



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: \$90.00 + GST per Order to the charter boat**
 - **Food BYO option is also available \$699.00 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/Server \$55/\$52 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
www.oceaneagle.co.nz



Menu to Choose from

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 Crudit , 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)

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)

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