

SO/ AUCKLAND

SOCIAL MEETINGS
&
EVENTS



NETWORKING
BANQUET
MENU

Products / menus are subject to availability.
Price is GST inclusive.

Minimum of 10 guests required for this menu.
We will be delighted to arrange suitable
alternatives for guests with dietary
requirements.

Breakfast Menus

RISE & SHINE

[NETWORKING BREAKFAST]

\$45.00 PER PERSON

Seasonal fresh fruit platters

Freshly baked croissants and assorted sweet pastries

Assorted breads with a selection of spreads

Individual bircher muesli cups

Individual yoghurts with compote

Selection of cold deli meats and local cheeses

Grilled halloumi cheese, mushroom, beetroot on spinach

Bacon, egg mayonnaise, tomato, parsley pistou on sourdough

[CONTINENTAL BREAKFAST BUFFET]

\$35.00 PER PERSON

Seasonal fresh fruit platters

Freshly baked croissants and assorted sweet pastries

Individual yoghurt with compote

Selection of cereals

Selection of cold deli meats and local cheeses

Assorted breads with a selection of spreads

[PLATED BREAKFAST]

\$55.00 PER PERSON

On the table

Seasonal fresh fruit platters

Freshly baked croissants and assorted sweet pastries

Selection of condiments

Smashed avocado and buffalo curd on toast

With kale and dukkha spice

SO/ Big Breakfast

Scrambled eggs, free-range local pork sausage, streaky bacon, tomato, mushroom, hash stick with toasted sourdough

Creamed truffled mushrooms and poached egg on toast

With spinach and bacon lardons

Spiced rice with smoked salmon

With poached egg, curry leaf oil, turmeric and coriander pistou

Poached egg with champagne ham on English muffin

With spinach and hollandaise sauce



TAKE A BREAK

Arrival tea & coffee at \$5 per person

Morning & afternoon tea breaks at \$15 per person

Includes: 2x food options, Nespresso coffee and herbal teas, fresh juices.

Additional food items: \$5 per person, per item.



Products / menus are subject to availability.
Price is GST inclusive.

Minimum of 10 guests required for this menu.
We will be delighted to arrange suitable
alternatives for guests with dietary
requirements.

[SAVOURY]

Finger sandwiches

Tomato, basil pesto and olive bagel

Salmon rillettes

With chive cream and lemon bruschetta

Pork sausage roll

Bacon and cheese quiches

Spinach and caramelised onion quiches

Mini beef pies

Ham and cheese croissants

Tomato and cheese croissants

[SWEET]

Orange and almond cake

Selection of house-baked cookies

Dark Valrhona chocolate brownies
with vanilla bean cream

Blueberry financier

Marble loaf

Berry and vanilla mousse

Seasonal fresh fruit platters

Lemon meringue tarts

Selection of Indulgenz ice creams and sorbet



NETWORKING LUNCH

\$55 per person

Products / menus are subject to availability.
Price is GST inclusive.

Minimum of 10 guests required for this menu.
We will be delighted to arrange suitable
alternatives for guests with dietary
requirements.

[ONE]

Assorted bread rolls
With butter

Garden leaf salad
With house vinaigrette

Smacked cucumber salad
With sumac onions, radishes and yoghurt

Lemon, coriander and poppy seed slaw
With curry oil

Angus beef sirloin
Capsicum, preserved lemon and a tomato sauce

Baked market fish fillet
Turmeric potato and spiced rasam broth

Marble loaf

Nespresso coffee and selection of herbal teas

Selection of juices

[TWO]

Assorted bread rolls
With butter

Garden leaf salad
With house vinaigrette

Baby gem salad
Smoked eggplant yoghurt, crushed cucumber and chilli

Potato and egg salad
Dijon mustard, cornichons, shallots and chives

Chicken musakhan
Red onion, parsley

Slow roasted lamb shoulder
Lemon and oregano

Lemon meringue tart

Nespresso coffee and selection of herbal teas

Selection of juices

[THREE]

Assorted bread rolls
With butter

Garden leaf salad
With house vinaigrette

Wakame seaweed and cucumber salad
With shallots and coriander

Baked Mt Cook salmon
Ginger, spring onion, sweet soy and sesame

Marinated chicken thigh
Lemongrass, kaffir lime, coconut and tamarind

Steamed jasmine rice

Apple crumble

Nespresso coffee and selection of herbal teas

Selection of juices



Products / menus are subject to availability.
Price is GST inclusive.

Minimum of 10 guests required for this menu.
We will be delighted to arrange suitable
alternatives for guests with dietary
requirements.

LUNCH & DINNER SET MENU

All menus are served with freshly baked bread and butter on the table

2 course menu | \$89 pp

Select one entrée and two main courses or two main courses and one dessert
(main course served as alternate drop)

3 course menu | \$109 pp

Select one entrée and two main courses and one dessert
(main course served as alternate drop)

[ENTREE]

Cream of potato and leek soup

With smoked chicken, almonds and mint

Market fish crudo

With prawn oil, smoked garlic, avocado and shiso

Steak tartare

With soy, egg yolk, cornichons, daikons and olives

[MAIN]

Lamb shoulder

With spiced carrots, mint salsa verde, kale and pink onion

Baked Mt Cook salmon

With ras el hanout, Milanese risotto, shallots and capers

Angus beef cheeks

With broccolini, crushed kumara, beurre noisette and horopito jus

Saffron risotto

With brassica, goat cheese, hazelnut butter and lemon

[DESSERT]

Coffee bar

Chocolate sponge, espresso foam, vanilla ice cream

Tropical delight

Mango gel, lime mousse, lychee and coconut sorbet

Selection of petit fours

Served as sharing platters on the table

All main courses are served with seasonal potatoes and salad on the table



BUFFET MENU

\$95 per person

Products / menus are subject to availability.
Price is GST inclusive.

Minimum of 10 guests required for this menu.
We will be delighted to arrange suitable
alternatives for guests with dietary
requirements.

Choose: 1 x cold / 3 x salads / 2x hot / 2x sides / 2x dessert

Add on: Salad - \$18 pp | Hot - \$28 pp | Side - \$8.00 per person | Dessert - \$10.00 pp | Oysters - market price

[COLD]

Selection of bread and dips

Cold cuts and antipasto platter

Smoked fish and smoked salmon platter

[SALAD]

Spinach, shaved parmesan and pine nut salad
With aged balsamic vinegar

Fattoush salad
With cucumber, yoghurt, lemon and teared bread

Rice salad
With rocket, dried cherries and hazelnuts

Tomato salad
With wasabi and pine nuts

Root vegetable salad
With goat cheese, coriander and pickled onions

[HOT]

Roasted pork belly
With apple, pomegranate and coriander

Lamb shoulder
Braised in red wine with mint jelly

Angus beef sirloin
With porcini mushroom and rosemary

Baked salmon
With pine nuts, currants and parsley salsa

Puy lentil and aubergine stew
With chilli cream fraiche and oregano

[SIDES]

Baby new potatoes
Coriander chutney, yoghurt and tamarind dressing

Steamed broccoli
With hazelnut butter and lemon

Roasted carrots
With cumin, browned butter and rosemary

Steamed jasmine rice

[DESSERT]

Lemon meringue tart

Raspberry and vanilla mousse

Chocolate and hazelnut tart

Selection of local cheeses, poached fruits and condiments



NETWORKING MENU

Products / menus are subject to availability.
Price is GST inclusive.

Minimum of 10 guests required for this menu.
We will be delighted to arrange suitable
alternatives for guests with dietary
requirements.

[BITE-SIZED CANAPES]

4 PIECE - \$28 PP | 6 PIECE - \$39 PP | 8 PIECE - \$52 PP

[HOT]

Fried chicken karaage with mustard mayo
Truffled arancini with Grana Padano
Sesame prawn ball with Thai sweet dressing
Marinated beef skewer with satay sauce and cucumber
Slow-roasted pork belly with smokey pineapple
Cream of mushroom soup with blue cheese
Turmeric roasted cauliflower with cucumber and mint raita

[COLD]

Smoked salmon rillete with avocado cream on rice cracker
Spiced steak tartare with soy gelee
Chicken liver parfait with cherry jam on brioche
Roasted grapes with truffle and goat curd on crostini
Natural oyster with shallot cava vinegar
Venison tataki with black garlic and pink onion
Market fish ceviche with coconut and coriander

[SWEET]

Chocolate brownie with vanilla chantilly cream
Milk chocolate & raspberry ganache with chocolate sable
Yuzu & lime meringue pie

[SUBSTANTIAL CANAPES]

ADDITIONAL \$10 PER ITEM PP

Rarebit crumpet bite with mature cheddar and Ortiz anchovy
Beef slider with spiced relish and pickle
Mini guo bao with pork belly, hoisin and coriander
Tempura fish slider with lemon tartare and cress
Lamb meatball with hummus and tzatziki

[PLATTERS]

OUR SHARED PLATTERS ARE DESIGNED TO HELP BRING NETWORKING EVENTS TO LIFE.
THESE PLATTERS ARE LARGE AND DESIGNED TO CATER FOR GROUPS OF UP TO 6-8 GUESTS.
PLATTERS ARE A GREAT ADD-ON TO A CANAPE SERVICE.

4 mixed local cheeses | \$185

Quince paste, house compote, dried and poached fruit

Antipasto | \$195

Local cold cuts, pickled, whole grain mustard, chow chow,
seasonal fresh vegetables, mini baguettes, hummus, tzatziki,
baba ganoush, olives, falafel, feta cheese, cucumber,
cherry tomatoes and flat bread

Local NZ premium seafood | Market price

Selection dependent on availability

Something sweet | \$280

Assorted petit fours made by our pastry team



THANK
YOU/

