

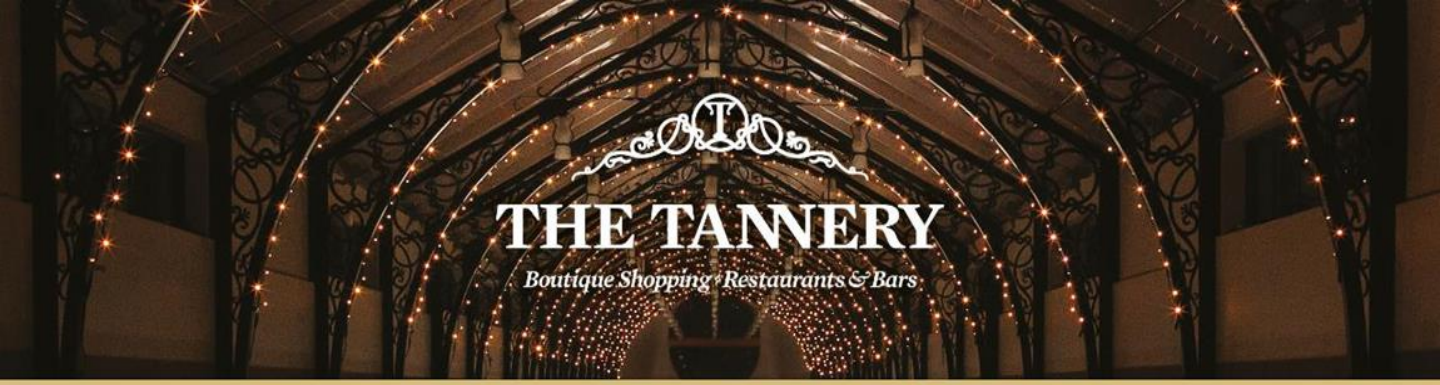


# CATERING MENUS



*We are delighted to introduce Michael Falls, our Executive Chef, in charge of event & conference catering, in Atrium, Blue Smoke, the Quay Café and The Brewery kitchens. Michael comes with 27 years of experience both in New Zealand and the UK.*

*When he is not working, Michael loves spending time with his wife and two boys. He relaxes with his vast LEGO collection and enjoys Chinese cuisine.*



## Introduction

Whatever the scale or theme of your event, conference or wedding, we use our considerable culinary know-how to create authentic, tasty, seasonal lunches, coffee breaks and dinners, paired with our Cassels & Sons craft beer range and excellent local and international wines.

For all of our menus, we source ingredients regionally where possible, with the emphasis on fresh and natural produce.

All of our menus have been created with the most common dietary requirements such as vegetarian, vegan, gluten-free and dairy-free in mind. Special diets beyond that might be charged extra.

Some menu styles require a minimum guest number; this is indicated at the bottom of each page.

All prices are inclusive of 15% GST. Rates may increase without notice due to the imposition of Government charges, taxes and levies.



# THE TANNERY

Boutique Shopping • Restaurants & Bars

## Food & Beverages

Our dedicated and professional team of chefs work with the seasons to create exceptional menus that have won many plaudits from satisfied guests. The kitchen's commitment to premium catering and outstanding quality is reflected in the food presentation that will have your guests talking.



To match the mouth-watering menus presented at The Tannery, we have the full range of Cassels & Sons (<http://www.casselsandsons.co.nz>) craft beers which are brewed onsite along with a fantastic selection of New Zealand and Australian wines.

Friendly and courteous waiters, chefs and your dedicated event manager will work hard to exceed our guests' expectations, be it for a formal sit-down menu, a more social Fork'n'Walk experience, a summery barbeque in the Woodshed or the Metropolitan Lounge, or cocktail reception – Cassels & Sons is your number one choice for excellent catering at affordable prices.





## Menu availability in the different venues

Our kitchen has created menus that reflect the character and ambience of the place you and your guests will be enjoying them.

The following menus are available to be enjoyed in these event spaces:

### For the Atrium

- Canapes
- Platters
- Fork'n'Walk Menu
- Shared Platter Celebration Menu
- Celebration Buffet

### For the Metropolitan Lounge

- Cold canapes
- Platters
- Morning & afternoon Tea

### For Blue Smoke

- Cooked Breakfast
- High Tea
- Express Lunch
- Lunch in the AGA Kitchen
- Canapes
- Platters
- Barbecue
- Fork'n'Walk Menu

### For the AGA Kitchen

- Cooked Breakfast
- High Tea
- Express Lunch
- Lunch in the AGA Kitchen
- Canapes
- Platters
- Shared Platter Celebration Menu

## Peace of Mind Conference Package

Welcome coffee at arrival

Morning tea/coffee with chef's daily choice of bakery item, fresh yoghurt and seasonal fruit platter

Lunch buffet with two choices of mains, salads & dessert

Afternoon tea/coffee bar with chef's slice selection from the bakery

Continuous iced water on the tables

*Conference room hire including set-up*

*Data projector & screen*

*In-built audio system*

*White board & flip chart*

**\$65.00 pp**

Minimum 20 guests

*Enhance your break:*

- Add chilled orange juice to your break or lunch for \$4.00 pp
- Serve cooked breakfast instead of welcome coffee, add \$24.00 pp

*Post-conference wind down:*

- 60min open bar with Cassels & Sons' craft beer selection and house wines for \$22.50 pp at The Brewery or Blue Smoke
- Or get a drinks vouchers for each delegate for \$8 pp (beer & house wine)
- Order some of The Brewery's famous wood fired pizzas to enjoy with your drinks



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## Cooked Breakfast at Blue Smoke

### SELECTION OF BAKERY PASTRY

Danishes and croissants

### SELECTION OF TANNER STREET BREAD

With jam, honey and butter

### COOKED BREAKFAST

Slow roasted tomato

Free range bacon

Breakfast sausage

Scrambled or poached egg (select one)

Hash brown

Individual fruit muesli with low fat yogurt

Juices

Coffee and tea

**\$28.00 pp**

Minimum 20 guests

\$24.00 pp upgrade from Conference Package



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## High Tea

### SAVORY

Roast beef, chive and horseradish  
Smoked salmon lemon and rocket profiteroles  
Filo salad cups

### SWEET

Date loaf with orange butter  
Jam and cream scone  
Double chocolate brownie  
Caramel nut tart  
Mini passion fruit melting moment

Coffee and tea

**\$35.00 pp**

Minimum 20 guests

\$27.00 pp upgrade from Conference Package





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## Express Lunch

Lunch buffet with  
two choices of mains

Salad Bar

Dessert of the day

**\$28.00 pp**

Minimum 20 guests for conferences  
Minimum 30 guests for external groups



- Enjoy our seasonal two course express lunch menu which features fresh, local produce and is inspired by the AGA's farmhouse kitchen style.
- Vegetarian, vegan, dairy-free and gluten-free options are part of your lunch.
- Groups of 40 and under can opt for a seated lunch in the AGA Kitchen.
- Larger groups will enjoy a standing buffet lunch in the AGA Kitchen and/or adjoining Blue Smoke with casual seating with bar leaners and stools, some tables and chairs and outdoor dining options (weather permitting).



## Lunch in the AGA Kitchen

Our AGA Kitchen menu provides scrumptious options suiting different tastes and diets for any occasion.

Bread & butter on the table

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Akaroa salmon, salsa verde, mini smashed potatoes

*or*

Fried chicken sandwich, cider hot sauce,  
bread and butter pickles, buttermilk slaw

*or*

Roast Beetroot & blue cheese wedge salad  
with pecan granola with dressing

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Ice-cream sandwich

*or*

Lemon tart with panna cotta

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Selection of teas

Freshly brewed coffee

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**\$40.00 pp**

Minimum 30 guests. Pre-order required.  
Dietary changes can be made on request.





# THE TANNERY

Boutique Shopping Restaurants & Bars

## Canapes

Please choose 2 hot and 2 cold items / \$25.00 for 4 pieces per person

Please choose 3 hot and 3 cold items / \$30.00 for 6 pieces per person

Please choose 4 hot and 4 cold items / \$35.00 for 8 pieces per person

### VEGETARIAN *cold*

- Melon & goat cheese truffle *GF*
- Devilled eggs *GF*
- Mini flatbreads with pumpkin hummus & dukkah *vegan*
- Roasted courgette with Provençal tomato *vegan/GF*
- Herb courgette frittata *GF*
- Roast corn fritters with tomato chutney *vegan/GF*

### SEAFOOD *cold*

- Shrimp cocktail cucumber cup *GF*
- Akaroa smoked salmon on blinis with sour cream
- Salmon nori maki (sushi roll)
- Scallop mousse with toasted rye bread
- Smoked fish rilette with horseradish ad pretzel croutons
- Salmon mousse cucumber cup with salmon caviar *GF*

### MEATS *cold*

- Roast beef & caramelised onion Yorkshire puddings
- Smoked chicken mini quiche *GF*
- Rosti with venison loin and red currant jelly
- Fivespice pork with pickled cucumber
- Ham & brie Parmentier
- Beef Tataki on chargrilled red onion

### VEGETARIAN *hot*

- Sundried tomato arancini *vegan/GF*
- Chinese vegetable dumplings *vegan*
- Goat cheese & herb mini pizza
- Onion bhaji with tamarind *vegan/GF*
- Pumpkin falafel with coriander salsa
- Seasonal vegetable fritters with micro greens

### SEAFOOD *hot*

- Panko crumbed prawn cutlets with pickled ginger
- White fish, cress & tartare slider
- Mini mussels fritters with tomato relish
- Prawn wonton with sweet & sour salt
- Akaroa salmon teriyaki skewers
- White fish open taco with chilli salsa

### MEATS *hot*

- Chicken & bacon sliders with house made aioli
- Mini lamb koftas with harissa *GF*
- Devils on horseback *GF*
- Chicken Satay skewers
- Mini gourmet sausage rolls
- Spicy Thai meatballs



# THE TANNERY

Boutique Shopping Restaurants & Bars

## Platters

Enjoy this laid-back and relaxing entertainment option - our platters are real crowd-pleasers. Cassels & Sons' indulgent sharing platters make an impressive dinner party starter or accompany your guests well through a debate, networking function or meeting.

*Minimum order for 20 guests; each platter for minimum 5 guests.*



*Everyone's Favourite:*

### THE BREWER'S PLATTER

Our long-standing all-time favourite at The Brewery since the beginning of time: Hummus, cheese, olives, pickles, salami, ham, Chorizo, cold smoked salmon, dukkah, flat breads & house made crackers (incl. GF crackers).

\$13.50 pp

*For your 5+ a day:*

### THE CRUDITE PLATTER

Beware, vegans and vegetarians: You will not have this colourful platter of mixed seasonal vegetables sticks with the flavoursome selection of colourful and delectable dips and spreads to yourselves. Our popular crudité platter works for each and everyone.

\$ 12.50 pp

### + ADD CHEESE

Accommodating fresh and aged, firm and soft artisan cheeses and a range of flavours, Served with accompaniments

\$ 10.00 pp

*For Meat Lovers:*

### THE BUTCHER'S PLATTER

An assortment of thinly sliced meats plus smoked, baked and cured delicatessen and small goods, served with pickles & relishes, with a selection of Bellbird sourdough and ciabatta breads and GF crackers guarantee to be a success for you and your guests.

\$ 15.00 pp

*Everyone's got a sweet tooth:*

### THE PÂTISSIER'S CHOICE

A delicious selection of tasty sweet treats with a variety of chocolate delights, wonderful creamy morsels and zesty fruity mouthfuls. As an alternative to a full dessert buffet, these sweet platters are a great way of serving dessert at any time of the day.

\$ 12.50 pp

### + ADD SEAFOOD

Chef's daily selection of marinated, smoked, pickled and grilled seafood

\$ 10.00 pp



**THE TANNERY**  
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## Fork'n'Walk Menu

This menu works best for larger events, recommended for 100 guests or more. The menu is designed to be a substantial meal that may be enjoyed while conversing with others. The evening starts with finger food served by our team, followed by food stations which are looked after by the chefs: they will be on site to carve the meats, serve food and help guests with any questions or dietary requirements they may have. Choice of 2 stations for under 100 guests, 3 stations for 100-150 guests, choice of 4 for larger events. Minimum 50 guests – Michael & Blair please decide if all or selection.

### SERVED AS PASS AROUND SERVICE

Sundried tomato arancini *GF*

Crisp Vietnamese style fried fish with caramel and chilli sauce

Cajun fried chicken with delta mayonnaise

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### FOOD STATIONS

Carvery with your choice of either beef, lamb or champagne ham,  
served with accompaniments & bread selection

Potato Rosti with coconut braised brisket *GF*

Vegetarian Mac'n'Cheese with mushroom *VEG*

Taco Baskets with spiced chicken and guacamole

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\$50.00 pp

ADD DESSERT BAR \$15 pp

*Or for the pass around option select 2 for \$9.50 pp*

Chocolate cherry brownie *GF*

Mini pavlova *GF*

Lemon and white chocolate cheesecake

Panna cotta and fruit compote

Traditional Sherry trifle



**THE TANNERY**  
*Boutique Shopping Restaurants & Bars*

## Shared Platter Celebration Menu

In the tradition of a family banquet, our scrumptious platters are served to each table, ensuring your guests having the opportunity to feasting on a variety of menu options, suiting different tastes and diets while encouraging interaction at the table. You decide on the pace – there is no need to hurry. Minimum 50 guests.

### TANNERY PLATTER

Bread selection with house made pâté, onion confit, pickles, carved ham, prosciutto, olive oil roasted vegetable medley, olives, pesto, hummus and dukkah

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### MAINS

Spice crusted roast Ribeye with Béarnaise sauce  
Free range Waitoa chicken with lemon herb stuffing  
Hot smoked salmon fillet with green pea guacamole

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### ACCOMPANIMENTS

Garlic butter sautéed potatoes  
Seasonal vegetables tossed with herbs  
Tomato, cucumber and quinoa salad with rocket vinaigrette

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### DESSERT BAR

Chocolate cherry brownie  
Mini pavlova  
Lemon and white chocolate cheesecake  
Panna cotta and fruit compote  
Traditional Sherry trifle

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\$ 73.00 pp



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## Celebration Buffet

The buffet menu is a great if you would like to bring a more informal feel to the occasion. With the entrée platters served to the table so guests can graze away while waiting to be called to the main buffet. Minimum 50 guests.

### TANNERY PLATTER

Bread selection with house made pâté, onion confit, pickles, carved ham, prosciutto, olive oil roasted vegetable medley, olives, pesto, hummus and dukkah

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### FISH & POULTRY

Olive oil baked market fish with tomato concassé  
Roast free range chicken breast, baked garlic and Provence olives

### CARVERY

*Please select one of the following carvery meats, add another for \$6.00pp*

Champagne ham with mustards  
Beef sirloin with jus and Yorkshire puddings  
Lamb shoulder, boned and rolled with mint jelly  
Pork shoulders with cider apple sauce

### ACCOMPANIMENTS

A selection of seasonal vegetables with herb butter  
Rosemary roasted gourmet potatoes  
Mediterranean salad with feta  
Tomato, cucumber and quinoa salad with rocket vinaigrette

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### DESSERT BAR

Chocolate cherry brownie  
Mini pavlova  
Lemon and white chocolate cheesecake  
Panna cotta and fruit compote  
Traditional Sherry trifle

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**\$ 65.00 pp**



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## Alternate drop

### Shared Platters of Antipasti

Tanner St. Sough Dough and ciabatta Breads  
Duck Pâté, onion confit, prosciutto and leg ham  
Mediterranean roasted vegetables and olives  
Pesto, hummus and labna

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### Alternate Main Course

Aged roasted beef fillet, French onion tart  
Mushrooms and leeks, pinot noir jus  
&  
Grilled free range Waitoa chicken, chicken croquette  
Baked kumara and cider sauce  
*Side dishes; tomato and cucumbers with rocket*  
*Steamed green vegetables, sautéed potatoes*

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### Plated Dessert Trio

Tropical Cheesecake, Chocolate brownie  
Berry-fruit delice  
Fruit salsa, berry-fruit coulis  
Vanilla ice-cream

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**\$ 79.00 pp**

### Menu Changes

Menu changes can be made as requested keeping in mind overall balance  
Some extra cost may occur depending on base cost of produce  
A Woolston market cheeseboard can be added as an extra course (\$8.00pp)



**THE TANNERY**  
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## Barbecue at Blue Smoke and the Woodshed

### BREADS & SALADS

Burger buns and rolls with pesto, hummus and olive oil  
Tossed green salad with Italian dressing,  
Coleslaw, Greek salad, Moroccan chickpea salad

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### FROM THE BARBECUE

Grilled free range chicken skewers  
Beef burgers  
Selection of gourmet sausages  
Portobello mushrooms, eggplant arancini

### ACCOMPANIMENTS

Sautéed garlic potatoes  
Mayonnaise, Nahn Jim dressing,  
Onion jam, chutney, tomato sauce

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### DESSERT BAR

Chocolate cherry brownie  
Mini pavlova  
Lemon and white chocolate cheesecake  
Panna cotta and fruit compote  
Traditional Sherry trifle

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**\$ 49.00 pp**

MENU ADDITIONS, each \$5.00 pp

Beef sirloin steaks  
Akaroa salmon  
Barbecued lamb

*Available for 30 to 150 guests from November to March at Blue Smoke and the Woodshed outdoor area only.*





# THE TANNERY

Boutique Shopping • Restaurants & Bars

## BEVERAGE PACKAGES

All beverage packages include the selected wines, Cassels & Sons beer, low alcohol beer, sodas and juices.

<b>BEVERAGE PACKAGE SILVER, pp</b>	<b>GOLD, pp</b>	(incl Elderflower)
1 hour                      \$22.50	1 hour                      \$25.00	
2 hours                     \$32.50	2 hours                     \$35.00	
3 hours                     \$42.50	3 hours                     \$45.00	
4 hours                     \$52.50	4 hours                     \$55.00	
5 hours                     \$62.50	5 hours                     \$65.00	

*If an hourly beverage package is selected, it must be running from the beginning to the end of the event.*

## BEVERAGES BY BOTTLE OR GLASS

Giesen Estate Range	\$8.00 gls	\$37.00 btl
Waipara Hills Range	\$10.00 gls	\$49.00 btl
The Allan Scott Cecilia Brut	\$10.00 gls	\$49.00 btl
Cassels & Sons' Beer (1litre bottle)	\$8.00 gls	\$20.00 btl
Cider	\$9.00 gls	
Sodas & Juices	\$4.00 gls	
Sparkling Elderflower		\$16.00 btl
Sparkling Water		\$4.00 btl

## DRINK TOKENS

You may consider drink tokens for your event, it makes it easy for you to distribute the amount of drinks you desire and it can be a nice personalised touch.

*Please note that we don't have BYO licence. Cassels & Sons takes its role in host responsibility seriously. Intoxicated patrons and minors will not be served.*

# THE TANNERY

Boutique Shopping • Restaurants • Bars

## Beer selection



Cassels & Sons Lager 4.8%

Pouring a bright golden hue beneath a lingering white head, the aroma is sweetish and complex. On the palate there is a light floral herbaceous flavour. Lager is a less hoppy more malt driven version of Cassels & Sons Pilsner. A widely accessible beer and very popular.



Cassels & Sons Pale Ale 4.8%

Pale Ale is an ideal entry point in to the wonderful world of modern craft beer. Grassy herbaceous aroma and flavours give way to a light floral finish. The soft mouth feel is well suited to this subtle, delicate and eminently quaffable beer.



Galbraith's Redemption 2.5%

Keeping the flavour while lowering the alcohol is no mean feat. This beer is crafted from everything we value, the best ingredients without compromise.

*Other beer options can be discussed.*

*If you are hosting your event in Blue Smoke or the AGA Kitchen, the full range of Cassels & Sons beers and ciders are available to you.*



### Cassels & Sons Beer Bottles

Add our new exciting beer in recycled glass bottles to your bar at \$9.00 per bottle or include them in your hourly beverage package (fees apply) Available in 328ml or 518ml bottles.

## Soft drinks



### Sodas

Pepsi  
Pepsi Max  
7up  
Lemon Lime  
& Bitters

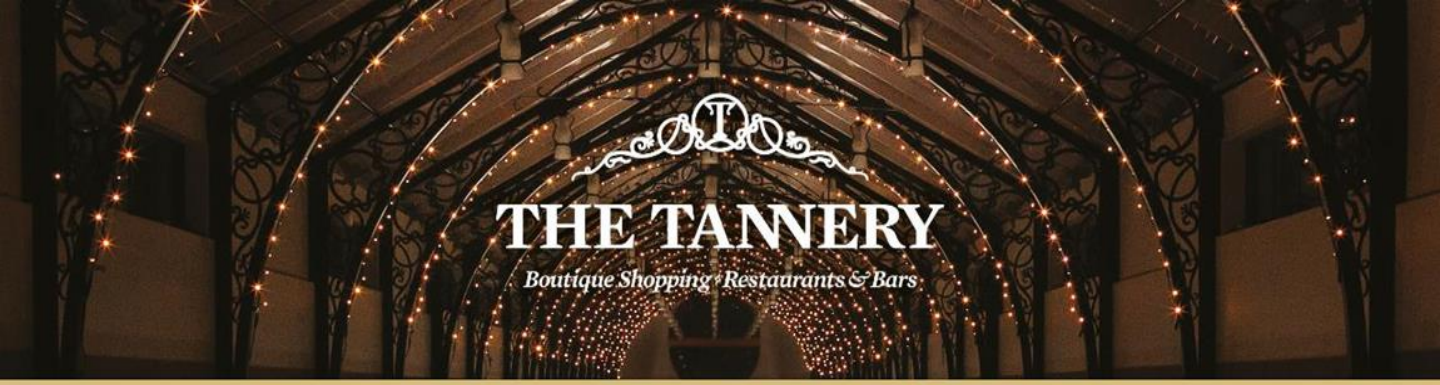


### Juices

Orange  
Cranberry  
Apple

### Sparkling Water

NZ Natural



# THE TANNERY

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## Wine selection

*Please select three wines and a sparkling option from either the silver or gold range for your event.*



### Giesen Estate Range - Silver

Sauvignon Blanc	Marlborough NZ
Pinot Gris	Marlborough NZ
Chardonnay	Marlborough NZ
Pinot Noir	Marlborough NZ
Shiraz	Marlborough NZ
Classic Cuvée	Marlborough NZ



### Waipara Hills Range - Gold

Sauvignon Blanc	Marlborough NZ
Pinot Gris	Waipara Valley NZ
Chardonnay	Waipara Valley NZ
Riesling	Waipara Valley NZ
Rosé	Waipara Valley NZ
Pinot Noir	Marlborough NZ



### Allan Scott - Gold

Cecilia Brut	Marlborough NZ
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