



# FUNCTION MENUS

Palmerston North Conference & Function Centre  
Central Energy Trust Arena



# ABOUT US

All Leisure Catering are passionate about food and service: this means we work with you to ensure your function meets your expectations and budgets.

Our team can tailor menus to suit your individual requirements, taste and budget. Dietary requirements are available on request.

For all your catering enquiries  
please contact:

Conference & Function Centre  
06 358 0000

Central Energy Trust Arena  
06 356 1505

All prices are Exclusive of GST.

All menus can be tailored to meet specific requirements. Please contact us directly to discuss further menu options.





**"WE FOUND THE  
QUALITY OF THE FOOD  
& THE SERVICE TO BE  
OF AN EXTREMELY HIGH  
STANDARD FOR THE  
300 PEOPLE THAT THE  
CONVENTION CENTRE  
CATERED FOR.  
VERY IMPRESSED"**

Martin Brady





# BREAKFAST

## LIGHT BAKERS BREAKFAST

**\$17.00 per person**

### Option 1

Toasted muesli and yoghurts  
Freshly baked croissants and Danish pastries  
Fresh local and exotic fruit platter  
Tea, coffee, iced water and orange juice

**\$22.00 per person**

### Option 2

Cereal buffet of muesli, cornflakes and all bran served with fruit preserves and Greek style yoghurt  
Individually wrapped bacon and egg muffin  
Freshly baked croissants and Danish pastries  
Fresh local and exotic fruit platter  
Tea, coffee, iced water and orange juice

## CLASSIC COOKED BREAKFAST

**\$24.00 per person**

Freshly baked bread and roll of the day  
Crispy streaky bacon  
Grilled breakfast sausages  
Golden hash browns  
Baked tomato over tomato concassees with kawakawa  
Sauteed smoked button mushrooms  
Creamy scrambled eggs with smoked salmon  
Tea, coffee, iced water and orange juice

All prices are Exclusive of GST.

All menus can be tailored to meet specific requirements. Please contact us directly to discuss further menu options.



**"AWESOME PLACE  
TO HOLD EVENTS.  
VERY IMPRESSED  
WITH HOW HELPFUL  
THE STAFF WERE,  
GREAT JOB GUYS!"**

Laura Mercer



# TEA BREAKS

## SAVOURY

Gourmet lamb savouries  
Assorted club sandwiches  
Pinwheel sandwiches- smoked salmon and crème fraîche, asparagus and blue cheese  
Classic sausage roll with tomato relish  
Koftas including Beef or Lamb with fruit chutney  
Petite savoury croissants with cheese, tomato and ham  
Sushi Bites  
Pumpkin and vegetable frittatas  
Ham and cheese pinwheel scones  
Spinach and feta muffins

## SWEET

Freshly baked mixed mini muffins  
Cakes of the day (carrot, banana, chocolate, hummingbird, sultana)  
Decadent chocolate brownies  
Lemon cream tart  
Selection of slices (ginger crunch, coconut, lemon)  
Apple and apricot shortbread  
Bite sized custard and jam donuts  
Fruit skewers  
Sliced fruit with honey yoghurt  
Baskets of flaky Danish pastries

**1 food item \$6.50 per person**  
including tea, coffee and iced water

**2 food items \$9.00 per person**  
including tea, coffee and iced water

**3 food items \$10.50 per person**  
including tea, coffee and iced water

Just freshly brewed tea and coffee -  
**\$3.00 per person**

Iced water and mints on the tables -  
**\$1.60 per person**

All prices are Exclusive of GST.

All menus can be tailored to meet specific requirements. Please contact us directly to discuss further menu options.





# TEA BREAKS

## VEGETARIAN

Individual grilled tomato, olive, capsicum and mozzarella pizza

Petite corn fritters with tomato relish and sour cream

Brie and fig spread on brioche, open face sandwich

Asparagus mini quiche

Homemade leek and blue cheese quiche

## GLUTEN FREE

Honey and date loaf

Orange and poppy seed loaf

Caramel slice

Chocolate brownie

Raspberry and blueberry friands

**1 food item \$6.50 per person**

including tea, coffee and iced water

**2 food items \$9.00 per person**

including tea, coffee and iced water

**3 food items \$10.50 per person**

including tea, coffee and iced water

Just freshly brewed tea and coffee -  
**\$3.00 per person**

Iced water and mints on the tables -  
**\$1.60 per person**

All prices are Exclusive of GST.

All menus can be tailored to meet specific requirements. Please contact us directly to discuss further menu options.



# LUNCH

## \$22.00 per person

Choose from the following selections:

One salad choice

One sandwich choice

Two main choices

One dessert

Freshly brewed tea and coffee included

## SALADS

Roast kumara, orange and toasted almonds

Caesar salad, cos lettuce, bacon lardons with egg and croutons (anchovies)

Israeli couscous with roast vegetables and harissa

Spinach salad with red onions, pinenuts and a balsamic dressing

Roasted capsicum and cucumber salad with capers and Italian vinaigrette

Marinated beetroot salad with goat cheese and walnut

Honey roasted parsnip, rocket and pear with blue cheese

## SANDWICHES

Toasted rosemary focaccia with tandoori chicken, bacon and cheese

Grilled turkish bread with smoked chicken, avocado and Mesclun greens

Garlic potato bread roll with med/rare beef, horseradish and rocket leaf

Multi grain bap with roast pork, spiced apple and fennel slaw

Wheatmeal baguette with corned silverside, swiss cheese and pickled cabbage

Warm tomato, sliced cheese, honey scented ham with red pepper toasted panini

## SANDWICHES VEGETARIAN

Cobb loaf with grilled eggplant, courgettes and peppers, tomatoes and mozzarella

Warm croissant with tomato, Swiss cheese and Dijon mustard

Pita bread with hummus, bulgar wheat tabbouleh, carrot and salad greens, tzatziki

[MORE OVERLEAF ...](#)

All prices are Exclusive of GST.

All menus can be tailored to meet specific requirements. Please contact us directly to discuss further menu options.





# LUNCH

## MAIN AFFAIR

---

Min 25 people

---

Braised pork ribs with honey soy and spiced rice

Traditional thai green chicken curry with cauliflower, green beans served with jasmine rice

Lamb panang curry with zucchini, yellow bell pepper with jasmine rice

Roasted freshwater salmon with asian seafood dumpling, bok choy and ginger glaze

Almond breaded chicken goujons with sweet chilli sauce

BBQ braised pork belly with marmalade glaze and pickled cabbage

Winter squash and beef stew with sage roasted parsnip

## VEGETARIAN

---

Spinach and feta filo with sesame seed and garlic yoghurt

Semi dried tomato and olive fettuccine with basil pesto and wilted rocket

Thyme and roast garlic eggplant with wilted rocket, pine nuts and olive oil (VG, GF + DF)

Aubergine, zucchini and capsicum caponata (GF + DF)

## DESSERT

---

Fresh seasonal fruit bowl

Platter of sliced seasonal fruits

Patisserie and fruit glazed tarts

Salted caramel cream puff

Mini coffee éclairs

Tiramisu pots

## WE ALSO OFFER

---

"On The Go" – Bagged Lunches

Noodle Box Working Lunches

Themed Food Stations in a wide variety of cuisines. Perfect for networking lunches and parties

All prices are Exclusive of GST.

All menus can be tailored to meet specific requirements. Please contact us directly to discuss further menu options.



# COCKTAIL PLATTERS

Each platter is designed for 10 people

## ANTIPASTO PLATTER

**\$70.00**

Mediterranean cured meats and marinated vegetables served with fresh breads

## BREAD & DIPS PLATTER

**\$42.00**

Artisan bread selection with trio of homemade dips

## SEAFOOD PLATTER

**\$70.00**

NZ Kaimoana – Delights from the ocean with a tartare sauce

## CHEESE PLATTER

**\$70.00**

Best of New Zealand cheeses served with crackers, dried fruits and quince paste

## ASIAN INFLUENCE PLATTER

**\$60.00**

Traditional fried oriental treats with sweet chilli dip

## SANDWICH PLATTER

**\$60.00**

A selection of freshly made breads with meat and vegetarian choices

## SUSHI PLATTER

**\$60.00**

Selection of sushi with pickled ginger, wasabi and soy

## SAVOURY SELECTION PLATTER


**\$60.00**

Our chefs choice of hot savoury morsels with a tangy sauce

All prices are Exclusive of GST.

All menus can be tailored to meet specific requirements. Please contact us directly to discuss further menu options.





**“ANOTHER  
SUCCESSFUL SYNOD -  
WELL DONE TEAM.  
EVERY YEAR WE COME  
BACK TO THE  
CONVENTION CENTRE,  
IT JUST GETS EASIER”**

Karen Stewart  
Anglican Diocese  
of Wellington



# FINGER FOOD

## COLD ITEMS

**\$3.50 per item**

Assorted club sandwiches  
Sushi with pickled ginger, wasabi and soy  
Pâté on crostini with cornichons  
Brie on sourdough crostini with fresh grape  
Smoked salmon on crostini with cream cheese and dill  
Selection of bite sized tortilla wraps

## HOT ITEMS

**\$3.50 per item**

Prawn twister with soy lime dip  
Petite mince savouries with tomato sauce  
Venison sausage rolls with onion jam  
Spring rolls with fresh coriander and soy lime dip  
Crumbed fish goujons with lemon caper aioli  
Mini burger with roasted red pepper and basil mayo  
Cajun crumbed chicken with zesty salsa  
Pork wonton with sesame soy sauce  
Half New Zealand mussels with roasted garlic aioli  
Beef koftas with dipping sauce

## FINGER FOOD LUNCH

**\$18.00**

Five items buffet style service.

Five items for 1 hour tray service  
**\$20**

Seven items for 1 hour tray service  
**\$25**

All prices are Exclusive of GST.

All menus can be tailored to meet specific requirements. Please contact us directly to discuss further menu options.





# COCKTAIL CANAPÉS

## CANAPÉS

Caramelized onion and goats cheese tartlets with candied orange

Kikorangi blue, parmesan shortbread and apple jelly

Seared Whangamata scallops with wilted leek and lemon butter

Roasted freshwater salmon cubes with karengo and sumac on crostini

Rillettes of smoked terakihi on potato roesti

Free range chicken boudin, shallot chutney and crisp basil

Duck liver parfait, pinot noir jelly, focaccia toast

Thai spiced fishcake with a minted cucumber salsa

Bacon wrapped meatloaf with horseradish mousse

Smoked lamb tenderloin with kawakawa buba ghanouj and pecorine

Cured cervena with beetroot relish, shaved pamaro and pepper

Harakeke rubbed beef on sourdough toast with spiced mayo

Four items

**\$16.00 per person per hour**

Six items

**\$21.00 per person per hour**

All prices are Exclusive of GST.

All menus can be tailored to meet specific requirements. Please contact us directly to discuss further menu options.



# BUFFET DINNER

## LIGHT BUFFET

**\$32.00 per person**

Choose from the following selections:

- One meat dish
- One vegetable dish
- One substantial salad
- One starch

## FULL BUFFET

**\$38.00 per person**

Choose from the following selections:

- Two wet meat dishes (or 1x meat and a carvery)
- Two vegetable dishes
- Two substantial salads
- One starch
- One sweet item

## LIGHT CARVERY BUFFET

**\$32.00 per person**

Choose from the following selections:

- One carvery meat
- One vegetable dish
- One substantial salad
- One starch

## FULL CARVERY BUFFET

**\$38.00 per person**

Choose from the following selections:

- Two carvery meats (or 1x meat and a carvery)
- Two vegetable dishes
- Two substantial salads
- One starch
- One sweet item

All served with butter and sourdough rolls and a green leaf salad on the buffets

Freshly brewed tea and coffee

Iced waters on the tables

All prices are Exclusive of GST.

All menus can be tailored to meet specific requirements. Please contact us directly to discuss further menu options.



# BUFFET DINNER

## MENU SELECTIONS

### CARVERY

Prime rib roast with horseradish cream and mustard pan gravy

Orange and honey glazed leg of ham with cranberry compote and seeded mustard (DF)

Apple and cumin glazed belly of pork with apple sauce crackling and sage beignets (DF)

Garlic and rosemary marinated rump of lamb with mint sauce and tomato jus (DF)

Whole roasted chicken

### MEAT DISHES

Roast beef and pancetta in rich mushroom sauce with semi-dried cherry tomato (GF + DF)

Grilled corn fed chicken breast, spiced pilaf, courgette ribbons, romesco dressing (GF + DF)

Braised lamb shank, bone removed with seasonal vegetables

Apricot and herb filled chicken Ballontine with gravy  
Stir fried beef, Asian vegetables and noodles

### VEGETABLE DISHES

Steamed wax beans with sea salt, toasted almonds and lemon oil (VG, GF, DF + V)

Roasted aubergine, kalamata olive and green beans in tomato fondue with fresh herb (VG + GF)

Herbed vegetables with lemon infused olive oil (VG, GF + DF)

Roasted baby potato with fresh thyme and olive oil (VG, GF, DF + V)

Potato and caramelized onion bake with fresh Italian parsley (VG + GF)

Honey and sage roasted butternut squash with hazelnut and green beans (VG, GF + DF)

Cauliflower gratin (VG)

### SALADS

Fennel and rocket salad with walnut, roasted pear and dried cranberry (VG, GF, DF + V)

Roasted vegetable salad with pine nut and basil topped with feta (VG + GF)

Green apple and florence fennel slaw with baby spinach and toasted cashew

Honey roasted parsnip, rocket and pear salad with blue cheese

Kiwi potato salad with egg and smoked bacon

Kumara, watercress and snowpea salad with mild curry dressing (VG + GF)

### STARCH

Roasted baby potato with fresh thyme and olive oil (VG, GF, DF + V)

Potato and caramelized onion bake with fresh Italian parsley (VG + GF)

Honey and sage roasted butternut squash with hazelnut and green beans (VG, GF + DF)

Roasted golden kumara and beetroot with fresh parsley (VG, GF + DF)

### SWEET ITEMS

Petit Fours

Seasonal fruit platter

All prices are Exclusive of GST.

All menus can be tailored to meet specific requirements. Please contact us directly to discuss further menu options.



# PLATED DINNER

## 3 COURSE PLATED DINNER OPTION

\$65.00 per person

Dinner served with: Freshly baked gourmet breads, beetroot relish, red onion jam and butter  
OR Homemade Dukkah, olive oil, sundried pesto

## ALTERNATE DROP

\$65.00 per person

### ENTRÉE

Wood smoked salmon with manuka honey glaze, fennel puree, tomato and cucumber mosaic

Kawakawa crusted venison, horse radish and beet salad, berry gelee and Hawkes Bay olive oil

Lemon grilled prawn with fennel and rocket and baby spinach salad with dried cranberry

### MAINS

Slow baked beef eye fillet with grain mustard and fresh herb rub, mushroom reduction and beef jus. Pommes sautéed and a trio of market vegetables

Roasted or corn fed chicken supreme on sweet corn and mushroom risotto with fresh rocket pesto and percorine

Beef fillet, roasted parsnips, potato puree, balsamic mushrooms and rocket with mustard rosemary jus

Roasted lamb cutlet with slow braised lamb shank, golden kumara mash, watercress and glazed shallots. Lamb essence

All prices are Exclusive of GST.

All menus can be tailored to meet specific requirements. Please contact us directly to discuss further menu options.





# PLATED DESSERTS

## DESSERTS

### PLATED DESSERTS

Pavé of Belgium dark and white chocolate mousse with a raspberry compote and crème fraîche

Hazelnut praline eclairs served with anglaise and mango jelly

### DESSERT PLATTERS

A choice of 2 assorted mini dessert platters to share

Mini eclairs

Glazed mini fruit tarts

Tiramisu shots

Homemade chocolates

OR

Salted caramel cream puff


Petite citrus tart

Lemony white chocolate mousse with lemon curd

Chocolate brownie

All prices are Exclusive of GST.

All menus can be tailored to meet specific requirements. Please contact us directly to discuss further menu options.



**"MANY OF OUR WORKSHOP  
PARTICIPANTS HAVE  
DISABILITIES & THE VENUE  
WAS VERY WELCOMING, WITH  
CLEAR SIGNS TO ROOMS,  
& ASSISTANCE WHEN IT WAS  
REQUIRED. THE CATERING  
STAFF WERE VERY HELPFUL  
& KIND TO PEOPLE"**

Carolyn Stobbs





# BEVERAGE SELECTION

## SAUVIGNON BLANC

Settlers Hill Sauvignon Blanc	<b>\$32.50</b>
Brancott Estate Sauvignon Blanc	<b>\$35.00</b>
Church Road Sauvignon Blanc	<b>\$40.00</b>

## CHARDONNAY

Settlers Hill Chardonnay	<b>\$32.50</b>
Brancott Estate Chardonnay	<b>\$35.00</b>
Church Road Chardonnay	<b>\$40.00</b>

## REDS

Settlers Hill Cabernet	<b>\$32.50</b>
Brancott Estate Merlot	<b>\$35.00</b>
Church Road Merlot Cabernet	<b>\$40.00</b>

## VARITIALS

Stoneleigh Pinot Noir	<b>\$40.00</b>
Jacobs Creek Shiraz	<b>\$32.50</b>
Stoneleigh Pinot Gris	<b>\$40.00</b>

## SPARKLING

Jacobs Creek Brut	<b>\$32.50</b>
Jacobs Creek Sparkling Sauvignon	<b>\$32.50</b>
Brancott Estate Reserve Sparkling	<b>\$40.00</b>

## NON ALCOHOLIC

Soft drinks	<b>\$3.50</b>
Orange juice (per litre)	<b>\$8.70</b>

## PREMIUM BEER

Heineken	<b>\$7.40</b>
Steinlager Pure	<b>\$7.40</b>

## HOUSE BEER

Tui	<b>\$5.65</b>
Speights	<b>\$5.65</b>
Export Gold	<b>\$5.65</b>
Light beer	<b>\$5.65</b>

## RTDs

RTDs	<b>\$7.40</b>
------	---------------

All prices are Exclusive of GST.

All menus can be tailored to meet specific requirements. Please contact us directly to discuss further menu options.



For all your catering enquiries  
please contact:

Conference & Function Centre  
06 358 0000

Central Energy Trust Arena  
06 356 1505