



OCEAN EAGLE CHARTERS

Menu & Info

- **Please check our terms and conditions: <https://oceaneagle.co.nz/terms-and-conditions>**
- **SERVICE STAFF REQUIREMENTS (MAY VARY DEPENDING ON MENU SELECTION)**
- **Food Nominal Delivery/Collection Fee: \$60.00 + GST per Order to the charter boat**
 - **Food BYO option is also available \$750.00 Plus GST**

30 Guests	1 x chef
31 – 60 Guests	1 x chef - 1 server
61 – 80 Guests	1 x chef - 2 server
81 – 150 Guests	1 x chef - 3 server
STAFF COST	Chef \$55, Server \$50 plus gst

*Prices and menus are subject to change and are exclusive of GST. We reserve the right to change prices anytime until the full catering is paid for and locked in due to the high cost of labor and food going up without getting much notice and it's not under our control. So please lock your food menu soon as you are ready for it.

0800VIADUCT (0800 842 3828) info@oceaneagle.co.nz
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Menu to Choose from

Great Catering Grazing Platters Menu

Grazing Platters:

Cheese

- Selection of Whitestone Cheeses, Grapes, Fruit Paste, Roasted Nuts, Lavosh, Water Crackers, and Croûtes: \$200.00 per 10 Guests (Minimum 30 Guests)

Meat

- West Coast Venison Salami, Parma Ham, Cured Brisket, Chorizo, Chicken Liver Parfait, Charred Sourdough and Croûtes, Fig Chutney, Cornichons, and Pickled Onions: \$200.00 per 10 Guests (Minimum 30 Guests)

Garden:

- Cauliflower and Gruyere Fritters, Vegetable Crudité, Hummus, Roast Tomato Aioli, Pesto, Slow Cooked Beetroot, Goat's Cheese, Vegetable Rice Paper Rolls, Crostini, and Falafels: \$200.00 per 10 Guests (Minimum 30 Guests)

Sea:

House hot smoked Manuka salmon, horseradish crème, sourdough croutes

- \$200.00 per 10 Guests (Minimum 30 Guests)

Fruit:

- A Selection of seasonal cut fruits with passionfruit
\$150.00 per 10 Guests (Minimum 30 Guests)

Savoury (Pub):

- A Selection of Homemade Pies and Sausage Rolls:
\$200.00 per 10 Guests (Minimum 30 Guests)

X-----X

Afternoon Tea - Sandwich:

- Finger Sandwich Selection (Herbed Chicken, Ham and Cheese, Egg and Cress):
\$200.00 per 10 Guests (Minimum 30 Guests)

Afternoon Tea - Sweet:

- Sweet Slice Selection (Chocolate, Caramel, Strawberry):
\$150.00 per 10 Guests (Minimum 30 Guests)

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Menu to Choose from

Great Catering Full Buffet Menu

Proposed Full Buffet menu A

Finger Food:

BBQ Moroccan Meatballs with Tzatziki
Poached Chicken Pillow Sandwich with Herb Mayonnaise
Wild Mushroom and Truffle Arancini with Sorrel Mayo (V)

Bread:

Artisan Bread Selection, cut loaves and rolls with salted butter
Gluten-Free bread available on request
(1 items per person)

Buffet:

Maple Cured Leg of Ham with Seeded Mustard and Homemade Chutney (GF)
Charred Chicken with Tzatziki and Preserved Lemon (GF)
Charred Vegetable and Penne Pasta Salad (V)
Mixed Leaf Salad with Cucumber, Red Onion, Cherry Tomatoes, and Balsamic Dressing
Roasted Root Vegetable with Rocket and Feta
Agria Potato Salad with Spring Onion, Garlic, and Soy Mayo (V)
350g protein and 450g salads/sides per person

Dessert:

Salted Caramel and Chocolate Brownie Slice (GF)
Lemon and Passionfruit Tartlets
Christmas Mince Tartlets (Nov./Dec. only)
(2 items per person)

Menu Price:

30pax – 140pax @ \$81.99 per person + GST

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Menu to Choose from

Proposed Menu B

Finger Food:

BBQ Moroccan Meatballs, Tzatziki

Chicken and Herb Pillow Sandwich

Freshly Baked Croissants: Ham, Cheese & Rocket, Aubergine, Cheese & Tomato

Marinated BBQ Prawns W/ Dipping Sauce

Homemade Pies: Classic Kiwi Mince, Steak and Cheese, Chicken, Leek and Mushroom, Spiced Roasted Root Vegetable (V)

Other Finger Food:

Pork and Fennel Sausage Rolls, Tomato Chutney

Thai Chicken Sausage Rolls with Sweet Chili

Calamari W/ Zingy Lemon Aioli

Mussel Fritter, Lime Mayo

Broccoli, Pea and Mint Fritters with Garlic Mayo (VE/GF)

Mushroom and Mozzarella Arancini, Aioli

Dessert:

Assorted Macaroons (GF)

Lemon and Passionfruit Tartlets

Salted Caramel Brownie (GF)

Cinnamon Koeksisters

Christmas Mince Tartlets (Nov./Dec. only)

Menu Price:

30pax – 100pax + @ \$59.99 per person + GST; (7 items per person)

30pax – 100pax + @ \$49.00 per person + GST; (5 items per person)

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Menu to Choose from

Ocean Eagle Indian Buffet Menu

Starters:

Vegetarian Selection - Choose any 2 items:

Samosa
Mixed Pakora
Cocktail Tikki
Paneer 65
Paneer Tikka
Veg Manchurian

Non-Vegetarian Selection - Choose any 2 items:

Chicken Sholay Kebab
Chicken Malai Kebab
Chicken Tikka
Hariyali Murg Tikka
Afghani Chicken Tikka
Mirch Chicken Tikka
Chicken 65
Lamb Seekh Kebab
Sauces and Dips included

Mains:

Vegetarian Selection - Choose any 2 items:

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Menu to Choose from

Dal Makhni

Yellow Dal
Aloo Jeera
Malai Kofta
Butter Paneer
Palak Paneer
Paneer Tikka Masala
Vegetable Korma
Makhani Soya Chaap
Vegetable Biryani

Non-Vegetarian Selection - Choose any 1 item:

Butter Chicken
Murg Makhani
Karahi Chicken
Chicken Saag Wala
Chicken Curry
Lamb Rogan Josh
Goat Curry
Chicken Biryani

Sides:

Plain Rice or Jeera Rice
Plain Yoghurt
Salad Mix
Plain Naan, Butter Naan, or Tandoori Roti to choose from

Dessert:

Mixed Ice Cream at Captain's Choice

30pax – 130pax @ \$49.00 per person + GST

Food BYO option is also available \$750 Plus GST

Ocean Eagle Meats Pleaser Buffet Menu

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Menu to Choose from

Meats

Pork (GF)

Slowly cooked in the spit, crackling to die for & accompanied by apple sauce

Chicken (GF) (Halal)

Whole spit-roasted chicken smothered with our secret blend of herbs & accompanied by cranberry sauce

Aged beef (GF) (Halal)

Seared, finished in the spit & accompanied by a creamy horseradish sauce

This succulent & mouth-watering selection of meat is served with:

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Menu to Choose from

Country coleslaw: (DF/GF/V)

Good old Kiwi favourite, cabbage-based slaw tossed through a mayonnaise

Seasoned tossed salad (DF/GF/V)

Mixed lettuce, capsicum, spring onion, cucumber & red onion, accompanied by our home-made mint & honey dressing

Asian pasta salad (DF/V)

Spiral pasta, capsicums, onions, celery, coriander and baby leaf spinach tossed through an Asian style spiced soy dressing

Beetroot salad (DF/GF/V)

Kiwi favourite – whole baby beetroot tossed in a red onion vinaigrette

Farmhouse potato salad (DF/GF/V)

Gourmet potatoes, red onion, parsley & spring onion, dressed with our chef's own homemade mayonnaise

Breads (V)

A selection of fresh bread rolls

Gravy

Piping hot & the perfect finish!

Vegetarian & Vegan Meals available.

*Halal meats need to be cooked and prepared separately. Please tell us if we are catering for halal guests.

Menu price:

Minimum 50 people Catering \$38.00 per person + GST. (\$1900 Plus GST Package)

FUN TIME -STAND-UP HOT ROAST ROLLS (DIY)

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Menu to Choose from

Start with 2 Large Ciabatta Buns (V)

– Includes 2 buns allocated per person

Fill with Meats

Pork (GF)

Slowly cooked in the spit, crackling to die for & accompanied by apple sauce

Chicken (GF) (Halal)

Whole spit-roasted chicken, smothered with our secret blend of herbs & accompanied by cranberry sauce

Top with Salads:

Seasonal tossed lettuce salad (DF/GF/V)

Mixed lettuce, capsicum, spring onion, cucumber & red onion, accompanied by our home-made mint & honey dressing

Country coleslaw (DF/GF/V)

Good old Kiwi favourite, cabbage-based slaw tossed through a mayonnaise

Gravy

Piping hot & the perfect finish!

Vegetarian & Vegan Meals available.

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Menu Price : \$29.99 per person + GST. Minimum Catering 50 people (\$1499.50 + GST Package)

DESSERTS TO CHOOSE FROM

Premium

\$15.99 per person - Choice of FOUR

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Menu to Choose from

Pavlova

Made the Kiwi way, topped with fresh whipped cream and fruit

Cheesecake

Delicious gourmet cheesecake that will entice your guests

Lemon meringue pie

Tangy, gooey, lemon curd settled in a sweet pastry crust, topped with light & fluffy meringue – mouth watering!!

Chocolate gateau

Decadent, delightful gateau layered with chocolate, berry & whipped cream

Fruit salad

Selection of fresh seasonal fruit to cleanse the palate

Mud cake

Popular chocolate delight, rich in flavour

Finger desserts

\$10.99 per person - Choice of FOUR

Chocolate éclairs

Cream cakes

Lamingtons

Caramel slice

Chocolate fudge slice

Lemon curd tarts

Mini gourmet cheesecakes

Custard tarts

Piece of Cake

\$9.99 per person - Choice of FOUR FROM THE BELOW LIST PER PERSON

Chocolate Cake

Banana Cake

Red Velvet Cake

Carrot Cake

Fruit Salad

FULL BUFFET MENU OCEAN EAGLE CATERING

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Menu to Choose from

[Meats](#)

Aged beef (GF) (Halal)

Succulent beef, rubbed in herbs and spices, finished in the spit & accompanied by creamy horseradish sauce

Chicken (GF) (Halal)

Whole spit-roasted chicken, smothered with our secret blend of herbs & accompanied by cranberry sauce

Ham off the bone (GF)

Delicious ham, carved fresh from the bone, accompanied by whole-grain mustard

This succulent & mouth-watering selection of meat is served with:

Country coleslaw (DF/GF/V)

Good old Kiwi favourite, cabbage-based slaw tossed through a mayonnaise

Seasoned tossed salad (DF/GF/V)

Mixed lettuce, capsicum, spring onion, cucumber & red onion, accompanied by our home-made mint & honey dressing

Beetroot salad (DF/GF/V)

Kiwi icon – whole baby beetroot tossed in a red onion vinaigrette

Farmhouse potato salad (DF/GF/V)

Gourmet potatoes, red onion, parsley, ham off the bone & spring onion, dressed with our chef's own homemade mayonnaise

And

Breads (V)

A selection of fresh bread rolls

Gravy

Piping hot & the perfect finish!

Vegetarian & Vegan Meals available.

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Menu to Choose from

Desserts

Red Velvet Cake (V)

Buttery and moist cake that will entice your guests

Carrot Cake (V)

Decadent, delightful cake topped with icing

Christmas mince pies (V)

Decadent, delightful mince pies, served with whipped cream

Fruit salad (DF/GF/V)

An assortment of fresh seasonal fruits

Menu Price : \$49.99 per person + GST. Minimum Catering 50 people (\$2499.50 + GST Package)

Captain's BBQ IN THE Sea

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Menu to Choose from

Served with sautéed onions, fresh bread rolls & butter, accompanied by BBQ & tomato sauce

Meats

All our meats are the freshest cuts & marinated with our secret blend of herbs & spice

Hot ham steaks (GF)

Chicken drumsticks (GF) (Halal)

Juicy beef sausages (Halal available)

Salads

German-Style Potato Salad (DF/GF/V)

Salad of gourmet potatoes, red onion, gherkin, parsley, spring onion all tossed through our homemade mayonnaise – a twist on the classic!

Seasonal tossed lettuce salad (DF/GF/V)

Mixed lettuce, capsicum, spring onion, cucumber & red onion, accompanied by our home-made mint & honey dressing

Country coleslaw (DF/GF/V)

Good old Kiwi favourite, cabbage-based slaw tossed through a mayonnaise

Orzo Pasta Salad (V)

Baby spinach, olives, sundried tomato, red onion & feta, mixed through an al dente orzo pasta

*Halal meats need to be cooked and prepared separately. Please tell us if we are catering for halal guests.

Menu Price : \$42.99 per person + GST. Minimum Catering 50 people (\$2149.50 + GST Package)

- **Food BYO option is also available \$750.00 Plus GST**

Limited lunch time casual Harbour Cruises Charters

Charter Package Monday to Thursday for Minimum 30 people for 2 hours - \$ 2999.00

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Menu to Choose from

Lunch Time Harbour Cruises comes with our lunch Bags and salads to fill you in and enjoy the sight seeing while enjoying our complimentary soft drink on arrival. Conditions apply.



*Menu Cost per person \$29.99 + GST (Minimum order per item 10)

*Minimum 30 person required (Lunch Meals + Soft Drinks)

*This is only available for Monday to Thursday Charters and included in the package, extra guest just pay \$35 add on's



Price per person

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