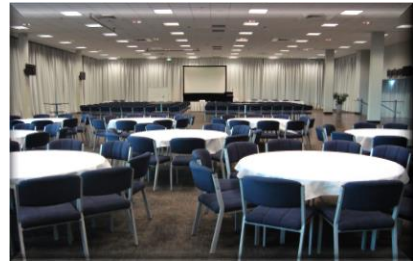




creative
CATERING
AWAPUNI FUNCTION CENTRE



CREATIVE CATERING CONFERENCE MENUS

A successful conference speaks volumes about a company, organisation or group. Whether you're an event coordinator or a company CEO, you want it to be flawless.

Combining our wealth of experience, our commitment to exceptional service and of course our love of great food we know we have the credentials to impress your guests and let you shine. Our events team will work with you to create the perfect event, taking care of the finer details and the hard work, while allowing you to relax and look after the important business of the day.

The Awapuni Function Centre has **FREE PARKING** and a lot of it. We have the ability to host multi-day conferences and meetings that require breakout rooms, dinners, after 5's, trade shows and cocktail parties **all under one roof.**

Often business is discussed, ideas form and creative thought flows over a drink and nibbles and because of the facilities on offer, guests have no need to disperse at the end of the day.

We have no hidden costs. Your venue hire includes onsite tables, chairs, white cloths, water, mints, paper dinner size serviettes, crockery, cutlery, power, cleaning, set up and staffing. AV, lighting and sound is priced upon application.

Our menus are samples only and if you require special dishes, special dietary or are working to a set budget we can adapt to your needs.

WE LOOK FORWARD TO MEETING YOU.

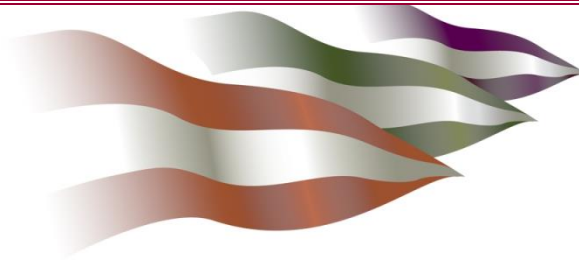
Kind Regards

The Creative Catering Team

Awapuni Function Centre | Creative Catering
Awapuni Race Course | 67 Racecourse Rd | PO Box 52, Palmerston North 4440
PH: 64 6 354 2780 | FAX 64 6 355 5433 | 0800 11 FOOD
info@creativecatering.co.nz | www.creativecatering.co.nz

100% LOCALLY OWNED AND OPERATED

Menus and pricing are subject to change so please check for updates two months prior to your event.
Dairy Free (DF) Vegetarian (V) 99% Gluten Free (GF)



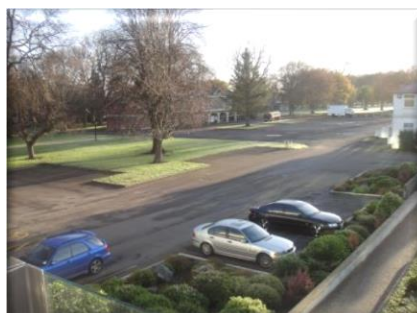
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ESTIMATED VENUE CAPACITY

DUE TO THE SHAPE AND SIZE, THESE VENUES ARE CAPABLE OF MANY VARIED SET UPS

VENUE	THEATRE	CLASSROOM	BOARDROOM	U SHAPE	COCKTAIL	BANQUET
SILKS	700	400	28+	39+	1000	550
FEILDING	40	20	16	14	60	40
MARTON	40	20	16	14	60	40
RANGITIKEI	40	20	16	14	60	40
FEILDING-MARTON	60	30	28	29	100	60
TERRACE	100	70	28+	14+	500	300
WELLFIELD	80	40	28	14	150	100
STEWARDS	60	40	16	15	150	70
AWAPUNI	150	90	28+	23	300	200
EULOGY	400	300	28+	39+	800	450
BIRDCAGE	75	60	28	22	150	100

BREAKOUT VENUES	THEATRE	CLASSROOM	BOARDROOM	U SHAPE
MANAWATU	70	45	16	15
CARBINE	70	35	22	24
OAKS	50	25	16	14



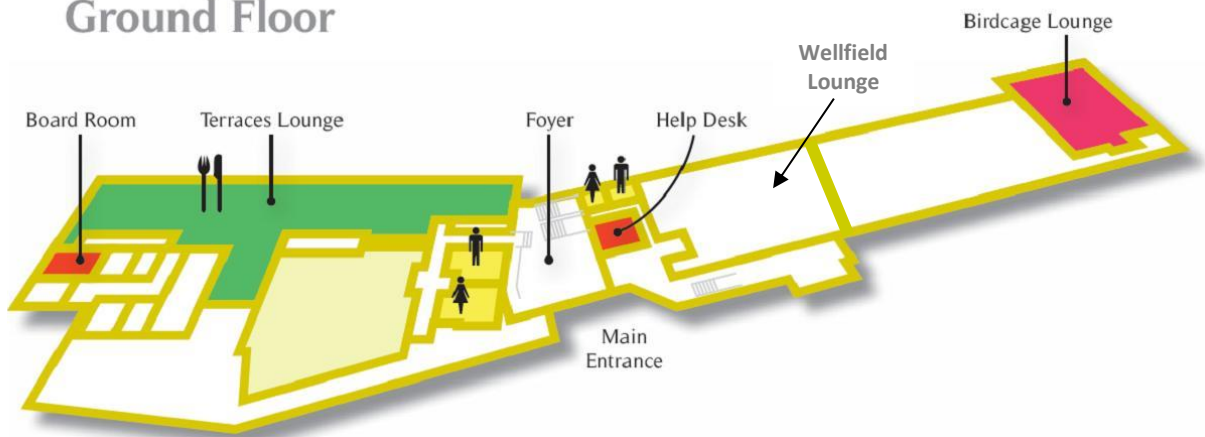
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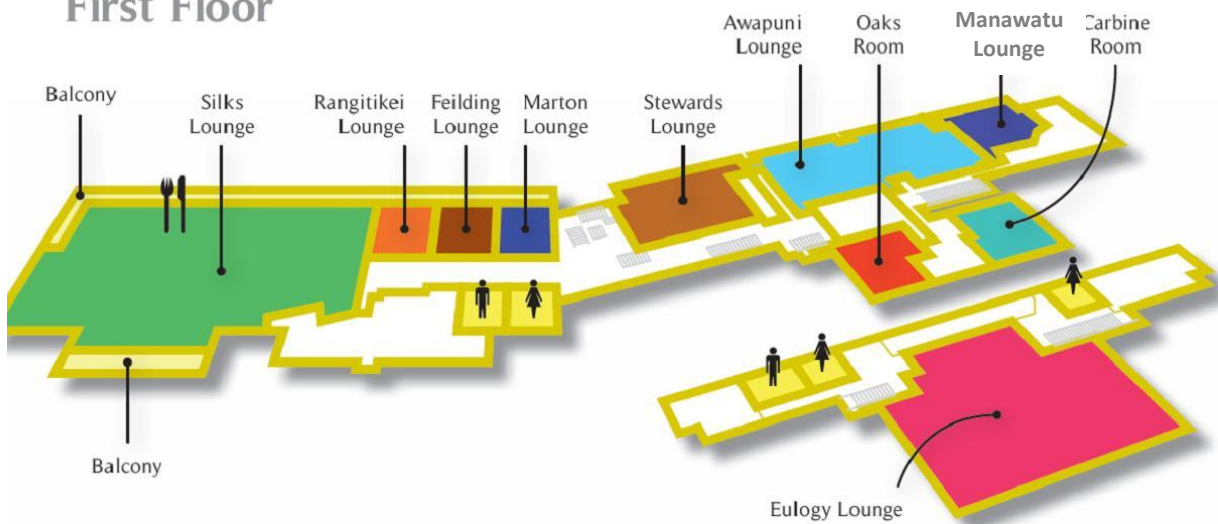
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Maps

Ground Floor



First Floor



Second Floor

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EXPERIENCE THE WONDERFUL WORLD OF RACING BY HAVING

BREAKFAST **At The Track**

WATCH THE THOROUGHBREDS PERFORM TRACK WORK WHILE ENJOYING THE
WONDERFUL VIEW AND CRISP EARLY MORNING AIR.

QUICK START CONTINENTAL BREAKFAST

Warm croissants and Danish pastries (V)

Cereals – 2 options (V)

Seasonal fruit selection (GF, DF, V)

Yoghurt (GF, V)

Preserved fruits (GF, DF, V)

Orange juice on tables

Tea selection with fresh Coffee

\$16.00 p/p plus GST

QUICK START HOT BREAKFAST

A selection of breakfast rolls

Grilled bacon (DF)

Golden hash browns (V)

Breakfast sausages

Scrambled eggs (GF)

Baked beans or spaghetti

Pan fried mushrooms (GF, V)

Orange Juice on tables

Tea selection with fresh Coffee

\$19.75 p/p plus GST

QUICK START CONTINENTAL AND QUICK START HOT BREAKFAST

\$25.50 p/p plus GST



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START THE DAY WITH A CONTINENTAL BREAKFAST

Warm croissants and Danish pastries (V)

Cereals – 2 options (V)

Seasonal fruit selection (GF, DF, V)

Yoghurt (GF, V)

Preserved fruits (GF, DF, V)

Orange juice on tables

Tea selection with fresh Coffee

\$16.00 p/p plus GST

COFFEE BREAKS

Sweet or savoury muffins

Selection of baked cookies

Chef's sweet of the day

Scone of the day

Assortment of finger sandwiches including vegetarian

Chef's sausage roll of the day

Savouries including vegetarian

A selection of warm croissants filled with ham, cheese and tomato
or tomato, cheese and pesto including vegetarian

Cheese and crackers with Chef's relish

Assorted fruit platters **OR** bowls of whole fruit (GF)

Duo of Kapiti ice-cream tubs (GF)

Selection of Chef's confectionary

Tea and coffee plus one item \$6.60 p/p plus GST

Tea and coffee plus two items \$9.00 p/p plus GST

Additional items \$3.00 p/p plus GST

OR

Chef's choice of tea and coffee plus one item \$6.35 p/p plus GST

ADD orange juice \$1.50 p/p plus GST

Tea and coffee on arrival \$3.00 p/p plus GST

Continuous tea and coffee \$12.50 p/p plus GST

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AWAPUNI FUNCTION CENTRE

FINGER **FOOD** LUNCH **MENU**

HOT SELECTION

Ham, herb and cheddar filo
Selection of gourmet pizzas including vegetarian
Thai prawn balls with chilli mayo (GF, DF)
Fried southern chicken with smoked paprika aioli
Hand-made chicken skewers with dipping sauce (GF, DF)
Sweetcorn fritters with avocado salsa (V)
Gourmet savouries with tomato sauce
Pulled beef or pork tortillas with salsa and sour cream (GF)
Braised beef and mushroom pies
Petite gourmet burgers with Chef's fillings
Stuffed gourmet potatoes with sour cream and salsa (GF)
Mussel, corn, lemon and coriander fritters with aioli

COLD SELECTION

Artisan breads and sticks with deli fillings including vegetarian
Assorted sandwiches including vegetarian
Petite chicken caesar salads
Eggplant bruschetta with beetroot and feta (GF, V)
Petite shredded chicken tacos with salsa and guacamole (GF)
Sweetcorn blini with ham mousse

SWEET SELECTION

Seasonal fruit platter with berry couli (GF, DF, V)
Chef's sweets of the day
Caramel slice (GF)
Carrot cake with cream cheese icing
Banana cake with chocolate icing
Assorted biscuits

Choice of 5 items for \$20.00 p/p plus GST
Including tea selection and fresh coffee

\$4.00 p/p plus GST for each extra item
Chef's choice of 5 items \$19.50 p/p plus GST

ADD orange juice \$1.50 p/p plus GST

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FORK MENU

MINIMUM OF 3 OPTIONS

MINIMUM OF 15 PAX

\$6.70 p/p plus GST per item

Including tea selection with fresh coffee

Asian rice noodles with roasted pork belly (GF, DF)

Israeli couscous with roasted pumpkin, caramelised onion and crumbled feta (V)

Caramelised pear on a rocket and blue cheese salad (GF, V)

Panko crumbed chicken tenderloin on rice with soy and fried onions

Medium rare beef tataki on rice with pickled vegetables and crispy shallots (GF, DF)

Grilled chicken caesar salad with house-made caesar dressing and baby cos

Hot smoked salmon on an egg noodle and asian greens salad
with a sesame, chilli and lime dressing (DF)

Lemon roasted prawns on a petite pepper, mango, coriander and red onion salad (GF, DF)

Fish n Chips. Fresh fish goujons, twice cooked chips served in a boat with a house-made tartare

Braised beef and vegetable pie topped with golden brown pastry (DF)

DESSERT PLATTER

Chocolate truffles rolled in coconut

Lemon ripple tartlets

Passion berry choux buns

Banoffee biscuits

Petite fruit boats (GF, DF, V)

CAFÉ STYLE PRE-ORDER MEALS

MAXIMUM OF 35 PAX

ONE DISH PER DAY

150-gram steak with a house salad, french fries and a mushroom sauce (GF)

Grilled chicken breast open sandwich with brie, cranberry sauce, tomato, red onion, cucumber and a green salad served with thick cut chips

Marinated and grilled steak burger with caramelised onion, cheddar, tomato, cucumber, fried egg, a garden salad and fries

Chicken and champagne ham parmigiana served with a red sauce, salad and fries

Fish and chips with house-made tartare sauce, fries and a dressed salad

Chef's roast of the day (GF)

All meals are served with a tea selection and fresh coffee

PLUS
YOUR CHOICE OF

A fruit platter (GF, V, DF)

OR

Chef's sweet treats

\$20.00 p/p plus GST

Add a cheeseboard

\$22.00 p/p plus GST

DIETARY LUNCH OPTIONS

TO BE PRE-ORDERED

Curry of the day with rice and riatā
(V, GF)

Vegetarian lasagne
(V)

Quiche of the day with salad and chips
(V)

Vegetarian tortillas with salsa and sour cream
(V, GF)

Broccoli and quinoa gratin
(V, GF)

Corn cake stack with aged cheddar, rocket and balsamic
(V, GF)

Tempura vegetables using chickpea flour. Garden salad with yoghurt and cucumber dipping sauce
(GF, V, without sauce DF)

Grilled polenta, sautéed asparagus and poached egg served with rocket and parmesan salad
with a balsamic reduction
(V, GF, nut free)

Open lasagne with carrot puree, wilted spinach and roasted eggplant.
served with a garden salad
(V, GF, nut free)

\$17.50 p/p plus GST



WORKING LUNCHES

OPTION ONE

Cocktail sandwiches including vegetarian

Ham, herb and cheddar filo

Garden salad (GF, DF, V)

Stir-fried rice with chicken, cashew nuts with asian sauce (GF)

Banana cake with chocolate icing

OR

A fruit selection (GF, DF, V)

Tea selection with fresh coffee

\$19.80 p/p plus GST

OPTION TWO

Chef's selection of deli filled rolls including vegetarian

Beef stroganoff with turmeric rice (GF)

Bacon and egg quiche

Garden salad (GF, DF, V)

Carrot cake with cream cheese icing

OR

A fruit selection (GF, DF, V)

Tea selection with fresh coffee

\$19.80 p/p plus GST

ADD orange juice \$1.50 p/p plus GST

ADD an extra item \$4.00 pp plus GST

Soup of the day with fresh breads

Cheese board with crackers

Duo of kapiti ice cream tubs (GF)

Assorted deli meats platter

Selection of Chef's confectionary

OPTION THREE

MAKE YOUR OWN SANDWICH

MINIMUM OF 15 PEOPLE

A selection of artisan breads and rolls

A **choice** of either carved roast beef, chicken, pork or ham accompanied by condiments

Crisp green leaf salad (GF, DF, V)

OR

Coleslaw (GF, DF, V)

PLUS

Tomato (GF, DF, V)

Red onion (GF, DF, V)

Sliced cheese (V)

Cucumber (GF, DF, V)

Beetroot (GF, DF, V)

Egg with chives and aioli (GF, DF, V)

Selection of Chef's sweets of the day

OR

A fruit selection (GF, DF, V)

Tea selection with fresh coffee

\$21.00 p/p plus GST

ADD orange juice \$1.50 p/p plus GST

CHOOSE lamb \$3.00 p/p plus GST



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WORKING LUNCHES

OPTION FOUR

MINIMUM OF 15 PEOPLE

A selection of bread rolls

CHOOSE TWO OF THE FOLLOWING

Lasagne – a choice of beef or vegetarian

Beef stroganoff with rice (GF)

Buttered chicken with rice (GF)

Stir-fried rice with chicken, cashew nuts with asian sauce (GF)

Mild lamb rogan josh curry with rice (GF, DF)

Sticky pork ribs (GF)

Seafood chowder

Shepard's Pie

Chicken pasta bake

ALL SERVED WITH

Green salad with lemon and orange dressing (GF, DF, V)

Greek salad (GF, V)

Chef's sweets of the day

OR

A fruit selection (GF, DF, V)

Tea selection with fresh coffee plus iced water

\$21.50 p/p plus GST

ADD orange juice \$1.50 p/p plus GST

ADDITIONAL ITEMS CAN BE ADDED \$4.00 p/p plus GST

Soup of the day with fresh breads

Cheese board with crackers

Duo of kapiti ice cream tubs (GF)

Assorted deli Meats Platter

Selection of the Chef's confectionary

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MORNING TEA AND LUNCH

MORNING TEA

Tea selection with fresh coffee and orange juice served all day

Croissants filled with cheese, ham and tomato pesto

Scones with fresh jam and cream

OR

A CONTINENTAL BREAKFAST

Warm croissants and danish pastries (V)

Cereals – 2 choices (V)

Seasonal fruit selection (GF, DF, V)

Yoghurt (V, GF)

Tea selection with fresh coffee and orange juice

LUNCH

Artisan breads and dips

Chicken breast stuffed with pumpkin, feta sundried tomato resting on a kumara mash
finished with a chicken jus

Crisp green leaf salad (GF, DF, V)

Chef's sweet treats

Cheeseboard and crackers

Tea selection with fresh coffee

\$63.50 p/p plus GST