



EVENTS & CATERING

2026 / 27

Corporate Events • Weddings • Private Functions • Sports Clubs

Great food. Flexible service. Events made easy.

START THE DAY WELL

Breakfast & Morning Tea

Flexible breakfast and refreshment options for meetings, conferences, training days and early starts. ALL PRICES EXCLUDE GST.

LIGHT BREAKFAST

\$17.50 pp

Bircher muesli with berries and apple
Assorted pastries
Seasonal fresh fruit

FULL BREAKFAST BUFFET

\$29.50 pp

Scrambled eggs
Honey-cured bacon & chicken sausages
Hash browns & slow-roasted tomatoes
House baked beans
Toast station & seasonal fruit

MORNING & AFTERNOON TEA

ONE ITEM

\$7.50 pp

Choose one sweet or savoury item

TWO ITEMS

\$12.50 pp

Choose any two sweet or savoury items

THREE ITEMS

\$17.00 pp

Choose any three items from the selection below.

Popular choices

Chocolate brownie • ginger crunch • caramel slices, muffins
Aged cheddar scones • mini quiches • sausage rolls • savoury pies
Ham & cheese toasties • bacon & egg sliders • club sandwiches

Dietary alternatives available on request.

NEED to add coffee tea and juice station from 4.5pp

EASY TO ORDER. EASY TO SHARE.

Working Lunches & Platters

Sandwiches, Wrap, Bagels LUNCH

From \$16.50 pp

Chicken Caesar
Beef brisket, BTL bagels
Tikka paneer & mango chutney
Roasted mushroom & vegan cheese

EXECUTIVE LUNCH

From \$29.50 pp

Individual Hot meals or salads
Seasonal fruit
Sweet treat

SHARING PLATTERS

Each platter serves approximately 8-10 guests.

Sandwich & Wrap Platter	\$65
Seasonal Fruit Platter	\$65
Savoury Platter	\$75
Fried Platter	\$75
Slider Platter	\$85
Cheese Platter	\$95
Antipasto Platter	\$95
Petit Fours	\$95

DESIGNED FOR MINGLING

Grazing & Canapés

CLASSIC GRAZING TABLE

\$25 pp

NZ cheeses & seasonal fruit
Pork rilette & chicken liver parfait
House chutneys, dukkah & accompaniments
Artisan breads & crackers

PREMIUM GRAZING TABLE

\$35 pp

Everything in Classic
Charcuterie & smoked salmon
Premium cheeses & marinated vegetables
Dips, crudités & artisan breads

CANAPÉS

THREE SELECTIONS

\$18 pp

Ideal for a short pre-dinner service

FIVE SELECTIONS

\$25 pp

Our most popular cocktail-function option

SIX SELECTIONS

\$29 pp

Canapé service is designed for approximately 45 minutes service fees may apply .

Sample canapé selection

Smoked salmon, apple, wasabi & rice crisp
Thai beef fillet, mango, coriander & mint
Fried chicken, pickles & chilli Kewpie
Oxtail & herb arancini, truffle mayonnaise
Aged cheddar & caramelised onion tart
Kūmara rosti, beef & horseradish cream

Premium seafood including oysters, lobster and scallops may carry a market-price supplement.

SIMPLE TIERS. PLENTY OF CHOICE.

Buffet Dining

Choose the package that suits your event, then select from our seasonal menu. Fresh bread rolls and spreads are included in *service fees may apply*.

Essential BUFFET

\$35 pp

2 main
2 sides or salads
2 sauce
Bread rolls included

CLASSIC BUFFET

\$49 pp

3 mains
3 sides or salads
3 sauces
1 dessert

SIGNATURE BUFFET

\$65pp

4 mains
4 sides or salads
4 sauces
2 desserts

PREMIUM BUFFET

Market Price – based on menu selection & seasonal availability

Premium Mains – chef-selected meat, seafood & vegetarian options

Seasonal Sides & Salads – premium hot sides & fresh salads

Accompanying Sauces – selected to complement your menu

Premium Desserts

Essential Buffet is designed as a simple, cost-effective option for clubs, team meals, community groups and value-focused events.

Premium Buffet is best suited to weddings, gala dinners and premium corporate events.

POPULAR MENU CHOICES

MAINS • Herb-Roast Chicken • Beef Sirloin • Slow-roasted pork • Beef rendang • Market Fish • Tandoori Chicken • Vegetarian curry • Beef short rib • Lamb shoulder • Chop Suey • Butter Chicken Curry • Coconut Steamed Mussels • Grilled Prawns • Braised Beef Cheeks

SIDES • Potato Gratin • Roasted Kūmara • Seasonal Vegetables • Flavored Rice • Garden Salad • Ratatouille • Coconut Slaw • Raw Fish • Oysters • Paluami • Surimi Salad • Potato Salad

DESSERTS • Eton mess • Brownie • Cheesecake • Tiramisu • Chocolate mousse • Bread & Butter Pudding • Mini pavlova • Sticky Date • Custard • crème brûlée • Ice Cream

FOR MORE FORMAL OR FEATURE-LED EVENTS

Plated & Carvery

PLATED - TWO COURSE

from \$65 pp

Entrée + main, or
Main + dessert

PLATED - THREE COURSE

from \$79 pp

Entrée
Main
Dessert

Sample dishes include rare Angus beef with truffle mayonnaise, slow-cooked beef short rib, De-bonned chicken, market fish, seasonal vegetarian mains, and white chocolate cheesecake

CARVERY

ESSENTIAL CARVERY

from \$24.50 pp

Choose 1 roast meat

Side and salad

Sauce , condiments

Gravy & bread rolls

PREMIUM CARVERY

\$59 pp

Choose 3 meats

Premium sides & salads

Sauces, condiments

Gravy & bread rolls

CARVERY FAVOURITES

Popular carvery favorites and accompaniments

ROASTS - Pork • Beef • Chicken • Lamb • Tofu

SAUCES - Cheese sauce • Tomato Kasundi • Chilli mayonnaise • Spiced tomato relish • Sour cream & chives

SIDES & TOPPINGS - Avocado purée • Shredded iceberg • Coleslaw • Whole grain Mustard • Chimichurri • Tomato salsa

Christmas Functions

CLASSIC CHRISTMAS

From \$55 pp

Honey-glazed ham
De Boned chicken with sage and onion stuffing
Duck fat potatoes & Asparagus wrapped in bacon
Garden salad & bread rolls

PREMIUM CHRISTMAS

Market Price – based on menu selection & seasonal availability

Premium Mains – chef-selected meat, seafood & vegetarian options

Seasonal Sides & Salads – premium hot sides & fresh salads

Accompanying Sauces – selected to complement your menu

Premium Desserts

CHRISTMAS FAVOURITES

CHRISTMAS FAVOURITES CARVERY FAVOURITES

Mains - Glazed Christmas ham, Roast turkey with sage & onion stuffing, Stuffed chicken, Roast beef with wholegrain mustard, Roast pork with crackling & apple sauce, whole salmon

Sides - Potato gratin • Roast kūmara • Seasonal vegetables, Festive potato salad • Tomato, feta & olive salad, Stuffing • Gravy

Desserts - Pavlova with cream & seasonal fruit, Christmas pudding & custard, Traditional trifle, Sticky date pudding & butterscotch sauce, Mince pies & cream

[Ask us about custom Christmas menus, themed stations and premium upgrades.](#)

CLEAR PRICING FROM THE START

Service Fees & Event Information

Food pricing and event service are quoted separately so each function receives the right staffing, setup and equipment. ALL PRICES EXCLUDE GST.

SERVICED EVENT FEE

Up to 50 guests	\$250
51-100 guests	\$400
101-150 guests	\$550
151-200 guests	\$700
200+ guests	POA

Covers event coordination, standard front-of-house service, setup, pack-down, equipment handling and event logistics.

ADDITIONAL CHARGES

Additional FOH staff: \$45 per hour - 4 hour minimum

Chef: \$55 per hour - 4 hour minimum

Compostable side plates: \$0.25 each

Compostable knife / fork / spoon: \$0.15 each - napkins included

Porcelain crockery & metal cutlery hire: from \$4.50 pp

Hire pricing may vary depending on quantities, venue access, delivery/collection and washing requirements.

Waste & disposal: from \$75

Auckland delivery: from \$40

Minimum catering spend: \$300. Final guest numbers, dietary requirements and timings must be confirmed before service. Cancellations within 72 hours may incur up to 100% of the confirmed catering charge.

FOLLOW OUR FOOD & EVENTS

See our latest catering, grazing tables, weddings and event work on Instagram.

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BOOK YOUR EVENT

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