



Graduation Package

The event of the year





Celebrate
all together,
your way.



The celebration starts here.

Graduation is a time to acknowledge departing students and celebrate what's to come

Let us create a memorable evening for your final farewell at Ellerslie Events. We provide expert event coordination, and make the process as simple and cost-effective as possible.

Set in the parklike surroundings of Ellerslie Racecourse, we are located only 10 minutes from Auckland's CBD with easy motorway access, free on-site parking, in-house catering, AV crew & equipment, and experienced account managers.

With a range of rooms that can accommodate between 50 to 700 guests, we have everything you need to hold a successful,

Your graduation package includes:

- Exclusive use of one of our function rooms, set with banquet tables accommodating up to 10 guests each
- Choice of either a gourmet buffet or plated meal
- Complimentary glass of Lindauer Sparkling Grape (non-alcoholic) on arrival
- Unlimited non-alcoholic beverages (soft drinks and water)
- A dedicated account manager to oversee the project from start to finish
- Wait staff to assist with the smooth running of your event

Pricing

- | | |
|----------|------------------|
| — Buffet | \$93 per person |
| — Plated | \$120 per person |

**Prices include GST. Minimum numbers 100 pax. Prices are valid January 2026 - December 2026*

Exclusive offer

Get 10% off the price** of our graduation package when you book both your school ball and graduation events here at Ellerslie Events.





01

Menu Option 1

Menu Style - Buffet

Carvery | Choose one

Honey mustard glazed ham served with English mustard, ham glaze, roasted pineapple & baps

Roast chicken with coleslaw, roasted potatoes & homemade gravy ^G

Waygu beef with herb gravy, potato gratin & horseradish sauce ^G

Garlic and herb roasted lamb shoulder served with mint sauce, rosemary gravy & wholegrain mustard. Accompanied with kumara Rosti.

Seafood | Choose two

Pacific oysters served with lemons & shallot red wine vinegar ^{G D}

Marinated mussels with chilli & parsley gremolata ^G

Dill prawns with coriander & nam pla ^{G D}

Mains | Choose three

Korean spiced chicken drumsticks with roasted sesame seeds & sweet bbq sauce ^{G D}

Butter chicken with coconut cream, basmati rice & coriander ^{G D}

Chicken bites with sweet and sour sauce

Crumbed chicken breast with passata sauce & parmesan cheese

Fish bites with tartare sauce & lemon pieces

Crumbed fish with lemon sauce

Lamb skewers with yoghurt ^G

Confit chicken leg with roasted apples and sweet potato ^{G D}

Braised beef cheek with polenta, port jus & confit baby onions

Herbed crusted game fish with potato fondant & tomato hollandaise

Potato dishes | Choose one

Potato wedges with sour cream ^{G V}

Baked potato with cheese and bacon crumb & sweet chilli sauce ^G

Thyme roasted potatoes ^{G D V}

Vegetables | Choose one

Asian vegetable stir fry with crispy noodles and black bean sauce ^{G D V V+}

Ratatouille ^{G D V V+}

Vegetable tagine with chickpeas & steam rice ^{G D V V+}

Cumin roasted carrots with honey mustard glaze ^{G D V V+}

Continued...

When selecting your menu items please ensure you take into consideration the dietary requirements of your guests.

While the best intentions are taken to ensure dietary requirements are met, there may be traces of dairy, gluten and nuts in the dishes. If you suffer from severe allergies, do let us know and we can work with you on a suitable alternative. Menu subject to change.

G — No added gluten D — Dairy free V — Vegetarian V+ - Vegan

V* - can be made vegan on request



01

Menu Option 1 cont.

Menu Style - Buffet

Salads | Choose four

Cucumber salad with sesame seeds and an Asian vinegar dressing ^{G D V V+}

Greek salad with Mediterranean dressing ^V

Homemade coleslaw with carrot, cabbage and celery buttermilk dressing ^{G V}

Basil pesto penne pasta with dried shallots ^V

Potato salad with mustard, spring onion, egg and capers ^{G D V}

Garden salad with cucumber, mesclun, tomato, and balsamic dressing ^{G D V V+}

Waldorf salad with celery, walnuts, apple, sour cream mayo & dressing ^{G V}

Chickpea and feta with sundried tomatoes, pickled vegetables, red pepper & red onions ^{G V}

Desserts | Choose 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 freshly brewed coffee for \$5.20pp

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Menu Option 2

Menu Style - Plated

Entrée (served cold) | Choose one

Seafood

Akaroa salmon cakes, sumac whitebait, fennel, caper & orange salad ^{G D}

Lemon infused avocado cured raw fish salad with pickled radish ^G

Prawn, apple and pear gel, grape salad with balsamic caviar ^{G D}

Meat

Hoisin glazed beef rump, spiced cabbage slaw, crispy onions & herb salad ^{G D}

Middle Eastern lamb, labneh, beetroot and carrot ^G

Apricot and sweetcorn chicken roulade with bacon crumb & sweet olive paste ^G

Sweet teriyaki chicken, mango wasabi mayo, pickled pear and apple cucumber salad ^G

Vegetarian

Winter salad hummus bowl with confit egg yolks, toasted granola & wild rice wafer ^{G V}

Cumin roasted beetroot with sweetened carrot crisp, pumpkin puree & pickled radish ^{G D V}

Main | Choose one

Seafood

Herb crusted game fish with celeriac puree, pea chorizo & watercress salad ^{G D}

Gin cured snapper with crushed mint watercress gourmet potatoes & prawn bisque sauce ^G

Beef

Maple glazed wagyu short rib with pumpkin puree, roasted Provencal vegetables & madeira jus ^{G D}

Sous vide wagyu beef with potato gratin, mushroom puree, grilled greens & chimichurri sauce ^G

Poultry

Caramelised duck breast with potato dauphinoise & slow cooked raisin red cabbage ^G

BBQ chicken with cauliflower romesco cakes, confit baby carrots & chardonnay tarragon sauce ^G

Pork

Braised pork belly with roasted chilli apple purée & broccoli stems ^{G D}

Cured pork with spiced pear, wilted spinach & confit onion, apple cider and mustard sauce ^{G D}

Vegetarian

Grilled Cajun cauliflower steak with crispy kumara herb cake, roasted baby peppers & curry dressing ^{G V}

Harissa hasselback courgettes with grilled butternut, aubergine puree, hummus & tahini dressing ^{G D V}

Dessert

Dark and white chocolate cheesecake on peach and passionfruit chutney ^V

Saffron pollen panna cotta ^V

Mascarpone cream with mixed berry compote ^V

Chocolate brownies with chocolate mousse on vanilla custard ^V

Key lime tart ^V

Add tea and freshly brewed coffee for \$5.20pp

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Please note: To ensure vegetarian guests are catered for, a chef's selected vegetarian option will always be available.

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Extras & entertainment

Add some sparkle...

Additional menu items

Individual icecreams | \$5.00 per person

Lolly Station | \$5.00 per person

Drinks

Two bottles of Lindauer Sparkling Grape (non-alcoholic) served to each table | \$16.00 per bottle

Audio visual requirements

Edwards Sounds offer the latest special effects lighting and can offer anything from fog lights to computerized laser light shows.

Staging

Add staging for those all-important speeches and/or your DJ for \$74.75 per piece (1m x 2m) incl GST.

Theming

If you can dream it, we can make it happen! Whether you are starting with a blank canvas or you have something more specific in mind, meet with one of our recommended theme designers who can help create a memorable theme and bring it to life. For more information just speak to your account manager.

DJ4U

DJ4You have been helping pull-off epic school graduations since 2010 and offer a range of packages to suit events of any budget or size. If you'd like to learn more about what they could do for you, just ask your account manager.







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EVENTS