



EDEN PARK
CATERING & EVENTS

SCHOOL BALL PACKAGES 2021





WELCOME TO EDEN PARK

Roll out the red carpet and celebrate your school ball in style at Eden Park.

With two large and unique function rooms that can hold up to 1,000 guests we have everything you need to make your night spectacular.

We've put together two all-inclusive packages that have the key ingredients to any great school ball.

Choose from a buffet seated meal or a more social food station option.



ALL PACKAGES INCLUDE

- Venue hire
 - Choose from either;
 - full buffet dinner with banquet style room set up
 - food station menu with casual seating & bar leaners room set up
 - Dance floor (subject to availability)
 - Private area for teachers
 - Complimentary glass of non-alcoholic bubbly on arrival
 - Unlimited soft drinks throughout the evening
 - Red carpet entrance
 - Male & female security staff for up to six hours
 - Your choice of black or white linen cloths
 - Complimentary car parking
 - Stage (if required)
 - A dedicated and experienced event coordinator
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\$72.50 + GST PER PERSON

One teacher dines free with every 25 students
(additional teachers \$50 + GST)

Minimum 250 guests

Please enquire about smaller numbers

BUFFET DINNER OPTION

Carvery | choose 1 of the following:

- BBQ hickory rubbed slow roast Angus pure beef (gf) (df)
- Sage and fennel roasted pork loin w/ sea salt crackling (gf) (df)
- Ginger beer hot English mustard glazed baby Champagne ham (gf) (df)

Hot dishes | choose 2 of the following:

- Mild chicken korma: coconut, almond ginger, mango lime pickle served with steamed jasmine rice (gf) (df)
- Island chicken curry: coconut, sweet potato, coriander served with steamed jasmine rice (gf) (df)
- Chargrilled Angus pure meatballs, tomato ragu, penne pasta
- Szechuan sweet and sour pork: pineapple, ginger mint syrup served with steamed jasmine rice (gf) (df)
- Pumpkin, spinach, spiced chickpea korma served with steamed jasmine rice (df) (gf) (vegan)
- Moussaka: aubergine, sweet potato, spinach, lemon and herb gremolata (gf) (v)

Salads | choose 2 of the following:

- Pasta salad w/ Mediterranean vegetables (v)
- Mixed leaf garden salad w/ mirin dressing (vegan) (gf) (df)
- Pineapple pink ginger roast sesame coleslaw (v)
- Israeli couscous salad w/ apricots, raisins + cranberries served w/ honey + orange dressing (v)

Potato dishes | choose 1 of the following:

- New minted potatoes (v)
- Spiced wedges (v)
- Mini hash bites (v)

All menus include:

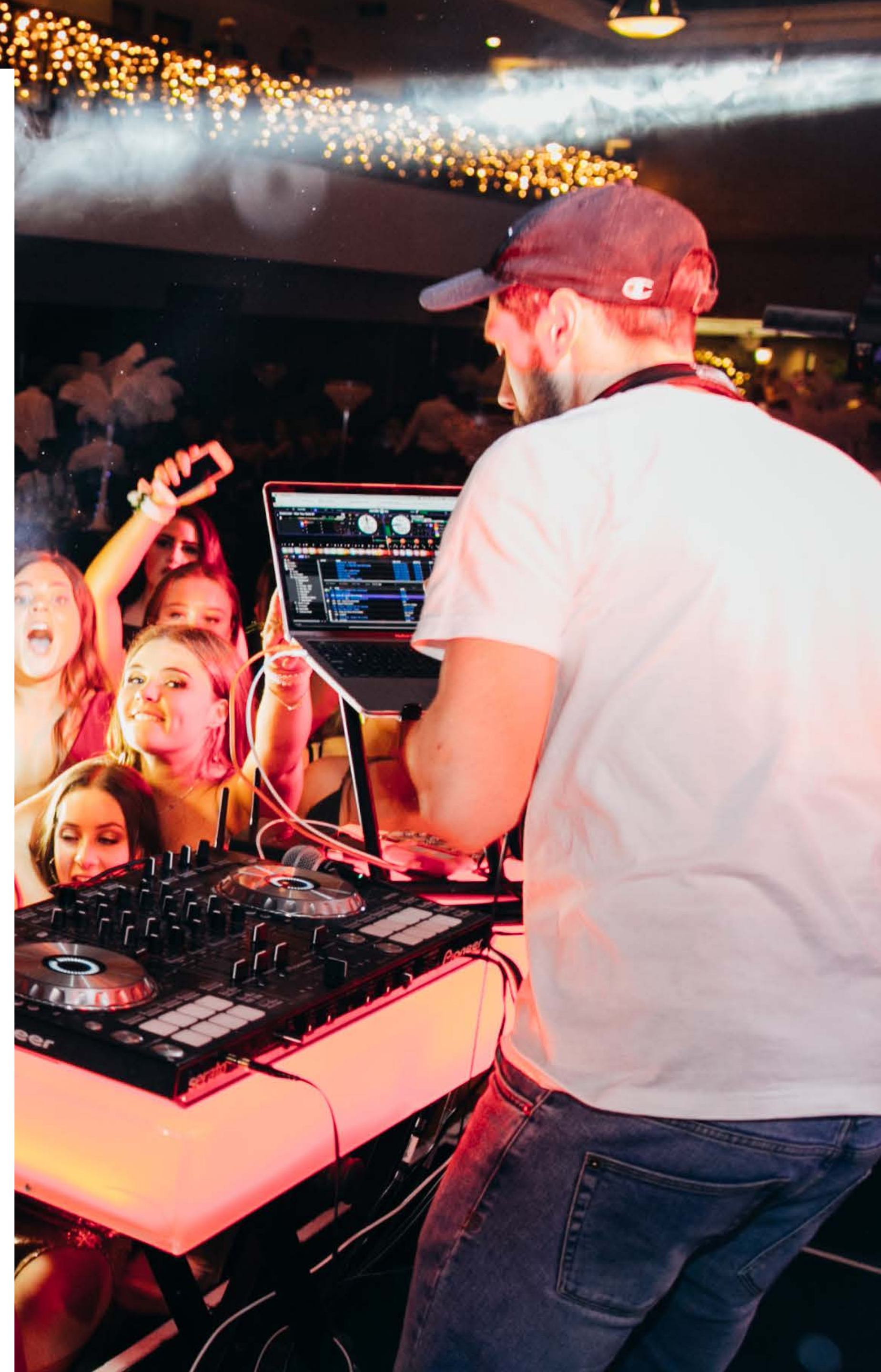
- Pickles and mustards
- Assorted bread rolls

Dessert | choose 1 of the following:

- Kapiti ice cream station: NZ Kapiti scooped ice cream and sorbet, assorted toppings to include: raspberry coulis, salted caramel sauce, broken meringue, crushed oreo, chocolate shavings, freeze dried strawberry slices (df sorbet)
- Assorted mini dessert station to include chocolate profiteroles, mini lamingtons, dark chocolate brownie, baby tartlets of salted caramel praline, raspberry and white chocolate cheesecake and strawberry and rhubarb

ALLERGENS: (v) - vegetarian | (gf) - gluten free | (df) - dairy free

We understand that allergens present a serious problem for some people. If you have a specific requirement, please ask our staff for the information you need to make an informed choice from our menu. You also need to be aware that we prepare, cook and serve foods that may contain (without limitation) common allergens including eggs, nuts, gluten and dairy. We are therefore unable to guarantee that any menu item is free from traces of allergens.



FOOD STATION OPTION

Sushi

Nigiri and maki rolls served with pink ginger soy and wasabi (gf) (to include v)

Asian baskets

- Pot sticker dumplings (v)
- Coriander King prawn filo
- Coconut chicken skewers

Served with roast sesame dressing and sweet mango chutney

NZ bakery platter

- Sausage rolls (contains pork)
- Mrs Mac's assorted mini savouries
- Assorted quiches including; bacon & egg and spinach & feta (v)

Fish

Individual servings of tempura battered hoki with fries

Curry station

- Makihini butter chicken served w/ steamed jasmine rice (gf)
- Pumpkin chickpea spinach korma served w/ jasmine rice (vegan) (df) (gf)
- Minted coconut raita (df)

Lolly station

Jet planes, pineapple lumps, chocolate fish, jaffas, candy bananas, milk bottles etc

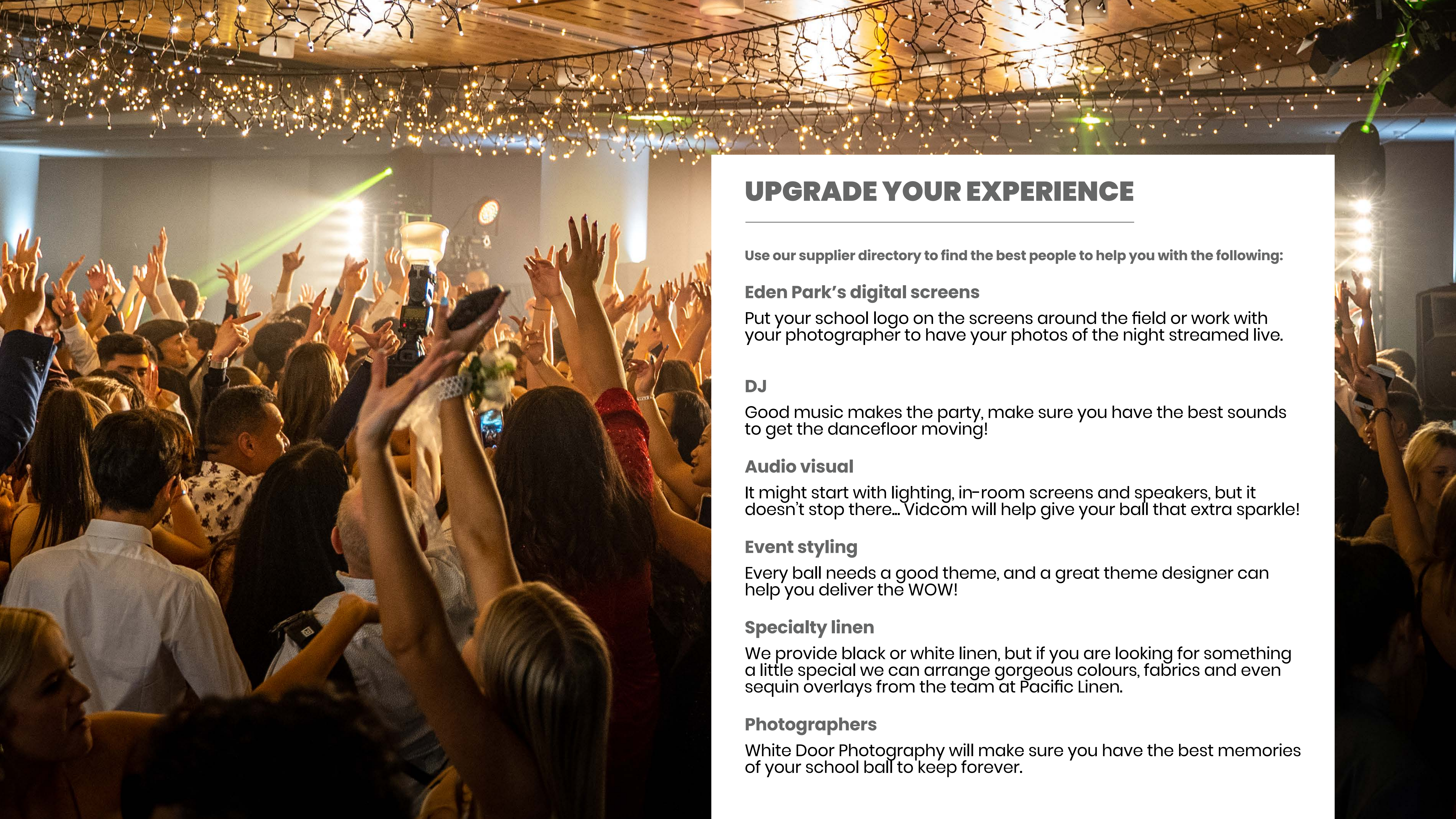
Doughnut wall

Assorted doughnuts to include warm cinnamon sugar dusted mini doughnuts and chocolate and strawberry glazed doughnut

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UPGRADE YOUR EXPERIENCE

Use our supplier directory to find the best people to help you with the following:

Eden Park's digital screens

Put your school logo on the screens around the field or work with your photographer to have your photos of the night streamed live.

DJ

Good music makes the party, make sure you have the best sounds to get the dancefloor moving!

Audio visual

It might start with lighting, in-room screens and speakers, but it doesn't stop there... Vidcom will help give your ball that extra sparkle!

Event styling

Every ball needs a good theme, and a great theme designer can help you deliver the WOW!

Specialty linen

We provide black or white linen, but if you are looking for something a little special we can arrange gorgeous colours, fabrics and even sequin overlays from the team at Pacific Linen.

Photographers

White Door Photography will make sure you have the best memories of your school ball to keep forever.



EDEN PARK CATERING

p: 09 815 4743 | e: functions@epcatering.co.nz | w: edenpark.co.nz a: 42 Reimers Ave, Kingsland, Auckland 1024

