





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

BUFFET - \$95 PER PERSON FOOD STATION - \$100 PER PERSON

One teacher dines free with every 25 students (additional teachers \$65)

Minimum 250 guests

Please enquire about smaller numbers

Terms and Conditions: Price per person includes GST. If numbers decrease below the minimum required, the per person costs will need to be reassessed. Additional staff charges may apply for venue hire pending pack in times required. Dance floor size and availability is venue dependent. Minimum security is provided, however, please discuss this further with your dedicated event coordinator. Prices are correct at the time of publishing, but may be subject to change.

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 I 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

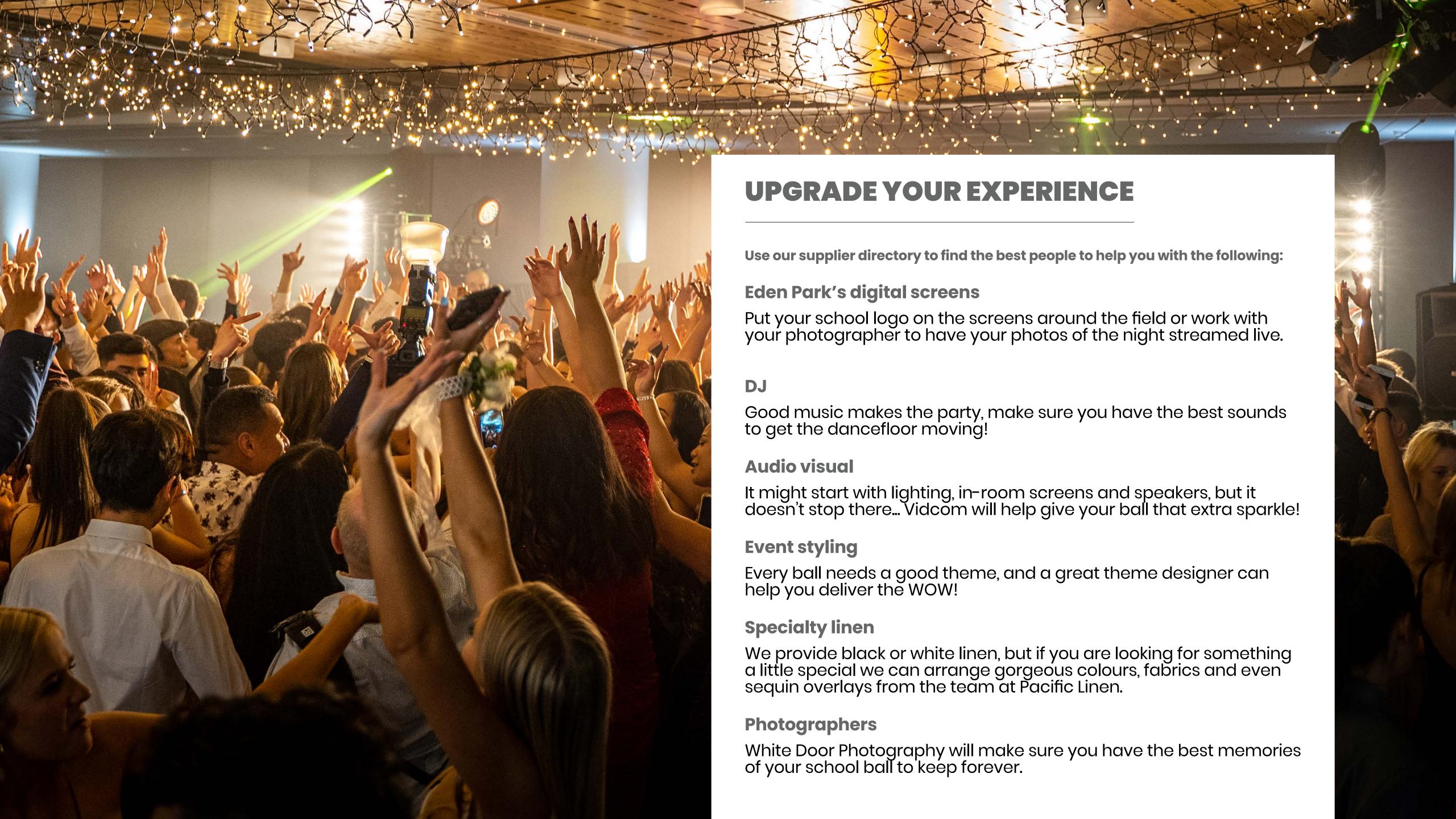
Doughnut wall

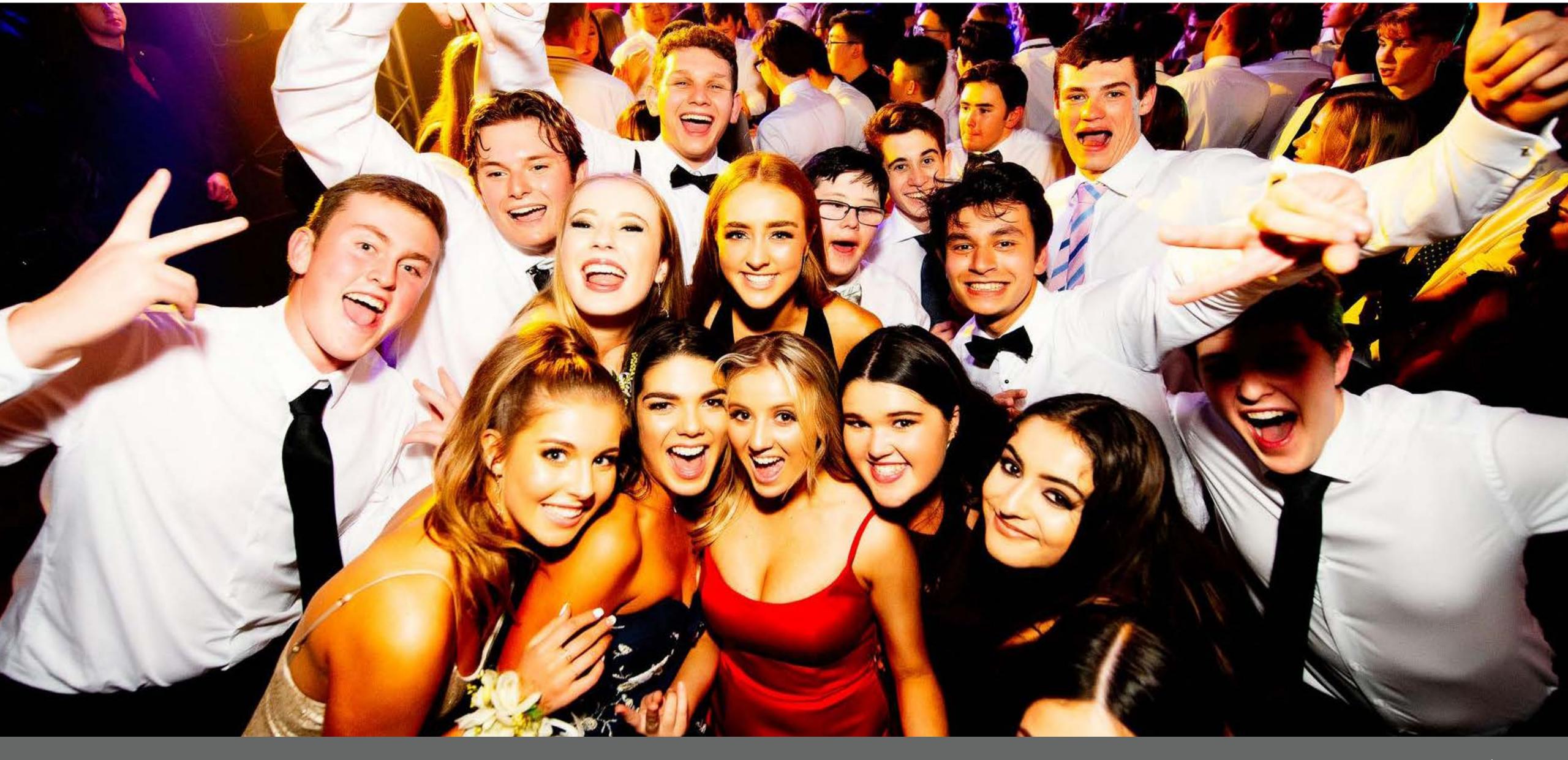
Assorted doughnuts to include warm cinnamon sugar dusted mini doughnuts and chocolate and strawberry glazed doughnut

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EDEN PARK CATERING



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

