

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

Berry Friands (GF, 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

BREAKFAST

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

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PLATED BREAKFAST

CHOOSE ONE OF THE FOLLOWING:

Sourdough with thyme portobello mushrooms, blistered cherry tomatoes with raspberry vinegar, grilled haloumi, and baby spinach (NF, VG)

Scrambled eggs with streaky bacon on ciabatta, Cumberland pork breakfast sausage, hash browns and thyme portobello mushrooms (NF)

Poached eggs with smoked leg ham on English muffins with hollandaise sauce (NF)

Swap ham for smoked salmon for an extra \$2.00 + GST

+ Platters of Danish pastries and freshly sliced seasonal fruit served to the table (VG)

\$42.50 + GST per person

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

OPTIONAL ENHANCEMENTS

BOOSTER SHOTS

Ginger, lemon, coconut water, and cayenne pepper

Apple, carrot, and beetroot

Kale, spinach, cucumber, and ginger

HARRAWAY'S OAT'S

Harraway's oat granola, banana, coconut yoghurt, mixed seeds, and cranberry jars (DF, VEGAN)

Harraway's Bircher muesli with macadamia nuts, shaved coconut, raspberry compote, and organic coconut yoghurt (DF, VEGAN)

Harraway's oats granola pots (DF, VEGAN)

BEVERAGE STATION EXTRAS

Stadium-Made iced tea

\$7.50 + GST per item per person

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

Chia and coconut pudding (DF, GF, NF, VEGAN)

Creamy feta and spinach quiche (NF, VG)

LUNCH

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

Dunedin's classic cheese rolls with butter (NF, VG)

Mixed green salad with soft herbs and classic vinaigrette (DF, GF, NF, VEGAN)

Fresh fruit kebabs 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

Pumpkin, baby rocket, pickled red onion, Whitestone feta wrap (NF, VG)

Spinach and Feta filo parcel (VG)

Potato salad, seeded mustard, spring onions and parsley (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)

Crumbed chicken goujons (NF)

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

Assorted mini cupcakes (VG)

AFTERNOON TEA

Fruit kebabs (DF, GF, NF, VEGAN)

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

\$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)

Dunedin's classic cheese rolls (NF)

LUNCH

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

Beef Teriyaki skewers (GF)

Grated beetroot and carrot salad with toasted pecans, chives, and citrus dressing (GF, VEGAN)

Jaffa chocolate mousse with vanilla crème (VG)

AFTERNOON TEA

Bruschetta with tomato basil salsa and olive tapenade (DF, NF, VEGAN)

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-Harraway's oat 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

Corn fritters with relish (DF, GF, NF, VG)

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

FINGER FOOD

Minimum 10 pax

\$6.50 + GST per item per person

Choose 3 items for \$17.50 + GST per person (suitable for 30-45 minutes)

Choose 5 items for \$27.50 + GST per person (suitable for 60-90 minutes)

CHOOSE FROM THE FOLLOWING:

Cocktail shrimp and Marie Rose sauce roll (DF)

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

Spiced fish tempura sliders with sweet onion relish (NF)

Seared sirloin in soft tacos with guacamole and chipotle tomato sauce (DF, NF)

Scallops wrapped in streaky bacon with plum sauce (DF, NF)

Grilled salmon fillet with cracked black pepper and pickled cucumber salad in a bamboo boat (DF, GF, NF)

Bao buns with slaw and Korean fried chicken

Selection of club sandwiches

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CANAPÉS

Minimum 10 pax

\$6.50 + GST per item per person

Choose 3 items for \$17.50 + GST per person (suitable for 30-45 minutes)

Choose 5 items for \$27.50 + 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)

Roast cauliflower bhaji bites with tamarind coconut yoghurt (DF, GF, NF, VEGAN)

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

Lamb, feta, and herb kofta with pomegranate molasses (GF, NF)

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

COLD CANAPÉS

Potato rösti with cashew ricotta (DF, GF, VEGAN)

Profiteroles filled with mushroom, thyme pate (NF)

Sun blushed tomato with mozzarella and basil en croûte (NF, VG)

Smoked salmon mousse en croûte with pickled capers, crème fraîche, and fennel fronds (NF)

Beef carpaccio on crostini with green peppercorn mascarpone (NF)

Whitestone Creamy Windsor Blue with caramelised pear on crostini (NF, VG)

SWEET CANAPÉS

Gingerbread with Whitestone Windsor Blue and Honey (VG)

Char-grilled pineapple kebabs with mascarpone (GF, VG)

Chocolate raspberry eclairs (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 roulade, lemon, thyme, bacon stuffing, chicken jus (DF, NF)

Spiced lamb rump, cumin roasted carrots, salsa verde (DF,GF)

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)

Roast beetroot, fennel, orange and tarragon (DF, GF, VEGAN)

\$75.00 + GST per person

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

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

Pear and almond tart with crème fraîche (GF, VG)

Ginger pudding served with salted caramel sauce (VG)

Freshly brewed coffee and selection of teas

BUFFET

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

OPTION 2

Freshly baked bread rolls with butter

Champagne ham glazed in apricot and seeded mustard (DF, GF)

Chicken thigh marinated in cumin, garlic, and preserved lemon (DF, GF)

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

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

Sauteed seasonal greens with miso glaze (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)

Freshly brewed coffee and selection of teas

\$85.00 + GST per person

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

PLATED MEAL

Minimum 30 pax

Suitable for Lunch or Dinner

Includes 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)

Mushroom parfait with prosciutto, raisin and prune chutney, sour cherries, brioche

Cured salmon, pickled fennel, red onion and watercress salad, horseradish crème fraîche (GF)

Beetroot carpaccio, coconut labneh, compressed courgette ribbons, rocket, molasses (DF, GF, VEGAN)

MAINS

(Choose two)

Chermoula lamb rump, pomme puree, sauteed seasonal greens, jus (DF, GF)

Seared spiced salmon, potato galette, green beans, olives, and salsa verde (DF, GF)

Chicken supreme, chorizo and thyme risotto, broccolini, chicken jus (DF, GF)

Beef sirloin, mustard potato gratin, bacon wrapped green beans, roasted shallots, and jus (GF)

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

DESSERT

(Choose one)

Dark chocolate mousse, chocolate sponge, freeze dried mandarin, mascarpone, Chantilly cream, sweet whisky sauce (VG)

Coconut and kaffir lime panna cotta, Harraway's ginger oat crumble, mango pineapple compote, and kaffir lime meringue (DF, VG)

Strawberry mousse, chocolate soil, strawberry coulis, strawberries, with raspberry meringue shards (VG)

PLATTERS

Serves 10 pax

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 pesto, roasted red capsicum dip) (DF)

Zamora Charcuterie Board

\$140.00

A selection of Zamora meats with salmon, pickled vegetables, sourdough, and whipped feta.

(DF, GF available on request)

Stadium Market Fish Platter

\$195.00

Marinated prawns, smoked salmon paté, smoked mussels, cured gravalax of salmon, gherkins, lemon, toasted rye, fennel crostini, and oat cakes.

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

PLATTERS

Serves 10 pax

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.

Yum Cha Platter

\$195.00

Steamed vegetable dumplings; Chicken dim sim; Steamed BBQ pork buns; Prawn har gow; Selection of asian sauces.

DESSERT PLATTERS

Sweet Treat Platter

\$195.00

Macarons, petite lemon meringue tarts, chocolate eclairs.

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)

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.