Celebrate all together, your way.

BBQ
$70.00 per person

Carving station

Cajun spiced slow roasted Scotch fillet. Red wine jus, horseradish sauce, salsa verde

Served with duck fat potatoes.

Bread display

Artisan bread loaves and rolls, trio of homemade dips with New Zealand butter, olive oil & balsamic vinegar

Hot dishes

BBQ spare ribs with a tamarind sweet chilli glaze ^{G D}

Korean spiced chicken drumsticks with sweet chilli sauce ^{G D}

Selection of gourmet sausages - beef & honey, pork & fennel, lamb & mint served with chimichurri dip

Teriyaki salmon steaks & stir-fried Asian vegetables ^G

Grilled corn on the cob with chilli, lime & parmesan cheese ^{G V}

Seasonal grilled vegetables with yoghurt & honey dressing ^{G V}

Fried eggplant with a sesame honey soy glaze ^{G D V}

Salads

Five bean salad with chipotle mayo ^{G D V}

Potato, egg and gherkin salad with smoked paprika mayo ^{G V}

American coleslaw with buttermilk mayo dressing ^{G V}

Desserts (Please select three)

Coconut mango pave ^G

Chocolate symphony ^G

Sticky date pudding

Indulgenz ice cream tubs

Coffee and chocolate pannacotta ^G

Equatorial chocolate brownie with ganache ^{G V}

Lemon meringue tart ^V

Salted caramel and chocolate tart

Berry cheesecake gateau ^G

Hazelnut milk chocolate cheesecake ^G

Cookies and cream cheesecake

Passionfruit & coconut cake with cream cheese icing

Additional dessert item | **$4.90 each**

Add tea and coffee | **$4.20 per person**

G — No added gluten D — Dairy free V — Vegetarian

While the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines and so there may be traces of dairy, gluten and nuts in dishes. If you have a guest with a severe allergy, please talk to us about arranging alternative offerings. Minimum attendance numbers of 30 guests apply. Menus current from May 2025 but are subject to change.

All prices exclude GST and are subject to change.

100 Ascot Avenue, Remuera, Auckland

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EVENTS