A selection of specialty teas and freshly ground plunger coffee

#### Afternoon tea

Free range pork and wild thyme sausage rolls with green tomato relish

A selection of specialty teas and freshly ground plunger coffee

#### 52.00 per person

Minimum 30 guests

#### UPGRADE OPTIONS

Arrival tea and coffee 4.50 per person



Looking for a smoothie or extra food option?  
Add from the Morning and Afternoon Tea Menu

## Ready to go two

### Morning tea

Rosemary, feta, green olive and wild onion scone V  
A selection of specialty teas  
and freshly ground plunger coffee

### Lunch buffet

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

### SALADS

Green pea, edamame, bean and broccoli panzanella  
with pickled white onions, feta and sesame V  
Lettuce wedges with buttermilk dressing  
and parmesan V GF

### MAIN COURSE

BBQ beef sirloin with chimichurri, pickled red onions  
and grilled pearl onions GF

### SIDES

Roasted red russet potatoes  
with garlic oil and chives V GF

### DESSERT

Blackboy peach tart with rosewater meringue  
and sour cherry V  
A selection of specialty teas  
and freshly ground plunger coffee

### Afternoon tea

Fried chicken pretzel roll with jalapenos,  
soured cream dressing, cos and pickles  
A selection of specialty teas  
and freshly ground plunger coffee

### 52.00 per person

Minimum 30 guests

### UPGRADE OPTIONS

Arrival tea and coffee 4.50 per person



Looking for a smoothie or extra food option?  
Add from the Morning and Afternoon Tea Menu

## Ready to go three

### Morning tea

Free range pork and wild thyme sausage rolls  
with green tomato relish  
A selection of specialty teas  
and freshly ground plunger coffee

### Lunch buffet

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

### SALADS

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

### MAIN COURSE

Moroccan chicken tagine with green olives,  
chilli, apple and za'atar GF

### SIDES

Pumpkin risotto with pumpkin seeds  
and dehydrated olives V GF

### DESSERT

Dark chocolate tart with milk chocolate soil and  
dehydrated berries V  
A selection of specialty teas and freshly ground  
plunger coffee

### Afternoon tea

XL chocolate brownies with candied walnut praline V  
A selection of specialty teas  
and freshly ground plunger coffee

### 52.00 per person

Minimum 30 guests

### UPGRADE OPTIONS

Arrival tea and coffee 4.50 per person



Looking for a smoothie or extra food option?  
Add from the Morning and Afternoon Tea Menu

## Ready to go four

### Morning tea

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

### Lunch buffet

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

### SALADS

Sprouting super salad with wild rice, sprouts,  
tamari seeds, edamame, roast carrots  
and ponzu soy vinegar V GF

Poached chicken and wombok salad with mint,  
coriander, spring onion and wafu dressing GF

### MAIN COURSE

24-Hour smoked pork, deep fried, chilli caramel,  
young peanuts, spring onion and chilli

### SIDES

Steamed fragrant basmati rice V GF

### DESSERT

Petit orange blossom and cardamom friand  
with thyme crème V

A selection of specialty teas  
and freshly ground plunger coffee

### Afternoon tea

Donuts with cardamom sugar,  
walnut praline and orange blossom syrup V

A selection of specialty teas  
and freshly ground plunger coffee

### 52.00 per person

Minimum 30 guests

### UPGRADE OPTIONS

Arrival tea and coffee 4.50 per person



Looking for a smoothie or extra food option?  
Add from the Morning and Afternoon Tea Menu

## Ready to go five

### Morning tea

Smoked salmon bagel with capers, red onion and  
lemon crème fraiche

A selection of specialty teas  
and freshly ground plunger coffee

### Lunch buffet

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

### SALADS

Roast chicken panzanella with toasted ciabatta, bitter  
leaves, tomatoes, capers, black olives and parmesan

Orecchiette pasta salad with pine nuts, lardons, kale,  
peas, shaved parmesan and feta

### MAIN COURSE

Garlic and rosemary confit lamb shoulder  
with lamb jus, salsa verde and watercress

### SIDES

Pumpkin risotto with feta and dehydrated olives V GF

### DESSERT

Salted caramel pear and pecan pie V

A selection of specialty teas  
and freshly ground plunger coffee

### Afternoon tea

Market selection fruit platters V

A selection of specialty teas  
and freshly ground plunger coffee

### 52.00 per person

Minimum 30 guests

### UPGRADE OPTIONS

Arrival tea and coffee 4.50 per person



Looking for a smoothie or extra food option?  
Add from the Morning and Afternoon Tea Menu

## Morning and afternoon tea

Between breakfast & lunch and lunch & dinner. These selections will keep you fuelled in between.

### Beverages

Selection of specialty teas and freshly ground plunger coffee	4.50
Chilled juice of your choice (orange, apple, grapefruit or tomato)	per litre 12.00
Banana milkshake with toasted oatmeal yoghurt and cinnamon	V GF 7.00
Turmeric, almond, kefir and chia seed smoothie	V GF 7.50
Coconut, cayenne, lemon and acai water	V GF 7.50
Beetroot, ginger and carrot juice	V GF 7.50

### Espresso coffee carts

These are a great alternative option for your event, and are particularly popular for exhibitors to have on or near their stands.

The front of the carts can be branded with a sponsor or event logo (1710mm x 710mm), as can the cups.

Each option includes barista, coffee, milk and all consumables. Additional baristas can be hired for large groups.

<b>HALF DAY HIRE</b>	<b>4 CONSECUTIVE HOURS</b>
Minimum cup purchase of 175 cups	4.50 per cup

<b>FULL DAY HIRE</b>	<b>8 CONSECUTIVE HOURS</b>
Minimum cup purchase of 300 cups	4.50 per cup

## Food options

COLD SAVOURY	PER ITEM
Roasted butternut pumpkin and feta frittata with crème fraiche and caramelised onion	V GF 4.50
Smoked bacon, russet potato and soused leek quiche	4.50
Rosemary, feta, green olive and wild onion scone	V 4.60
Spiced chicken kofta with chilli, ras el hanout and smoky yoghurt	GF 4.80
Chicken, iceberg lettuce, prawn and mayonnaise sandwich	5.50
Power smoked brisket with house made BBQ sauce, pickled red onions and slaw	5.50
Fried chicken pretzel roll with jalapenos, soured cream dressing, cos and pickles	5.50
Crispy pork, slaw and siracha mayonnaise	5.50
Olive roll with roast pumpkin, olive, feta and harissa mayonnaise	V 5.50
Smoked salmon bagel with capers, red onion and lemon crème fraiche	7.00
COLD SWEET	PER ITEM
Coconut and passionfruit friands	V GF 5.00
Petit scones with soured cream and plum jam	V 4.50
Sweet seasonal fruit muffin	V 4.50
Coconut, seed and honey slice	V 4.50
Donuts with cardamom sugar, walnut praline and orange blossom syrup	V 5.00
White chocolate and raspberry ice cream	V GF 4.80
Carrot cake with cream cheese frosting	V 5.00
XL chocolate brownies with candied walnut praline	V 4.00
Market selection fruit platters	V GF 5.00
Whole fresh seasonal fruit in bowls	V GF 1.70
HOT SAVOURY	PER ITEM
Petit assorted savouries with mini pies, mini quiche and petit sausage rolls	4.40
Free range pork and wild thyme sausage rolls with green tomato relish	4.40
Corn fritters with chipotle mayonnaise and jalapeno relish	4.50
Spinach, smoked potato and ricotta quiche	V 4.90
Beef cheek and ale pies	4.90

## 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**

## High tea

Looking for something different for that special occasion?

Look no further, this classic offering is the perfect match.

### Savoury and point sandwiches

Spinach, smoked potato and ricotta quiche V  
Petit scones with soured cream and plum jam V  
Cucumber with sorrel butter and truffle V  
Chicken, iceberg, prawn and mayonnaise sandwich

### Sweet

Sweet scones, muffins and tarts  
Coconut and passionfruit friands V  
'Oh, la la' macaroons V  
Donuts with cardamom sugar, walnut praline and orange blossom syrup V

### Beverages

Chilled orange juice  
Selection of specialty teas and freshly ground plunger coffee

**35.50 per person**

Minimum 20 guests

# Plated lunch

If you're after a bit of variety for lunch, choose more than one item for each course and serve alternately or you can always let your guests just choose for themselves!

Minimum 30 guests.

PRICES FOR DIFFERENT SERVICE	PER PERSON
Alternate served entrée	2.00
Choice of entrée	5.50
Alternate served main	4.00
Choice of main	8.50
Alternate served dessert	2.50
Choice of dessert	6.50

## 1. Start with the base package

Start with the base package which includes artisan bread rolls, local butter, side bowls of soft leaf salad and white balsamic vinegar.

3.00 per person

## 2. Add in an entrée if you're having one

GRAIN AND GRASS FED	PER PERSON
24-Hour smoked pork, deep fried, green chilli verde, young peanuts, spring onion and chilli	GF 19.00
Wood fired Canterbury lamb rump with smoked eggplant puree, fattoush salsa, green olives and flat breads	21.00
Sous vide beef sirloin with horseradish remoulade, radish, edamame, dehydrated olives and pickles	22.00
Salted Ashburton beef with charred carrot, wild onion oil, caraway toast, pine nut risotto, wild watercress and chimichurri aioli	GF 23.00

LOCAL CHICKEN	PER PERSON
Chicken souvlaki with green olive hummus, pearl couscous tabbouleh, smoked yoghurt and soft herbs	GF 19.00
Confit chicken with crackling, green pea salsa, hazelnuts, cucumber, artichoke aioli, wild sorrel oil and rye	20.00
Chicken parfait with sour baby pear, cinnamon salt, pedro ximenez gel and brioche toast	22.00
Hoisin roasted duck breast with chilli, sesame, pickled cucumber, spring onions, wonton and lychee	GF 24.00

FROM THE COAST	PER PERSON
Tanqueray Gin and juniper cured salmon, confit prawns, citrus, pickles, aromatics, mascarpone and rye toast	21.00
Soy cured smoked salmon with green chilli bavarois, nahm jihm, cucumber green mango and soft herbs	GF 23.00
'Fish and Chips' Sustainable soda battered blue cod with skordalia, pink fir chips, lemon and remoulade	23.00
Smoked XL scallop salad with pancetta, preserved lemon mascarpone, peas and tendrils	GF 23.50

VEGETARIAN	PER PERSON
Wild mushroom risotto with pine nuts, pine oil and sheep's cheese	V GF 17.00
Cauliflower and cheese gnocchi with 'Over the Moon' goats cheese and botanic herbs	V 14.80
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

### 3. Select your main course, or more, if you've chosen an alternative service

#### LOCAL CHICKEN PER PERSON

Chicken breast with pommes puree, white truffle jus, wild roquette, radish, hazelnuts and olive	GF 28.00
Spiced chicken with pearl couscous salsa, smoky eggplant puree and pickled red onion and currant salad	28.50
Roasted chicken breast with chicken crackling, parsnip and macadamia skordalia, smoked carrots, jus and wild onion oil	GF 33.00
Crispy Duck confit with red curry sauce, coconut crème, lychee, kaffir lime, cucumber and wild rice	GF 35.50

#### GRAIN AND GRASS FED PER PERSON

Slow cooked beef cheek with parsnip and agria puree, jus, malted grains and gremolata	27.00
Smoked lamb rump with pumpkin risotto, dehydrated olives, salsa verde, radish and soft herbs	GF 29.50
Canterbury beef porterhouse with rosti potatoes, bacon, jus, wild watercress and onion rings	32.00
Confit lamb shoulder with lamb rack, chevre puree, malted grains, roast pearl onion, jus and wild onion oil	GF 38.00
Wakanui Blue Beef fillet with confit pearl onion, Jerusalem artichoke puree and jus	GF 40.00

#### FROM THE COAST PER PERSON

Crispy skin salmon with cauliflower skordalia, green pea panzanella, sorrel oil, lemon and soft herbs	GF 30.00
Market selection, sustainable deep sea fish with parmesan and agria rosti and green onion verde	GF 33.50
Hot smoked salmon with green mango sam tam, red nahm jihm and wild rice	GF 37.00
Kai moana with smoked fish, mussels, scallops, prawns, saffron broth and fennel rosti	GF 38.00

#### VEGETARIAN PER PERSON

Cauliflower, parmesan, gruyere and watercress croquettes with buffalo mozzarella, olive and soft herbs	V 19.00
Green pea risotto with hazelnut, feta, black olive and wild roquette	V GF 21.00
Roast 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

#### 4. Let's finish with some coffee, dessert or cheese?

PLATED DESSERT	PER PERSON
Lemon tart with salted meringue, mascarpone cream, berries and raspberry powder	V 14.00
Dark chocolate tarte with honeycomb, blackberry coulis and chocolate soil	V 14.00
White chocolate cheesecake with sour berries and praline	V 14.00
Rata honey and coconut cake with lychee, salted coconut mascarpone and puffed rice praline	V 14.00
Coconut panna cotta with pineapple and lychee salsa and toasted coconut	V GF 14.00

PETIT FOUR	PER PERSON
Salted coconut, fig and pistachio truffles	V 3.50
'Oh, la la' macaroons	V 4.50
Classic lemon meringue pie	V 4.50
Blackboy peach tart with rosewater meringue and sour cherry	V 4.50
Dark chocolate tart with milk chocolate soil and dehydrated berries	V 4.50
Salted caramel pear and pecan pie	V 4.50
Petit orange blossom and cardamom friand with thyme crème	V 4.50

DRINKS	PER ITEM
Selection of specialty teas and freshly ground plunger coffee	4.50

#### CHEF'S SELECTION CHEESE PLATE

Triple cream brie, Mongers selection blue, rosemary feta and aged cheddar V

Lavosh, water crackers and fig loaf

Fruit gel

**14.00 per person**

#### CHEESE SELECTION ITEMS

Cheese is served with fig and walnut loaf, dehydrated pear, quince paste, and water crackers.

2 Cheeses 10.00 per person

3 Cheeses 14.00 per person

4 Cheeses 17.00 per person

#### SOFT CHEESES

Puhoi Triple Cream Brie V

Puhoi Mahurangi Brie V

Puhoi Camembert Log V

Kaipara Washed Rind V

#### BLUE

Puhoi Matkana Soft Blue V

Puhoi Pakiriibea Crumbly Blue V

#### HARD

Puhoi Smokey Cheddar V

Windy Peak Gouda V

Puhoi Aged cheddar V

## Buffet lunch

A little bit of this, a little bit of that. Can't decide between the chicken or fish? Have it your way and build your own.

### Build your own

We recommend you select at least two salads, two mains and one hot side as a minimum.

Artisan bread and local butter included in all buffets.

Petit rolls, carvery, cakes and dessert are all great items to add on.

Minimum 30 guests.

#### 1. Select a minimum of two salads

Lettuce wedges with buttermilk dressing and parmesan	V GF 5.30
Shaved savoy cabbage with parmesan, cucumber, chilli, carrot ribbons and white balsamic	V GF 5.50
Roasted potato salad with caramelised onion jam, spring onions and whole grain mustard aioli	V GF 5.50
Orecchiette pasta salad with pine nuts, lardons, kale, peas, shaved parmesan and feta	6.50
Pearl couscous salad with currants, almonds, feta, mint, spring onion and coriander	V 6.50
Lentil tabbouleh with soft herbs, tomatoes, cucumber, za'atar, smoked yoghurt and dried olives	V GF 6.50
Sprouting super salad with wild rice, sprouts, tamari seeds, edamame, roast carrots and ponzu soy vinegar	V 7.00
Poached chicken and wombok salad with mint, coriander, spring onion and wafu dressing	GF 7.50
Roast chicken panzanella with toasted ciabatta, bitter leaves, tomatoes, capers, black olives and parmesan	7.50
BBQ lamb fattoush with za'atar flat bread, couscous tabbouleh, labne and soft herbs	GF 8.50

#### 2. Add in two hot mains, if not more

24-Hour smoked pork, deep fried, chilli caramel, young peanuts, spring onion and chilli	11.50
Moroccan chicken tagine with green olives and za'atar	GF 11.50
Chicken with garlic, smoked mascarpone, pancetta, fennel, sage and roast baby carrots	GF 11.50
Nimal's Tandoori chicken thigh with tikka masala sauce, cashews and fried onion	GF 12.00
Spinach and ricotta ravioli with roasted tomato Napoli	V 12.00
Ale braised beef cheek with pearl onions, jus, yorkies and gremolata	12.50
Roast chicken breast with parsnip puree, crispy skin, hazelnuts and dehydrated olives	GF 12.50
Garlic and rosemary confit lamb shoulder with lamb jus, salsa verde and watercress	GF 12.50
BBQ beef sirloin with chimichurri, pickled red onions and grilled pearl onions	GF 14.50
Roasted salmon fillet with smoked tomato salsa and lemon	GF 16.50

#### 3. Choose at least one hot side

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

**4. Looking for something extra to add?****PETIT ROLLS**

Petit chicken, iceberg, prawn and mayonnaise point sandwich	5.50
Petit power smoked brisket with house made BBQ sauce, pickled red onions and slaw	5.50
Petit fried chicken pretzel roll with jalapenos, soured cream dressing, cos and pickles	5.50
Petit crispy pork, slaw and sriracha mayonnaise	5.50
Petit roast pumpkin, olive, feta and harissa mayonnaise olive roll	V 5.50
Petit smoked salmon bagel with capers, red onion and lemon cream fraiche	7.00

**SAVOURY**

Petit savouries with mini pies, mini quiche and petit sausage rolls	4.40
Free range pork and wild thyme sausage rolls with green tomato relish	4.40
Corn fritters with chipotle mayonnaise and jalapeno relish	V 4.50
Spinach, smoked potato and ricotta quiche	V 4.90
Beef cheek and ale pies	4.90

**CARVERY**

Sous vide Canterbury beef sirloin	GF 18.00
Hot carved manuka glazed ham	GF 15.00

**CONDIMENTS (SERVED WITH CARVERY)**

Horseradish aioli, whole grain mustard	V GF
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**5. If you are having dessert select at least one cake or plate****CAKES AND PLATES**

Salted caramel butter cream chocolate cake	V 6.00
White chocolate and black cherry gateaux	V 6.00
Lemon syrup Italian meringue cake	V 6.00
Boysenberry cheesecake	V 6.00
Caramelised apple and almond frangipane tart	V 6.00
Bitter chocolate crème brûlée tart	V 6.00
Market selection fruit platters	V GF 5.00
Cream and berry compote	V GF 2.00

**Or at least two of these:****BUFFET PETIT FOURS**

Salted coconut, fig and pistachio truffles	V 3.50
'Oh, la la' macaroons	V 4.50
Classic lemon meringue pie	V 4.50
Blackboy peach tart with rosewater meringue and sour cherry	V 4.50
Dark chocolate tart with milk chocolate soil and dehydrated berries	V 4.50
Salted caramel pear and pecan pie	V 4.50
Petit orange blossom and cardamom friand with thyme crème	V 4.50

**6. How about tea and coffee to finish?**

A selection of specialty teas and freshly ground plunger coffee	4.50
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## 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

Fire 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 rocket	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

## Buffet dinners

Can't decide what your guests are after? Offer some variety with these buffet options to suit all.

### Local buffet dinner

Served with a selection of artisan bread V

#### SALADS

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

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

#### MAINS

Ale braised beef cheek with pearl onions, jus, yorkies and gremolata

Chicken with garlic, smoked mascarpone, pancetta, fennel, sage and roast baby carrots GF

#### SIDES

Potato gratin with mascarpone V GF

Roasted market selection with extra virgin olive oil and pink sea salt V GF

#### CARVERY

Manuka glazed studded ham GF

Served with condiments of horseradish aioli and traditional mustard selection V GF

#### DESSERT BUFFET

Lemon syrup Italian meringue cake V

Served with berry compote, whipped cream and rosewater meringues V GF

A selection of specialty teas and freshly ground plunger coffee

#### 60.00 per person

Minimum 30 guests

## Luxe buffet

Served with a selection of artisan bread V

#### SALADS

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

#### MAINS

Roasted salmon fillet with smoked tomato salsa and lemon GF

BBQ beef sirloin with chimichurri, pickled red onions and grilled pearl onions GF

#### SIDES

Roasted red russet potatoes with garlic oil and chives V GF

Pumpkin risotto with pumpkin seeds and dehydrated olives V GF

#### CARVERY

Manuka glazed studded ham GF

Served with condiments of horseradish aioli and traditional mustard selection V GF

#### PETIT FOUR DESSERT BUFFET

Dark chocolate tart with milk chocolate soil and dehydrated berries V

Salted caramel pear and pecan pie V

A selection of specialty teas and freshly ground plunger coffee

#### 65.00 per person

Minimum 30 guests

## Buffet dinner with plated entrée

Served with a selection of artisan bread

### PLATED ENTRÉE (SERVED COLD TO THE TABLE)

Chicken souvlaki with green olive hummus, pearl couscous tabbouleh, smoked yoghurt and soft herbs GF

### SALADS

Orecchiette pasta salad with pine nuts, lardons, kale, peas, shaved parmesan and feta V

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

### MAINS

Roasted salmon fillet with smoked tomato salsa and lemon GF

BBQ beef sirloin with chimichurri, pickled red onions and grilled pearl onions GF

### SIDES

Roasted red russet potatoes with garlic oil and chives V GF

Pumpkin risotto with pumpkin seeds and dehydrated olives V GF

### CARVERY

Manuka glazed studded ham GF

Served with condiments of horseradish aioli and traditional mustard selection V GF

### PETIT FOUR DESSERT BUFFET

Dark chocolate tart with milk chocolate soil and dehydrated berries V

Salted caramel pear and pecan pie V

A selection of specialty teas and freshly ground plunger coffee

**74.00 per person**

Minimum 30 guests

## Banquet dinner

Served with a selection of artisan bread

### SALADS

Pearl couscous salad with currants, almonds, feta, mint, spring onion and coriander V GF

Poached chicken and wombok salad with mint, coriander, spring onion and wafu dressing GF

### MAINS

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

Moroccan chicken tagine with green olives, chilli, apple and za'atar GF

### SIDES

Steamed jasmine rice V GF

Harissa roast root vegetables V GF

### CARVERY

BBQ whole beef sirloin GF

Served with condiments of horseradish aioli and traditional mustard selection V GF

### DESSERT BUFFET

White chocolate and black cherry gateaux V

Served with berry compote, whipped cream, brandied cherries and crushed caramel nuts V GF

A selection of specialty teas and freshly ground plunger coffee

**65.00 per person**

Minimum 30 guests

## Build your own Dinner buffet items

We recommend you select at least two salads, two mains and one hot side as a minimum.

Artisan bread and local butter included in all buffets.

Minimum 30 guests.

### 1. Start with two salads:

Lettuce wedges with buttermilk dressing and parmesan	V GF 5.30
Shaved savoy cabbage with parmesan, cucumber, chilli, carrot ribbons and white balsamic	V GF 5.50
Roasted potato salad with caramelised onion jam, spring onions and whole grain mustard aioli	V GF 5.50
Orecchiette pasta salad with pine nuts, lardons, kale, peas, shaved parmesan and feta	6.50
Pearl couscous salad with currants, almonds, feta, mint, spring onion and coriander	V 6.50
Lentil tabbouleh with soft herbs, tomatoes, cucumber, za'atar, smoked yoghurt and dried olives	GF 6.50
Sprouting super salad with wild rice, sprouts, tamari seeds, edamame, roast carrots and ponzu soy vinegar	V 7.00
Poached chicken and wombok salad with mint, coriander, spring onion and wafu dressing	GF 7.50
Roast chicken panzanella with toasted ciabatta, bitter leaves, tomatoes, capers, black olives and parmesan	7.50
BBQ lamb fattoush with za'atar flat bread, couscous tabbouleh, labne and soft herbs	GF 8.50

### 2. Next select two hot mains

24-Hour smoked pork, deep fried, chilli caramel, young peanuts, spring onion and chilli	11.50
Moroccan chicken tagine with green olives and za'atar	GF 11.50
Chicken with garlic, smoked mascarpone, pancetta, fennel, sage and roast baby carrots	GF 11.50
Nimal's Tandoori chicken thigh with tikka masala sauce, cashews and fried onion	GF 12.00
Spinach and ricotta ravioli with roasted tomato Napoli	V 12.00
Ale braised beef cheek with pearl onions, jus, yorkies and gremolata	12.50
Roast chicken breast with parsnip puree, crispy skin, hazelnuts and dehydrated olives	GF 12.50
Garlic and rosemary confit lamb shoulder with lamb jus, salsa verde and watercress	GF 12.50
BBQ beef sirloin with chimichurri, pickled red onions and grilled pearl onions	GF 14.50
Roasted salmon fillet with smoked tomato salsa and lemon	GF 16.50

### CARVERY UPGRADE TO THE MAIN COURSE:

Sous vide Canterbury beef sirloin	GF 18.00
Hot carved Manuka glazed ham	GF 15.00
Carvery options are all served with horseradish aioli, whole grain mustard V GF	

**3. Add in at least one of these****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

**4. Complete the night with coffee and dessert**

Choose two of these...

**CAKES AND DESSERT**

Salted caramel butter cream chocolate cake	V 6.00
White chocolate and black cherry gateaux	V 6.00
Lemon syrup Italian meringue cake	V 6.00
Boysenberry cheesecake	V 6.00
Caramelised apple and almond frangipane tart	V 6.00
Bitter chocolate crème brûlée tart	V 6.00
Market selection fruit platters	V GF 5.00
Cream and berry compote price	V GF 2.00

Or at least three of these...

**BUFFET PETIT FOURS**

Salted coconut, fig and pistachio truffles	V 3.50
'Oh, la la' macaroons	V 4.50
Classic lemon meringue pie	V 4.50
Blackboy peach tart with rosewater meringue and sour cherry	V 4.50
Dark chocolate tart with milk chocolate soil and dehydrated berries	V 4.50
Salted caramel pear and pecan pie	V 4.50
Petit orange blossom and cardamom friand with thyme crème	V GF 4.50

**DRINKS**

A selection of specialty teas and freshly ground plunger coffee	4.50
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## Plated dinner menus

Need to focus on the event schedule and hosting your guests? Our plated dinner options are a perfect match for gala dinners and other special occasions.

### Local dinner menu

#### TO THE TABLE

Artisan bread rolls with salted New Zealand butter V

#### ENTRÉE

Wood fired Canterbury lamb rump with smoked eggplant puree, fattoush salsa, green olives and flat breads

#### MAINS

'Spring Chicken' chicken breast with pommes puree, white truffle jus, wild roquette, radish, hazelnuts and olive GF

#### Alternating with

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

#### SIDES

Local greens with wakame salt and hazelnut butter V GF

#### DESSERT

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

A selection of specialty teas and freshly ground plunger coffee

#### 68.50 per person

Minimum 30 guests

## Boutique dinner menu

#### TO THE TABLE

Artisan bread rolls with salted New Zealand butter V

#### ENTRÉE

Soy cured smoked salmon with green chilli bavarois, nahm jihm, cucumber green mango and soft herbs GF

#### MAINS

Roasted chicken breast with chicken crackling, parsnip and macadamia skordalia, burnt leeks, smoked carrots, jus and wild onion oil GF

#### Alternating with

Smoked lamb rump with pumpkin risotto, dehydrated olives, salsa verde, radish and soft herbs GF

#### SIDES

Local greens with wakame salt and hazelnut butter V GF

#### DESSERT

White chocolate cheesecake with sour berries and praline V

A selection of specialty teas and freshly ground plunger coffee

#### 72.00 per person

Minimum 30 guests

## Luxe dinner menu

### TO THE TABLE

Artisan bread rolls with salted New Zealand butter V

### ENTRÉE

Hoisin roasted duck breast with chilli, sesame, pickled cucumber, spring onions, wonton and lychee GF

### MAIN

Wakanui Blue beef fillet with confit pearl onion, Jerusalem artichoke puree and jus GF

### Alternating with

Kai moana with smoked fish, mussels, scallops, prawns, saffron broth and fennel rosti GF

### SIDES

Local greens with wakame salt and hazelnut butter V GF

### DESSERT

Rata honey and coconut cake with lychee, salted coconut mascarpone and puffed rice praline V GF

### CHEESE

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

Lavosh, water crackers and fig loaf

Fruit gel

A selection of specialty teas and freshly ground plunger coffee

**85.00 per person**

Minimum 30 guests

## Sharing style dinner menu

Served on platters in the middle of each table

### ARTISAN BREAD

Pretzel rolls, free form olive loaf and rye with smoked butter and extra virgin olive oil V

### MAIN COURSE

Crispy skin salmon with cauliflower skordalia, green pea panzanella, sorrel oil, lemon and soft herbs GF

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

Spiced chicken with pearl couscous salsa, smoky eggplant puree and pickled red onion and currant salad GF

### SIDES

Soft leaves with green beans, peas, radishes, cucumber, red onion and white balsamic dressing V GF

Roasted gourmet potatoes with garlic, pink salt and chives V GF

### DESSERT PETIT FOURS

Petit lemon meringue pies V

Coconut and white chocolate truffles V

Petit classic chocolate tarts V

**60.00 per person**

Minimum 30 guests

## Plated dinner items

If you wish to add some variety, choose more than one item for each course and serve alternately, or let your guests choose for themselves. You can have a two or three course dinner!

Minimum 30 guests.

PRICES FOR DIFFERENT SERVICE	PER PERSON
Alternate served entrée	2.00
Choice of entrée	5.50
Alternate served main	4.00
Choice of main	8.50
Alternate served dessert	2.50
Choice of dessert	6.50

### 1. Start with the base package

Each base package is priced at 5.00 per person and includes artisan bread rolls, local butter, steamed seasonal greens with olive oil, OR soft leaf salad white balsamic vinegar.

### 2. How about a special little something to start?

AMUSE COLD SET TO THE TABLE	PER PERSON
Cold smoked scallop sashimi with wasabi crème and sake pearls	GF 10.00
Flamed long line tuna with raw, pickled and cooked radish	GF 10.00
Duck confit rilette with cornichons, soft herbs, bricohe toast and parfait	10.00
Sustainable scampi ceviche with citrus, caviar and coastal herbs	GF 11.00
Pickled heirloom carrot, hay ash, chevre, burnt carrot puree and miso	V GF 8.00

**3. Select an entrée from here:****GRAIN AND GRASS FED PER PERSON**

24-Hour smoked pork, deep fried, green chilli verde, young peanuts, spring onion and chilli	GF 19.00
Wood fired Canterbury lamb rump with smoked eggplant puree, fattoush salsa, green olives and flat breads	21.00
Sous vide beef sirloin with horseradish remoulade, radish, edamame, dehydrated olives and pickles	22.00
Salted Ashburton beef with charred carrot, wild onion oil, caraway toast, pine nut risotto, wild watercress and chimichurri aioli	GF 23.00

**LOCAL CHICKEN PER PERSON**

Chicken 'Souvlaki' with green olive hummus, pearl couscous tabbouleh, smoked yoghurt and soft herbs	GF 19.00
Confit chicken with crackling, green pea salsa, hazelnuts, cucumber, artichoke aioli, wild sorrel oil and rye	20.00
Chicken parfait with sour baby pear, cinnamon salt, pedro ximenez gel and brioche toast	22.00
Hoisin roasted duck breast with chilli, sesame, pickled cucumber, spring onions, wonton and lychee	GF 24.00

**FROM THE COAST PER PERSON**

Tanqueray Gin and juniper cured salmon, confit prawns, citrus, pickles, aromatics, mascarpone and rye toast	21.00
Soy cured smoked salmon with green chilli bavarois, nahm jihm, cucumber green mango and soft herbs	GF 23.00
'Fish and Chips' Sustainable soda battered blue cod with skordalia, pink fir chips, lemon and remoulade	23.00
Smoked XL scallop salad with pancetta, preserved lemon mascarpone, peas and tendrils	GF 23.50

**VEGETARIAN PER PERSON**

Wild mushroom risotto with pine nuts, pine oil and sheep's cheese	V GF 17.00
Cauliflower cheese gnocchi with over the moon goats cheese and botanic herbs	V 14.80
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

**4. Depending on which service you've opted for, choose at least one main course from here:**

**LOCAL CHICKEN PER PERSON**

Chicken breast with pommes puree, white truffle jus, wild roquette, radish, hazelnuts and olive GF 28.00

Spiced chicken with pearl couscous salsa, smoky eggplant puree and pickled red onion and currant salad 28.50

Roasted chicken breast with chicken crackling, parsnip and macadamia skordalia, smoked carrots, jus and wild onion oil GF 33.00

Crispy duck confit with red curry sauce, coconut crème, lychee, kaffir lime, cucumber and wild rice GF 35.50

**GRAIN AND GRASS FED PER PERSON**

Slow cooked beef cheek with parsnip and agria puree, jus, malted grains and gremolata 27.00

Smoked lamb rump with pumpkin risotto, dehydrated olives, salsa verde, radish and soft herbs GF 29.50

Canterbury beef porterhouse with rosti potatoes, bacon, jus, wild watercress and onion rings 32.00

Confit lamb shoulder with lamb rack, chevre puree, malted grains, roast pearl onion, jus and wild onion oil GF 38.00

Wakanui blue beef fillet with confit pearl onion, Jerusalem artichoke puree and jus GF 40.00

**FROM THE COAST PER PERSON**

Crispy skin salmon with cauliflower skordalia, green pea panzanella, sorrel oil, lemon and soft herbs GF 30.00

Market selection sustainable deep sea fish with parmesan and agria rosti and green onion verde GF 33.50

Hot smoked salmon with green mango sam tam, red nahm jihm and wild rice GF 37.00

Kai moana with smoked fish, mussels, scallops, prawns, saffron broth and fennel rosti GF 38.00

**VEGETARIAN PER PERSON**

Cauliflower, parmesan, gruyere and watercress croquettes with buffalo mozzarella, olive and soft herbs V 19.00

Green pea risotto with hazelnut, feta, black olive and wild roquette V GF 21.00

Roast 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

**5. Complete the package with some dessert and cheese**

**PLATED DESSERT PER PERSON**

Lemon tart with salted meringue, mascarpone cream, berries and raspberry powder	V 14.00
Dark chocolate tarte with honeycomb, blackberry coulis and chocolate soil	V 14.00
White chocolate cheesecake with sour berries and praline	V 14.00
Rata honey and coconut cake with lychee, salted coconut mascarpone and puffed rice praline	V 14.00
Coconut panna cotta with pineapple and lychee salsa and toasted coconut	V GF 14.00

**PETIT FOUR PER PERSON**

Salted coconut, fig and pistachio truffles	V 3.50
'Oh, la la' macaroons	V 4.50
Classic lemon meringue pie	V 4.50
Blackboy peach tart with rosewater meringue and sour cherry	V 4.50
Dark chocolate tart with milk chocolate soil and dehydrated berries	V 4.50
Salted caramel pear and pecan pie	V 4.50
Petit orange blossom and cardamom friand with thyme crème	V 4.50

**DRINKS ITEM**

A selection of specialty teas and freshly ground plunger coffee	4.50
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**CHEF'S SELECTION CHEESE PLATE**

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

**14.00 per person**

**CHEESE SELECTION ITEMS**

Choose at least two cheeses from here.  
 All cheese is served with dehydrated pear, quince paste, fig and walnut loaf and water crackers.

**2 Cheeses 10.00 per person**

**3 Cheeses 14.00 per person**

**4 Cheeses 17.00 per person**

**SOFT CHEESES**

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

**BLUE**

- Puhoi Matkana Soft Blue V
- Puhoi Pakiriibea Crumbly Blue V

**HARD**

- Puhoi Smokey Cheddar V
- Windy Peak Gouda V
- Puhoi Aged Cheddar V

## School balls

Keep your guests fuelled up for the celebrations with these easy menu options.

### School ball one

This is a canapé style menu that will be served around the room on trays and to bar leaners.

This menu is suitable for a supper or snack.

#### CANAPÉS

Jalapeno and queso croquettes with chipotle salsa V

Butter chicken curry pie

Simple pork sausage rolls

Quinoa and chickpea falafel with smoked yoghurt V GF

#### 15.50 per person

Minimum 30 guests

### School ball two

This is a canapé style menu with a light snack to start that will be served around the room on trays and to bar leaners.

This menu is suitable for a supper or snacks.

#### TO START

Corn chips and salsa V

#### CANAPÉS

Jalapeno and queso croquettes with chipotle salsa V

Lemongrass chicken dumpling with sesame, spring onion and chilli XO mayonnaise

Salt and pepper calamari with fennel seed and lemon remoulade

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

#### 17.50 per person

Minimum 30 guests

## School ball three

This is a canapé style menu with a light snack to start. Served around the room on trays and to bar leaners.

This menu is suitable for a meal period, it doesn't last all evening.

### TO START

Hummus with za'atar and black olives, roquette and feta pesto V GF

Caraway rye loaf and sliced ciabatta V

### CANAPÉS

Organic butternut arancini with roast garlic cream V GF

### SNACKS

Wedges with sour cream and sweet chilli V

Pizza with salami, pesto and mozzarella cheese

Vegetarian pizza with pumpkin, feta and roquette V

### 21.00 per person

Minimum 30 guests

## School ball four

This is a canapé style menu with a light snack to start and a carvery. Served around the room on trays and to bar leaners.

This menu is suitable for a meal period, it doesn't last all evening.

### TO START

Corn chips and salsa V

### CANAPÉS

Lemongrass chicken dumpling with sesame, spring onion and chilli XO mayonnaise

Salt and pepper calamari with fennel seed and lemon remoulade

### MANUKA SMOKED HAM CARVERY

Glazed, smoked and studded ham carved in the room

Served with dusted bap rolls, aioli, dijon and wholegrain mustards

### DESSERT

Lemon meringue pies V

### 28.00 per person

Minimum 30 guests

## School ball beverages one

One 'Seasonal Spritzer' non-alcoholic punch

Coca-Cola  
Diet Coke  
Lemonade  
Fanta varieties

Orange juice  
Apple juice  
Iced water

<b>1 hour</b>	<b>7.00 per person</b>
<b>2 hours</b>	<b>9.00 per person</b>
<b>3 hours</b>	<b>10.50 per person</b>
<b>4 hours</b>	<b>12.00 per person</b>
<b>5 hours</b>	<b>13.50 per person</b>

Minimum 30 guests

## School ball beverages two

Two 'Seasonal Spritzers' non-alcoholic punch

Coca-Cola  
Diet Coke  
Lemonade  
Fanta varieties

Orange juice  
Apple juice  
Berry and mango ice tea  
Iced water

<b>1 hour</b>	<b>10.50 per person</b>
<b>2 hours</b>	<b>12.00 per person</b>
<b>3 hours</b>	<b>13.50 per person</b>
<b>4 hours</b>	<b>15.00 per person</b>
<b>5 hours</b>	<b>17.50 per person</b>

Minimum 30 guests

## Hospitality suites

The best seats in the house deserve matching menus and these options are the ideal fit.

### Suite option one

#### TO START

Caraway rye loaf and sliced ciabatta V

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

#### COLD CANAPÉS

Smoked salmon blini sandwich with lemon and dill crème fraiche

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

#### HOT CANAPÉS

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

Sticky beef short rib wonton with XO chilli soy

#### CHEESE

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

Lavosh, water crackers and fig loaf

Fruit gel

#### DESSERT

Salted coconut, fig and pistachio truffles

**47.00 per person**

## Suite option two

### ANTIPASTO

Chilli and thyme marinated olives,  
smoked ricotta, rosemary feta, V GF  
Salami, smoked ham and chorizo GF  
Caraway rye loaf and sliced ciabatta V

### COLD CANAPÉS

Duck confit tarts with parfait, sour apple  
and cinnamon salt  
Seared plains beef with goat cheese puree  
and dehydrated olive

### HOT CANAPÉS

Soda batter sustainable blue cod slider  
with rough cut tartare and watercress  
Lemongrass chicken dumpling with sesame,  
spring onion and chilli XO mayonnaise

### CHEESE

Triple cream brie, Mongers Selection wash rind,  
rosemary feta and aged cheddar V  
Lavosh, water crackers and fig loaf  
Fruit gel

### DESSERT

Lemon meringue pie

**51.00 per person**

## Suite option three

### ANTIPASTO

Chilli and thyme marinated olives,  
smoked ricotta, rosemary feta, V GF  
Salami, smoked ham and chorizo GF  
Caraway rye loaf and sliced ciabatta V

### COLD CANAPÉS

Duck confit tarts with parfait,  
sour apple and cinnamon salt  
Seared venison with kimchi puree  
and seasoned rice

### HOT CANAPÉS

Ashburton beef slider with pretzel rolls,  
truffle aioli, onion jam and gruyere  
Lemongrass chicken dumpling with sesame,  
spring onion and chilli XO mayonnaise

### CHEESE

Triple cream brie, Mongers Selection wash rind,  
rosemary feta and aged cheddar V  
Lavosh, water crackers and fig loaf  
Fruit gel

### DESSERT

Blackboy peach tart with rosewater meringue  
and sour cherry V

**51.00 per person**

## Suite option four

### OYSTER

Freshly shucked farmers select oysters GF  
Condiments of red wine shallot vinegar, nahm jihm, soy sesame, fennel salt, chilli salt, lemons and limes V GF

### COLD CANAPÉS

Fire cracker chicken and pistachio kofta with preserved lemon yoghurt and dukkah GF  
Seared venison with kimchi puree and seasoned rice

### HOT CANAPÉS

Mini chicken slider with chipotle aioli, slaw and jalapenos

### BOWL FOOD

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

### CHEESE

Triple cream brie, Mongers Selection wash rind, rosemary feta and aged cheddar V  
Lavosh, water crackers and fig loaf  
Fruit gel

### DESSERT

Salted caramel pear and pecan pie V

**54.00 per person**

## Suite option five

### FROM THE COAST

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

### COLD CANAPÉS

Peking duck pancake with pickled cucumber and Hoisin sauce  
Oyster farmers choice oyster with red wine shallot vinegar and lemon cheeks GF

### BOWL FOOD

24-Hour smoked pork, deep fried, green chilli verde, young peanuts, spring onion and chilli  
Green pea risotto with hazelnut, feta, black olive and wild roquette GF

### CHEESE

Triple cream brie, Mongers Selection wash rind, rosemary feta and aged cheddar V  
Lavosh, water crackers and fig loaf  
Fruit gel

### DESSERT

Chocolate truffles and 'oh, la la' macaroons

**62.00 per person**

## Beverages

There's no denying New Zealand produces some of the world's finest wines and beers so we've collated both local and international options to ensure your event has something to suit everyone.

This menu has been designed so you can choose a selection of beverages to be served and charged on consumption. Or if preferred, you can select one of the beverage packages for an hourly rate option.

Local options are complemented with national and some international options.

You will need to play your part as a responsible host, so remember when alcohol is being served, so must food. Your Event Planner can help you find the best option for your event.

## Wine

### CHAMPAGNE

Mumm Cordon Rouge (Champagne, France)	79.00
Perrier Jouet Grand Brut (Champagne, France)	101.00

### SPARKLING WINE

Brancott Estate Brut Cuvée (New Zealand)	40.00
Deutz Marlborough Cuvée (Marlborough)	48.00
Flight Sparkling (Marlborough)	36.00

### CHARDONNAY

+ Square Mile Chardonnay (East Coast)	38.00
Stoneleigh Latitude Chardonnay (Marlborough)	43.00
Church Road Chardonnay (Hawkes Bay)	45.00
Brancott Letter Series 'O' Chardonnay (Marlborough)	51.00

### SAUVIGNON BLANC

+ Square Mile Sauvignon Blanc (Marlborough)	38.00
Triplebank Sauvignon Blanc (Marlborough)	43.00
Stoneleigh Rapaura Series Sauvignon Blanc (Marlborough)	47.00
Brancott Estate Letter Series 'B' Sauvignon Blanc (Marlborough)	51.00
Brancott Estate Flight Sauvignon Blanc (Marlborough)	36.00

**AROMATICS**

+ Square Mile Pinot Gris (East Coast)	38.00
Camshorn Classic Riesling (Waipara)	42.00
Camshorn Waipara Pinot Gris (Waipara)	42.00
Stoneleigh Latitude Rose (Marlborough)	49.00
Brancott Estate Flight Pinot Gris (Marlborough)	36.00
Brancott Estate Flight Riesling (Marlborough)	36.00

**PINOT NOIR**

+ Square Mile Pinot Noir (Waipara)	38.00
Stoneleigh Latitude Pinot Noir (Marlborough)	42.00
Camshorn Waipara Pinot Noir (Waipara)	49.00
Boundary Kings Road Pinot Noir (Waipara)	45.00

**CABERNET, MERLOT & BLEND**

Brancott Estate Merlot (Hawkes Bay)	39.00
Stoneleigh Latitude Merlot (Marlborough)	47.00
Church Rd McDonald Series Cabernet Sauvignon (Hawkes Bay)	52.00

**SYRAH & SHIRAZ**

George Wyndham Bin 555 Shiraz (South East, Australia)	39.00
Jacobs Creek Double Barrel Shiraz (Barossa Valley, Australia)	49.00
Campo Viejo Tempranillo (Rioja, Spain)	52.00
Church Road McDonald Series Syrah (Hawkes Bay)	52.00
Church Road Grand Reserve Syrah (Hawkes Bay)	65.00

## Beer and cider

Panhead American Pale Ale (Wellington)	9.00
Corona (Mexico)	9.00
Macs Gold (Nelson)	8.00
Becks (Bremen, Germany)	8.00
Steinlager Pure (Auckland)	8.50
Speights Triple Hop Pilsner (Otago)	7.50
Speights Gold (Otago)	7.50
Macs Mid Vicious (Nelson)	7.00
Steinlager MID (Auckland)	7.00
Issacs Cider (New Zealand)	7.50

## Spirits

All spirits are served with mixers

<b>Standard</b>	<b>10.00</b>
Johnnie Walker Red Whiskey	
Coruba Rum	
Smirnoff Red Label Vodka	
Gordon's Gin	
Bacardi White Rum	
McKenna Bourbon	

<b>De Luxe</b>	<b>12.00</b>
Aberlour Scotch Whiskey	
Appleton's Signature Blend Rum	
Absolut Blue Vodka	
Tanqueray Gin	
Havana Club White Rum	
Maker's Mark Bourbon	

## Soft drinks and juice

Hopt Soda Watermelon and Mint	330ml 5.00
Hopt Soda Elderberry	330ml 5.00
Macs Ginger Beer	330ml 5.00
Macs Lemonade and Rhubarb	330ml 5.00
Macs Mandarin Lime and Bitters	330ml 5.00
Coke, Coke Zero	330ml 5.00
Antipodes Still Water	500ml 6.00
Antipodes Sparkling Water	500ml 7.00
Pump Water	400ml 4.00
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

## Beverage packages

Beverage packages are available from one to five hours of service offering a terrific addition to any of our menu packages.

All beverage packages include the following products:

- Panhead American Pale Ale
- Steinlager Pure
- Macs Mid Vicious
- Brancott Estate Flight Sauvignon Blanc
- Orange Juice
- Soft Drink Selection

### Beverage package A

From the following list choose one sparkling, one white and one red.

#### SPARKLING

- Brancott Estate Brut Cuvee
- Brancott Estate Flight Sparkling

#### WHITE

- + Square Mile Chardonnay
- + Square Mile Sauvignon Blanc
- + Square Mile Pinot Gris

#### RED

- + Square Mile Pinot Noir
- Brancott Estate Merlot

<b>1 hour</b>	<b>27.00 per person</b>
<b>2 hours</b>	<b>34.00 per person</b>
<b>3 hours</b>	<b>41.00 per person</b>
<b>4 hours</b>	<b>48.00 per person</b>
<b>5 hours</b>	<b>55.00 per person</b>

## Beverage package B

From the following list choose one from each variety. Sparkling is included.

#### SPARKLING

- Deutz Marlborough Cuvee

#### CHARDONNAY

- Stoneleigh Latitude Chardonnay
- Church Road Chardonnay

#### SAUVIGNON BLANC

- Triplebank Sauvignon Blanc
- Stoneleigh Rapaura Series Sauvignon Blanc

#### AROMATICS

- Camshorn Classic Riesling
- Camshorn Waipara Pinot Gris

#### PINOT NOIR

- Camshorn Waipara Pinot Noir
- Boundary Kings Road Pinot Noir

#### BLENDS

- Stoneleigh Latitude Merlot
- Jacobs Creek Double Barrel Shiraz

<b>1 hour</b>	<b>33.00 per person</b>
<b>2 hours</b>	<b>40.00 per person</b>
<b>3 hours</b>	<b>47.00 per person</b>
<b>4 hours</b>	<b>54.00 per person</b>
<b>5 hours</b>	<b>61.00 per person</b>

## Cash bar

If a beverage package isn't quite right for your event, a cash bar may be a great alternative.

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 guests. A cash 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"

**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!