

BREAKFAST

Minimum 25 pax

All breakfast packages include: Selection of teas, Freshly brewed coffee and Orange juice

- Add Most Juice Range (on consumption) \$4.78 + GST per unit

BUFFET BREAKFAST

COLD

Baker's basket with fresh croissants, Danish pastries, and muffins (VG)

Seasonal fruit platter (DF, GF, NF, VEGAN)

Yoghurt with berry compote (GF, NF, VG)

HOT

Farm-style streaky bacon (DF, GF, NF)

Hash browns (DF, GF, NF, VEGAN)

Scrambled eggs (GF, NF, VG)

Sauteed mushrooms with fresh thyme (DF, GF, NF, VEGAN)

\$37.00 + GST per person

NETWORKING BREAKFAST

COLD - \$7.50 + GST per item

Hazelnut babka cakes (VG)

Danish fruit pastries (VG)

Freshly baked muffins (VG)

Fresh fruit salad cups with honey cinnamon coconut yoghurt (DF, GF, NF, VEGAN)

Mixed berry, coconut, and chia smoothie bowl (DF, GF, NF, VEGAN)

HOT - \$9.50 + GST per item

Bacon, spinach and egg sliders (DF, NF)

Dunedin's classic cheese rolls (NF, VG)

French toast with crispy bacon and maple syrup

Ham and cheese croissant (NF)

Open English muffin, farm-style streaky bacon **OR** smoked salmon, and egg (DF, NF)

Sweet corn fritter, peppered avocado, coconut coriander yoghurt (DF, GF, NF, VG)

Minimum 2 items per person
Whole fresh fruit (on consumption)
\$2.50 + GST per item

DF - Dairy Free **GF** - Gluten Free **NF** - Nut Free **VG** - Vegetarian

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OPTIONAL ENHANCEMENTS

BOOSTER SHOTS

Ginger, lemon, coconut water, and cayenne pepper

Apple, carrot, and beetroot

Kale, spinach, cucumber, and ginger

BEVERAGE STATION EXTRAS

Stadium-Made iced tea

\$7.50 + GST per item per person

DF - Dairy Free **GF** - Gluten Free **NF** - Nut Free **VG** - Vegetarian

DAILY DELEGATE PACKAGES

Minimum 10 pax

All day delegate packages include continuous tea and coffee from morning tea

\$53.00 + GST per person | Full Day

\$17.50 + GST per person for Morning Tea (includes Tea and Coffee) | Morning Tea

\$29.00 + GST per person for Lunch (includes Tea and Coffee) | Lunch

\$12.00 + GST per person for Afternoon Tea (includes Tea and Coffee) | Afternoon Tea

MONDAY

MORNING TEA

Banana bread with berry crème fraiche (VG)

Creamy feta and spinach quiche (NF, VG)

LUNCH

Smoked ham on rye, with sliced cheese, lettuce, seeded mustard, cucumber pickle (NF)

Classic bacon and egg pie (NF)

Mixed green salad with garden vegetables and classic vinaigrette (DF, GF, NF, VEGAN)

Fresh fruit skewers with coconut yoghurt (DF, GF, NF, VEGAN)

AFTERNOON TEA

Chocolate brownie with bitter chocolate fudge (GF, NF, VG)

TUESDAY

MORNING TEA

Apple crumble muffins (NF, VG)

Croissant with smoked ham, cheese, and tomato (NF)

LUNCH

Chicken, brie, and avocado garlic pide

Spinach and Feta filo parcel (VG)

Potato salad with roasted bacon, mayonnaise and gherkins (GF, NF)

Baked berry cheesecake (VG)

AFTERNOON TEA

Assorted macarons (GF, VG)

WEDNESDAY

MORNING TEA

Pain au chocolate (NF)

Cheese scones with whipped butter (VG)

LUNCH

Med-rare beef, sundried tomato strips, seeded mustard, baby rocket roll (NF)

Bao buns with slaw and korean fried chicken

Roast pumpkin salad, baby spinach, creamy Whitestone feta, walnuts, and red onion with balsamic dressing (GF, VG)

Assorted mini cupcakes (VG)

AFTERNOON TEA

Fresh fruit skewers with coconut yoghurt (DF, GF, NF, VEGAN)

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\$29.00 + GST per person for Lunch (includes Tea and Coffee) | Lunch

\$12.00 + GST per person for Afternoon Tea (includes Tea and Coffee) | Afternoon Tea

THURSDAY

MORNING TEA

Real vanilla custard tart (NF, VG)

Baked chicken and mushroom pinwheels (NF)

LUNCH

Smashed egg on sourdough, egg, tomato, lettuce (DF, VG)

Beef Teriyaki skewers (GF)

Tomato and mozzarella salad with balsamic dressing and basil (GF, NF, VG)

Jaffa chocolate mousse with vanilla crème (VG)

AFTERNOON TEA

Dulce tart (GF, NF, VG)

FRIDAY

MORNING TEA

Buttermilk scones with berry jam and double cream (NF, VG)

Bacon, onion, and cheddar tart (NF)

LUNCH

Tandoori chicken wrap with baby spinach, mango chutney, cucumber coconut yoghurt (DF)

Assorted gourmet mini savoury pies (NF)

Greek salad with ripe tomatoes, cucumber, red onions, Whitestone feta, and mixed herbs with a light vinaigrette dressing (GF, NF, VG)

Raspberry chocolate brownie (GF, NF, VG)

AFTERNOON TEA

Lamingtons with whipped cream

WEEKEND

MORNING TEA

Mixed berry friands (GF, VG)

Pork and herb sausage roll with plum sauce (NF)

LUNCH

Danish salami, roasted red capsicum, brie cheese, mesclun roll (NF)

Mini creamy chicken pies (NF)

Caesar salad with crispy bacon, egg, and shaved parmesan with creamy traditional dressing (GF) *with croutons on the side*

Assorted macarons (GF, VG)

AFTERNOON TEA

Manuka honey & mixed nut tart (GF, VG)

DF - Dairy Free GF - Gluten Free NF - Nut Free VG - Vegetarian

FINGER FOOD

Minimum 10 pax

\$7.50 + GST per item per person

Choose 3 items for \$20.00 + GST per person (suitable for 30-45 minutes)

Choose 5 items for \$34.00 + GST per person (suitable for 60-90 minutes)

Finger food service is plated and placed on tables / bar leaners - not tray served

CHOOSE FROM THE FOLLOWING:

Braised pork belly yakitori with ponzu (DF, NF)

Selection of sushi including vegetarian options with soy sauce, pickled ginger and wasabi (DF, GF)

Soft beef tacos with guacamole and chipotle tomato sauce (DF, NF)

Soft chicken tacos with guacamole and chipotle tomato sauce (DF, NF)

Mini beef sliders with smoked cheese and gherkins (NF)

Teriyaki salmon skewers with sesame and spring onion (DF, NF)

Bao buns with slaw and Korean fried chicken

Selection of club sandwiches

DF - Dairy Free **GF** - Gluten Free **NF** - Nut Free **VG** - Vegetarian

CANAPÉS

Minimum 10 pax
\$6.50 + GST per item per person

Choose 3 items for \$18.00 + GST per person (suitable for 30-45 minutes)

Choose 5 items for \$30.00 + GST per person (suitable for 60-90 minutes)

HOT CANAPÉS

Asian spiced pork belly squares with chili and plum sauce (GF, NF)

Wild mushroom and thyme arancini (GF, NF, VG)

Kumara rösti with mint and coconut yoghurt (DF, GF, NF, VEGAN)

Fresh salmon and lime cakes with wasabi mayonnaise (DF, GF, NF)

Lamb, feta, and herb kofta with sumac glaze (GF, NF)

Beef and onion spring rolls with soy dipping sauce (DF)

Korean style fried chicken bites

COLD CANAPÉS

Chicken liver macarons (GF)

Spicy tuna crudo crispy cups with avocado (DF, GF)

Sun blushed tomato on crostini with mozzarella and basil (VG)

Smoked salmon and crêpe pinwheel with dill and crème fraîche (NF)

Asian flavoured rice paper rolls (DF, VG)

SWEET CANAPÉS

Hazelnut and apricot fudge (VG)

Lemon and white chocolate praline (GF, VG)

Mini profiterole with salted caramel whipped ganache (NF, VG)

Mini bitter chocolate tart with freeze dried raspberries (VG)

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BUFFET

Minimum 30 pax Suitable for Lunch or Dinner
All menu items are nut free

OPTION 1

Freshly baked bread rolls with butter

Chicken thigh, lemon, thyme, and chicken jus (DF)

Slow cooked beef brisket, soy reduction, and crispy shallots (DF)

Roast Agria potato tossed in fresh rosemary and garlic infused olive oil (DF, GF, VEGAN)

Steamed seasonal vegetable medley tossed with fresh herbs and olive oil (DF, GF, VEGAN)

Garden green leaf salad with balsamic vinaigrette (DF, GF, VEGAN)

Chickpea, roast pumpkin, and baby spinach salad with green goddess dressing (GF, VG)

Lemongrass crème brûlée (GF, VG)

Sticky date pudding with caramel sauce (VG)

Unsweetened whipped cream

Freshly brewed coffee and selection of teas

\$77.50 + GST per person

Add a carving station \$20.00 + GST per person

Beef scotch with mustard and jus

Champagne ham glazed in apricot and seeded mustard

Porchetta with chimichurri

BUFFET

Minimum 30 pax Suitable for Lunch or Dinner
All menu items are nut free

OPTION 2

Freshly baked bread rolls with butter

Crispy pork belly with jus (DF)

Slow braised lamb shoulder, middle eastern spices (DF, GF)

Roast Agria potato tossed in fresh rosemary and olive oil (DF, GF, VEGAN)

Roasted vegetables medley with balsamic glaze (DF, GF, VEGAN)

Garden green leaf salad with Italian vinaigrette (DF, GF, VEGAN)

Toasted quinoa salad with tomato, cucumber, parsley, lemon and olive oil (DF, GF, VEGAN)

Baked New York cheesecake with three berry compote (VG)

Chocolate brownie with maple glazed pear, drizzled with dulce de leche (GF, VG)

Unsweetened whipped cream

Freshly brewed coffee and selection of teas

\$82.50 + GST per person

Add a carving station \$20.00 + GST per person

Beef scotch with mustard and jus

Champagne ham glazed in apricot and seeded mustard

Porchetta with chimichurri

PLATED MEAL

Minimum 30 pax

Suitable for Lunch or Dinner

Includes preset bread roll & butter, freshly brewed coffee and selection of teas (served with dessert)

All menu items are nut free

- 1 Entrée, 2 Mains (Alternate Drop), 1 Dessert – \$96.50 + GST

- Add Alternate Drop to entrée / dessert - \$7.50 + GST per person per course

ENTRÉE

(Choose one)

Smoked duck breast with parsnip purée and pickled mushroom (GF)

Cured salmon, pickled fennel, wasabi cream, and salmon caviar (GF)

Beef sirloin tataki, ginger shallot dressing, sesame, and spring onion (DF, GF)

Grilled courgettes, hummus, rocket, balsamic glaze (VG)

MAINS

(Choose two)

Lamb rump with white beans and potato tagine (GF)

Seared spiced salmon with roasted potato, crème fraiche sauce, and cucumber (GF)

Chicken supreme with corn velouté and potato croquettes

Beef filet with potato fondant, parsnip puree, and confit vegetables (GF)

Pan fried mushrooms, creamy polenta cake, wilted greens, and salsa verde (DF, GF, VEGAN)

DESSERT

(Choose one)

Passionfruit and coconut paste, chili ganache, and chocolate soil (VG)

Compressed lychee and pear compote, mandarin mousse, and Whittaker's chocolate Cremieux (VG)

Tiramisu with Kahlua cream and salted caramel pearls (VG)

PLATTERS

Serves 10 pax | Prices include GST

COLD PLATTERS

Artisan Breads and Dips Platter

\$70.00

A selection of breads from Bakehouse on Bond (focaccia, baguettes, ciabatta, rye) and selection of house made dips (hummus, basil crème fraîche, olive tapenade)

Charcuterie Board

\$140.00

A selection of smoked & dried meats with salmon, pickled vegetables, piccalilli & a selection of bread.

(DF, GF available on request)

HOT PLATTERS

Gourmet Savoury Platter

\$195.00

Mini beef burgers with onion jam, cheddar cheese and burger sauce; mini-Harraway's oat creamy chicken pies; coconut, potato samosas with aubergine pickle.

DESSERT PLATTERS

Sweet Treat Platter

\$195.00

Tonka bean madeleine, petite lemon meringue tarts, milk chocolate bonbons

Whitestone Cheese Platter

\$200.00

Totara tasty cheese, and Windsor blue cheese, Mt Domett double cream brie cheese, aged Airedale & Livingstone gold, fig & pear chutney, grapes and assorted crackers.

(GF available on request)

DF - Dairy Free **GF** - Gluten Free **NF** - Nut Free **VG** - Vegetarian

BEVERAGE SERVICE

BARISTA COFFEE CART

4 hours (includes up to 140 cups) **\$795.00 + GST**

8 hours (includes up to 180 cups) **\$985.00 + GST**

Barista Coffee Cart will have two baristas who can make approx. 90-100 coffees per hour.

TEA AND COFFEE STATION

Minimum 20 pax

2 hours: **\$5.00 + GST per person**

All day: **\$12.50 + GST per person**

Includes:

Selection of premium teas

Freshly brewed coffee

OPTIONAL ENHANCEMENTS

Extra Cups **\$4.00 + GST each**

Soy milk / almond milk / decaf **\$1.00 + GST per cup**

Orange Juice **\$12.17 + GST per litre**

Most Juice Range and/or Coke Range **\$4.78 + GST per unit**

BEVERAGE LIST

All prices are GST inclusive

WINES

	Per Glass	Per Bottle
Lindauer Piccolo 200ml		\$13.00
Lindauer Special Reserve Brut		\$60.00
Daniel Le Brun Non-Vintage		\$95.00
Leefield Station Sauvignon Blanc	\$14.00	\$62.00
Mt Difficulty Roaring Meg Sauvignon Blanc		\$73.00
Dashwood Rosé	\$14.00	\$63.00
The Ned Pinot Gris	\$14.00	\$65.00
Mt Difficulty Bannockburn Pinot Gris		\$84.00
Morton Estate Black Label Chardonnay	\$14.00	\$66.00
Marisco The King's Bastard Chardonnay		\$89.00
Huntaway Syrah		\$70.00
Mt Difficulty Roaring Meg Pinot Noir	\$16.50	\$83.00
House White Wine	\$13.00	\$60.00
House Red Wine	\$13.00	\$60.00

BEERS AND CIDERS

Speight's Gold Medal Ale	\$10.00
Speight's Summit Ultra	\$10.00
Steinlager Classic	\$10.00
Steinlager Light	\$9.00
Corona	\$10.00
Emersons Little Bird Alcohol Free IPA	\$11.00
Emerson's Pilsner	\$13.00
Mac's Apparition Hazy IPA	\$12.00
Mac's Cloudy Apple Cider	\$12.00

BEVERAGE LIST

All prices are GST inclusive

RTD'S

Gordon's Pink Gin & Soda	\$12.50
Smirnoff Ice	\$12.50
McKenna Bourbon & Cola	\$12.50

NON-ALCOHOLICS

Coke Range	\$5.50
Schweppes Range	\$5.50
Orange Juice	\$5.50
Most Juice Range	\$5.50

SPIRITS

House Spirits	\$14.00
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BEVERAGE PACKAGES

Optional Enhancement: Add 3 RTD's from our current selection

CLASSIC DRINKS PACKAGE

Wither Hills Sauvignon Blanc

Wither Hills Pinot Noir

Speight's Gold Medal Ale

Speight's Summit Ultra

Steinlager Light

Emerson's Little Bird Alcohol Free IPA

Coke Range

Schweppes Lemon, Lime, and Bitters

Schweppes Ginger Beer

PRICING

	Classic Drinks Package	RTD Optional Enhancement
1 hour	\$37.50 + GST	\$48.50 + GST
1.5 hours	\$42.50 + GST	\$53.50 + GST
2 hours	\$47.50 + GST	\$58.50 + GST
3 hours	\$52.50 + GST	\$63.50 + GST
4 hours	\$57.50 + GST	\$68.50 + GST
5 hours	\$62.50 + GST	\$73.50 + GST

BEVERAGE PACKAGES

Optional Enhancement: Add 3 RTD's from our current selection

PREMIUM DRINKS PACKAGE

PRICING

			Premium Drinks Package	RTD Optional Enhancement
Lindauer Special Reserve	Coke Range	1 hour	\$54.50 + GST	\$65.50 + GST
Leefield Station Sauvignon Blanc	Schweppes Lemon, Lime, and Bitters	1.5 hours	\$61.50 + GST	\$72.50 + GST
Dashwood Rosé	Schweppes Ginger Beer	2 hours	\$68.50 + GST	\$79.50 + GST
The Ned Pinot Gris	Most Juice Range	3 hours	\$75.50 + GST	\$86.50 + GST
Mt Difficulty Roaring Meg Pinot Noir		4 hours	\$82.50 + GST	\$93.50 + GST
Speight's Gold Medal Ale		5 hours	\$89.50 + GST	\$100.50 + GST
Speight's Summit Ultra				
Mac's Apparition Hazy IPA				
Mac's Cloudy Apple Cider				
Corona				
Steinlager Classic				
Steinlager Light				
Emerson's Little Bird Alcohol Free IPA				

FREQUENTLY ASKED QUESTIONS

Q. Can we cater for less than the minimum number required?

A. We can cater for less than minimum number required, but you will be charged for the minimum number.

Q. Do you take special requests?

A. Talk to your event coordinator about any special catering requests. We try our best to meet your requests.

Q. How long can food be left out for?

A. Due to food safety requirements, catering will be left out for a maximum of 90 minutes.

Q. When do I have to book catering for my event?

A. Ideally, catering selection will be chosen at least 2 weeks before your event.

Q. What is the latest point I can confirm numbers and dietaries for my event?

A. Five business days before your event we need final confirmation on your numbers and dietaries. After this time, we may not be able to accommodate changes.

Any changes less than five business days before your event will incur a 20% surcharge.

Cancellation of your catering less than three business days before your event will require payment in full.

Q. What dietaries do you cater for?

A. We cater for Dairy Free, Gluten Free, Pescatarian, Vegetarian, and Vegan, as well as any allergies. Any other dietary preference (i.e. Ketogenic, Paleo, etc.) will incur a surcharge of \$5.00 + GST per person per meal.

Q. Do you cater for coeliacs / celiacs?

A. Whilst we try our best to ensure catering for coeliacs is 100% gluten free, we are a prep and production kitchen which handles gluten products. We cannot guarantee the absence of airborne particles. Feel free to reach out to your event coordinator with any questions/concerns.

Q. Do I need to pick a different menu item for the dietaries?

A. No, our chefs will put the highest level of care into selecting suitable alternatives to your chosen menu that cater to the dietaries for your event.

FREQUENTLY ASKED QUESTIONS

Q. Can I take leftover catering away with me?

A. Yes, you're more than welcome to take leftover catering away with you after your event. We have takeaway containers available but encourage you to bring your own reusable containers if you think there will be leftovers. By taking catering off-site you and your guests accept full responsibility for the food once it leaves our premises. This includes ensuring it is stored and served in a food safe manner.

Some products (i.e. seafood, rice) are not able to be taken off site – your event coordinator / catering supervisor will be able to confirm with you if any of your menu items are not suitable to takeaway.

Q. Can I bring in my own food?

A. No, Restaurant Associates are the exclusive caterer for our venues.

Q. Can I bring in my own beverages?

A. No, Restaurant Associates are the exclusive caterer and hold the liquor licence for our venues.