

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 2 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 23)
(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 26) | 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 26) | 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, poached fruit v H

Fruit and natural yoghurt v H GF

Freshly sliced seasonal fruit V H GF DF

A selection of toast, croissants and danishes with butter and conserves v H

Hot Breakfast

18.0

A selection of teas, freshly brewed coffee and chilled juice

Creamy scrambled eggs v H GF

Grilled bacon GF DF

Oven roasted vine tomatoes V H GF DF

A selection of toast, croissants and danishes with butter and conserves v H

Optional Extras

3.0

Hash browns V H

Breakfast sausage

Selection of cereals with milk v H

Creamy mushrooms v H

Freshly sliced seasonal fruit V H GF DF

4.5



Minimum order of 20 delegates

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

NETWORKING BREAKFAST

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

Cold Breakfast items

4.5 per item

Poached fruit, toasted muesli, greek yoghurt v H

Seasonal fruit, passionfruit syrup v H GF DF

Spiced chia seed pudding, seasonal fruit compote H

Apple cinnamon Bircher Muesli H

Breakfast salad of tomato, radish, cos lettuce, mozzarella, toasted seeds, parma ham, poached egg dressing GF DF

Warm Breakfast items

4.5 per item

A choice of bagels, crumpets, croissants or crostinis served with a selection of fillings:

Smoked salmon, cream cheese H

Manuka smoked bacon, egg

Ham, brie cheese

Avocado, vine ripened tomato v H

Bacon, lettuce, tomato

Salmon, scrambled egg H

Bacon, brie, sundried tomato

Ham, aged cheddar cheese

Basil pesto, tomato, brie v H

(Maximum of two breads and three fillings)

Beverages

4.5

A selection of teas, freshly brewed coffee and chilled juice



Minimum order of 20 delegates

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For dietary options, please refer to Dietary Menu on Page 37

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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 | 9.5 |
| Package 2: choice of 2 savoury or 2 sweet items | 13.0 |
| Package 3: choice of 3 savoury or 3 sweet items | 16.5 |

Savoury

- Assorted savoury pies, tomato salsa (2pp)
- Gourmet mini sausage rolls, house made tomato sauce (3pp)
- Pissaladiere (French pizza) topped with eggplant caviar, red pepper, olives (1pp)
- Roasted red onion, ricotta, basil, parmesan frittata (1pp)
- Oven baked cheese rolls (2pp)
- Free form smoked chicken, brie, cranberry pie (1pp)
- Mini sourdough rolls filled with chef's choice of fillings (1pp)
- Pork, sage, bacon, feta turnover (1pp)
- Gourmet finger sandwiches with chef's choice of fillings (2pp)

Sweet

- Chocolate brownie (1pp) 
- Chocolate croissant (1pp)
- Freshly baked mini sweet muffins (2pp)
- Mini sweet scones, jam & cream (2pp)
- Chef's selection of freshly baked cupcakes (1pp)
- Almond, raspberry tart (1pp)
- Selection of freshly baked cookies (30gms each – 2pp)
- Dark chocolate tart (1pp)
- Selection of sweet slices (2pp)
- Toasted date, apricot, walnut loaf, whipped vanilla butter (1pp)
- Spiced chia seed pudding, seasonal fruit compote (1pp)
- Freshly sliced seasonal fruit

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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 | 18.5 |
| Package 2: choice of 1 filled bread and 2 extra items from the below | 21.5 |
| Package 3: choice of 1 filled bread and 3 extra items from the below | 24.5 |

Filled Breads

A choice of wraps, wholegrain bread, sour dough, baguette or turkish fold served with a selection of fillings:

- Ham, Swiss cheese
- Smoked chicken, brie, avocado
- Tomato, cucumber, cheddar cheese
- Egg, chive
- Cold smoked salmon, pickled cucumber, tomato, radish sprouts, miso mayo
- Peppered roast beef, balsamic, compressed tomato, rocket, cheddar cheese
- Crisp bacon, parmesan egg mayo, cos lettuce
- Hot pork, piccalilli, edam cheese, cucumber
- Smoked Havarti cheese, roasted red pepper, basil pesto, baby salad greens
- Coronation chicken, ice berg lettuce, cucumber, tomato
- Cumin lamb, garlic hummus, cucumber, pickled vegetables
- Roasted fennel, avocado, brie cheese, smoked paprika cream cheese

(Maximum of two breads and three fillings)

Minimum order of 20 delegates

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Individual Salad Boxes or Bowl of Salad per 10 guests

Caesar salad with Smoked chicken, bacon, croutons, Caesar dressing

Saffron rice, rocket, currants, spicy onion, zucchini, fenugreek dressing **H**

Pumpkin, goat's feta, spinach, red jacket potatoes, tarragon dressing **H** **GF**

Chickpea, chorizo, green pea, cherry tomato, smoked paprika dressing **H** **GF** **DF**

Ginger braised beef, peanut, green beans, coriander, wild rice, quinoa, coconut dressing **H** **GF** **DF**

Savoury Items

Ham, onion, chive, cheddar quiche (1pp)

Pork, sage, bacon, feta turnover (1pp)

Potato, mustard, coriander samosa, cucumber raita (1pp)

Chicken, basil pesto sausage roll (1pp)

Assorted sushi served with wasabi, soy & pickled ginger (2pp)

Ricotta, basil, parmesan frittata (1pp)

Bisque prawn risotto ball, rouille (2pp)

Sweet Items

Assorted sweet slices (1pp)

Dark chocolate tart (1pp)

Vanilla custard slice (1pp)

Chocolate brownie (1pp)

Freshly sliced seasonal fruit

Salted caramel cheesecake (1pp)

Platters

The Cheese

The Vegan

The Bread & Dips

The Asian

The Sandwich

The Sweets

The Pizza Box (2 pizza per 10)

The Bar

The Indian

The Italian

The Pasifika

The Sushi

*Please refer to the Platter Menu on page 29 for details about platters

**Each platter serves 10 people

Minimum order of 20 delegates

All prices are per person and exclude GST

For dietary options, please refer to Dietary Menu on Page 37

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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 | 20.5 |
| Package 2: choice of 2 salads, 1 hot dish and 1 sweet item | 23.5 |
| Package 3: choice of 2 salads, 1 hot dish, 1 platter (per 10) and 1 sweet item | 30.5 |

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

Salads

Roasted carrot & cashew salad, mint sesame dressing V H GF DF

Green bean & orange salad, poached egg dressing v H GF

Kumara, spring onion & bacon salad, burnt citrus dressing GF DF

Mustard potato salad v H GF DF

Roasted vegetable salad, caraway dressing V H GF DF

Classic Waldorf salad v H GF DF

German style potato & bacon salad GF

Asian coleslaw, tofu dressing V H GF

Tomato, rocket & cucumber, sunflower seed dressing V H GF DF

Chef's garden salad, balsamic dressing V H GF DF

Hot Dishes

24hr cooked lamb, pumpkin & mushroom pearl barley H GF

Chicken mole, corn tortillas, guacamole, tomato salsa & sour cream H GF

Garlic paprika chicken, roasted cauliflower & quinoa H GF

Roasted beetroot, sage & parmesan risotto v H GF

Smoked market fish, rocket, olive & preserved lemon couscous H

Lamb korma, pea & coriander rice, & poppadum H GF

Beef bourguignon, baby green beans, crushed potatoes, rouille H DF



Platters

The Cheese

The Vegan

The Bread & Dips

The Asian

The Sandwich

The Sweets

The Pizza Box (2 pizza per 10 pax)

The Bar

The Indian

The Italian


The Pasifika

The Sushi

*Please refer to the Platter Menu on page 29 for details about platters

**Each platter serves 10 people

Sweet Items

Chocolate brownie (1pp) 

Almond, raspberry tart (1pp)

Chef's selection of freshly baked cupcakes (1pp)

Freshly sliced seasonal fruit

Minimum order of 20 delegates

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ALTERNATIVE LUNCH OPTIONS

Individual Salad Boxes

7.0

Caesar salad with Smoked chicken, bacon, croutons, Caesar dressing

Saffron rice, rocket, currants, spicy onion, zucchini, fenugreek dressing V H GF DF

Pumpkin, goat's feta, spinach, red jacket potatoes, tarragon dressing v H GF

Chickpea, chorizo, green pea, cherry tomato, smoked paprika dressing GF DF

Ginger braised beef, peanut, green beans, coriander, wild rice, quinoa, coconut dressing GF DF

*Minimum order of 5 salads per flavour

On the Go Lunch Box

11.0

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

Hot Roll Carvery Station

14.0

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 H GF DF

Mustard Potato Salad v H GF

Carvery (Choice of 1)

Roasted pork leg with caramelised apple GF

Brandy marmalade glazed ham GF

Slow cooked lamb leg H GF

Smoked roasted beef scotch H GF

Chinese style BBQ pork belly GF

Minimum order of 20 delegates

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PLATTER MENU

One platter is suitable for 10 people and can be served with gluten free bread on request

| | |
|---|------|
| The Cheese | 95.0 |
| A selection of New Zealand cheeses, oat crackers, sourdough breads, dried grapes, seasonal fruit V H | |
| The Vegan | 65.0 |
| Vegan sushi, beetroot veggie puff, chargrilled seasonal vegetables, olives, vegan hush puppy, toasted ciabatta, vegan dips, dukkah V H DF | |
| The Bread & Dips | 45.0 |
| A selection of wild wheat sourdough breads with homemade dips & spreads V H | |
| The Asian | 85.0 |
| Shrimp toast, pork and chive dumplings, chicken wontons, Peking duck wraps, Vietnamese vegan rice paper rolls, maki sushi, chicken satay DF | |
| The Sandwich | 70.0 |
| A selection of club sandwiches, small filled rolls, mini croissants (For a gluten-free sandwich platter, additional charge of \$5.00 applies per platter) | |
| The Sweets | 85.0 |
| A selection of Criollo chocolate truffles, tiramisu slice, cherry coconut rough, lamingtons, chocolate brownie (gf), fruit curd tart V H | |
| The Pizza box | 24.0 |
| A choice of: | |
| <ul style="list-style-type: none">• Margherita, vine tomato, buffalo mozzarella, basil V H• Tandoori chicken, masala onions, toasted coconut, banana chutney H• Salami, slow roasted eggplant, oregano• Meat ball, red pepper, roasted garlic• Shrimp, hot smoked salmon, avocado, spring onion H | |
| All with tomato pizza sauce and mozzarella cheese Cut in to 12 and served in a custom pizza box | |



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| | |
|--|------|
| The Bar | 65.0 |
| Cocktail samosa, mini spring rolls, ginger soy glazed chicken nibbles, mini pies, cheese rolls, cumin roasted nuts, marinated olives H | |
| The Indian | 85.0 |
| Aloo tikki, potato mustard coriander samosa, house made spicy bhujia, tandoori chicken, cauliflower & lentil pakora, handmade roti bread with cucumber raita, date & tamarind chutney H | |
| The Italian | 85.0 |
| Cured meats, olives, garlic flat bread, marinated vegetables, anchovy fried peppers, crostini, Bisque prawn risotto ball, rouille | |
| The Pasifika | 85.0 |
| Kokoda raw fish, shrimp & coriander cocktail, loco pork with coconut relish, coconut & chilli crusted market fish, brown sugar ginger chicken skewers, taro chips | |
| The Sushi | 85.0 |
| A selection of seafood, meat & vegetarian sushi served with Japanese soy, pickled ginger and wasabi H | |

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CANAPÉ PACKAGES

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

Cold Selection

- Dukkah spiced lamb fillet, almond crisp, saffron hummus (H) (DF)
- Peking duck crepe with pickled carrot, cucumber & yellow plum sauce (H) (GF) (DF)
- Soy kingfish sashimi, wasabi caviar, Japanese pickle, kewpie mayo (H) (GF) (DF)
- Chilli chocolate blinis, smoked venison, pickled cucumber (H)
- Basil tomato jelly, prawn, bacon crumb (GF) (DF)
- Sugar cured snapper on spring onion, cucumber & seaweed salad (H) (GF) (DF)
- Charred pear, tarragon tart, spiced honey glaze (V) (H) (DF)
- Fig olive tapenade, buffalo mozzarella, rocket pesto (V) (H) (GF) (DF)
- Black garlic cured salmon, wonton wafer sesame, chive salsa (H) (DF)
- Lemon oil poached tuna spring, chai seef wafer, spring onion chilli salad (H) (GF) (DF)
- Rock melon wrap with Parma ham, freeze dried cherry tomato, white balsamic pearls (GF) (DF)

Hot selection

- Puri filled with cumin masala chicken topped with potato coriander raita (H) (GF) (DF)
- Beef bacon pop, mushroom thyme duxel, fava bean pesto (H) (GF)
- House made pork salami, parmesan mash, horseradish bearnaise (GF)
- Twice cooked pork belly in roasted red jacket potato (GF)
- Crayfish bisque pernod dill creme (H)
- Star anise braised rabbit spring roll with hoisin dip (H) (DF)
- Falafel, sumac pickle carrot, almond parsley gremolata (V) (H) (GF) (DF)
- Warm blue cheese, walnut paste, balsamic pearls (H)
- Shrimp toast with hot smoked salmon fennel salad (H)
- Yellow curry spiced quinoa rice cake, mint coconut salad (V) (H) (GF) (DF)

Minimum order of 20 delegates

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BUFFET MENU

Standard Buffet

25.0

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

Salads

Roasted carrot & cashew salad, mint, sesame dressing V H GF

Seasonal garden salad, lemon mustard dressing V H GF

Green bean & orange salad, poached egg dressing H GF

Carvery (choice of 1)

Roasted pork leg, caramelised apple GF

Brandy marmalade glazed ham GF

Slow cooked lamb leg H GF

Smoked roasted beef scotch H GF

Chinese style BBQ pork belly GF

Extra carvery choice – 7.50 pp

Served with:

Garlic, mustard crushed potatoes v H GF

Seasonal vegetables, tarragon butter v H GF

Dessert

Fresh fruit salad, vanilla yoghurt v H GF

Rocky road slice V H GF

Sticky date pudding, salted caramel sauce v

Freshly brewed tea and coffee (self-served)

Minimum order of 20 delegates

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Allow three business days lead time when placing orders

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

Salads

Smoked chicken Caesar salad

Seasonal garden salad, lemon mustard dressing V H DF

Kumara, spring onion & bacon salad, burnt orange dressing DF

Roasted parsnip & carrot salad, caraway dressing V H DF

Carvery (choice of 2)

Roasted pork leg, caramelised apple GF

Brandy marmalade glazed ham GF

Slow cooked lamb leg H GF

Smoked roasted beef scotch H GF

Chinese style BBQ pork belly GF

Hot smoked salmon, horseradish GF

Extra carvery choice – 7.50 pp

Served with:

Nutmeg spiced pumpkin bake V H GF

Potato, bacon, onion gratin GF

Seasonal vegetables, tarragon butter V

Dessert

Sticky date pudding, salted caramel sauce V

Dark chocolate mousse, raspberry, shaved white chocolate V H

Fresh fruit salad, vanilla yoghurt V H GF

Lemon tartlets V H

Freshly brewed tea and coffee (self-served)



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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, tofu dressing GF DF
- Beetroot cured salmon, salted Spanish onion, soft herb salad, pinenut caper salsa H GF DF
- Saffron pickled egg, heirloom carrot, lime carrot puree, micro salad, olive chilli tapenade V H GF
- Moroccan lamb loin, pearl couscous, roasted red pepper, eggplant caviar, olive oil braised tomato H DF
- Air dried venison, sous vide egg yolk, popped quinoa, radish, toasted seeds, micro watercress, lemon olive oil H GF DF

Mains

- Pressed pork belly, roasted cauliflower, fava beans, cashew turmeric ginger crème GF DF
- House smoked chicken thigh, kumara crush, grilled spring onion, sautéed cabbage, garlic miso broth H 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 H
- 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 H
- 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, a selection of crackers & breads | 90.0 |
| Petit fours – a selection of handmade chocolates & petit fours | 80.0 |

Freshly brewed tea and coffee (self-served)

Minimum order of 20 delegates

All prices are per person and exclude GST

All plated menus automatically include a vegetarian choice

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 [Classic coconut raw fish] GF DF

Salmon poke, fresh coconut & seaweed [Soy and coconut cured fish] H GF DF

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

Corn beef slider, cucumber pickle H

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

Curried octopus, rukau [Lightly curried braised octopus with taro leaves in coconut cream] H GF DF

Shot of rourou soup [Taro leaf soup] V H GF DF

Coconut taro fish cakes, chilli aioli H

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 H GF DF

Cold smoked scallops, watercress, green mango, naigani nuts, passionfruit virgin coconut oil dressing H GF DF

Mains

Smoked pork belly, tamarind chutney, pineapple choka & wilted greens GF DF

Polynesian brown sugar chicken, hopa & island greens H GF DF

Dessert

Golden syrup pudding, vakalolo sauce H

Banoffee pie H



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PASIFIKA BUFFET MENU

| | |
|--|------|
| Standard Package: choice of 1 salad, 1 hot vegetable dish, 1 hot meat dish, 1 carvery item & desserts | 40.0 |
| Deluxe Package: choice of 2 salads, 2 hot vegetable dishes, 2 hot meat dishes, 1 carvery item & desserts | 55.0 |

Coconut roll with butter

Salad/ sides

Baigani lolo-kailmoa style baked eggplant, coconut, onion **V** **H**

Green banana, green bean salad **V**

Salad greens, coconut dressing **V**

Silverbeet palusami style **V**

Hot vegetable dishes

Roasted kumara, honey & cinnamon **V** **H** **GF**

Curry roasted pumpkin **V** **H** **GF** **DF**

Hopa, vanilla coconut [Ripe plantain banana] **V** **H** **GF** **DF**

Coconut pilaf **V** **H** **GF** **DF**

Vegetable sapaui **V** **DF** **H**

Fa'alifu talo [Turmeric coconut taro] **V** **H** **GF** **DF**

Hot meat dishes

Polynesian brown sugar chicken **H** **GF** **DF**

Fijian lamb, pawpaw curry with coconut chutney, banana raita **H** **GF** **DF**

Curried Pork lap lap, taro, coconut **GF** **DF**

Ika vakalol grilled market fish with chilli, coconut **H** **GF** **DF**

Povi masima [House made Samoan style corned beef] **H** **GF** **DF**

Carvery

Masala roasted chicken, tamarind **H** **GF** **DF**

Roasted kahawai in banana leaves, virgin coconut oil **H** **GF** **DF**

Umu pork belly, koko Samoa BBQ sauce **H** **GF** **DF**

Dessert

Tavioka cake with pineapple **V** **H** **GF** **DF**

Misiluki pudding with coconut butterscotch sauce **V**

Fruit fondue platter with coconut marshmallows & koko Samoa dipping sauce **V**

Minimum order of 20 delegates

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DIETARY MENU

(GLUTEN FREE, DAIRY FREE, EGG FREE, VEGAN, VEGETARIAN, HALAL)

Savoury Items

5.5 per item

Hush puppies, dipping sauce V DF H

Falafel with hummus V H GF DF

Roast vegetable kebab V H GF DF

Roast vegetable roulade v H DF

Spiced honey & pear tartlet v H

Sweet Items

5.5 per item

Chia seed pudding V H GF

Bliss ball V H GF DF

Orange, poppy seed slice v H GF DF

Raspberry frangipani slice v H GF DF

Fruit kebab, spiced honey, coconut dipping sauce V H GF DF

Filled breads

7.0 per item

A choice of Burgen bread H GF DF EF, Vegan wrap V DF H or Wild wheat cibatta V DF H with a selection of fillings:

- Smoked chicken, brie, avocado H GF
- Tomato, cucumber, cheddar cheese v H GF
- Egg, chive v H GF DF
- Cold smoked salmon, pickled cucumber, tomato, radish sprouts, miso mayo H GF DF
- Eggplant, baba ganoush, roasted red pepper, basil pesto, baby salad greens V H GF DF
- Coronation chicken, ice berg lettuce, cucumber, tomato H
- Roasted pumpkin, garlic hummus, cucumber, pickled vegetables V H GF DF
- Roasted fennel, avocado, brie cheese, smoked paprika cream cheese v H GF

Buffet/Hot working lunch

5.0 per item

Seasonal roast vegetable, scented quinoa & a rich tomato peseta V H GF DF

Sundried tomato & olive pasta with rocket & basil pesto v H GF

Leek & mushroom risotto, balsamic roasted vegetables v H GF

Spiced eggplant curry on rice, seasonal vegetables V H GF DF

Ratatouille on mash or rice V H GF DF

(Dietary plated vegan options available on request)

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, ef= Egg free, H=Halal



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 |

Customised wine lists can be created upon request

Beer

| | |
|----------------|-----|
| Heineken | 7.5 |
| Corona | 7.5 |
| Stella Artois | 7.5 |
| Speights | 6.5 |
| Steinlager | 6.5 |
| Monteith's Ale | 6.5 |
| Cider | 6.5 |
| Light Beer | 6.5 |

A range of craft beers available on request

Beverage Package Options

| | |
|--|---------|
| One hour beverage package includes a range of house beer, wine, fruit juice, soft drinks & tap water | 15.0 pp |
| Two hour beverage package includes a range of house beer, wine, fruit juice, soft drinks & tap water | 30.0 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 | |
| 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 juice & 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

Catering:

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Events:

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Website:

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