

Hawkes Bay Club event pack 2024

Indulge in our selection of delectable treats straight from the heart of Hawke's Bay Catering provided by Andrew Poppelwell at Design Cuisine Catering. Please note BYO catering or drinks are not permitted onsite. For smaller groups, flexibility with menu options is appreciated.

Morning & Afternoon Tea

Price per person

Fresh percolated coffee & selection of Dilmah Teas: \$3.00

Coffee, tea, and homemade biscuits: \$6.00

Coffee, tea, and 1 item: \$9.50

Coffee, tea, and 2 items: \$12.00

Price per person

SAVOURY

Gourmet Club Sandwiches with assorted fillings

Grandma's Homemade Cheese Scones with Butter

Assorted homemade mini savoury tartlets

Gourmet sausage rolls with homemade Design Cuisine chutney.

SWEET

Muffins of the moment (v)

Sweet scones with jam & cream

Danish pastries - Selection of freshly baked and glazed (v)

Fresh fruit platter (Kebabs & sliced)

Beverages

Fresh percolated coffee & selection of Dilmah Teas: \$3.00

Jugs of orange juice: \$10.00 per jug

Bottled water: \$3.50

All prices are per person and inclusive of GST.

Our Conference Coordinator & Chef are happy to discuss alternative options if needed.

Working Lunch

\$20.00 per person

Designed to keep you energized and revitalized, our Classic Light & Quick lunch offers a light yet nutritious meal prepared using fresh & seasonal ingredients.

This lunch includes:

Chef's fresh salad or hot soup

Finger Sandwiches (chicken, prawn, or egg)

Chefs home made savoury item (chicken, bacon egg or bao bun)

Fresh seasonal fruit platter

Homemade sweet bite

Additional platters available for \$7.50 per person, per platter (minimum of 6 people).

Gourmet Working Lunch

\$29.50 per person

Similar to the working lunch but with gourmet options. Choose two gourmet fillings in a variety of breads, rolls, or wraps, plus one hot dish served buffet style.

This lunch includes:

Chef's green salad (v) or hot soup

Gourmet sandwiches, rolls, or wraps (select two fillings)

Choose ONE hot dish from the options provided

Meatballs in traditional Romano sauce with shaved Parmesan and penne pasta.

Lamb curry topped with and fresh coriander, served with steamed basmati rice.

Moroccan spiced chicken with coconut & bell pepper sauce on vegetable couscous.

Roast beef sirloin with sautéed mushrooms, bacon, and creamy mashed potatoes.

Fresh seasonal fruit platter

Homemade sweet bite

Note: Additional hot dishes available for \$10.50 per person, per dish. Dietary requirements can be accommodated.

Minimum of 10 people.

Canapes

Indulge in our tantalizing selection of gourmet bites:

Sushi Selection

Crostini with assorted toppings: Prawn, Salmon, Beef & Blue Cheese
Gourmet Cocktail Sandwiches featuring Spiced Chicken & Prawn Salad
Slow Roasted Cherry Tomato, Basil, and Buffalo Mozzarella Tartlets
Arancini balls of Mozzarella, Horopito, and Mushroom
Prawn Cakes with a Wasabi Aioli
Honey and Vanilla Cured Salmon Cubes rubbed in Fresh Herbs
Tahitian Fish Salad on a Chinese Spoon
Pulled Pork Wontons with a Sweet BBQ Dip
Fresh Scallops Pan-Seared, finished with Coriander on a Silver Spoon
Chicken Tikka and Onion Saffron Marmalade Mini Tarts
Chicken Morsels in Coconut with a Roasted Pepper Dressing Skewers
Sliders: Mini Pulled Pork or Beef Burgers with Chilli Jam and Gooey Cheese
Beef Bourguignon Mini Tarts topped with Horseradish Cream Fraiche
Fillet Mignon on Skewers with Béarnaise Sauce
Roasted Hawke's Bay Lamb with Onion Saffron Marmalade on Rye
A delectable selection of Asian nibbles accompanied by a sweet chili dipping sauce

Choose 3 items: \$17.00 per person

Choose 5 items: \$25.00 per person

Choose 7 items: \$30.00 per person

Minimum of 30 people.

Buffet

OPTION ONE

Begin your culinary journey with:

Freshly Baked Breads, accompanied by NZ Olive Oil or Butter

Chicken Morsels and Steamed Jasmine Rice immersed in a fragrant Thai Green Curry
Sliced Ham from the Bone, served with a delectable Sweet Chilli and Red Onion Jam
Seasonal Vegetable Medley, delicately dressed in Butter & Sesame Oil
Gourmet Potatoes, lovingly Roasted in their Jackets, drizzled with Herb Butter
Mesclun Salad featuring Cocktail Tomatoes, Avocados, and Chives, elevated with a zesty Vietnamese Dressing

Conclude your meal with:

Fresh Fruit Salad paired with luxurious Chantilly Cream

Indulge in a decadent Double Chocolate Cake, adorned with a luscious Rich Ganache
All this for only \$55.00 per person.

OPTION TWO

Embark on a culinary adventure with:

Freshly Baked Breads, served with NZ Olive Oil or Butter

Chicken Breast, generously filled with a tantalizing Red Onion and Brie mousse,
accompanied by an exquisite Apple Cider Beurre Blanc

Sirloin of Beef infused with Garden Herbs and Mustard and sumptuous Rich Jus
BBQ Pulled Pork, on a bed of wilted Greens, drizzled with an Apple Cider Sauce
Oven Roasted Potatoes, delicately drizzled with Minted Butter

Asian Noodles and Char-Grilled Vegetable Salad, enhanced with a vibrant
Vietnamese Dressing

Mixed Leaf Salad with Avocado and Cocktail Tomatoes, walnut, and Mint Dressing
Seasonal Vegetable Medley, elegantly dressed in pesto aioli.

Conclude your feast with:

Fresh Fruit Salad accompanied by luscious Chantilly Cream

Delight your senses with a luxurious Chocolate Kahlua Cheesecake and a decadent
Tiramisu Tart served with generous lashings of Whipped Cream

All this for just \$65.00 per person

Minimum of 30 people.

Set Dinner Menu

ENTRÉE

Chicken Tart

Rubbed in Tika Spices with an Onion Confit on Micro Greens
drizzled with an Avocado and Balsamic Dressing

MAIN SELECTION (Alternate Drop)

Hawke's Bay Beef Cheek

Slow braised for 10hours on top of crushed Horseradish Potatoes

Finished with Parsnip chips and a Red Wine Glaze

OR

Oven Baked Snapper

with a Green Beans on Pomme Puree and a Romano Sauce,

DESSERT

Sweet Treats Platter

A selection of Sweet Treats including Chocolates, Petit Fours, Local Cheese,
Grapes and Crackers served to the table.

TO FINISH

Freshly Brewed Coffee & Tea

\$70 per person

Add-ons available at additional cost.

We aim to provide a seamless and enjoyable catering experience for your event.

Let us know if you have any special requests or dietary requirements.