



Buffet Menu 2026 / 2027

Each dish is inspired by the best of Wellington and Aotearoa New Zealand — celebrating local growers and suppliers, and vibrant seasonal flavours.
For seamless service our Buffet mains are made with gluten free ingredients.

Option 1 – Buffet Mains and sides, your choice of two \$42.50 pp + GST

Beef stroganoff; Tender strips of beef fillet simmered in a rich, creamy mushroom sauce.
Comes with fluffy white rice.

Paprika chicken; Succulent chicken infused with smoked paprika, cherry tomatoes.
Roasted baby potatoes. (DF)

Fijian chicken curry with a Kiwi touch; A fragrant, coconut curry with fresh New Zealand herbs. Comes with fluffy Jasmine rice (DF)

Included with Option 1

Chickpea, cauliflower, spinach & potato curry; A warmly spiced vegan curry scented with mustard seeds, fluffy Jasmine rice (GF DF VG)

Roast vegetable and spinach salad with mint; A vibrant seasonal salad (GF DF VG)

Option 2 – Premium Buffet Mains, your choice of two
\$46.50 pp + GST

Beef Scotch fillet; carved to serve, Wairarapa Pinot Noir jus and horseradish cream.

Herbilious chicken; Tender chicken marinated with fresh seasonal herbs. (DF)

Rich roasted pork belly; paired with sweet, tangy apple agrodolce and In house jus. (DF)

Rum and Arataki honey glazed ham carvery; carved to serve, with grainy mustard. (DF)

Included with all Option 2 menus

Gnocchi with local Manawatū vegetables; (DF VG contains gluten)

Breads and rolls with salted butter — Fresh breads from Arobake and Dough bakery.

Add your choice of two sides:

Colourful roast vegetables; with spiced chickpeas and fresh herbs. (GF DF VG)

Pea, mint & leafy spinach salad; A refreshing herb-forward green salad. (GF DF VG)

Roasted rosemary rock salt potatoes; (MWGF DF VG)

Spiced sweet maple roasted pumpkin; coconut yoghurt and lime. dressing (GF DF VG)

Service Options

- **Delivered cold:** ideal for simple self-heating, grazing-style food stations and relaxed office or home celebrations.
- **Delivered hot:** available where suitable, with menu items prepared for convenient service on arrival.
- **Staffed service:** add chefs \$50ph, service staff \$45ph, bar staff \$50ph, buffet setup and pack-down support as required. Minimum onsite shift 3 hours.
- **Hireware:** plates, cutlery, glassware, servingware, linen, buffet equipment and catering ovens can be arranged to suit your event style and guest numbers.

Dietary Key

MWGF made without gluten-containing ingredients | **DF** dairy free | **VG** vegan | **V** vegetarian.

Vegetarian and MWGF vegan options are available on request. Please advise all dietary requirements when booking.

All prices are exclusive of GST. Minimum numbers, delivery fees, staffing, hireware and service requirements may apply. Seasonal ingredients may vary and suitable substitutions may be made where required.