



EDEN PARK
CATERING & EVENTS

CHRISTMAS PARTIES
AT EDEN PARK



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LET'S GET YOUR PARTY STARTED

YOU WON'T HAVE TO LIFT A FINGER

Bubbles pouring, spirits soaring, toast to magic moments with the ones that got you through the year.

Treat your A-Team, impress VIP clients or throw an all-out Christmas ball — day or night — then, let extraordinary ensue.

Book your festive celebration using one of our bespoke menus that have the key ingredients for a great Christmas Party.

ALL THE INGREDIENTS FOR A PARTY

- Your choice of one of our “Festive Menus”.
- Includes room set up, all tables, chairs, linen, crockery, cutlery, glassware.
- Dedicated function coordinator.
- Festive decor.
- Festive welcome drink
- Free parking.

EDEN PARK CATERING CONTACT DETAILS

Phone 09 815 4743
Email functions@epcatering.co.nz
Website edenpark.co.nz
Address 42 Reimers Avenue, Kingsland, Auckland 1024

Beverage packages available on request.

Minimum applies, please enquire for smaller groups.

Offer is valid for bookings from 1st November to 20th December 2026

PACKAGE PRICING

PACKAGES	PRICING (INC GST)	MINIMUM ATTENDANCE
Plated Menu Package	\$110.00 per person	80 guests
Buffet Dinner Package	\$99.00 per person	80 guests
Classic BBQ Package	\$99.00 per person	80 guests
Cocktail Reception Package	\$85.00 per person	150 guests

BEVERAGE OPTIONS

Beverage packages start from \$52.00 per person (inc GST).

We also offer beverage available on CONSUMPTION or a PAY AS YOU GO option.

Talk to us about which option will work for you and what add ons we have available.



CHRISTMAS PACKAGES

Plated Menu

ENTREE

- Charred prawn, heirloom tomato, avocado mousse, spiced melon (DF,NAG)

MAIN

- Brie & cranberry stuffed chicken supreme, herb potato, asparagus, lemon beurre blanc

DESSERT

- Homemade pavlova with Christmas cake cream, summer berries

UPGRADE - ARRIVAL CANAPES + \$20.00 PER PERSON

- Tuna tataki spoon, kumara leche de tigre (DF, NAG)
- Pepper crusted beef tartare, oatcake, grain mustard aioli
- Truffle pecorino arancini (V)

DF = Dairy Free | NAG = No added gluten | V = Vegetarian | VG = Vegan





CHRISTMAS PACKAGES

Buffet Dinner

MAINS

- Ginger beer & Eden Park honey glazed champagne ham carvery, assorted mustards (DF, NAG)
- Herb roasted free range chicken, Dijon bearnaise (NAG)

HOT VEGETABLES

- Charred seasonal greens, crumbled feta, pumpkin seed (NAG, V)
- Duck fat roasted baby kumara (DF, NAG)

SALADS

- Heirloom tomato, roast baby beets, mint aged balsamic (DF, NAG, VG)
- Summer greens, avocado, radish, lemon yoghurt (DF, NAG, VG)

CHILLED SEAFOOD

- Coconut poached prawns, Tahitian lime dressing (DF, NAG)
- Green lipped mussels, sweet chili dressing (DF, NAG)

DESSERT

- Petit Four: Mini berry pavlova, jelly tip cup, tiramisu cheesecake

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CHRISTMAS PACKAGES

Classic BBQ

FROM THE BBQ

- Angus eye fillet slider, caramelised onion, dill pickles, burger sauce
- Lamb lollipops, raisin salsa verde (NAG)
- Harmony sausage selection to include pork & apple (NAG), lamb & rosemary (NAG)
- Mediterranean vegetable skewer (NAG, V)

VEGETABLES

- Grilled sweetcorn succotah, feta, nduja oil (NAG)
- Roast baby potatoes, miso butter (NAG, V)

SALADS

- Heirloom tomato, torn mozzarella, aged balsamic (NAG, V)
- Wombok, kaffir lime, crisp noodle salad

CONDIMENTS

- Nduja chorizo mayonnaise
- Wholegrain mustard
- Assorted relishes

DESSERT

- New Zealand Kapiti ice cream station of scooped ice cream and sorbet with assorted topping to include freeze dried strawberries (NAG), crushed Oreo, M&M's, chocolate hail, 100's & 1000's, marshmallows, caramel sauce, chocolate sauce

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CHRISTMAS PACKAGES

Cocktail Reception

ARRIVAL

- Tuna tataki spoon kumara leche de tigre (DF, NAG)
- Smoked chicken tart, cress crème fraîche
- Pepper crusted beef tartare, oatcake, grain mustard aioli

TO FOLLOW

- Truffle pecorino arancini
- BBQ duck spring roll, tamarind dipping sauce (DF)
- Togarashi prawn roll, pickled celery, yuzu

THE MAIN EVENT

- Miso glazed salmon, soba noodle, spring onion (DF)
- Veal & prosciutto polpette, truffle polenta, kale (NAG)
- Burrata, courgette & pinenut caponata, crisp flat bread (V)

ADD ON DESSERT + \$23.00 PER PERSON

- Petit Four: Mini berry pavlova, jelly tip cup, tiramisu cheesecake

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