

# **Hawkes Bay Club Event Package 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: \$5.00
- Coffee, tea, and 1 item: \$8.00
- 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)

## **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
- Chefs home made savoury item
- Fresh seasonal fruit platter
- Homemade sweet bite

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

## **GOURMET LUNCH**

\$30.00 per person

Similar to the working lunch but with hot dish options

This lunch includes:

- Chef's green salad (v) or hot soup
- Gourmet sandwiches
- Fresh seasonal fruit platter
- Homemade sweet bite

Choose ONE hot dish from the options provided

- Meatballs in traditional Romano sauce with shaved Parmesan and penne pasta.
- Moroccan spiced chicken with coconut & bell pepper sauce on vegetable couscous.

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

Additional hot dishes available for \$10.50 per person, per dish.

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 Goopy 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: \$20.00 per person

Choose 5 items: \$28.00 per person

Choose 7 items: \$35.00 per person

Minimum of 30 people.

## **BUFFET**

### **OPTION ONE**

- 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  
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, filled with a Red Onion and Brie mousse, accompanied by an 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.
- Fresh Fruit Salad accompanied by luscious Chantilly Cream
- Delight your senses with a luxurious Chocolate Kahlua Cheesecake and a decadent Treacle 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 Tikka 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 10 hours 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.

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