

EVENTS MENUS

AUT Hospitality Services offers clients a fully comprehensive, world class event management service. Our team of experts will work with you to design your event from inception to completion, customising each element to suit all budgets. We are an approved internal P.C.O. (Professional Conference Organiser) delivering food & beverage and event management expertise to AUT and its external guests. Hospitality Services is part of the Estates group delivering a range of services to the University enabling it to achieve its strategic goals and support student learning and well being.

AUT Hospitality Services will organise and manage your event so you can focus on your guests.

We offer:

In-House Catering

- World Class cuisine prepared in-house from fresh New Zealand sourced ingredients by a qualified team of professional chefs
- A highly trained front of the house team delivering anything from morning tea for 20 to a wine matched gala dinner for 500 people
- Organic and free range products used where applicable and available

Venue Booking

- Sourcing and booking venues (within AUT or offsite) across Auckland and New Zealand

Audio Visual

- Full set up and onsite technical support provided by qualified technicians
- Modern equipment available to meet all requirements including all audio, visual, staging, rigging and stage management
- Full camera and live streaming services available

Conference Management

- Website design and development
- Online registration
- Conference app supply and management
- Collateral design, production and marketing
- Abstract and speaker management
- Full theming and entertainment management
- Full event management and onsite delivery from start to finish

NOTE: All internal events receive 3 hours' of event management service provided at no charge, any additional time incurred will be charged @ \$45.00 per hour (ex GST) as an event management fee.

DAY DELEGATE PACKAGES

Day Delegate Packages include:

- Fully set venue (Half day package includes venue for up to four hours)
- Coffee & tea on arrival
- Notepad, pen, chilled water & mints
- Dedicated hospitality staff, equipment & catering linen
- Morning Tea Package 2 (See page 5)
(Half day package includes Morning Tea or Chefs selection of high tea)
- Chef's selection of high tea with tea, coffee & chilled juice
- Basic in-room AV (Includes Computer, Data Projector & 1 Hour AV operator)
- Includes room hire for External clients (of the main room & 1 catering space)

Day Delegate Packages

| | | |
|---|-----------|-----------|
| (Includes Hot Working Lunch Package 1) (See page 8) | Half Day | Full Day |
| AUT | from 30.0 | from 40.0 |
| External Clients | from 50.0 | from 60.0 |

Deluxe Day Delegate Packages

| | | |
|---|-----------|-----------|
| (Includes Hot Working Lunch package 3) (See page 8) | Half Day | Full Day |
| AUT | from 35.0 | from 45.0 |
| External Clients | from 60.0 | from 70.0 |



Minimum order of 20 delegates

All prices are per person and exclude GST

Allow three business days lead time when placing order

BUFFET BREAKFAST

Continental Breakfast 13.0

A selection of teas, freshly brewed coffee and chilled juice
A selection of cereals and poached fruit v
Fruit and natural yoghurt v gf
Freshly sliced seasonal fruit V gf df
A selection of toast, croissants and Danishes with butter and conserves v

Hot Breakfast 18.0

A selection of teas, freshly brewed coffee and chilled juice
Creamy scrambled eggs v gf
Grilled bacon gf df
Oven roasted vine tomatoes V gf df
A selection of toast, croissants and Danishes with butter and conserves v

Optional Extras 3.0

Hash browns V
Breakfast sausage
Selection of cereals with milk v
Creamy mushrooms v

Freshly sliced seasonal fruit V gf df 4.5

Boardroom Breakfast (Served on platters) 18.0

A selection of teas, freshly brewed coffee and chilled juice
Filled croissant or English muffin with your choice of filling:

- Grilled bacon and scrambled eggs
- Champagne ham, sliced tomato and brie
- Smoked salmon, dill and cream cheese
- Tomato, Swiss cheese and pesto v
- Field mushroom, spinach and Swiss cheese v
- Scrambled egg, red pepper and rocket v

(A maximum of 3 fillings per order)

A selection of sweet mini muffins and Danishes v
Freshly sliced seasonal fruit V gf df

Minimum order of 20 delegates

All prices are per person and exclude GST

Allow three business days lead time when placing orders

v=Vegetarian, V=Vegan, gf=Gluten Free, df=Dairy Free

NETWORKING BREAKFAST

(Tray served by dedicated hospitality staff, suitable for a stand-up breakfast receptions)

Breakfast Fruit

4.0 per item

Poached fruit with toasted muesli and Greek yoghurt v

Seasonal fruit with passion fruit syrup V gf df

Mini Breakfast Bagels

4.0 per item

Smoked salmon and cream cheese

Manuka smoked bacon and egg

Ham and brie cheese

Avocado and vine ripened tomato v

Bacon, lettuce and tomato

Breakfast Croissant

4.0 per item

Salmon and scrambled egg

Bacon, brie and sundried tomato

Ham and aged cheddar cheese

Basil pesto with tomato and brie v

Beverages

4.50 pp

A selection of teas, freshly brewed coffee and chilled juice

Minimum order of 20 delegates

All prices are per person and exclude GST

Allow three business days lead time when placing orders

Gluten free options available on request

v=Vegetarian, V=Vegan, gf=Gluten Free, df=Dairy Free

MORNING & AFTERNOON TEA PACKAGES

A selection of teas, freshly brewed coffee and chilled juice served with the following options:

| | |
|---|------|
| Package 1: choice of 1 savoury or 1 sweet item | 9.0 |
| Package 2: choice of 2 savoury or 2 sweet items | 12.5 |
| Package 3: choice of 3 savoury or 3 sweet items | 16.0 |

Savoury

- Assorted savoury pies with tomato salsa (2pp)
- Gourmet mini sausage rolls with red wine BBQ sauce (3pp)
- Pumpkin, spinach, cumin pakora with tamarind chutney (2pp)
- Mushroom & watercress frittata (1pp)
- Oven baked cheese rolls v (2pp)
- Croissant filled with smoked chicken & brie (1pp)
- Red onion, parsley muffin filled with roasted vegetable cream cheese (1pp)
- Ham & cheddar calzone (1pp)
- Gourmet finger sandwiches with chef's choice of fillings (V v gf df available upon request) (2pp)

Sweet

- Banana (v,gf), super green (V, gf) or berry smoothie (v,gf) (1pp)
- Decadent chocolate brownie v (1pp)
- Pikelets with raspberry jam & crème fraiche v (2pp)
- Freshly baked mini sweet muffins v (2pp)
- Mini sweet scones with jam & cream v (2pp)
- Selection of freshly baked cakes v (gf available on request) (1pp)
- Banoffee tartlet v (1pp)
- Selection of freshly baked cookies v (30gms each - 2pp)
- Dark chocolate tart v (1pp)
- Selection of sweet slices v (2pp)
- Banana & date loaf with butter v (1pp)
- Filled donuts v (1pp)
- Freshly sliced seasonal fruit V gf df



Minimum order of 20 delegates

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WORKING LUNCH PACKAGE

A selection of teas, freshly brewed coffee and chilled juice served with the following options:

| | |
|--|------|
| Package 1: choice of 1 filled bread and 1 extra item from the below | 18.0 |
| Package 2: choice of 1 filled bread and 2 extra items from the below | 21.0 |
| Package 3: choice of 1 filled bread and 3 extra items from the below | 24.0 |

Filled Breads

A choice of wraps, croissants, wholemeal breads or baps served with a selection of fillings:

- Ham and Swiss cheese
- Smoked chicken, brie and avocado
- Tomato, cucumber and cheddar cheese v
- Egg and chive v
- Pastrami, minted tomato and chilli jam
- Cajun chicken with cucumber tzatziki
- Smoked fish and parsley mayo
- Avocado, goats cheese and onion olive tapenade v
- Tandoori pork spicy fruit chutney
- Lemon thyme tuna with peppered cucumber and tomato
- Hot smoked salmon with chive, caper cottage cheese
- Pickled pork with green tomato relish and Swiss cheese

(Maximum of two breads and three fillings)

Individual Salad Boxes or Bowl of Salad per 10 guests

Caesar salad with smoked chicken, bacon, croutons and Caesar dressing

Saffron rice, rocket, currants, spicy onion, zucchini, fenugreek dressing v gf df

Tofu, spring onion, soy mushroom, braised eggplant, coriander, rocket and star anise chilli dressing V

Thai beef salad with cucumber, carrot, roasted peanut, iceberg lettuce and nam jim dressing gf df

Star anise pulled pork, Asian slaw, peanuts, coriander, and sesame garlic dressing gf df

Minimum order of 20 delegates

All prices are per person and exclude GST

Allow three business days lead time when placing orders

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Savoury Items

Bacon & egg pie
Ham & cheddar calzone
Spiced beef & spinach samosa with pineapple raita
Lamb & potato Cornish pasty
Assorted sushi served with wasabi, soy & pickled ginger (available in V df gf)
Watercress & mushroom frittata v gf
Spinach & feta tortilla v gf
Slow cooked wild mushroom & parmesan risotto balls v gf

Sweet Items

Assorted sweet slices v
Banana (v,gf), super green (V, gf) or berry smoothie (v,gf)
Dark chocolate tart v
Filled donuts v
Walnut & caramel brownie v
Freshly sliced seasonal fruit V gf df
Banana & apple turnover with whipped cream v

Platters

Please refer to the Platter Menu on page 10 for details about platters

Each platter serves 10 people

| | |
|------------------|------------------------------------|
| The Cheese | The Pizza Box (2 pizza per 10 pax) |
| The Hot Nibbles | The Bar |
| The Vegan | The Spanish |
| The Bread & Dips | The Indian |
| The Asian | The Italian |
| The Seafood | The Mexican |
| The Japanese | The Pasifika |
| The Sandwich | The Kai |
| The Sweets | |

Minimum order of 20 delegates

All prices are per person and exclude GST

Allow three business days lead time when placing orders

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HOT WORKING LUNCH PACKAGE

A selection of teas, freshly brewed coffee and chilled juice served with the following options:

| | |
|---|------|
| Package 1: choice of 1 salad, 1 hot dish and 1 sweet item | 20.0 |
| Package 2: choice of 2 salads, 1 hot dish and 1 sweet item | 23.0 |
| Package 3: choice of 2 salads, 1 hot dish, 1 platter (per10) and 1 sweet item | 30.0 |

Sourdough breads with butter (gluten free bread available on request)

Salads

Roasted carrot, cashew salad, mint sesame dressing
Green bean, orange salad, poached egg dressing v gf
Kumara, spring onion, bacon salad, burnt citrus dressing gf
Mustard potato salad v df gf
Roasted vegetable salad with caraway dressing V gf
Classic Waldorf salad v df gf
German style potato & bacon salad gf
Asian coleslaw with tofu dressing V gf
Tomato, rocket & cucumber with sunflower seed dressing V gf df
Chef's garden salad with balsamic dressing V df gf

Hot Dishes

24hr cooked lamb on pumpkin, mushroom pearl barley gf
Chicken mole with corn tortillas, guacamole, tomato salsa and sour cream gf
Garlic paprika chicken on roasted cauliflower and quinoa gf
Roasted beetroot with sage and parmesan risotto v gf
Smoked market fish with rocket, olive and preserved lemon couscous
Pork korma, pea and coriander rice and poppadum gf
Beef osso bucco with green beans, garlic mustard crushed potatoes gf

Platters

Please refer to the Platter Menu on page 10 for details about platters

Each platter serves 10 people

| | |
|------------------|------------------------------------|
| The Cheese | The Pizza Box (2 pizza per 10 pax) |
| The Hot Nibbles | The Bar |
| The Vegan | The Spanish |
| The Bread & Dips | The Indian |
| The Asian | The Italian |
| The Seafood | The Mexican |
| The Japanese | The Pasifika |
| The Sandwich | The Kai |
| The Sweets | |

Sweet Items

Selection of filled eclairs v
New York style cheesecake with berry compote v
Walnut & caramel brownie v
Filled donuts v
Pavlova, tropical fruit salad with mascarpone crème v
Freshly sliced seasonal fruit V gf df

Individual Salad Boxes

6.5

Caesar salad with smoked chicken, bacon, croutons and Caesar dressing
Saffron rice, rocket, currants, spicy onion, zucchini, fenugreek dressing v gf df
Tofu, spring onion, soy mushroom, braised eggplant, coriander, rocket and star anise chilli dressing V gf
Thai beef salad with cucumber, carrot, roasted peanut, iceberg lettuce and nam jim dressing gf df
Star anise pulled pork, Asian slaw, peanuts, coriander, and sesame garlic dressing df

(Minimum order of 5 salads per flavour)

On the Go Lunch Box

10.0

An assortment of fillings in a bap, wrap, croissant or wholegrain sandwich with fresh fruit, mini bottled water & a cookie.

Hot Roll Carvery Station (per person)

12.5

Served with bread rolls (2 rolls per person), choice of salad, and your choice of carvery

Salad (Choice of 1)

Garden Salad with balsamic dressing V gf df
Mustard Potato Salad v gf

Carvery (Choice of 1)

Roasted pork leg with caramelised apple gf
Brandy marmalade glazed ham gf
Slow cooked lamb leg gf
Smoked roasted beef scotch gf
Chinese style BBQ pork belly gf

Minimum order of 20 delegates

All prices are per person and exclude GST

Allow three business days lead time when placing orders

v=Vegetarian, V=Vegan, gf=Gluten Free, df=Dairy Free

PLATTER MENU

Platters are suitable for 10 people per platter and can be served with gluten free bread on request

| | |
|--|------|
| The Cheese | 90.0 |
| A selection of New Zealand cheeses, oat crackers, sourdough breads, dried grapes and seasonal fruit v | |
| The Hot Nibbles | 80.0 |
| Horopito spiced salmon skewers, crumbed duck croquettes, bacon and cheese tartlets, pepper dews, savoury popcorn and sesame garlic prawn skewers | |
| The Vegan | 60.0 |
| Vegan sushi, pumpkin and hummus stuffed mushrooms, chargrilled seasonal vegetables, olives, toasted ciabatta, vegan dips and dukkah v | |
| The Bread & Dips | 45.0 |
| A selection of wild wheat sourdough breads with homemade dips and spreads v | |
| The Asian | 80.0 |
| Thai style prawn cakes, pork and chive dumplings, chicken wontons, peking duck wraps, Vietnamese vegan rice paper rolls, sticky rice cakes topped with black vinegar tofu | |
| The Seafood | 90.0 |
| Hot smoked salmon, ika a mata(classic coconut raw fish), baked mussels with curry crumb, lemon shrimp cocktail, crumbed crab claw with tartare sauce, lemon and Sourdough breads | |
| The Japanese | 80.0 |
| Sushi, yakitori chicken skewers, pork gyoza, beef tsakune, tempura prawn with seasoned soy, wasabi and Japanese pickles | |
| The Sandwich | 65.0 |
| A selection of club sandwiches, small filled rolls and mini croissants (v df are available on request) | |
| The Sweets | 80.0 |
| A selection of Criollo chocolate truffles, tartlets, handmade fudge, nougat, profiteroles, coconut ice, brownies, sour lemon posset and short bread cookies | |
| The Pizza box | 24.0 |
| A choice of: | |
| <ul style="list-style-type: none">• Champagne ham, gold pineapple and crushed chilli• Smoked mussel, shrimp and market fish• Meat lover- topped with house cured meats• Roasted eggplant, sumac onion, pumpkin, coriander with tahini dressing v• Red pepper, Asian mushroom, spring onion with chilli ginger dressing v | |
| All with tomato pizza sauce and mozzarella cheese | |
| Cut in to 12 and served in a custom pizza box | |

Minimum order of 20 delegates

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Allow three business days lead time when placing orders

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| | |
|--|------|
| The Bar | 60.0 |
| Cocktail samosa, mini spring rolls, ginger soy glazed chicken nibbles, mini pies, cheese rolls, cumin roasted nut and cream cheese pepper dews | |
| The Spanish | 80.0 |
| Anchovy roasted pepper, patatas bravas, aibondigas (tiny spicy meat balls with garlic tomato sauce), spiced pork ribs, fried goats cheese with almond honey drizzle and sherry roasted tomato & parsley aioli | |
| The Indian | 80.0 |
| Onion bhaji, cumin spiced chicken samosa, house made spicy bhujia, cardamom lamb patties, cauliflower and lentil pakora, handmade roti bread with cucumber raita, date and tamarind chutney | |
| The Italian | 80.0 |
| Pesto arancini balls, oregano braised lamb crêpe and pecorino, crispy polenta cakes topped with heirloom tomato and buffalo mozzarella, grissini wrapped with house made Parma ham and onion jam, char grilled vegetables and pickled vegetables, olive selection, toasted garlic focaccia | |
| The Mexican | 80.0 |
| Handmade tortilla topped with chicken mole, mini pork burritos, cheese and red onion chilli quesadillas, mini crispy fish tacos with tequila mayo, corn chips, charred tomato salsa and sour cream | |
| The Pasifika | 80.0 |
| Kokoda raw fish, shrimp and coriander cocktail, taro chips topped with corned beef, coconut and chilli crusted monk fish, brown sugar ginger chicken skewers | |
| The Kai | 80.0 |
| Hangi chicken on fried bread slider, marinated mussels, pickled pork boilup, kumara paua fritters, smoked kahwai brochette with horopito aioli, rewena bread with butter | |

Minimum order of 20 delegates

All prices are per person and exclude GST

Allow three business days lead time when placing orders

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FINGER FOOD MENU

Minimum of 5 single items per order

Bruschetta

4.0 per item

- Tomato, mozzarella, basil pesto v
- Smoked fish, avocado, pickled lemon
- Spiced beef, red onion, crème fraiche
- Eggplant caviar, smoked brie, raspberry lime salsa v
- Paprika chicken, goat's cheese, olive tapenade
- Grilled pepper zucchini, parmesan, roasted garlic aioli v
- Pan-fried chicken livers, sundried tomato ricotta
- Field mushroom, blue cheese, tarragon pear jam v

Cold item

4.50 per item

- Sushi with pickled ginger, soy and wasabi (gf v V df also available) (2pp)
- Mini Caesar salad box
- Mini bacon, avocado, egg mayo club sandwich
- Small corned beef on rye with whole grain mustard, sauerkraut, gherkin
- New York bagel, ham, Swiss cheese, Dijon mustard
- Mini BLT croissant
- Vegan summer roll with spicy sesame dip v df gf (2pp)

Hot item

4.50 per item

- Chicken, pork, vegetable wontons with chilli oil and soy (3pp)
- Chorizo sausage wrapped in Danish pastry with red wine tomato sauce (2pp)
- Coconut crumbed prawns with watercress pesto (2pp)
- Pork and chive pot sticker dumplings with black vinegar (3pp)
- Coxinha (Brazilian chicken croquettes) (3pp)
- Lamb and potato samosas with mint and carrot raita (2pp)
- Pork Char Sui steamed buns with cashew relish (2pp)
- Mini lamb mole burrito with 7 chilli sauce, lime sour cream (1pp)

Mini Burgers

4.50 per item

- Beef, bacon and swiss cheese (1pp)
- Chicken black garlic and aged brie cheese (1pp)
- Smoked venison, fennel and brandy plum salsa (1pp)
- Lentil Pattie, smoked mushroom, blue cheese, rocket pesto (1pp)

Beverage Package Options

- One hour beverage package includes a range of house beer, wine, fruit juice, soft drinks and tap water 10.0 pp
- Two hour beverage package includes a range of house beer, wine, fruit juice, soft drinks and tap water 20.0 pp

Minimum order of 20 delegates

All prices are per item and exclude GST

The food on this menu is served on platters

Tray service can be provided if required POA

Allow three business days lead time when placing orders

v=Vegetarian, V=Vegan, gf=Gluten Free, df=Dairy Free

CANAPÉ PACKAGES

| | |
|---------------------|------|
| Choice of 4 canapés | 16.0 |
| Choice of 5 canapés | 20.0 |
| Choice of 6 canapés | 24.0 |

Cold Selection

- Horseradish cold smoked salmon on dill sourdough and wasabi caviar
- Peking duck crepe with pickled carrot, cucumber and yellow plum sauce gf df
- Basil infused prawn in a shot of tomato consommé df gf
- Wine poached queen scallop on onion crisp and lemon basil
- Sage and potato wafer with roasted pumpkin salsa and parmesan crisp gf
- Sugar cured snapper on spring onion, cucumber and seaweed salad gf df
- Pumpkin and almond frittata topped with brandy whipped brie and orange gremolata
- Tuna and avocado tartar topped with micro herb and pickled ginger salad df gf
- Poached chicken with daikon and coriander salad on cumin crisp
- Soy braised eggplant with mint chilli in rice paper rolls V df gf
- Damson gin cured venison on black garlic short bread and cherry chilli jam

Hot selection

- Puri filled with cumin masala chicken topped with potato coriander raita
- Five spiced beef fillet on ginger soy braised tofu
- Wild mushroom and thyme tartlet v
- Twice cooked pork belly in roasted red jacket potato gf
- Tea smoked salmon with miso sake broth
- Parma ham and feta stuffed mushrooms
- Tomato fondue tartlet, aged parmesan, balsamic caviar
- Tofu stuffed with shitake mushroom, spring onion and peanut v gf df
- Smoked prawn on a kumara rösti with tarragon butter
- Hot shot of potato vichyssoise with truffle foam
- Lamb and fennel meatball topped with pepperonata and grilled mozzarella

Sweet

- White and dark chocolate rum cones v
- Criollo chocolates v gf
- Mango cheese cake lollipops v gf

Minimum order of 20 delegates

All prices are per person and exclude GST

Allow three business days lead time when placing orders

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BUFFET MENU

Standard Buffet

25.0

Sourdough breads with butter (gluten free bread available on request)

Salads

Roasted carrot and cashew salad, mint, sesame dressing V gf

Seasonal garden salad, lemon mustard dressing V gf

Green bean, orange salad with poached egg dressing gf

Carvery (choice of 1)

Roasted pork leg with caramelised apple gf

Brandy marmalade glazed ham gf

Slow cooked lamb leg gf

Smoked roasted beef scotch gf

Chinese style BBQ pork belly gf

Extra carvery choice – 7.50 pp

Served with:

Garlic, mustard crushed potatoes v gf

Seasonal vegetables with tarragon butter v gf

Dessert

Fresh fruit salad with vanilla yoghurt v gf

Rocky road slice V gf

Sticky date pudding with salted caramel sauce v

Freshly brewed tea and coffee

Minimum order of 20 delegates

All prices are per person and exclude GST

Allow three business days lead time when placing orders

v=Vegetarian, V=Vegan, gf=Gluten Free, df=Dairy Free



Sourdough breads with butter (gluten free bread available on request)

Salads

Smoked chicken Caesar
Seasonal garden salad, lemon mustard dressing V df
Kumara, spring onion and bacon salad, burnt orange dressing df
Roasted parsnip, carrot salad, caraway dressing V df

Carvery (choice of 2)

Roasted pork leg with caramelised apple gf
Brandy marmalade glazed ham gf
Slow cooked lamb leg gf
Smoked roasted beef scotch gf
Chinese style BBQ pork belly gf
Hot smoked salmon with horseradish gf

Extra carvery choice – 7.50 pp

Served with:

Nutmeg spiced pumpkin bake v gf
Potato, bacon, onion gratin gf
Seasonal vegetables with tarragon butter v gf

Dessert

Sticky date pudding with salted caramel sauce v
Dark chocolate mousse with raspberry and shaved white chocolate v
Fresh fruit salad with vanilla yoghurt v gf
Lemon tartlets v

Freshly brewed tea and coffee

Minimum order of 20 delegates

All prices are per person and exclude GST

Allow three business days lead time when placing orders

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PLATED DINNER/LUNCHEON MENU

| | |
|---------------------------------------|------|
| 2 Courses: 1 choice | 48.0 |
| 2 Courses: 2 choices - alternate drop | 58.0 |
| 3 Courses: 1 choice | 58.0 |
| 3 Courses: 2 choices - alternate drop | 63.0 |

Freshly baked sourdough bread rolls with butter

Entrée

Sake poached chicken, cucumber, sesame seaweed, pickles and tofu dressing gf df

Beetroot cured salmon, salted Spanish onion, soft herb salad, pinenut caper salsa gf df

Saffron pickled egg, heirloom carrot, lime carrot puree, micro salad and olive chilli tapenade v gf

Moroccan lamb loin, pearl couscous, roasted red pepper, eggplant caviar, olive oil braised tomato

Air dried venison, sous vide egg yolk, popped quinoa, radish, toasted seeds, micro watercress, and lemon olive oil gf, df

Mains

Pressed pork belly, roasted cauliflower, fava beans, cashew turmeric ginger crème gf df

House smoked chicken thigh, kumara chestnut crush, grilled spring onion, sautéed cabbage, garlic miso broth gf df

28-day aged beef scotch, potato celeriac gratin, pea pesto, dry sherry jus gf

Wild mushroom ramara cheese tart, corn parsnip puree, caramelised onion, aged balsamic v

Slow cooked lamb shoulder, rocket mushroom risotto, port jus, sundried tomato pesto gf df

Desserts

Rosemary white chocolate donut, 70% chocolate bourbon custard, almond praline v

Pear tarte tatin, salted caramel, gingernut ice cream v

Galliano cherry brulee, rhubarb compote, pistachio cookie v

Champagne berry jelly, coconut macaroon, peanut brittle, raspberry coulis v

Pineapple pecan tart, honey poached pineapple, dried pineapple, coconut meringue, toasted coconut, coconut lime gelato v

Per Table of 10

Finest New Zealand cheeses, fresh fruit, nuts and a selection of crackers and breads 90.0

Petit fours – a selection of handmade chocolates and petit fours 80.0

Minimum order of 20 delegates

All plated menus automatically include a vegetarian choice

All prices are per person and exclude GST

Allow three business days lead time when placing orders

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PASIFIKA MENU

(Lead Time - 10 working days)

Finger food

4.5 per item

Ika mata gf df [Classic coconut raw fish]

Salmon poke with fresh coconut & seaweed gf df [Soy and coconut cured fish]

Poisson cru indienne on crisp roti df [Lime curry cured fish]

Corn beef slider with cucumber pickle

Lovo pork with pineapple choka [Tamarind smoked pork with grilled pineapple]

Curried octopus & rukau gf df [Lightly curried braised octopus with taro leaves in coconut cream]

Shot of rourou soup V gf df [Taro leaf soup]

Coconut taro fish cakes with chilli aioli v

PLATED MENUS

2 Courses: 1 choice

48.0

2 Courses: 2 choices - alternate drop

58.0

3 Courses: 1 choice

58.0

3 Courses: 2 choices - alternate drop

63.0

Entrée

Salmon poke tartare with coconut & seaweed

Cold smoked scallops on watercress with green mango & naigani nuts finished with passionfruit virgin coconut oil dressing

Mains

Smoked pork belly with tamarind chutney, pineapple choka & wilted greens

Polynesian brown sugar chicken, hopa & island greens

Dessert

Golden syrup pudding with vakalolo sauce

Banana banoffee pie

Minimum order of 20 delegates

All prices are per person and exclude GST

Allow ten business days lead time when placing orders

v=Vegetarian, V=Vegan, gf=Gluten Free, df=Dairy Free

Pasifika Standard Buffet menu 40.0

Coconut roll with butter

Salad/ sides (choice of 1)

Baigani lolo-kailmoa style baked eggplant with coconut & onion V

Green banana & green bean salad V

Salad greens with coconut dressing V

Silver beet palusami style V

Hot vegetable dishes (choice of 1)

Roasted kumara with honey & cinnamon V

Curry roasted pumpkin V

Hopa with vanilla coconut [Ripe plantain banana] V

Coconut pilaf V

Vegetable sapaui V

Fa'alifu talo [Turmeric coconut taro] V

Hot meat dishes (choice of 1)

Polynesian brown sugar chicken gf df

Fijian lamb & pawpaw curry with coconut chutney & banana raita

Curried Pork lap lap with taro & coconut gf df

Ika vakalol grilled market fish with chilli & coconut df gf

Povi masima- house made Samoan style corned beef

Carvery (choice of 1)

Masala roasted chicken with tamarini gf df

Roasted kahawai in banana leaves with virgin coconut oil gf df

Umu pork belly with koko Samoa BBQ sauce gf df

Dessert

Tavioka cake with pineapple V df gf

Misiluki pudding with coconut butterscotch sauce v

Fruit fondue platter with coconut marshmallows & koko Samoa dipping sauce v

Pasifika Deluxe Buffet menu 55.0

Coconut roll with butter

Salad/ sides (choice of 2)

Baigani lolo-kailmoa style baked eggplant with coconut & onion V

Green banana & green bean salad V

Salad greens with coconut dressing V

Silver beet palusami style V

Hot vegetable dishes (choice of 2)

Roasted kumara with honey & cinnamon V

Curry roasted pumpkin V

Hopa with vanilla coconut [Ripe plantain banana] V

Coconut pilaf V

Vegetable sapaui V

Fa'alifu talo [Turmeric coconut taro] V

Hot meat dishes (choice of 2)

Polynesian brown sugar chicken gf df

Fijian lamb & pawpaw curry with coconut chutney & banana raita

Curried Pork lap lap with taro & coconut gf df

Ika vakalol grilled market fish with chilli & coconut df gf

Povi masima- house made Samoan style corned beef

Carvery (choice of 1)

Masala roasted chicken with tamarini gf df

Roasted kahawai in banana leaves with virgin coconut oil gf df

Umu pork belly with koko Samoa BBQ sauce gf df

Dessert

Tavioka cake with pineapple V df gf

Misiluki pudding with coconut butterscotch sauce v

Fruit fondue platter with coconut marshmallows & koko Samoa dipping sauce v

Minimum order of 20 delegates

All prices are per person and exclude GST

Allow ten business days lead time when placing orders

v=Vegetarian, V=Vegan, gf=Gluten Free, df=Dairy Free

BEVERAGES

Sparkling

| | |
|---------------------------------------|------|
| Cloudy Bay Pelorus | 60.0 |
| Lindauer Reserve | 34.0 |
| Lindauer | 25.0 |
| <i>Champagne available on request</i> | |

White Wine

Sauvignon Blanc

| | |
|-------------------------|------|
| Villa Maria Private Bin | 25.0 |
| Te Awa Estate | 32.0 |
| Oyster Bay | 35.0 |

Chardonnay

| | |
|-------------------------|------|
| Villa Maria Private Bin | 25.0 |
| Vidal White Series | 28.0 |
| Leftfield | 29.0 |

Aromatics

| | |
|------------------------------------|------|
| Villa Maria Private Bin Pinot Gris | 25.0 |
| Leftfield Pinot Gris | 29.0 |
| Villa Maria Private Bin Riesling | 25.0 |
| Villa Maria Private Bin Rose | 25.0 |

Red Wine

| | |
|--|------|
| Villa Maria PB Merlot Cabernet | 25.0 |
| Esk Valley Merlot Cabernet Sauvignon Malbec | 30.0 |
| Vidal Cabernet Sauvignon Merlot | 28.0 |
| Villa Maria Cellar Selection Syrah | 34.0 |
| Leftfield Syrah | 32.0 |
| Sileni Pinot Noir | 29.0 |
| Mills Reef Reserve Pinot Noir | 32.0 |
| Carrick Unravelling Pinot Noir | 45.0 |
| <i>Customised wine lists can be created upon request</i> | |

Beer

| | |
|--|-----|
| Heineken | 6.5 |
| Corona | 6.5 |
| Stella Artois | 6.5 |
| Speights | 6.0 |
| Steinlager | 6.0 |
| Monteith's Ale | 6.0 |
| Cider | 6.0 |
| Light Beer | 6.0 |
| <i>A range of craft beers available on request</i> | |

Beverage Package Options

| | |
|--|---------|
| One hour beverage package includes a range of house beer, wine, fruit juice, soft drinks and tap water | 10.0 pp |
| Two hour beverage package includes a range of house beer, wine, fruit juice, soft drinks and tap water | 20.0 pp |

Minimum order of 20 delegates

All prices are per person and exclude GST

Allow three business days lead time when placing orders

NON-ALCHOLIC BEVERAGES

| | |
|--|------|
| Juice Standard | 4.0 |
| Orange juice 1L | |
| Apple juice 1L | |
| Strawberry & kiwi juice 1L | |
| Juice Premium | 7.0 |
| Cranberry juice 1L | |
| Pineapple juice 1L | |
| 100% Freshly Squeezed Juice | 18.0 |
| Orange juice 2L (3 days lead time) | |
| (Available in 2Litres only) | |
| Soft Drinks | |
| Coke, Coke Zero, Sprite 355ml | 3.0 |
| Franks sparkling lemon, lime & bitters 330ml | 5.0 |
| Franks ginger beer 375ml | 5.0 |
| Water | |
| Spring water 1.5L | 4.0 |
| Sparkling water 1L | 5.0 |
| Catered Tea & Coffee | 4.5 |
| A selection of teas, freshly brewed coffee, chilled water and refreshing mints | |
| Fully set up and served by one of our friendly catering team members | |

Minimum order of 20 delegates

All prices are per person and exclude GST

Allow three business days lead time when placing orders



AUT HOSPITALITY SERVICES

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Website:

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