



EDEN PARK

NEW ZEALAND'S NATIONAL STADIUM

GRADUATION MENUS 2022

WELCOME TO 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 graduation event an event to remember.

Choose from a buffet seated meal or plated meal for your leavers dinner or graduation.

Your quote will include pricing for;

- Venue hire for your recommended room
- Security
- Optional Dancefloor

Then you can select one of the following Graduation menus from our suggestions

MENUS	PRICING (+GST)
1 Buffet Menu	\$65.00 per person
2 Two-Course Plated Menu	\$60.00 per person
3 Three-Course Plated Menu	\$95.00 per person

One teacher dines free with every 25 students (additional teachers \$65.00+GST)

Minimum 250 guests

Please enquire about smaller numbers

NON-ALCOHOLIC BEVERAGE PACKAGE (ADD ON OPTION)	PRICING (+GST)
<ul style="list-style-type: none">• Freshly squeezed orange juice• Selection of orange juice	
1 hour	\$14.50 per person
2 hours	\$23.50 per person
3 hours	\$32.00 per person
4 hours	\$38.50 per person
5 hours	\$43.00 per person

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.

TERMS AND CONDITIONS

Price per person excludes GST. If numbers decrease below the minimum required, the per person costs will need to be reassessed. All staff and security charges will be quoted accordingly. Dance floor size and availability is venue dependent. Prices are correct at the time of publishing, but may be subject to change.

1. BUFFET MENU

CHOOSE ONE CARVERY OPTION

- BBQ hickory rubbed slow roast Angus Pure beef *OR*
- Sage and fennel roasted pork loin, sea salt crackling *OR*
- Ginger beer hot English mustard glazed baby Champagne ham

CHOOSE TWO DISHES FROM THE BELOW

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

CHOOSE ONE POTATO DISH

- Minted new potatoes (GF) (DF) (V)
- Gratin potato (GF)
- Potato rosti (GF) (DF) (V)

CHOOSE ONE POTATO DISH

- Eden Park garden salad (GF) (DF) (V)
- Pineapple pink ginger roast sesame coleslaw (DF) (V)
- Gourmet potato, chorizo, fine green bean, red onion, roast garlic, tarragon oil
- Island coconut, mango coleslaw (GF) (DF) (V)
- Baby leaf spinach, crumbled goats cheese, toasted pinenuts (GF) (V)
- Blue cheese Caesar with crisp focaccia (V)
- Tomato, feta, red onion salad (GF) (V)

ACCOMPANIMENTS PROVIDED

- Pickles and mustards
- Assorted bread rolls

DESSERT

- Assorted ice creams to include: rocky road, jelly tips, trumpets and magnum selection
- 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





2. & 3. PLATED MENU

V, GF, DF available on advanced request

CHOOSE ONE ENTRÉE

- Platter to share: Charcutier board of: shaved Manukau smoked leg ham, Danish salami, cumin gouda, Turkish pide, assorted crackers, red seedless grapes, chilli spiced olives, beetroot cashew hummus *OR*
- Oak smoked Marlborough salmon. Petite salad of: horseradish potato, Lilliput capers, watercress, rye croute *OR*
- Seared saku tuna, Japanese flavours, wasabi tempura crumb, toasted sesame, edamame bean, shisu cress

CHOOSE ONE MAIN

- Savannah char grilled eye fillet, roast garlic mash, ragout of root vegetables, smoked pancetta, baby carrot (GF) *OR*
- Rosemary rump of lamb, spiced tomato chutney, potato rosti, Mediterranean roasting vegetables, crumbled feta, mint (GF) *OR*
- Prosciutto wrapped chicken supreme, tarragon potato gratin, lemon hollandaise, baby carrot, sage Kalamata crumb (GF) *OR*
- Slow roasted red capsicum piedmontaise, thyme, garlic, Campari tomato, olive, saffron herb risotto, lemon oil (GF) (DF) (V)

CHOOSE ONE DESSERT

- Deconstructed pavlova: meringue, roast raspberry jam, seasonal berries, Heilala mascarpone, mint tips (GF) *OR*
- Double chocolate brownie w/ peanut butter parfait, salted caramel, butterscotch popcorn *OR*
- Assorted mini dessert platter to share: chocolate profiteroles, mini lamingtons, dark chocolate brownie, baby tartlets of salted caramel praline, raspberry and white chocolate cheesecake and strawberry and rhubarb

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.

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 ensure your Graduation has all the extras!

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 chair covers from the team at Pacific Linen.



EDEN PARK CATERING & EVENTS

P: 09 815 4743 E: functions@epcatering.co.nz W: edenpark.co.nz
42 Reimers Ave, Kingsland, Auckland 1024



SUPPLIER DIRECTORY

RĀRANGI KAIWHAKARATO

AUDIO VISUAL & PRODUCTION:

Vidcom NZ

Mike McMinn | Account Manager
09 353 4170 | 027 536 7490
Mike.McMinn@vidcom.com
www.vidcom.com

SECURITY:

Book through your Eden Park Catering contact

SPECIALTY LINEN HIRE:

Pacific Linen

Book through your Eden Park Catering contact
Mary Walsh | Sales Manager
0275 529734 | 09 275 8151
sales@pacificlinen.co.nz
www.pacificlinen.co.nz

SPECIALTY LINEN, FURNITURE & TABLE DÉCOR HIRE:

Insphire

09 475 9500
info@insphire.co.nz
www.insphire.co.nz

DANCEFLOOR HIRE:

Modular Floors

Ray Allott
sales@modularfloors.co.nz

DÉCOR & THEME STYLING:

The Centre Piece Ltd

Sarah Jolly
09 441 9470
sales@centrepiece.co.nz
www.centrepiece.com

TableHub

Xanthe Smythe | Business Development Manager
021 458 482
www.tablehub.co.nz
xanthe@tablehub.co.nz

PHOTOGRAPHY:

White Door Event Photography

Nigel King
021 616 021
info@whitedoor.co.nz
www.whitedoor.co.nz

DJ:

Chris Jones

021 373 776
Chris.Jones.thedj@gmail.com

NZDJ

Kieran Bell
0800 NZDJ HIRE | 0274 266 251
kieran@nzdj.co.nz
www.nzdj.co.nz

TEAM BUILDING:

Eden Park Experiences

Includes: Rooftop tours, stadium tours, Staydium
Glamping, Haka on the Park and soon a Zipline
09 815 5551
info@edenpark.co.nz
www.edenpark.co.nz/experiences

Team Up Events

Stu Robertson | Managing Director
0800 TEAM UP | 021 072 1144
stu@teamupevents.co.nz
www.teamupevents.co.nz

The Events Group

Meredith Drucker | General Manager
0275 916 222
meredith@theeventsgroup.co.nz
www.theeventsgroup.co.nz

SPEAKERS / SPECIAL GUESTS:

Celebrity Speakers

09 373 4177
info@csnz.co.nz
www.celebrityspeakers.co.nz