



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 \$59 p/h

- FOOD DELIVERY/COLLECTION FEE \$155+GST
- BYO CATERING OPTION IS AVAILABLE FOR \$799+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://oceaneagle.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 macaroons (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

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

WINES

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| • 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

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| • 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

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

SPIRITS

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

NON - ALCOHOLIC

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

Please note wines are subject to availability