



EVENT CATERING

NEW PLYMOUTH event venues

CONFERENCES | EXPOS | FUNCTIONS | EVENTS

VERSION 1.0 - OCTOBER 2025

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We cater for: **GF** Gluten Free **V** Vegetarian **DF** Dairy Free

Please note that all menus could be subject to change in price and product. Any other specific dietary requirements or allergies, please reach out to your venue representative. We'll be happy to accommodate your needs to ensure your dining experience is enjoyable. Additional dietary requirements (except those mentioned above): \$1.50 per meal



All Day Menu

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All Day Menu

Cold

\$4.50 per item

- Mini baguette : Champagne ham & Swiss cheese | Salami & gherkins
- Classic club sandwich (Smoked salmon & cucumber | Champagne ham & Swiss cheese | egg & chives) (2pp)
- Filled croissant : Brie & onion jam | Champagne ham & Swiss cheese
- Pesto & parmesan twists or sundried tomato & mozzarella twists (2pp) **V**
- Corn, spinach & feta muffin **V**
- Brioche bun with garlic & chives, smoked salmon & cucumber
- Granola cup with yoghurt & berry coulis **V**
- Chia seeds pots with berry compote **GF | V**
- Homemade crackers & crudites with house-made dip **GF | V**

Warm

\$4.50 per item

- Homemade savouries: Butter chicken | Chicken & corn | Beef brisket & jalapenos | Gourmet pork & fennel sausage roll (2pp)
- Egg frittata: Chorizo & red onions | Spinach, feta & caramelised onions | Champagne ham & Swiss cheese **GF** | **V**
- Breakfast wrap: Eggs, bacon & tangy BBQ sauce | Egg, tomato & pesto **V** | **DF**
- Mini quiches: Mushroom & 3 cheeses | Spinach & caramelised onions | Champagne ham & Swiss cheese (2pp) **V**
- Handmade scrolls: Champagne ham, cheese, tomato | Caramelised onions & feta **V**
- Homemade empanadas: (Beef & olives or Chicken & corn) with chimichurri **DF**

Sweet

\$4.00 per item

- Seasonal fruit muffins **V**
- Raspberry lamingtons with whipped cream & jam **V**
- Lemon cake with poppy seed icing & preserved lemon **V**
- Meringue nest with lemon curd & toasted pistachio **GF | V**
- Carrot cake with maple frosting **V**
- Chocolate gateau with dulce de leche ganache **V**
- Apple & rhubarb turnover **V**
- Fresh seasonal fruit salad **GF | V | DF**

Beverage

- | | | |
|----------------------------|--------------|-------------|
| ▪ Tea and/or Coffee | Single serve | \$3.50 p/p |
| | Four hours | \$7.50 p/p |
| | Eight hours | \$12.00 p/p |
| ▪ Orange Juice (1L Carafe) | | \$9.00 |

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Lunch Package

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Lunch Package

Choice of 2 items: \$14 per person

Choice of 3 items: \$20 per person

- French crepes: Champagne ham, mushrooms & cheese sauce | Spinach, caramelised onions & cheese sauce **V**
- Chicken pita pocket with chopped salad, pickled onions & yoghurt dressing
- Toasted Turkish bread sandwich: Homemade spread, Champagne ham & emmental | Shredded chicken & pesto
- Chicken enchiladas: Charred capsicums, corn & smoked paprika sauce
- Chicken or pork bánh mì: Carrot julienne, pâté, fresh coriander & nam jim dressing **DF**
- Seasonal soup: With three cheese sourdough toastie **V**
- Croque monsieur: Sourdough, Champagne ham, cheese, tomato, béchamel
- Chilli & sesame egg noodles salad: Asian vegetables, chicken, coriander & toasted nuts **DF**
- Reuben sandwich: With ready salted potato chips
- Pearl couscous with Mediterranean vegetables: Pesto & lemon dressing **V | DF**
- Roasted vegetables & crispy chickpeas salad: With a spiced yoghurt dressing **GF | V**
- Sesame chicken skewers (2): With chipotle mayo **GF | DF**
- Assorted seasonal fruit platter **GF | V | DF**

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Canapés

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Canapés

\$5.00 per item

- Beef croutes | Caramelised onions | Chimichurri
- House cured salmon | Pickled red onions | Lavosh cracker | Lemon mascarpone
- Beetroot mousse tartlet | Goat cheese
- Brie | Toasted walnut | Pear tartlet (2pp) **V**
- Spiced pumpkin | Pepitas | 3 seeds cracker (2pp) **GF** | **V**
- Chicken | Chorizo skewer | Chipotle mayo
- Reuben sandwich | Sourdough | Russian dressing
- House smoke salmon | Pickled cucumber | Brioche
- Cheese beignets | Garlic & chives | English stout syrup (2pp) **V**
- Mini chicken parmigiana | Tomato ragu | Mozzarella
- Lamb spring roll | Daikon | Shoyu **DF**
- BBQ pork sliders | Coleslaw



Grazing Boards

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Grazing Boards

The options are a selection. We are happy to discuss tailored menus.

All platters are for 10 people

Breads

\$59.00

- Selection of fresh breads - toasted gourmet ciabatta, rye, garlic bread **V | DF**
- Corn chips **V | DF**
- Served with house-made dips **GF**

Mezze

\$90.00

- Panko cajun mini chicken skewers with tzatziki **GF**
- Mini steamed sticky pork bao with watercress slaw
- Karaage prawn skewers with sriracha mayonnaise **DF**
- Mini falafel ball with beetroot yoghurt **GF | V**

Antipasto

\$90.00

- Marinated feta **GF** | **V**
- Warm olive selection **GF** | **V** | **DF**
- Blue cheese stuffed pepperdews **GF**
- Peppered salami and prosciutto **GF**
- Smoked salmon **GF** | **DF**
- Served with toasted pita chips and house-made dips

Seafood

\$92.00

- Garlic buttered prawns **GF**
- Crispy chilli salt & pepper squid **GF** | **DF**
- Tempura fish bites **GF** | **DF**
- Crumbed scallops **GF** | **DF**
- Served with warm garlic and herb bread, house-made tartare sauce and fresh lemon

Sushi

\$90.00

- Teriyaki chicken roll, salmon and avocado roll **GF** | **DF**
- Inari tofu **GF** | **V** | **DF**
- Karaage chicken bites **GF** | **DF**
- Edamame beans **GF** | **V** | **DF**
- Served with pickled ginger, chilli & lime soy and wasabi

Cheese

\$90.00

- Chefs cheese selection - Kapiti aged cheddar, Kikorangi blue, herb & nut crusted cheese and Danish brie.
- Served with candied chilli mix nuts, grapes, dried fruit selection, port wine jelly, crackers and crostini

Chocolate

\$82.00

- Assorted artisan chocolates - white, milk, dark, fruit & nut



Buffet Menu

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Buffet Menu

Options

Option 1: \$50.00 pp - 2 meats / 3 sides (Includes desserts)

Option 2: \$60.00 pp - 2 meats / 4 sides (Includes desserts)

Option 3: \$67.50 pp - 3 meats / 4 sides (Includes desserts)

Meats Options

- Maple glazed ham **GF | DF**
- Beef brisket with dark ale jus **DF**
- Lemon & tarragon grilled chicken **GF | DF**
- Pork belly porchetta with Rosemary & lemon **GF | DF**
- Peppered roast beef **GF | DF**
- 8 hour roast lamb with thyme & honey **GF | DF**
- Roast pork with crackling & charred orange **GF | DF**

Hot Sides

- Confit garlic & herb roasted potatoes **GF | V | DF**
- Roasted kumara with kawakawa pesto **GF | V**
- Spiced cauliflower & honey carrots **GF | V | DF**
- Sesame & chilli egg noodles with Asian greens
- Crispy chickpeas & roasted vegetables with yoghurt dressing **V**

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Salads Sides

- Summer greens with toasted nuts & crumbled feta
- Roast pumpkin & charred corn salad with salsa verde **GF** | **V**
- Roasted beets & orange salad with toasted seeds & blue cheese **V**
- Japanese slaw with coriander & toasted sesame seeds **V**

Desserts

- Mango & coconut cheesecake **V**
- Lemon sponge with poppy seeds icing **V**
- Summer berries pavlova with vanilla chantilly cream **GF** | **V**
- Classic carrot cake with lemon frosting **V**
- Dark chocolate brownie with dulce de Leche **V**



Plated Menu

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Plated Menu

Based on a minimum of 30 guests. The options are a selection. We are happy to discuss tailored menus.

Option 1

\$72.50 per person

- 1 Entrée
- 2 Mains (alternative drop)
- 1 Dessert
- Gourmet bread & herb infused butter

Option 2

\$89.00 per person

- 2 Entrées (alternative drop)
- 2 Mains (alternative drop)
- 2 Desserts (alternative drop)
- Gourmet bread & herb infused butter

Entrée

- House cured salmon with pickled cucumber, dill mascarpone & lavosh
- Chicken liver pâté with toasted brioche & plums
- Beetroot mousse with toasted hazelnut, balsamic syrup & seeded crackers **GF** | **V**

Mains

- Market fish with saffron puree , broccolini & beurre blanc **GF**
- Beef Wellington with dauphinoise potatoes, petite carrot & merlot jus
- Chicken supreme with creamy polenta & wilted greens with pan gravy
- Double braised pork belly with puy lentils & cider jus
- Gnocchi parisienne with roasted pumpkin, tomato sofrito & parmesan **V**

Desserts

- Mango & coconut cheesecake & mint **V**
- Apple & rhubarb crumble with vanilla anglaise **V**
- Bourbon vanilla pannacotta with macerated berries & mint **V**
- 64% cacao chocolate gateau with hazelnut praline & orange reduction **V**



BBQ Menu

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BBQ Menu

Options

Option 1: \$46.00 pp - 2 meats / 3 sides (Includes desserts)

Option 2: \$55.00 pp - 2 meats / 4 sides (Includes desserts)

Option 3: \$62.50 pp - 3 meats / 4 sides (Includes desserts)

Meat Options

- Grilled marinated pork belly **GF | DF**
- Grilled garlic prawns **GF**
- Lamb chops with salsa Roja **GF | DF**
- BBQ steak with chimichurri **GF | DF**
- Chili & lime chicken **GF | DF**
- Selection of BBQ sausages **GF | DF**

Sides

- Green salad with homemade French dressing **V**
- Potato salad with spring onions & herbs **V**
- Roasted beetroot & glazed carrots salad **V**
- Grilled corn on the cob with parmesan & coriander **GF | V**
- Crispy potatoes with red onions & salsa verde **GF | V**

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- Japanese coleslaw **GF** | **V** | **DF**
- Roasted kumara & pumpkin salad **GF** | **V**
- Asian egg noodles salad with Asian greens & sweet chili **V** | **DF**
- Bread roll selection with whipped butter & condiments **V**

DESSERTS

- Chocolate Gateau with hazelnut praline ganache **V**
- Lemon cake with poppy seed icing **V**
- Traditional Carrot Cake **V**
- Mini pavlova with lemon curd **V**

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