



cocktail menu

PRICING & DETAILS

Cost per person

***4 selections \$20.00 + GST
minimum of 1 cold selection***

***5 selections \$24.00 + GST
minimum of 1 cold selection***

***6 selections \$29.00 + GST
minimum of 2 cold selections***

***8 selections \$38.00 + GST
minimum of 3 cold selections***

Please note minimum of 30 guests for cocktail functions.

An additional travel fee may be added for events outside of Ashburton.

Prices do not include waiting staff. This is charged @ \$25.00 + GST per staff member, per hour (min 2 hours).

Kitchen Service Fee \$300 + GST not included.

All prices and menu items are subject to change and seasonal availability.



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Cold Selections

MONTADITO

(Spanish tapas style breads) your choice of topping

Tomato, fresh basil & prosciutto

Crab meat salad w/ avocado

Smoked salmon , citrus and chive cream cheese

Black olive tapenade, blistered cherry tomato & goats cheese

KUMARA FRITTERS

Topped w/ hot smoked salmon & lemon caper crème fraiche

CHEESE BALLS

Cream cheese, walnut, dried apricot, cranberry & honey

MINI SOFT TACO BITES

Crispy Southern Fried Chicken w/ pico de gallo & avocado crème served on a mini tortilla

YORKSHIRE PUDDINGS

Peppered rare beef, beetroot relish & horseradish cream

MINI CEASER SALADS

Smoked chicken, crispy pancetta, lettuce, egg mayo on brioche crouton



Hot Selections

MINI BAO BUNS

Pork Belly, char siu, pickled vegetables, crushed peanuts & coriander
Hoisin duck, pickled cucumber, fresh chilli, coriander
Korean tofu, spring onion, pickled cabbage

ON A STICK

Tandoori spiced chicken w/ cucumber and yoghurt dipping sauce
Beef Yakitori, spring onion and toasted sesame seeds
Pork belly, sticky Vietnamese caramel sauce

ARANCINI

Pumpkin, pea & feta w/ basil pesto
Mushroom, parmesan & truffle oil w/ arrabiata sauce
Prawn, saffron, caper w/ jalapeno mayo

SLIDERS

Beef, cheese, pickle, special sauce
Southern Fried chicken, cheese, lettuce, chipotle aioli
BBQ pulled pork & ranch slaw
Grilled Haloumi, chargrilled veg & pesto

BOATS

Karaage chicken, sriracha kewpie, wakame
Thai beef salad
Southern fried chicken, maple aioli
Lamb kofta, harissa labneh, flat bread
Falafel, Baba ghanoush, cucumber, mint yoghurt

