

CHRISTMAS MENUS

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 night spectacular.

Book your festive celebration using one of our all-inclusive packages that have the key ingredients to any great Christmas party.

Choose from a buffet seated meal, BBQ, plated meal or a more social food station option!

Your quote will include pricing for;

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

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

MENUS	PRICING (+GST)	MINIMUM ATTENDANCE
1 Buffet Package	\$75.00 per person	80 guests
2 Plated Package	\$85.00 per person	80 guests
3 BBQ Package	\$80.00 per person	80 guests
4 Food Station Package	\$105.00 per person	250 guests

Please note, all packages are available for a Mid-winter Christmas event, but some food items will be altered due to seasonality.

ALLERGENS: (V) - vegetarian | (VG) - vegan | (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.

1. BUFFET MENU

ON ARRIVAL (OPTIONAL)

- Chicken karaage skewer (GF)
- Crab and sweetcorn empanada
- Asian vegetable spring roll (V)
- Spiced cauliflower bites (V)

Add On: Steamer Baskets (\$15+GST pp)

HOT DISHES

- Cinnamon mustard seed glaze Champagne ham, star anise cherry compote (GF)
- Southern fried buttermilk chicken with smoky bourbon maple syrup
- Kashmiri spiced lamb curry, coriander & cumin raita (GF)
- Pumpkin & sweet potato curry w/ crispy shallot, red chilli, coriander (GF) (DF) (V)
- Saffron toasted coconut rice (V)

SALADS

- Kikorangi blue cheese Caesar, focaccia croute (V)
- Roma tomato, watermelon, feta salad, mint lemon dressing (V)
- EP Garden salad (GF) (DF) (V)
- Assorted rolls and loaves (V)

DESSERT STATION

- Mini pavlova
- Mini Christmas mince pies (V)
- Chocolate dipped choux pastry
- Fresh seasonal berries (GF) (DF) (V)



2. PLATED MENU

ENTRÉE

Salad of poached King prawn, Ora King salmon, snapper, coconut Kaffir lime dressing, micro coriander (GF) (DF)

MAIN *V, GF, DF available on advanced request*

Seared eye fillet, cognac chestnut mushroom peppercorn jus, tarragon gratin potato, smoked pancetta, baby carrot, courgette ribbons (GF)

DESSERT

Deconstructed fresh berry pavlova, roasted raspberry jam, Heilala mascarpone, mint tips (GF)



3. BBQ MENU

This menu is only available in the World Cup Lounge with the use of the balcony

ON ARRIVAL (STEAMER BASKETS)

- Chicken karaage skewer (GF)
- Crab and sweetcorn empanada
- Asian vegetable spring roll (V)
- Spiced cauliflower bites (V)

OFF THE BBQ

- Peppered scotch rib eye soft floured baps, baby cos, Roma tomato, black pepper hollandaise
- Born and Bred sausage selection: Pork, cheese jalapeno, lamb and mint
- Red pepper piedmontaise with crumbed aubergine (GF) (DF) (V) (VG)

SALADS

- Spinach, shredded kale, beans, cranberry salad, orange ginger dressing (GF) (DF) (V)
- Shredded cabbage, carrot, Braeburn apple, buttermilk mayonnaise (GF) (V)

VEGETABLES

- Garlic buttered corn cob (V)
- Rosemary rissole sea salt potato (GF) (DF) (V)

CONDIMENTS

- Nduja chorizo mayo
- Wholegrain mustard
- Assorted relishes

TO FOLLOW

New Zealand Kapiti ice cream station of scooped ice-cream and sorbet, assorted toppings to include:

- raspberry coulis (GF) (DF) (V)
- salted caramel sauce (GF) (V)
- broken meringue (V)
- brandy snap shards
- chocolate shavings (V)
- fresh seasonal berries (GF) (DF) (V)





2. FOOD STATION MENU

ON ARRIVAL (OPTIONAL)

- Chicken karaage skewer (GF)
- Crab and sweetcorn empanada
- Asian vegetable spring roll (V)
- Spiced cauliflower bites (V)

Add On: Steamer Baskets (\$15+GST pp)

STATIONS

Oyster Station (GF) (DF)

NZ Pacific Oysters, Bloody Mary Shooters, Kaitia Fire Chilli Sauce, Red Wine Shallot Vinegar, Shoyu Sesame, Fennel Salt, Chilli Salt, Lemons, Limes

Antipasto Station

Manukau smoked shaved ham, Prosciutto, Salami, Marinated Olives, Chicken Liver Pate, Buffalo Mozzarella, Cumin seed Gouda, Seedless Red Grapes, Crackers, Chargrilled Focaccia, Assorted crackers

Carvery Station

Cinnamon mustard seed glaze, Champagne ham, star anise cherry compote, trio of mustards, seasonal green salad, Kaiser rolls

NZ Regional Cheese Station (V)

Kapiti Kikorangi blue, Cumin gouda, Akatea Triple cream brie, Washed rind Kapiti Ramara, seedless grapes, dried fruit and nuts, water crackers, Golden raisin chutney, Turkish Pide

Dessert Station

Assorted petite tarts to include: raspberry cheesecake, strawberry and rhubarb, dark chocolate, caramel praline, mini pavlova, mini Christmas mince pies, chocolate dipped choux pastry, fresh seasonal berries

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

