



OCEAN EAGLE

CATERING MENU AND INFORMATION

SERVICE STAFF REQUIREMENTS:

1 - 60 guests	1 x chef	1 x server
61 - 80 guests	2 x chefs*	2 x servers
81 + guests	2 x chefs*	3 x servers
STAFF COSTS	Chefs \$59 p/h	Servers \$52 p/h

- FOOD DELIVERY/COLLECTION FEE \$125+GST
- BYO CATERING OPTION IS AVAILABLE FOR \$699+GST
- PLATTERS AND GRAZING TABLES DO NOT REQUIRE CHEFS
- *FINGER FOOD CHEF REQUIREMENTS MAY VARY

PLEASE CHECK OUR TERMS AND CONDITIONS
[HTTPS://OCEANEAGLE.CO.NZ/TERMS-AND-CONDITIONS/](https://oceanagle.co.nz/terms-and-conditions/)



PLATTERS

CHEESE: \$250

Selection of Whitestone cheeses, grapes, fruit paste, roasted nuts, lavosh, water crackers and croutes

MEAT: \$250

West Coast venison salami, parma ham, cured brisket, chorizo, chicken liver parfait, charred sourdough and croutes, fig chutney, cornichons and pickled onions

EASTERN: \$250

House falafels, hummus with smoked paprika, cumin & yoghurt spiced chicken, spiced flatbread, pickles, baba ghanoush, charred eggplant & za'atar

GARDEN: \$200

Cauliflower and gruyere fritters, vegetable crudité, hummus, roast tomato aioli, pesto, slow cooked beetroot, goats cheese, vegetable rice paper rolls, crostini's and falafels

SEA: \$275

House hot smoked Manuka salmon, horseradish crème, sourdough croutes

FRUIT: \$150

A selection of seasonal cut fruits with passionfruit

SAVOURY (PUB): \$220

A selection of homemade pies and sausage rolls

FINGER SANDWICHES: \$200

Finger sandwich selection, herbed chicken, ham and cheese, egg and cress

SWEET (DESSERT): \$150

Sweet slice selection, chocolate, caramel, strawberry

*Minimum 3 platters - Each platter feeds 10 - 12 guests
GST is not included in prices*



FINGER FOOD

FINGER FOOD:

- BBQ Moroccan meatballs, tzatziki
- Chicken and herb pillow sandwich
- Freshly baked croissants
- Ham, cheese and rocket
- Aubergine, cheese and tomato
- Marinated BBQ prawns with dipping sauce
- Homemade pies
- Classic kiwi mince
- Steak and cheese
- Chicken, leek and mushroom
- Spiced roasted root vegetable (V)
- Pork and fennel sausage rolls, tomato chutney
- Thai chicken sausage rolls with sweet chili
- Calamari with zingy lemon aioli
- Mussel fritter, lime mayo
- Broccoli, pea and mint fritters with garlic mayo (V/GF)
- Mushroom and mozzarella arancini, aioli

DESSERT:

- Assorted macarons (GF)
- Lemon and passionfruit tartlets
- Salted caramel brownie (GF)
- Cinnamon Koeksisters
- Christmas mince tartlets (Nov/Dec only)

- 5 items per person (choose 5 items from menu) - \$55 per person
- 7 items per person (choose 7 items from menu) - \$70 per person
GST is not included in prices



BUFFET

FINGER FOOD:

- BBQ Moroccan meatballs, tzatziki
- Poached chicken pillow sandwich, herb mayonnaise
- Cauliflower and gruyere fritter (V)

DESSERT:

- Salted caramel and chocolate brownie slice (GF)
- Lemon and passionfruit tartlets
- Christmas mince tartlets (Nov/Dec only)
2 items per person

BREAD:

- Artisan bread selection, cut loaves and rolls with salted butter
Gluten free bread available upon request
1 item per person

BUFFET:

- Maple cured leg of ham, with seeded mustard, homemade chutney (GF)
- Charred chicken with tzatziki, preserved lemon (GF)
- Charred vegetable and penne pasta salad (V)
- Mixed leaf salad, cucumber, red onion, cherry tomatoes, balsamic dressing
- Roasted root vegetable with rocket and feta
- Agria potato salad with spring onion, garlic, mayo (V)
- Vegetarian/Vegan lasagne (VE)

- \$90 per person -
GST not included in price



BAR MENU



METHODE TRADITIONELLE

- Makers Anon Prosecco \$10/\$45
- Brancott Estate Reserve Sparkling Brut Cuvée \$47
- Deutz Marlborough Cuvée \$65
- Mumm Cordon Rouge (by request) \$110

WINES

- Stoneleigh Marlborough Pinot Gris \$10/\$47
- Stoneleigh Marlborough Sauvignon Blanc \$10/\$47
- Stoneleigh Marlborough Chardonnay \$10/\$47
- Stoneleigh Marlborough Pinot Noir Rosé \$10/\$47
- Stoneleigh Marlborough Pinot Noir \$10/\$47
- Stoneleigh Marlborough Merlot \$10/\$47
- Church Road Sauvignon Blanc \$52
- Church Road Chardonnay \$52
- Church Road Cabernet Merlot \$52

BEERS/CIDER

- Heineken \$10
- Heineken Silver \$10
- Corona \$10
- Steinlager Classic \$10
- Heineken 0% \$10
- Export Gold 0% \$10
- Export Citrus 2% \$10
- Somersby Apple Cider \$10

RTDS

- Long White Raspberry \$11
- Long White Lemon & Lime \$11
- Pals Vodka, Red Peach, Yuzu \$11
- Pals Vodka, Mango, Pineapple \$11

SPIRITS

- Popular brands + mixers \$12
- Top shelf brands + mixers \$13
- Vodka & Red Bull \$16

NON - ALCOHOLIC

- Soft drinks/Fruit juice \$5
- Bottled water \$4
- Red Bull \$7
- Gingerbeer/Lemon, lime & bitters \$6

Please note wines are subject to availability