



Kiwis v Tonga

Open Air
Booth 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 etc.)

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

OPEN AIR BOOTH MENU

\$40 per person (excluding GST)

INDIVIDUAL BENTO

ON ARRIVAL

Teriyaki Chicken Sushi

Mixed Leaf salad

Cherry tomato & honey mustard dressing

Sliced champagne ham

Garlic dinner roll

Chocolate brownie slice

HOT MAIN

Prosciutto wrapped chicken breast

Penne pasta, marinara sauce

Vegetarian / Vegan options available on request