



AUT

EVENTS MENU

2024

**AUT
EVENTS**

Unique Hospitality Experiences

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TE HORA KAI RANGITAHU

DAY DELEGATE SELECTION

Designed to ensure you get the most out of your day, our all-inclusive Day Delegate Selection (DDS) offers a convenient and cost-effective solution for your next conference or event.

Kai ngata te hiakai Standard

Half Day
\$60 per person, per day

Full Day
\$75 per person, per day

Kai whakawaiwai Deluxe

Half Day
\$70 per person, per day

Full Day
\$85 per person, per day

Half day Day Delegate Selection includes:

- Use of plenary space with basic setup for 4 hours (morning set or afternoon set)
- Complimentary catering space
- Complimentary WiFi for all delegates (additional charges apply for a custom SSID)
- Water stations
- Dedicated AUT Events staff for service, catering station and linen
- Freshly brewed coffee and assorted teas at catering service times
- Morning or Afternoon Tea Selection Two (page 11)
- Hot Working Lunch Selection One (page 21) with Standard Half DDS
- Hot Working Lunch Selection Two (page 21) with Deluxe Half DDS
- Basic in-room AV, including PC, Data Projector and up to one-hour complimentary AV operator
(Extra AV equipment and assistance are available at an additional cost)

Full day Day Delegate Selection includes:

- Use of plenary space with basic setup for 8 hours
- Complimentary catering space
- Complimentary WiFi for all delegates (additional charges apply for a custom SSID)
- Water station
- Dedicated AUT Events staff for service, catering station and linen
- Freshly brewed coffee and assorted teas at catering service times
- Hot Working Lunch Selection One with Standard Full DDS
- Hot Working Lunch Selection Two with Deluxe Full DDS
- Morning Tea: Chef's Morning Tea Grazing Table
(Chef's grazing table includes cheese, dried fruit, crackers, cold cut meats, mini filled rolls, dips, spreads, whole fruit, sweet treats and breads)
- Afternoon Tea - Selection Two
- Basic in-room AV, including PC, Data Projector and up to one-hour complimentary AV operator
(Extra AV equipment and assistance are available at an additional cost)

Notebooks, pens, table mints, arrival tea and coffee are available at an additional cost.

TE PAE PARAKUIHI BUFFET BREAKFAST

Start your day right with a range of delectable breakfast options to energise the body and fuel the brain.

Note

- All prices exclude GST
- Minimum order of 30 guests or additional charges apply
- Allow five business days lead time when placing order
- Dietary surcharge of \$3.50 per person applies

Parakuihi wera

Hot Breakfast

\$30.00 per person

Freshly brewed coffee and assorted teas

Creamy scrambled eggs (h,gf)

Grilled bacon

Oven roasted vine tomatoes (df,h,v,vg)

Toast, croissants, Danish with butter and conserves (h,v)

Parakuihi pū kākano

Continental Breakfast

\$23.00 per person

Freshly brewed coffee, assorted teas

Assorted cereals and poached fruit (h,v)

Freshly sliced fruit (gf,h,vg) *subject to availability

Fruit and natural yoghurt (gf,h,v)

Toast, croissants, Danish with butter and conserves (h,v)

He kai atu anō Optional Extras

\$6.00 per item

Breakfast sausage

Creamy mushrooms (h,v)

Fresh sliced fruit (gf,h,vg) *subject to availability

Hash brown (df,gf,h,v)

Selection of cereals and milk (h,v)

(df) no added dairy, (gf) no added gluten, (h) halal, (v) vegetarian, (vg) vegan



TE KAI WHAKAHOAHOA NETWORKING BREAKFAST

Designed to be eaten while standing and mingling, the Networking Breakfast offers a variety of scrumptious choices for stand-up breakfast receptions.

Note

- All prices exclude GST
- Minimum order of 30 guests or additional charges apply
- Allow five business days lead time when placing order
- Dietary surcharge of \$3.50 per person applies

Kai mahana o te ata

Warm breakfast items

\$6.00 per item

Bread options: Bap, Brioche, Croissant or Wrap
(maximum of two bread options)

Filling options

(maximum of three filling options):

Avocado, vine ripened tomato (vg,df)

Ham, aged cheddar cheese, tomato

Manuka smoked bacon, scrambled egg

Smoked salmon, cream cheese (h)

Semi dried dried tomato, vegan basil pesto (vg,gf,h)

Kai mātao o te ata

Cold breakfast items

\$6.00 per item

Breakfast salad – tomato, radish, cos lettuce, mozzarella, toasted seeds, Parma ham, poached egg dressing (df,gf)

Fresh fruit – passionfruit syrup (gf,h,vg)

Toasted muesli – poached fruit, Greek yoghurt (h,v)

Spiced chia seed pudding with seasonal fruit compote (gf,h,v)

(df) no added dairy, (gf) no added gluten (h) halal, (v) vegetarian, (vg) vegan

WHAKATŌPŪ KAI O TE ATA & O TE AHIAHI HOKI

MORNING & AFTERNOON TEA SELECTION

Our sweet and savoury morsels are a perfect treat at any time of the day. Build your own menu by choosing one or two items from the Morning & Afternoon Tea range.

All Morning and Afternoon Tea Selections include dedicated AUT Events staff, catering station, linen, freshly brewed coffee and assorted teas.

Selection One

\$18.00 per person

Choice of one item from the Morning & Afternoon Tea range

Selection Two

\$24.00 per person

Choice of two items from the Morning & Afternoon Tea range

Selection Three

\$28.00 per person

Choice of three items from the Morning & Afternoon Tea range



Timotimo Namunamuā

Savoury items

Hua whenua Land

Chickpea lentil fritter, tamarind coriander, coconut relish (h,vg,gf)

Corn fritter, smoked tomato relish (h,vg)

BBQ jack fruit empanadas, chimichurri sauce (h,vg)

Herb potato rosti, spiced warm pea and red pepper salad (h,vg)

Potato samosa, mustard seed, coriander, cucumber raita (h,v)

Cauliflower bites, buttermilk blue cheese dip (h,v) (2pp)

Oven baked cheese rolls (h,v) (2pp)

Vegan dumpling, chili soy (vg) (2pp)

Note

- All prices exclude GST
- Minimum order of 30 guests or additional charges apply
- Allow five business days lead time when placing order
- Dietary surcharge of \$3.50 per person applies

Kaimoana

Seafood

Cold smoked salmon, avocado, dill crème, mini croissant (h)
Prawn, mussel, potato, red pepper spinach omelette (h,gf)
Smoked fish cakes, spicy cocktail sauce (h,df)

Manu

Bird

Butter chicken pasty, cucumber raita (h)
Cinnamon roasted duck summer roll (h,df)
Smoked chicken gouda avocado tomato mayo wrap (h)

Kai mīti

Animal

Assorted savoury pies with tomato salsa
Empanada, spiced beef (h,df)
Gourmet mini sausage roll, tomato sauce (3pp)
Steamed BBQ pork bun, yellow plum sauce

(df) no added dairy, (gf) no added gluten (h) halal, (v) vegetarian, (vg) vegan



Timotimo Reka

Sweet items

Berry blonde slice (gf)

Chef's selection of filled profiteroles

Apple and walnut cake, caramel butter

Chia seed pudding, almond raw cacao (df,h,vg)

Cinnamon Danish scroll, lemon icing

Fresh sliced fruit *subject to availability

Freshly baked cookies - chef's selection

Freshly baked mini sweet muffins - chef's selection

Chocolate paleo slice

Sweet slices - chef's selection

Salted caramel brownie (gf)

Note

- All prices exclude GST
- Minimum order of 30 guests or additional charges apply
- Allow five business days lead time when placing order
- Dietary surcharge of \$3.50 per person applies

TE PAE TINA

WORKING LUNCH SELECTION

The Working Lunch Selection offers delicious food at great value. Create your own menu by choosing a filled bread option. Then add one or two items from the savoury, sweet and salad box.

All Working Lunch Selections include dedicated AUT Events staff, catering station setup, linen, freshly brewed coffee and assorted teas.

Selection One

\$29.00 per person

Choice of one filled bread and one additional item from the Working Lunch Selection

Selection Two

\$34.00 per person

Choice of one filled bread and two additional items from the Working Lunch Selection





Bread options:

Country grain, Turkish pide,
Seeded sourdough, tortilla wrap,
black rice polenta gluten free bread
(maximum of two bread options)

Filling options:

(maximum of three filling
options and minimum of five
orders per filling type apply)

Note

- All prices exclude GST
- Minimum order of 30 guests or additional charges apply
- Allow five business days lead time when placing order
- Dietary surcharge of \$3.50 per person applies

Hua whenua Land

Chive and egg (h,v)

Charred eggplant, zucchini, balsamic compressed tomato, pesto (h,vg,gf)

Havarti, minted pea, avocado spread (v,h,gf)

Devilled egg, cucumber (v,h,gf)

Tomato, cucumber, cheddar cheese, chive, egg (v,h,gf)

Mexican spiced sweet potato, cumin white bean, salted red onion (vg,h,gf)

Kaimoana Seafood

Caper shrimp mayo, tomato, cucumber (gf,df)

Smoked salmon, cucumber, dill creamed cheese (gf)

Smoked fish, parsley lemon mayo, dill pickles, tomato (df,gf)

Tuna, cress, lemon cottage cheese (gf)

Manu Bird

Smoked chicken, brie, avocado (gf)

Mustard tarragon chicken, iceberg lettuce, red radish (gf,df)

Roasted chicken, cumin gouda, cos, walnut paste (gf)

Coriander chicken, cucumber, herb salad, peanut satay

Kai mīti Animal

Bacon, spring onion, egg mayo, avocado (gf)

Beef pastrami, English mustard, tomato, cheddar cheese

Ham, Swiss cheese (gf)

Corned beef, parsley egg salad (gf,df)

Twice smoked pork belly, piccalilli, coleslaw (df)

Roast beef, onion jam, tomato, horseradish cream (h,gf)

Timotimo Namunamuā

Savoury Items

Assorted sushi, pickled ginger, soy, wasabi (df,gf,h,v, vegan option on request)

Chicken, brie cheese, leek turnover

House-made beef beetroot sausage roll, horseradish tomato sauce

Risotto ball, mushroom, basil (h,v)

Potato samosa, mustard seed coriander cucumber raita (h,v)

Parma ham slow-cooked onion mozzarella parcels

Pouaka kai

Individual salad boxes

Smoked chicken Caesar, bacon, parmesan cheese, croutons, Caesar dressing

Thai beef, cumin spiced corn, red onion, radish, iceberg lettuce, oregano dressing(h)

Smoked chicken, rocket pesto, bow tie pasta, smashed cucumber, roasted red pepper, balsamic mustard dressing (h)

Greek spiced chickpea, salted red onion, lemon cured cucumber, feta, cherry tomato, garlic hummus dressing (df,vg,gf,h)

Seafood medley, quinoa, baby spinach, lemon fillets, soft herbs, spring onion, currants, sweet chili dressing (h,df,gf)

Masala spiced lentil, minted cucumber, carrot, radish, tomato, lemon coriander dressing (h,vg,gf)

Timotimo Reka

Sweet Items

Sweet slices - chef's selection (h)

Fresh sliced fruit (gf,h,vg) *subject to availability

Honey mead chocolate tart, mint crème fraiche

Salted caramel brownie (gf,h)

Vegan mud cake, raspberry coulis (vg)

Lemon tart

Chef's selection of filled profiteroles (h)

Note

- All prices exclude GST
- Minimum order of 30 guests or additional charges apply
- Allow five business days lead time when placing order
- Dietary surcharge of \$3.50 per person applies



HARIHARI KAI O TE RĀ HOT WORKING LUNCH SELECTION

All Hot Working Lunch Selections include dedicated AUT Events staff, catering station setup, linen, breads with butter (gluten free bread available on request), freshly brewed coffee and assorted teas.

Selection One

\$29.00 per person

Choice of one hot dish, one salad and one sweet item

Selection Two

\$34.00 per person

Choice of one hot dish, two salads and one sweet item



Kai wera

Hot dishes

Harissa spiced chicken thigh, orange almond mint couscous, herb tomato coulis (h)

Cherry tomato pomodorini, smoked eggplant, black garlic, basil, wholemeal spaghetti (v,h,df)

Pork cotoletta, Parmesan polenta, black pepper mushroom sauce

Lamb korma, basmati rice, caramelised onion, poppadoms (h)

Oven baked game fish, sautéed potato, caper lemon butter (h)

Chicken/Lamb/Beef Massaman, jasmine rice, wilted bok choy, fried shallots, roasted peanut (df,gf,h)

Roasted cauliflower, vegan bean cassoulet, balsamic roasted tomato, parsley oil (vg,gf,h,df)

Chicken garlic tomato poached four cheese crème lasagne (h)

Note

- All prices exclude GST
- Minimum order of 30 guests or additional charges apply
- Allow five business days lead time when placing order
- Dietary surcharge of \$3.50 per person applies

Huamata

Salads

Raw broccoli, cranberry, toasted cashew, red onion, sunflower seed dressing (gf,h,vg)

Green leaves, balsamic dressing (gf,h,vg)

Penne pasta, feta cheese, bitter salad leaves, roasted peach, maple pecan dressing (h,v)

New potato, parsley, roasted onion, tarragon mayonnaise (v,gf)

Roasted carrot, cashew, mint sesame dressing (gf,h,vg)

Cucumber, marinated tofu, garlic chive, soybean, coriander, soba noodle, sweet soy dressing (v,h,gf)

Seasonal coleslaw (gf,h)

Tomato, rocket, cucumber, sunflower seed dressing (gf,h,vg)

Timotimo Reka

Sweet items

Chef's gourmet cupcakes (v)

Almond and orange panforte with aged brie cheese (h,v)

Bounty bar keto slice (gf,h,v)

Chef's selection of Indulge ice creams and sorbets 120ml

Warm chocolate brownie (gf,h,v)

(df) no added dairy, (gf) no added gluten, (h) halal, (v) vegetarian, (vg) vegan

KAI ATU ANŌ O TE RĀ ALTERNATIVE LUNCH OPTIONS

Tina Pēke Parauri Brown bag lunch

Selection One \$15.00

Pre-packaged brown bag lunch with chef's choice of fillings in a wrap, bap or wholegrain sandwich, fresh fruit, bottled water and a cookie. Delivered packaged for self-service.

Selection Two (without a water bottle) \$12.00

Pre-packaged brown bag lunch with chef's choice of fillings in a wrap, bap or wholegrain sandwich, fresh fruit and a cookie. Delivered packaged for self-service.

Selection Three - Eco Lunch (unpackaged and without a water bottle) \$10.00

Lunch with chef's choice of fillings in a wrap, bap or wholegrain sandwich, fresh fruit, and a cookie. Delivered unpackaged for self-service.

Note

- All prices exclude GST
- Minimum order of 30 guests or additional charges apply
- Allow five business days lead time when placing order
- Dietary surcharge of \$3.50 per person applies

Pouaka kai

Individual salad boxes

\$12.00 per box

Caesar – smoked chicken, bacon, parmesan cheese, croutons, Caesar dressing

Mexican roasted beef, cumin spiced corn, red onion, radish, salted tomato, ice burg lettuce, oregano dressing

Smoked chicken, rocket pesto, bow tie pasta, smashed cucumber, roasted red pepper, balsamic mustard dressing

Greek spiced chickpea, salted red onion, lemon cured cucumber, feta, cherry tomato, garlic hummus dressing

Seafood medley, quinoa, baby spinach, lemon fillets, soft herbs, spring onion, currants, sweet chili dressing

Masala spiced lentil, minted cucumber, carrot, radish, tomato, lemon coriander dressing

(maximum of three salad options and minimum of five orders apply)

Tina Kai Wera

Filled roll with hot meat

\$22.00

Scottish baps (1 bap per person), butter, salads, your choice of one of the meats below, condiments and roast gravy.

additional filled baps \$10.00 each.

Ngā huamata

Salad

Garden green leaves, balsamic dressing (gf,v,vg)

Seasonal coleslaw (gf,h,v)

Tapahi mīti

Carvery meat

Slow cooked Portuguese lamb (h)

Pineapple molasses glazed ham

Hawaiian style braised beef brisket, peanut relish

Pinenut, sage, orange stuffed pork belly

Slow roasted mustard garlic beef rump, chimichurri sauce (h)

(df) no added dairy, (gf) no added gluten (h) halal, (v) vegetarian, (vg) vegan

PERETI KAI PLATTERS

Each platter is designed to serve up to 10 guests.

Tihi

Cheese

\$105.00

A selection of New Zealand cheeses, oat crackers, sourdough breads, dried fruits, nuts, fresh seasonal fruits (h)

Kaiwhiwhi Tihi

Premium Cheese

\$150.00

A selection of hand-picked New Zealand and imported cheeses, gourmet crackers, sourdough breads, dried fruits, nuts, fresh seasonal fruits, Muscatel grapes, fruit paste, fig salami (h)

Kaimanga

Vegan

\$80.00

Roasted vegetable kebabs, polenta filled mushrooms, dukkah, olive oil, miso lime rice cakes, spiced roasted nuts, olives, BBQ pulled jackfruit calzone, wild wheat breads, basil pesto

Kai warowaihā kore

Paleo

\$105.00

Smoked salmon, Cajun chicken, grilled vegetables, raw marinated vegetables, nuts and dried fruits, hummus, avocado dip, paleo bread

Note

- All prices exclude GST
- Minimum order of 30 guests or additional charges apply
- Allow five business days lead time when placing order

Parāoa me te tautau Bread and dips

\$65.00

Wild wheat sourdough breads, assorted homemade dips, New Zealand olive oil (h)

Hanawiti Sandwich

\$85.00

Club sandwiches, petite filled rolls, mini croissants with Chef's choice of filling

Pā Bar

\$95.00

Popcorn chicken, seasoned potato wedges, southern fried chicken nibbles, mini pies, mozzarella cheese sticks, cumin roasted nuts, marinated olives, BBQ sauce, sweet chili

Āhia Asian

\$100.00

Dumplings, teriyaki salmon bites, miso glazed chicken, sushi, steamed pork buns, tempura prawns, sticky pork belly, chicken wonton, chili soy

Reka Sweet

\$105.00

Macarons, cheesecake bites, chili chocolate dipped bananas, coconut cherry ripe bars, apricot pistachio bliss balls, Devonport chocolates

Kai Īnia Indian

\$100.00

Marinated grilled paneer, potato pea samosa, masala cauliflower, garlic naan, bhujia, tandoori chicken, coriander cake, raita, mango chutney, coconut chutney (h)

Itari

Italian

\$100.00

Cured meats, grilled marinated vegetables, olives, pesto, cheese, wild wheat breads, fennel flat bread, polenta chips

Pasifika

\$105.00

Coconut crumbed prawns, pickled pork, taro chips, seaweed garlic baked ½ shell mussels, brown sugar chicken nibbles, fry bread, curry roasted pumpkin, grilled chili pineapple skewers

Hūhi Sushi

\$105.00

A selection of sushi with assorted fillings, pickled ginger, wasabi, soy sauce (df,gf,h,v, vegan option on request)

Hua rākau Fruit

\$105.00

Fresh, seasonal fruits. A beautiful and healthy addition when you're spreading the love!

(df) no added dairy, (gf) no added gluten, (h) halal, (v) vegetarian, (vg) vegan



Parehe Pizza

\$25.00

All pizzas have a rich tomato sauce base and topped with grated New Zealand cheese (12 slices per pizza).

Parma ham, caper, black olive (gf)

Prawn, cured lemon, fresh thyme (h,gf)

Ham, salami, smoked chicken, roasted eggplant (gf)

Tandoori chicken, banana chutney, spinach raita (h,gf)

Vine tomato, buffalo mozzarella, basil (v,gf)

Smoked mushroom, pine nut, zucchini, truffle crème (v,gf)

Slow cooked onion, vine tomato, roasted garlic, sundried tomato (h, v, can be served vegan)

Gluten free pizza - 12 inch, 8 slices \$15.00

Note

- All prices exclude GST
- Allow five business days lead time when placing order
- Beverage selections are priced per person and are based on the event attendance booked

TĒPU KAI NIHOWERA CHEF'S GRAZING TABLE

Perfect as a light meal or a snack, our grazing table is a beautiful display of vibrant colours, textures and flavours.

AUT Classic

\$28.00 per person

AUT classic grazing table consists of, hot smoked salmon, cured meats, olive oil poached vine tomatoes, garlic sourdough flat bread, olives, pickles, roasted vegetables, fresh and dried fruit, a selection of delicious cheeses, scrumptious dips and spreads, wild wheat bread and an assortment of crackers.

Asian Street Eats

\$32.00 per person

Potato pea samosa, adobo glaze chicken nibbles, dumplings and potstickers, summer rolls, sushi, dhokla chickpea cake, char sui pork belly, peanut gado gado, miso rice cakes, star anise braised tofu, selection of raita, dips, sauces

Cheese & Chocolate

\$40.00 per person

A selection of finest New Zealand cheeses, fresh and dried fruits, sourdough bread, crackers, handmade chocolates, French style petite fours

TIMOTIMO KAI

CANAPÉS SELECTION

Bite-sized yet bursting with flavour, our canapés are an ideal accompaniment to your pre-dinner drinks.

All Canapé Selections include dedicated AUT Events staff for service, catering station and linen.

Selection One

\$28.00 per person
Choice of four canapés

Selection Two

\$32.00 per person
Choice of five canapés

Selection Three

\$37.00 per person
Choice of six canapés

(Canapé Selections are based on a maximum service time of two consecutive hours. Additional hours will incur extra charges.)

Hua whenua Land

Chili pumpkin tart, walnut thyme paste (v)

Confit kumara, olive basil tapenade (v,gf)

Chickpea fritter, spicy white beans, hazelnut crumb (gf,h,vg)

Goats cheese cranberry tart, sour candied nut brittle (v)

Kumara crisp, spiced eggplant, red onion salsa, herb salad (vg,h,gf)

Four cheese beignets, sherry vinegar shallot relish (v)

Potato mint cake, edamame pesto (vg,h)

(df) no added dairy, (gf) no added gluten (h) halal, (v) vegetarian, (vg) vegan

Note

- All prices exclude GST
- Allow five business days lead time when placing order
- Beverage selections are priced per person and are based on the event attendance booked

Kaimoana

Seafood

Miso fish cake, wasabi nori puree, pickled daikon (df)

Potato wrapped prawn, smoked paprika salt, roast garlic aioli (h,df)

Shrimp toast, hot smoked salmon, fennel salad (df)

Vanilla cured fish, seaweed cracker, pickled vegetable salad (df,gf)

Manu

Bird

Southern fired chicken bite, hot sauce mayo

Confit duck croquette, sour cherry compote

Peking duck crepe, pickled carrot, cucumber, yellow plum sauce

Masala chicken Puri, potato coriander raita (h)

Yellow curry coconut crumbed chicken, lemon grass nam jim (h,df)

Kai mīti

Animal

Chorizo potato cake, tomato chili jam, micro rocket

Lamb loin, Sunday roast potato, pea mint pesto (gf)

Twice cooked pork belly, roasted red jacket potato, hoisin sauce (df,gf)

Pepper venison, corn bread, orange gremolata (df)

(Sweet canapes are available on request.)

(df) no added dairy, (gf) no added gluten (h) halal, (v) vegetarian, (vg) vegan

HORA KAI BUFFET MENU

Rārangi kai Standard buffet \$68.00 per person

Artisanal breads, butter (gluten free bread available on request)

Ngā huamata Salads

Garden green leaves, roasted nuts and seeds, mustard dressing (gf,h,vg)

Potato, grilled spring onion, sprouts, mustard cream dressing

Seasonal coleslaw (gf,h,v)

Tapahi mīti Carvery (choice of one)

All served with gravy, mustard and condiments

Slow cooked Portuguese lamb (h)

Harissa spiced roast chicken, herb apricot stuffing (h)

Pineapple molasses glazed ham

Hawaiian style braised beef brisket, peanut relish

Pine nut, sage orange stuffed pork belly

Slow roasted mustard garlic beef rump, chimichurri sauce (h)

Extra carvery choice – \$11.00 per person

Served with:

- Leek and brie scalloped potatoes (h)
- Seasonal vegetables, black garlic butter (df,gf,h,v)

Purini Dessert (choice of two)

Fresh fruit salad, honey, fresh mint (gf,df,h,v)

Sticky date pudding, butterscotch sauce, whipped cream (v)

Warm chocolate brownie (gf,v)

Tino hora kai

Deluxe buffet

\$90.00 per person

Artisanal breads, butter (gluten free bread available on request)

Ngā huamata

Salads

Roasted cauliflower, almond, apricot, tarragon garlic dressing (h,gf,vg)

Green leaves, roasted nuts and seeds, mustard dressing (h,gf,vg)

Potato, boiled egg, parsley, celery, dill sour cream dressing (gf,h,v)

Seasonal coleslaw (df,gf,h,v)

Tapahi mīti

Carvery (choice of two)

All served with gravy, mustard and condiments

Slow cooked Portuguese lamb (h)

Harissa spiced roast chicken, herb apricot stuffing (h)

Pineapple molasses glazed ham

Hawaiian style braised beef brisket, peanut relish

Pine nut, sage orange stuffed pork belly

Slow roasted mustard garlic beef rump, chimichurri sauce (h)

Hot smoked salmon, horseradish crème (h)
additional charge of \$5 per person

Extra carvery choice – \$11.00 per person

Served with:

- Roasted root vegetables with rosemary garlic olive oil (df,gf,h,vg)
- Leek and brie scalloped potatoes (h)
- Seasonal vegetables, black garlic butter (gf,h,vg)

Purini

Dessert (choice of three)

Fresh fruit salad, honey, fresh mint (gf,df,h,v)

Sticky date pudding, butterscotch sauce, whipped cream

Chef's selection of Indulge ice creams and sorbets 120ml

Warm chocolate brownie (gf, h)

RĀRANGI WHAKAPERETI KAI

PLATED MENU



Note

- All prices exclude GST
- Minimum order of 30 guests or additional charges apply
- Allow five business days lead time when placing order
- Dietary surcharge of \$3.50 per person applies

Our plated menus are carefully crafted by our Chef using sustainable, seasonal and ethically sourced ingredients from local suppliers and the great New Zealand regions. Whatever the occasion, we will work with you to design a bespoke dining experience to suit your event.

Please allow 14 full working days lead time when placing your order.

A range of specialised local and international beverages are available on request for a matched dinner.

Sample menu

Kumamatanga

Entrée

Duck ham – apple remoulade, walnut paste, micro rocket, lemon olive oil

Soy poached squid – prawn, daikon, chilli, sesame seaweed, cucumber, watercress, sour lime dressing

Kai matua

Main

24-hour cooked beef cheek – goat's feta polenta, pickled cherry tomato, cherry thyme jus

Cinnamon confit duck – green tea soba noodles, organic egg, bok choy, soy daikon, Asian mushroom, cinnamon star anise broth

Purini

Dessert

Dark chocolate tart – crispy almond crust, Galliano liquor cherries, vanilla mascarpone cream

Burnt orange yoghurt panna cotta – honey walnut short bread, champagne gel

(df) no dairy added, (gf) no gluten added, (h) halal, (v) vegetarian, (vg) vegan

INU BEVERAGES

Wāina mā White wines

Sparkling

Villa Maria Brut	\$42
Lindauer Reserve	\$41
Lindauer	\$31

Champagne available on request

Sauvignon Blanc

Villa Maria Private Bin	\$31
Leftfield	\$35
Lawsons	\$37

Chardonnay

Villa Maria Private Bin	\$31
Vidal White Series	\$39
Lawsons	\$37

Aromatics

Villa Maria Private Bin Pinot Gris	\$31
Villa Maria Private Bin Riesling	\$31
Villa Maria Private Bin Rose	\$31

Wāina whero Red Wine

Villa Maria PB Merlot Cabernet	\$31
Esk Valley Merlot Cabernet Sauvignon Malbec	\$38

Vidal Cabernet Sauvignon Merlot	\$39
Villa Maria Cellar Selection Syrah	\$40
Villa Maria Private Bin Pinot Noir	\$35
Lawsons Dry Hills Pinot Noir	\$43

Cocktail Collusion

 \$12 each

Mr Kapti Mule

Vodka, Brewed Ginger, Lemon, Lime and
Ginger Ale.

Miss Sunset

Kawakawa Gin, Orangecello, Elderflower, Lime
& Lemonade

The Magician

Kawakawa Gin, Lemoncello, Blackcurrant, Lime
& Tonic

Miss Cosmo

Vodka, Orangecello, Rhubarb, Raspberry,
Rosehip & Tonic

RTD Selection

Pals Range	\$9.50
Gin/Vodka/Whiskey	\$9.50

Pia Beers

New Zealand Beers

Speights	\$9.00
Steinlager	\$9.00
Monteith's Ale	\$9.00
Cider	\$9.00
Export 0%	\$8.00

Premium Beers

Heineken	\$9.50
Corona	\$9.50
Stella Artois	\$9.50

Craft Beers

Gassels Nectar IPA	\$9.50
Garage Project Hapi Daze	\$9.50
Moa Dry Hopped Pilsner	\$9.50

Whiringa Whakatōpū Inu Beverage Selection

Selection One \$25.00 per person

One-hour beverage selection includes a range of house beer, wine, fruit juice and soft drinks

Selection Two \$44.00 per person

Two-hour beverage selection includes a range of house beer, wine, fruit juice, soft drinks

Non-alcoholic beverages

Juice

Orange juice 1L	\$5.00
Apple juice 1L	\$5.00

Juice Premium

Cranberry juice 1L	\$8.00
Pineapple juice 1L	\$8.00

Soft Drinks

Coca-Cola Range 355ml	\$4.00
Assortment of Bundaberg range	\$5.50
Ginger Beer Bundaberg 375ml	\$5.50

Water

Spring water 1.5L	\$5.00
Sparkling water 1L	\$6.00

Catered Tea, Coffee and Juice

Freshly brewed coffee and assorted teas	\$5.00
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(Fully set up and served by our catering team)

Note

- All prices exclude GST
- Allow five business days lead time when placing order
- Beverage selections are priced per person and are based on the event attendance booked

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