

EVENT CATERING

NEW PLYMOUTH event venues

CONFERENCES | EXPOS | FUNCTIONS | EVENTS

OCTOBER 2026

All Day Menu 3
Lunch Package 7
Canapés 9
Grazing Board 11
Grazing Tables 14
Buffet Menu 16
Plated Menu 19
BBQ Menu 22

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
- 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***
- Pesto & mozzarella cheese scroll ***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



Lunch Package

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Lunch Package

Choose 2 items: $19 per person | **Choose 3 items:** $24 per person
Additional item/s: +$9 per person / per item

- 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***
- Cuban 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***
- Noodle salad with bok choy, coriander and toasted nuts: Option of chicken or pork ***GF*** | ***DF***
- Chicken Bites (2) with spicy honey ***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 | Seeded cracker | Lemon mascarpone
- Beetroot mousse tartlet | Goat cheese ***V***
- Blue cheese | Toasted walnut | Pear tartlet (2pp) ***V***
- Spiced pumpkin | Pepitas | 3 seeds cracker (2pp) ***GF*** | ***V***
- Chicken skewer | Ajo Blanco sauce
- Cuban sandwich | Ham | Roast pork | Swiss cheese
- Roasted cauliflower | Spiced white beans | Purple corn chip ***GF*** | ***V***
- Cheese beignets | Garlic & chives (2) ***V***
- Fried chicken | Cornbread | Adobo mayo
- Lamb spring roll | Daikon | Shoyu ***DF***
- Prawn twisters (2) | Sweet chilli glaze



Grazing Boards

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Grazing Boards

The options listed are a selection of our offerings. We'd be happy to discuss a menu tailored to your needs.

All platters are for 10 people.

Mezze $105.00

- Pork belly bites with gochujang glaze ***GF***
- Mini steamed sticky chicken bao with Japanese slaw
- Karaage chicken skewers with sriracha mayonnaise ***DF***
- Mini falafel ball with beetroot yoghurt ***GF*** | ***V***

Antipasto $105.00

- Marinated feta ***GF*** | ***V***
- Warm olive selection ***GF*** | ***V*** | ***DF***
- Selection of cured meats ***GF***
- House smoked salmon ***GF*** | ***DF***
- Seasonal crudites
- Selection of home-made dips
- Kapiti aged cheddar, Kikorangi blue, herb & nut crusted cheese and Danish brie.
- Served with toasted pita chips and house-made dips

Sushi $105.00

- 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

Grazing Table

The options listed are a selection of our offerings. We'd be happy to discuss a menu tailored to your needs.

All grazing tables are from 50 people.

Option 1: $12.00 pp
Choose: 2 items form Mezze, 4 from Antipasto, 2 from sushi menu.

Option 2: $15.00 pp
Choose: 3 items form Mezze, 6 from Antipasto, 3 from sushi menu.

Mezze

- Pork belly bites with gochujang glaze ***GF***
- Mini steamed sticky pork bao with watercress slaw
- Karaage chicken skewers with sriracha mayonnaise ***DF***
- Mini falafel ball with beetroot yoghurt ***GF*** | ***V***
- Prawn twisters (2) with sweet chilli glaze

Sushi

- 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

Antipasto

- Marinated feta ***GF*** | ***V***
- Warm olive selection ***GF*** | ***V*** | ***DF***
- Selection of cured meats ***GF***
- House smoked salmon ***GF*** | ***DF***
- Seasonal crudites
- Selection of home-made dips
- Kapiti aged cheddar, Kikorangi blue, herb & nut crusted cheese and Danish brie.
- Served with toasted pita chips and house-made dips



Buffet Menu

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Buffet Menu

Options

Option 1: $55.00 pp - 2 meats / 3 sides (Includes desserts)

Option 2: $65.00 pp - 3 meats / 4 sides (Includes desserts)

Breads & condiments included

Meats Options

- Hot honey glazed ham ***GF*** | ***DF***
- Beef brisket with home-made BBQ sauce ***DF***
- Grilled chicken with romesco sauce ***GF*** | ***DF***
- Pork belly with Korean glaze ***GF*** | ***DF***
- Peppered roast beef ***GF*** | ***DF***
- 8 hour roast lamb with thyme & honey ***GF*** | ***DF***
- Roast pork with crackling and a side of jus with caramalised apple ***GF*** | ***DF***

Hot Sides

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

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- Corn of the cob with a green crema ***GF*** | ***V***

Side Salads

- Summer greens with sesame dressing ***GF*** | ***V*** | ***DF***
- Roast pumpkin & charred corn salad with salsa verde ***GF*** | ***V*** | ***DF***
- Roasted beets & orange salad with toasted seeds ***GF*** | ***V*** | ***DF***
- Japanese slaw with coriander & toasted sesame seeds ***GF*** | ***V***
- Asian cucumber salad with chilli and sesame ***GF*** | ***V*** | ***DF***

Desserts

- Mango & coconut cheesecake ***V***
- Lemon sponge with poppy seeds icing ***V***
- Summer berries pavlova with vanilla chantilly cream ***GF*** | ***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: $55.00 per person - 2 meats, 2 sides & 1 dessert

Option 2: $65.00 per person - 3 meats, 3 sides & 1 dessert

Breads & condiments included.

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 gourmet BBQ sausages ***GF*** | ***DF***
- Piedmont grilled pork loin ***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***
- Japanese coleslaw ***GF*** | ***V*** | ***DF***
- Roasted kumara & pumpkin salad ***GF*** | ***V***
- Asian egg noodles salad with Asian greens & sweet chili ***V*** | ***DF***

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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