



Kiwis v Tonga
Corporate Suites
Menu

EPICURE

EPICURE PHILOSOPHY

By keeping up-to-date with the latest in food trends, EPICURE sets the benchmark for responsible catering using quality foods grown and produced locally. Our culinary team produce seasonal menus that draw on the best food available in the market.

Today, EPICURE is proud to be at the forefront of ethically responsible catering. We only work with suppliers who demonstrate best practices. This means minimum harm and maximum enjoyment for everyone.

MENU KEY

(v) Vegetarian (may contain egg, dairy products and/or honey)

(vg) Vegan (contains no animal products)

(gf) Gluten Free*

(nf) Nut-free product*

(df) Dairy-free product*

*Although this dish is prepared with gluten-, nut- or dairy-free products, we cannot guarantee that it is 100% gluten-, nut- or dairy-free, as the dish is prepared in a kitchen that also use nuts, gluten and dairy products.

SPECIAL REQUESTS

If any of your guests have particular dietary requirements, please advise us no later than 72 hours prior to the event day. Any late requests after this date may incur a charge

STAFF AND EQUIPMENT CHARGES

All prices quoted in this menu include standard staffing levels and equipment (cutlery, crockery, glassware, linen etc.) but exclude the steward fees. This is invoiced post event.

GST

All prices quoted in this menu are listed excluding GST

MENU CONFIRMATION

We require the planning of menu and service details to be finalised by the due date provided.

NOTE

Due to the seasonal nature of this menu, some items may not always be available. While we will endeavour to provide your desired selection, we may need to make substitutions from time to time

MENU 1

\$65 per person (excluding GST)

ON ARRIVAL**Breads and Dips**

Selection of fresh artisan bread rolls, crispy focaccia & brioche croute, jalapeno tortilla, salted pretzel, trio of crafted dips

MAIN

Buffet

Prosciutto wrapped chicken breast

Steamed winter vegetables, herbed potato rosti & garlic rosemary cream sauce

Beef stroganoff

Confit mushroom, penne pasta & panko thyme crumb

Roasted Mediterranean vegetables

Tossed mesclun & balsamic dressing

Sliced sourdough loaf

Whipped garlic butter

TO FINISH**New Zealand cheeseboard**

Triple cream brie, aged cheddar & waxed blue vein; water crackers, roasted stone fruits & candied nuts

Vegetarian / Vegan options available on request

MENU 2

\$82 per person (excluding GST)

STARTER

Cured meat platter

With NZ cheese, assorted dips & artisan breads

MAIN

Banquet

Macadamia & pesto crusted Ora King Salmon

Roasted pumpkin puree, herbed potato rosti, sauteed garlic courgette

DESSERT

Heilala vanilla bread & butter pudding

Cherry compote and coconut anglaise

TO FOLLOW

Selection of baked savouries, vegetarian quiche

With tomato relish

Vegetarian / Vegan options available on request

PLATTERS

The following platters are recommended for 10 people

COLD

Chips and Dips

Corn chips, potato chips, rice crackers, wasabi peas & spicy broadbean snack with kiwi onion dip (v) **75**

Vegan

Homemade hummus, spicy avocado dip, ajvar red pepper dip, roast spicy cauliflower, garlic and parsley confit mushrooms, marinated tofu, pimento & garlic stuffed green olives served with crudité of seasonal vegetables and rice wafer (v) (vg) (gf) **155**

Assorted Sushi and Sashimi

Salmon, chicken teriyaki and vegetable maki roll; tempura prawn nigiri; tamagoyaki; yellowfin tuna & Ora salmon sashimi; pickled ginger, wasabi and soy sauce (gf) **175**

Grazing Board

Spicy pepperoni piccante, Manuka smoked chicken breast, Bresaola cured beef, smoked NZ cheddar, camembert, cornichons, pickled vegetables, chutney, crispy focaccia and sliced ciabatta **175**

Seafood

Garlic & herb roasted prawns, smoked kahawai & chive pate, coconut cream ceviche, marinara mix squid, shrimp, mussel and spicy arrabiata sauce, NZ cold smoked sliced salmon, served with rustic artisan loaf and trio of dips **195**

Boutique NZ Cheeseboard

Selection of NZ cheeses featuring triple cream brie, waxed blue vein, cheddar and aged cumin gouda, fruit paste, grapes, candied nuts and roasted seasonal fruits, water and oat crackers (v) **185**

Sweet Selection

Chocolate & peanut butter brownie, sliced fresh seasonal fruit with berry compote & coconut passionfruit yoghurt, selection of profiterole & eclairs, lemon tartlet (v) **150**

HOT

Carvery

Roasted joint of meat with garlic & rosemary gourmet potatoes, garden leaf salad, coleslaw and artisan bread rolls, assorted chutney & relish **175**

BBQ

Braised beef brisket, cajun chicken wings, smoky kransky sausage, sticky pork ribs, slaw, whole dill pickles, brioche loaf, accompanied with buffalo and BBQ sauce **225**

Curry of the Day

Chef's curry special of the day, served with spiced pilau jasmine rice, an assortment of chutneys and garlic naan **165**

Savouries

Assorted sausage rolls & mini pies with tomato relish, vegetable samosa spring rolls with mango chutney **95**

BEVERAGES

GOLD PACKAGE

Champagne

Mumm Grand Cordon 130

White Wine

Church Road Grand Reserve Chardonnay 90

Brancott Estate Letter Series 'B' Sauvignon Blanc 65

Church Road Grand Reserve Pinot Gris 90

Church Road 'Gwen' Rose 65

Red Wine

The Last Shepherd Pinot Noir 65

Church Road Merlot Cabernet Sauvignon 80

St Hugo Shiraz 95

Beer & Cider

Little Creatures Pilsner 12

Steinlager Pure 10

Steinlager Pure Light 8.5

Isaac's Apple Cider 10

RTDs

Wild Turkey 10

Smirnoff Ice 10

Coruba 10

Non-Alcoholic

Voyage Sparkling & Still Water 500 ml 7

Coca Cola's Range of Soft Drinks 5

BEVERAGES

SILVER PACKAGE

Sparkling

Deutz Prestige Cuvee 80

White Wine

Stoneleigh Wild Valley Chardonnay 60

Triplebank Sauvignon Blanc 55

Stoneleigh Organic Pinot Gris 55

Jacob's Creek Le Petit Rose 55

Red Wine

Camshorn Pinot Noir 65

Jacob's Creek Double Barrel Shiraz Cabernet 67

Beer & Cider

Little Creatures Pilsner 12

Steinlager Pure 10

Steinlager Pure Light 8.5

Isaac's Apple Cider 10

RTDs

Wild Turkey 10

Smirnoff Ice 10

Coruba 10

Non-Alcoholic

Voyage Sparkling & Still Water 500 ml 7

Coca Cola's Range of Soft Drinks 5

BEVERAGES

BRONZE PACKAGE

Sparkling

Jacobs Creek Sparkling Reserve Prosecco 55

White Wine

The Grayling Chardonnay 42

The Grayling Sauvignon Blanc 42

The Grayling Pinot Gris 42

Red Wine

The Grayling Pinot Noir 45

Festival Block Merlot Cabernet 42

Beer & Cider

Little Creatures Pilsner 12

Steinlager Pure 10

Steinlager Pure Light 8.5

Isaac's Apple Cider 10

RTDs

Wild Turkey 10

Smirnoff Ice 10

Coruba 10

Non-Alcoholic

Voyage Sparkling & Still Water 500 ml 7

Coca Cola's Range of Soft Drinks 5

BEVERAGES

ADDITIONAL BEVERAGES:

Spirits

Wild Turkey Bourbon	125
Appleton's Estate rum	125
Smirnoff Vodka	125
Bombay Sapphire Gin	125

Non-Alcoholic

Mother	6.5
Lime Cordial	12