
Starters / Platters

Available for 20+ people - All prices are per person & include gst. * A service charge may apply for less than 40 people.

Available one hour prior to your main. Other times by arrangement

Sandwich Platter

Serviced & DIY \$9.00

4 ½ Items

Assorted club sandwiches

Mini open ploughmans

Smoked salmon pinwheels

Finger Food Platter

Serviced & DIY \$11.50

5½ Items

Smoked salmon & caper tartlets

Pepperdews filled with feta & lemon

Mountain wraps filled with smoked chicken, salad & sun-dried tomato cream cheese

Prosciutto, goats cheese & fig crostini

Beef & gherkin rolls

Celebration Platter

Serviced & DIY \$12.50

6½ Items

Gourmet club sandwiches

Polenta crisp with Cajun chicken

Shrimp cocktail tartlets

Triple cheese filo

Pepperdews filled with feta & lemon

Prosciutto wrapped asparagus

Antipasto Platter

Serviced & DIY \$8.00

Our sumptuous platters for your guests to enjoy including a selection of gourmet breads, homemade dips & spreads, vegetable batons, sun-dried tomatoes, olives, pickled onions & cheeses.



Cocktails & Canapés

Select your own finger food items - All prices are per item & include gst. A service charge may apply for less than 40 people. Available one hour prior to your main. Other times by arrangement.

DIY minimum 20 people (4 Items)

Serviced minimum 30 people (4 Items)

For service staff please add \$3 per person. Additional heating facilities may be required on-site.

Pre-dinner canapés (served for approximately 1 hour) 4-7 items

Lunch/nibbles (served for approximately 1.5 hours) 8-12 items

Full meal (served for approximately 2 hours) 13-15 items

Chilled Items

\$1.50

Blini topped with pumpkin, pesto & feta *v*

Gourmet club sandwich fingers

Assorted club sandwiches

\$1.80

Triple cheese filo *v*

Sushi with wasabi, pickled ginger & soy

Peppadews filled with feta & lemon *vg*

Mini open ploughmans sandwich

\$2.20

Swiss button mushrooms filled with parmesan & fresh parsley *vg*

Prosciutto wrapped asparagus *vg*

Smoked salmon & caper tartlets

Mountain wraps filled with smoked chicken, salad & sun-dried tomato cream cheese

\$2.50

Roast beef & gherkin rolls *vg*

Shrimp cocktail tartlets

Polenta crisp with Cajun chicken *g*

Prosciutto, goats cheese & fig crostini

\$3.50

Island style tuna with coconut cream, lime & chilli *g*

Hot Items

(DIY on-site cooking required)

\$1.20

Mini spring rolls & samosa with spiced dipping sauce *v*

Pork, garlic & chive dumplings

\$2.20

Mushroom & capsicum vol-au-vent *v*

Smoked mushroom & feta tarts *v*

Assorted petit savouries

Assorted savouries

Crumbed prawn cutlets with caper mayo

Lamb meatballs with yoghurt dip *g*

Pork meatballs with ginger & sesame dipping sauce

Mini quiche

\$2.70

Aged ribeye on French bread with onion marmalade (not available DIY)

Real battered fish bites with our own tartare sauce

Mini chicken kebabs

Bacon & brie quiche

Pork skewers with ginger soy glaze

\$3.50

Prawn skewers with Thai marinade *g*

Lamb kebabs with yoghurt dip *g*

Spitroast's

All prices are per person & include gst.

The Kiwi Spitroast

Serviced Buffet (minimum 30 people) **\$29.50**

DIY (minimum 20 people) **\$25.00**

Roast pork with crackling & apple sauce
Roast whole beef rump with American pepper
Roast chicken with traditional seasoning

Mild curried egg salad
Potato salad with sour cream & chives
Baby beetroot in red onion vinaigrette
Mediterranean pasta salad with olives, sun-dried tomatoes & peppers
Country style coleslaw
Garden Salad

Served with gourmet potatoes tossed in herb butter, our homemade stuffing, French bread, gravy and condiments.

The Gourmet Spitroast

Serviced Buffet (minimum 30 people) **\$38.00**

DIY (minimum 20 people) **\$32.50**

Roast whole beef rump with American pepper
New Zealand lamb with garlic mint rub
Manuka smoked ham with wholegrain mustard
Boneless chicken with traditional seasoning

Potato salad with sour cream & chives
Kumara & bacon salad
Greek Salad
Roast carrot & watercress salad with saffron mayo
Couscous salad with lemon, almonds, olives, capsicum & dried apricot
Mesclun salad

Served with gourmet potatoes tossed in herb butter, our homemade stuffing, fresh bread rolls, gravy and condiments.



Spitroast

All prices are per person & include gst.

The Connoisseur's Spitroast

Serviced Buffet (Minimum 30 people) **\$42.50**

Select any 4 mains from the list below

Mains

- Prime quality beef rump with American pepper *g*
- Whole ribeye with black pepper & horseradish *g* \$2 surcharge
- Smoky whole beef porterhouse with our own aioli *g*
- Roast pork with crackling & apple sauce *g*
- Pork belly with apricot & cashew nut stuffing
- Boneless chicken rolled with mushrooms & smoked bacon
- Roast chicken with traditional seasoning
- Manuka smoked ham with wholegrain mustard *g*
- New Zealand lamb with garlic mint rub *g*
- Turkey with traditional herb stuffing & cranberry sauce \$3 Surcharge
- Venison wrapped in streaky bacon served with red currant jelly *g*
- Char-grilled vegetable terrine baked in a spiced tomato sauce *vg* *vegan*
- Mushroom & cashew nut loaf with tomato & tarragon sauce *v*
- Seafood platter: smoked salmon, marinated calamari, mussels in the half shell, marinated mussels, shrimp & surimi cocktail

Select any 6 from our salad & vegetable selection

(minimum 4 salads)

Salads

- Potato salad with sour cream & chives *vg*
- Thai noodle salad, dressed with chilli and lime *g*
- Fresh tomato, mozzarella, red onion & basil with balsamic dressing *vg*
- Shrimp & surimi pasta salad
- Caesar salad
- Greek salad *vg*
- Rice salad with soy & mushrooms *v*
- Roast vegetables, aioli & toasted sesame seeds *vg*
- Mesclun salad *vg*
- Kumara & bacon salad *g*
- Broccoli, toasted almond & red pepper *vg*
- Roast carrot & watercress with saffron mayo *vg*
- Couscous with lemon, almonds, olives, capsicum & dried apricot *v*
- Mediterranean pasta salad with olives, sun-dried tomatoes & peppers *v*
- Baby beetroot in red onion vinaigrette *vg*
- Mild curried egg salad *vg*
- Country style coleslaw *vg*
- Pickled vegetable salad *vg*
- Mesclun, beetroot, feta & broad bean salad *vg*
- Garden salad *vg*

Hot Vegetables

- Minted peas *vg*
- Glazed carrots *vg*
- Roast pumpkin *vg*
- Steamed corn *vg*
- Cauliflower cheese *v*

Served with gourmet potatoes tossed in herb butter, our homemade stuffing, fresh bread rolls, gravy & condiments



BBQ's

All prices are per person & include gst. * A service charge may apply for numbers less than 50 people

The Original BBQ

Serviced Buffet (Minimum 50 people) **\$32.00**

DIY (Minimum 20 people) **\$28.00**

Marinated lamb chops
Bratwurst sausages
Marinated rump steaks

Potato salad with sour cream & chives
Baby beetroot in red onion vinaigrette
Mild curried egg salad
Country style coleslaw
Garden salad

Mediterranean pasta salad with olives, sun-dried tomatoes & peppers

Served with tomato & bbq sauce and a selection of fresh bread rolls

The Traditional BBQ

Serviced Buffet (Minimum 50 people) **\$38.50**

DIY (Minimum 20 people) **\$32.50**

Marinated sirloin steaks
Twice cooked pork belly
Chicken breast fillets with Skippers Canyon seasoning
Bratwurst Sausages

Potato salad with sour cream & chives
Kumara & bacon salad
Greek Salad

Roast carrot & watercress salad with saffron mayo

Couscous salad with lemon, almonds, olives, capsicum & dried apricot

Mesclun salad

Served with tomato & bbq sauce and a selection of fresh bread rolls



BBQ's

All prices are per person & include gst. * A service charge may apply for numbers less than 50 people

The Connoisseur's BBQ

Serviced Buffet (Minimum 50 people) **\$42.50**

Select any 4 mains from the list below. Minimum of 2 smaller cuts

Whole joints finished on the BBQ

Butterfly lamb legs with rosemary, mint & garlic
Prime beef porterhouse
Manuka smoked ham

Smaller cuts – cooked at your place

Bratwurst sausages
Chicken breast fillets with Skippers Canyon seasoning
Sirloin steaks with our Hurunui seasoning
Lamb kebabs with yoghurt dip *g*
Our tasty beef rissoles
Twice cooked pork belly marinated & slow baked then sliced & BBQ'd with our BBQ sauce
Marinated lamb chops finished with Mackenzie blend seasoning *g*
Portobello mushrooms with sun-dried tomato butter *vg*
Tuna steaks cooked with our Kaikoura seasoning & served with fresh lemon *g* (subject to availability)
Scallops lightly marinated & seasoned with our famous Kaikoura seasoning *vg*
Prawn kebabs lightly marinated *vg*
Akaroa salmon fillet *g*

Select any 6 from our salad selection

Potato salad with sour cream & chives *vg*
Thai noodle salad, dressed with chilli and lime *g*
Fresh tomato, mozzarella, red onion & basil with balsamic dressing *vg*
Shrimp & surimi pasta salad
Caesar salad
Greek salad *vg*
Rice salad with soy & mushrooms *v*
Roast vegetables, aioli & toasted sesame seeds *vg*
Mesclun salad *vg*
Kumara & bacon salad *g*
Broccoli, toasted almond & red pepper *vg*
Roast carrot & watercress with saffron mayo *vg*
Couscous with lemon, almonds, olives, capsicum & dried apricot *v*
Mediterranean pasta salad with olives, sun-dried tomatoes & peppers *v*
Baby beetroot in red onion vinaigrette *vg*
Mild curried egg salad *vg*
Country style coleslaw *vg*
Pickled vegetable salad *vg*
Mesclun, beetroot, feta & broad bean salad *vg*
Garden salad *vg*

Served with tomato & bbq sauce and a selection of fresh bread rolls



Meat Feast's

Suitable for a DIY event, day after party, casual get together or just a great way of keeping your workload down at your next dinner party.

Hot Glazed Ham

DIY \$275

10 Kg Ham glazed with our orange & star anise glaze.

Packaged hot ready for you to carve & serve.

Will feed 30-50 people.

Ask about our gourmet salads and breads to complete your meal.

Delivery can be arranged.

Whole Lamb on a Spit

DIY \$575

Whole lamb cooked on the spit at your place.

We provide the spit (and gas) and the lamb for you to pick up. (3-6 hour cook time required)

You cook, you carve, you serve.

Will feed 30-50 people.

Ask about our gourmet salads & breads to complete your meal.

Delivery and pick up can be arranged.

Whole Pig on a Spit

DIY \$675

Price is based on average sized pig of 30kg

Whole pig cooked on the spit at your place.

We provide the spit (and gas) and the pig for you to pick-up. (4-7 hour cook time required)

You cook, you carve, you serve.

Will feed 40-60 people.

Ask about our gourmet salads & breads to complete your meal.

Delivery and pick up can be arranged.

Hangi

All prices are per person & include gst. * A service charge may apply for less than 40 people

Classic Hangi

Serviced Buffet (minimum 30 people) **\$34.50**

DIY (minimum 20 people) **\$29.50**

Succulent hangi cooked meats

Whole chickens

Lamb shoulder

Pork shoulder

Vegetables packed in mutton cloth with cabbage & watercress

Potatoes

Pumpkin

Kumara

Carrots

Chilled items

Country style coleslaw

Potato cobb loaves & rewena bread

Suppers

All prices are per person & include gst. Available for 20+ people

Sports Supper

DIY (packed cold, heated onsite) **\$11.50**

Serviced buffet (available by arrangement)

Assorted savouries

Mini open ploughmans sandwich

Assorted club sandwiches

Pork dumplings with soy dipping sauce

Mini spring rolls

Samosa with sweet chilli sauce

Hot Ham Supper

DIY (packed hot) **\$15.00**

Serviced buffet (available by arrangement)

Hot ham on the bone, served with gourmet rolls & ciabatta bread, a selection of tasty pickles and relishes with our awesome mesclun, beetroot, feta and broad bean salad.

Hot Roast Rolls

Serviced buffet (minimum 40 people) **\$20.50**

DIY (minimum 20 people) **\$17.50**

Roast pork

Roast whole beef rump with American pepper

Served with fresh long rolls (2 each) with country style coleslaw, hot gravy, apple sauce and honey mustard mayonnaise.

Gourmet Hot Roast Rolls

Serviced buffet (minimum 40 people) **\$20.50**

DIY (minimum 20 people) **\$17.50**

Boneless chicken rolled with mushroom and bacon

Manuka smoked ham

Served with a variety of dinner rolls (2 each), mesclun salad, our country style coleslaw, mustard, pesto, chermoula, our homemade aioli and gravy.

Celebration Supper

Serviced buffet (minimum 40 people) **\$19.50**

DIY (minimum 20 people) **\$16.00**

If heating on-site is required then additional facilities/charges may be required.

Chilled platters

Assorted club sandwiches

Mini open ploughmans

Blini topped with pumpkin, pesto & feta

Smoked salmon pinwheels

Hot Nibbles

Mini spring roll & samosa with sweet chilli sauce

Assorted savouries

Fish bites with tartare sauce

Pork, garlic & chive dumplings with soy dipping sauce

Mini quiche

Packages

All prices are per person & include gst.

Sample Menu

\$67.50

Canapés

(Finger food platter)

Smoked salmon & caper tartlets
Pepperdews filled with feta & lemon
Mountain wraps filled with smoked chicken, salad & sun-dried tomato cream cheese
Prosciutto, goats cheese & fig crostini
Beef & gherkin rolls

Mains

(The connoisseur's spitroast)

Pork belly with apricot & cashew nut stuffing
Manuka smoked ham with wholegrain mustard
Smoky whole porterhouse with our own aioli
Boneless chicken rolled with mushrooms & smoked bacon

Cauliflower cheese

Caesar salad

Couscous with lemon, almonds, olives, capsicum & dried apricot

Roast vegetables, aioli & toasted sesame seeds

Greek salad

Potato salad with sour cream & chives

Served with gourmet potatoes tossed in herb butter, our homemade stuffing, fresh bread rolls, gravy & condiments

Dessert

(The traditional dessert)

Pavlova with cream & passionfruit couli

Fresh fruit salad

Baked New York caramel cheesecake

Chocolate mousse



Lunches

All prices are per person & include gst. Available for 20+ people

Packed Lunch #1

DIY (minimum 20 people) **\$13.50**
Individually packed

Hearty sandwich packs
Slice of bacon and egg pie
Piece of fruit
Homemade chocolate chip cookie

Packed Lunch #2

DIY (Minimum 20 people) **\$16.00**
Individually packed

Filled BLT roll
Sweet slice
Piece of fruit
Water bottle

Bagel Lunch Platter #3

DIY (Minimum 20 people) **\$15.00**
Served on disposable platters

Selection of filled bagels
Piece of fruit
Assorted cakes and slices

Morning & Afternoon Tea

All prices are per person & include gst.

DIY (Minimum 40 people) **\$9.00**
Serviced buffet (by arrangement).
Heating facilities required

Selection of savouries
Smoked salmon pinwheels
Assorted cub sandwiches
Creamed lamingtons
Fresh fruit kebabs

Add

Tea and coffee **\$3**

Tea, coffee, water and juice **\$5**

Chocolate fudge and our homemade truffles **\$1.50**



Deserts

All prices are per person and include GST.

Available with any main course

The Pavlova

Serviced buffet \$9.50

Pavlova with whipped cream, passionfruit couli & fresh fruit salad

The Traditional Dessert

Serviced buffet \$13.50

Pavlova with whipped cream & passionfruit couli

Fresh fruit salad

Chocolate mousse

And select one from this list

Berry cheesecake (GF by request)

Black forest gateaux

Lemon meringue pie

Baileys & white chocolate gateaux

Caramelised lime tart

Caramelised lemon tart

Bitter chocolate crème brulee tart

Baked New York caramel cheesecake

Baked hokey pokey cheesecake

Tiramisu cake

Our home made trifle

Christmas pudding with fresh custard

Fingerfood Dessert

Serviced \$12.50

Mini chocolate éclairs

Petit fours

Mini fruit kebabs

Chocolate dipped profiterole

Fudge slice

Chocolate truffles

Serviced Wedding Cake

Serviced buffet \$8.00

Your wedding cake served with berry compote & lightly whipped cream

(Fresh berries available in season POA)

Cheese Board

Serviced buffet \$8.50

A selection of local cheeses with water crackers, grapes & chutney

Tea and Coffee

(Minimum 40 people)

Coffee & a variety of teas **\$3.00**

Espresso machine **POA**



To ensure the successful catering of your event:

Complete the details at the bottom of the page & send the whole page with your \$200 deposit to:

**Kiwi Cuisine, PO Box 26 060,
Christchurch.**

Fax 03 386 2563

On receipt of deposit, we will ring you to confirm your booking.

What we require from you:

- A completed booking form with \$200 deposit.
- Final confirmation of numbers & menu required 7 working days prior to your event
- Access to power if on site cooking or tea & coffee is required
- Drive-in access to the function site & parking at the venue
- A suitable sheltered area to work from at the site (can be hired from us)

- Serviced Catering I will pick up
 DIY Catering Request delivery \$50
 Preferred time _____

Function date: ____/____/____

Type of event: _____

Approx number attending: adults _____
 children (under 12) _____

Approx time for main: _____

Your name: _____

Business name: _____

Hm: _____ Bus: _____

Mob: _____

Email: _____

Address: _____

Location of function: _____

Venue phone or cell phone: _____

Contact person on site (ie MC) at event: _____

Menu & price per person:

Starter: _____

Main: _____

Dessert: _____

Hire: _____

Other: _____

Where applicable:

Map provided: Y/N Is there a lift? Y/N

Are there any steps? Y/N How many? _____

Approx number of km's away from Chch: _____

How Did you hear about Kiwi Cuisine? (please tick)

- Friends recommendation Mailout
 Internet Wedding Centre
 Attended one of our functions Wedding Expo
 Yellow pages
 Venue recommendation



This section must be completed by owner, partner, director or trustee or for private events, must be the person paying the bill.

- I/We personally guarantee prompt payment of amounts payable to Kiwi Cuisine pursuant to this booking form & attached conditions
- I/We understand this guarantee binds me/us personally & Kiwi Cuisine may treat me/us as the principal debtor.

I have read & agree to the terms & conditions on behalf of the customer.

\$200 Deposit Included

Office use only

Printed Name _____

Position _____

Signature _____

Date _____

Printed Name _____

Position _____

Signature _____

Date _____

Payments & fees

A completed booking form is required for all catering. All menu prices are per person & include GST at the current rate. Any changes to the GST rate will result in price increases up to the new rate – or decreases in the unlikely decrease of the GST rate. Minimum numbers specified are based on full price adults. \$200 Deposit is required to confirm booking (not required for approved Businesses). Payment is to be made in full on or prior to the day of the function. For larger events (and any other event that we deem appropriate) a deposit of 10% maybe required to confirm the booking with a progress payment payable 5 working days prior to the event & the balance payable by arrangement.

Approved business can pay on account; the account must be opened prior to your event. Our account terms require full payment on or before the 20th of the month following your catering. Please enquire for account details.

Kiwi Cuisine retains the right to refuse any order.

Children's prices for main course: Under 12 years 50% of main price – we provide 50% of an adult serve. Children under 5 \$1 if a plate setting is required. All other children's prices are the same as adults.

A 15% surcharge applies for any catering on public holidays.

Any equipment left at the function site on your request will be on our standard hire terms & conditions & needs to be returned to Kiwi Cuisine within 24 hours. Equipment not returned will be billed to you at replacement cost.

I/We personally guarantee prompt payment of amounts payable to Kiwi Cuisine pursuant to this booking form & attached conditions. I/We understand this guarantee binds me/us personally & Kiwi Cuisine may treat me/us as the principal debtor. I have read & agree to the terms & conditions on behalf of the customer. All Accounts unpaid after 7 days of the date due will incur the highest of a \$50 or 5% penalty. An additional 2% will be added every month thereafter, that the account is unpaid.

All Events

Every effort will be made to serve or deliver the meal at the set time. We will not be responsible for any cost incurred should service or delivery be delayed. If we are unable to reach the event site due to road closure, extreme weather, or other events outside our control, we will make every reasonable effort to postpone the catering until the next suitable opportunity. Any additional costs incurred by Kiwi Cuisine will be the responsibility of the person booking the event. If we are unable to reach the function venue & you are unable to organise a suitable alternative venue or time, or travel arrangements, then the function will be deemed to have been cancelled & you will be invoiced for the full cost of the function.

An additional fee may be charged for difficult access i.e. No lift access, 1 floor or higher. Please advise us at the time of booking.

All menu items are subject to availability, any substitutions will be at our discretion & will be of similar or higher value. In all situations the maximum liability of Kiwi Cuisine will be limited to the total cost of the catering provided by Kiwi Cuisine.

Harassment of any kind will not be tolerated in any form whatsoever. In the event of any harassment our function supervisor will inform the person who made the booking or the

on-site contact person who must prevent further harassment. If the harassment continues the function supervisor will inform the on-site contact person that we are withdrawing all our staff & our catering services. We will pack & leave immediately; if suitable dishes are provided we will leave all food on-site. The event will be billed at the full original cost – no discount will be given even if arranged services have not been provided due to our early departure.

For all delivery's we aim to deliver within 30 minutes of your preferred delivery time.

Confirmation

Final confirmation of numbers & menu is required 7 working days prior to your function; this is the minimum number that will appear on your invoice. Due to recent price fluctuations for food & fuel products – all our menu pricing is subject to change without notice. Prices for your event can be confirmed by calling Kiwi Cuisine 3 months prior to your event. If numbers at the function are greater than the number confirmed, we will endeavour to cater for all those attending, we reserve the right to charge for the full number attending.

Cancellation

If cancelled less than 10 working days prior to the function then the deposit is non refundable. If cancelled less than 5 working days prior to the function then the deposit is non refundable, & you will be invoiced for the full cost of the function. If cancelled more than 10 working days prior to the function we will refund 50% of your deposit (or transfer the total deposit to a future function at our discretion).

Out of town events

Travel charges of \$1.50 per km (each way) will apply to all functions out of Christchurch. This covers the costs for 1 vehicle & up to 3 staff members. For larger events additional costs may apply if additional vehicles & or staff members are required. Functions more than 70 km from Christchurch are based on a minimum catering charge of \$2000. For events more than 2 hours away from Christchurch we will provide a discounted travel quote. Depending on your menu selection additional equipment may be required on site. Any equipment hire will be the responsibility of the person making the booking. If we hire equipment on your behalf all costs will be passed on to you.

Health & safety

All care is taken by our staff to minimise the risk of injury. However, it is the responsibility of the person making the booking to ensure that children are properly supervised & all guests & visitors are kept away from potentially hazardous areas.

Leftovers

Any leftovers left for you are left at the sole discretion of the function supervisor. No claims will be accepted for any discount relating to leftovers. On request excess food (that has not been on the buffet for more than 1 hour) may be left for you: all excess food must be refrigerated immediately, & consumed within 24 hours. You must advise the staff on the day at the event that the leftovers are to be packaged off for you – our normal practise is to dispose of all left overs.

DIY Catering

All food is to be handled in accordance with the instructions provided. All food is for consumption on the day of the delivery within the time-frames specified.