



# CATERING MENUS

*Our Executive Chef Michael Maguire is in charge of event & conference catering, in The Atrium, Blue Smoke and the AGA Kitchen, The Metropolitan Lounge and The Brewery kitchen. His vast experience and extensive culinary knowledge make him an asset to your next event.*



## Introduction

Whatever the scale or theme of your event, conference or wedding, we use our considerable culinary know-how to create authentic, tasty and seasonal canapes, lunches and dinners. We pair our food 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, free range, natural produce.

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

We change our menus seasonally to reflect the best fresh produce available in Canterbury.



# 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 compliments from satisfied guests. The kitchen's commitment to premium catering and outstanding quality is reflected in food presentation that will have your guests talking for all the right reasons.



To match the mouth-watering menus presented at The Tannery, we have the full range of Cassels & Sons craft beers which are brewed onsite complimented 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 our venues.

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
- Grazing Tables

### For Blue Smoke

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

### For the Metropolitan Lounge

- Canapes
- Platters
- Morning & Afternoon Tea
- Express Working Style Deli Sandwich Lunch- on request

### For the AGA Kitchen

- Cooked Breakfast
- High Tea
- Working Style Deli Sandwich Lunch
- Canapes
- Platters
- Shared Platter Celebration Menu
- Celebration Buffet
- Grazing Tables

## Canape Service

Roasted haloumi cheese on a herb scone with mint and pine nut pesto

Selection of sushi with soy and pickled ginger and wasabi GF/V/VE

Lemon ricotta & hot smoked salmon on a toasted ficelle

Momo dumplings; Vegetarian, chicken, or pork and chive, with dipping sauce V

Blue cheese, pear and walnut pastry turnovers V

Polenta fries with sriracha sauce mayonnaise GF/V/Veg

Green pea fritters with avocado guacamole V/GF/Veg

Baby Yorkshire puddings with lamb shoulder, smoked cumin onions and horseradish cream

Gourmet sweet chilli chicken and apple sausage rolls

Mini margarita pizza slices GF/V

Mushroom and mozzarella arancini GF/V

Panko crumbed prawn cutlet with sauce

Salt and pepper squid w nam jim sauces

Sweet chilli and garlic pizza breads

Fried chicken strips with spicy dipping sauce

Mini homemade potato curry puffs with raita sauce

**\$18.50 pp**

Choice of 4

Extra item \$4.50

Minimum 15 guests

## 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 accompaniment to your guests presentation 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

**SEAFOOD PLATTER**

A delicious selection of Chef's daily selection of marinated, smoked, pickled seafood

\$ 23.50 pp

**+ ADD CHEESE**

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

\$ 10.00 pp



## The Tannery Grazing Table

Locally sourced and seasonal products served in truly unique way.

The Tannery Grazing Table can accompany your guests through a debate, networking function or meeting. With all the amazing fresh produce the grazing table creates a truly one of a kind experience for your event

*Minimum order for 30 guests (approximately 1m x 1m) ; \$25.00 per person*

*A selection of cheese, cold meats, bread, crackers, fruit, vegetables, dried fruit, pickles, hummus, chocolate and more. All prepared to please everyone senses.*

*Maximum 150 guests in Blue Smoke and 300 guests in the Atrium*



**\$25.00 pp**

Minimum 30 guests



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## Fork'n'Walk Menu

This menu is designed to be enjoyed while conversing with others. Make it a lighter meal or select more options from our large range, or add dessert to make it a substantial meal without the commitment of a seated dinner. Larger than canapes, but smaller than buffet portions, served on bamboo or in noodle boxes; enjoy our selection of mouth-watering mini meals. Great for your guests to mingle at a stand up cocktail event.

### **SERVED AS COMBINATION OF PASS AROUND SERVICE & FOOD STATIONS**

Cubano sandwich with hot pulled pork shoulder, Swiss cheese, pickles and mustard

Roasted pork belly w cucumber and soy dressing with Japanese mayo and crunchy cracklings

Momo said Asian dumplings (chicken, pork and vegetarian) with spring onion and dipping sauces

Prawns of the barbie with Asian sweet chilli sauce (Blue Smoke only)

Marinated chicken skewers with Malaysian peanut sauce

Braised lamb, apple slaw and mint sliders

Petite caramelised onion and goat cheese tart

Green pea fritters with avocado salsa and rocket

Homemade Indian potato curry puffs with raita dipping sauce

Marinated raw fish, lime coconut chilli and mint and coriander

Moroccan lamb tagine with current and sumac served with fragrant couscous

Whole roasted salmon fillets with fresh lemon and brown sugar and fennel  
(served by chefs – trolley service)

Garlic and herb roasted chicken thigh with pineapple and sweet chilli salsa

Oven roasted fish of the day over spiced hummus and mint cucumber dressing

Polenta fries and kewpie mayo

**Light dinner \$40.00 pp** *select 5 options*

**Substantial dinner \$50.00 pp** *select 7 options*

**ADD DESSERT BAR** *and choose 3 items from the below options* **\$15 pp**

Yuzu Meringue Tart

Berry Yogurt Mousseline (GF/DF)

Caramel Pecan Tart

Cassels Brewery Milk Stout and Dark Chocolate Mousse

Blackforest Tartlet

Apple & Elderflower mousse



## French Family Buffet Shared Platter Celebration Menu

In the tradition of a family banquet, our scrumptious platters are served to each table, ensuring your guests are having the opportunity to feast 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.

### **CELEBRATION PLATTER**

Loaded with a selection of cured and smoked European cold cuts, condiments & relishes, thyme roasted mushrooms, cold and smoked seafood, and a selection of fresh breads and dips

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### **MAINS** *Please choose 3 from the following*

- Spice crusted roast ribeye with béarnaise sauce
- Roasted lamb shoulder with mint and chimichurri
- Free range Waitoa chicken with gravy and cherry relish
- Hot smoked salmon fillet with green pea guacamole
- Oven roasted fish of the day with mint, parsley, chilli and orange

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### **ACCOMPANIMENTS** *Please choose 3 from the following*

- Garlic butter and porcini salt roasted potatoes
- Seasonal vegetables tossed with herbs and kalamata olive butter
- Rustic tomato salad with panzanella Dressing
- Iceberg wedges with ranch dressing
- Pineapple cider poached pears with blue cheese, pickled fennel and mascarpone salad

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### **DESSERT BAR** *Please choose 3 from the following*

- Yuzu Meringue Tart
- Berry Yogurt Mousseline (GF/DF)
- Caramel Pecan Tart
- Cassels Brewery Milk Stout and Dark Chocolate Mousse
- NZ Pavlova with fresh cream and passionfruit pulp
- Christmas Mince Pies

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**\$ 73.00 pp**



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## Celebration Buffet

### **CELEBRATION PLATTER**

Loaded with a selection of cured and smoked European cold cuts, condiments & relishes, thyme roasted mushrooms, cold and smoked seafood, selection of fresh breads and dips

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### **FISH** *please choose 1 option from below*

Oven roasted market fish with fresh herb gremolata  
roast Akaroa salmon fillet with avocado salsa and coriander aioli

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### **CARVERY** *Please select 2 of the following carvery meats, add another for \$6.00pp*

Cassels Christmas pineapple cider and maple champagne ham with traditional condiments  
beef sirloin with gravy and Yorkshire puddings  
Lamb shoulder butterflied with cumin, coriander, garlic and mint served on coconut yogurt  
Roasted 5 spice pork belly with soy spice and kewpie mayonnaise  
Roast chicken breast and thighs with cherry relish  
Vegan vegetable coconut curry with buckwheat pilaf

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### **ACCOMPANIMENTS** *Please choose 3 from the following*

Turmeric, cumin and butter roasted gourmet potatoes  
Fennel, cucumber mirin and sesame salad  
Roast pumpkin with pomegranate and nigella seeds  
Watermelon, mint and tomato salad with chilli salt  
Iceberg wedge with ranch dressing  
Rustic tomato salad with panzanella dressing  
Pineapple cider poached pears with blue cheese, fennel and macadamia nuts

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### **DESSERT BAR** *Please choose 3 from the following*

Yuzu Meringue Tart  
Berry Yogurt Mousseline (GF/DF)  
Caramel Pecan Tart  
Cassels Brewery Milk Stout and Dark Chocolate Mousse  
NZ Pavlova with fresh cream and passionfruit pulp  
Christmas mince pies

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**\$ 65.00 pp**



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## Alternate Drop – Design Your Own Menu – Entrée

### Choose your type of Entrée

Within the price of the alternate drop menus, you can decide if you would like to start with plated entrée, shared celebration platter or canape Service

### CELEBRATION PLATTER

Loaded with selection of cured and smoked European cold Cuts, condiments & relishes, thyme roasted mushrooms, cold and smoked seafood, selection of fresh breads and dips

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OR

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### CANAPE SERVICE

Please refer to page 10 of this menu and design you menu using 3 choices of canapes

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OR

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### PLATED ENTRÉE

*Select two of the dishes below*

Crostini with avocado, edamame, rocket and bell pepper salsa

OR

Chicken and bacon terrine with poached prunes, seed mustard and ciabatta toast

OR

Beef carpaccio with soy dressing, baby spinach, toasted walnuts and Japanese mayo

OR

Hot smoked salmon, traditionally garnished with capers, shallots, gherkins, horseradish cream and fresh lemon

OR

Cider poached pear salad with rocket and fetta with blue cheese dressing

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## Alternate Drop – Design Your Own Menu - Main Dishes Choose your Main Dish

### **Alternate Main Course** *Please choose 2 to design your menu*

Aged roast beef sirloin (medium) served with cumin onions, horse radish cream and spiced almonds served with baked jacket potatoes

OR

Piccata of Waitoa free range chicken breast over coriander and herbs risotto cake, served with rock sugar and cucumber dressing

OR

Fish of the day with fresh chopped herbs, citrus mash, spiced coleslaw and fresh lemon

OR

Vegetarian risotto with peas, baby spinach, lemon and chopped herbs.

Served with parmesan and cumin oil

OR

Harissa roasted pumpkin, activated seeds, candied spiced walnuts, lentils & coconut whip on tofu

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### **Choose your type of Dessert**

#### **Dessert Buffet** - *Please choose 3 from the following*

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Or

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#### **Plated Dessert Trio** - *Please choose 3 from the following*

Yuzu Meringue Tart  
Berry Yogurt Mousseline (GF/DF)  
Caramel Pecan Tart  
Cassels Brewery Milk Stout and Dark Chocolate Mousse  
Blackforest Tartlet  
Apple & Elderflower mousse

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**\$ 79.00 pp**



## Barbecue at Blue Smoke and the Woodshed

### BREADS & SALADS

Soft buns with pesto, hummus and olive oil  
Tossed green salad with Italian dressing  
Chef's summer salads

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### FROM THE BARBECUE

Grilled free range chicken skewers  
Beef burgers  
Selection of gourmet sausages  
BBQ marinated tempeh, caramelised onions

### ACCOMPANIMENTS

Sautéed garlic potatoes  
Mayonnaise, American mustards  
Onion jam, chutney, tomato sauce

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### DESSERT BAR

*please choose 2 from the following*

Yuzu Meringue Tart  
Berry Yogurt Mousseline (GF/DF)  
Caramel Pecan Tart  
Cassels Brewery Milk Stout and Dark Chocolate Mousse  
NZ Pavlova with fresh cream and passionfruit pulp

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**\$ 49.00 pp**

MENU ADDITIONS \$10.00 pp each

Beef sirloin steaks (120g)  
Akaroa salmon fillet with fresh lemon  
Barbecued marinated lamb fillets

*Available for 30 to 200 guests from November to March at Blue Smoke and the Woodshed outdoor area only.*

## Supper Options

Make your night memorable for all the right reasons. We love to throw a good party, and will look after you later in the evening when your group needs a little bit of a top up to dance and drink longer

### HAM ON THE BONE

With freshly baked rolls and condiments

**\$12.00 pp**

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### FRENCH FRIES

With garlic aioli and homemade tomato sauce

**\$8.00 pp**

### CURRY PUFFS

Authentic vegetable homemade curry puffs

**\$8.00 pp**

### POLENTA FRIES

With Shanghai dipping sauce

**\$8.00 pp**

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# 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> (inc; 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 run 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         | \$9.00 gls  | \$20.00 litre |
| 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. They make it easy for you to distribute the amount of drinks you desire, and 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

Blue Smoke and the AGA Kitchen offer a large selection of Cassels & Sons tap beer and cider which change seasonally. We always offer our easy drinking lager and forever popular pilsner on draft.

For Atrium events we have draft lager and bottled beer options available. We are happy to discuss your 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 Beer Bottles

Our new exciting bottled beer range in recycled glass is available at \$9.00 per bottle. Our range includes Golden Age, Extra Pale Ale, a Red IPA and a Milk Stout. Available in 328ml or 518ml bottles.

Our light beer bottled option is the Three Boys Local Session IPA 2.5%

*Other beer and soft drink options can be discussed.*

## Soft drinks



### Sodas

Pepsi  
Pepsi Max  
7up  
Lemon Lime  
& Bitters



### Juices

Orange  
Cranberry  
Apple

### Sparkling Water

NZ Natural





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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 |
|--------------|----------------|



## Peace of Mind Conference Package

Welcome tea and coffee on arrival

For your morning break, freshly brewed coffee and fine teas with the chef's daily choice of freshly baked bakery item, yoghurt and seasonal fruit bowl

Lunch buffet served in The AGA Kitchen with your choice of two mains, salads and freshly baked breads

or

Working style deli sandwich lunch

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

Continuous iced water on the tables

### PACKAGE INCLUDES:

*Conference room hire including set-up*

*Data projector & screen*

*In-built audio system*

*White board & flip chart*

**\$65.00 pp**

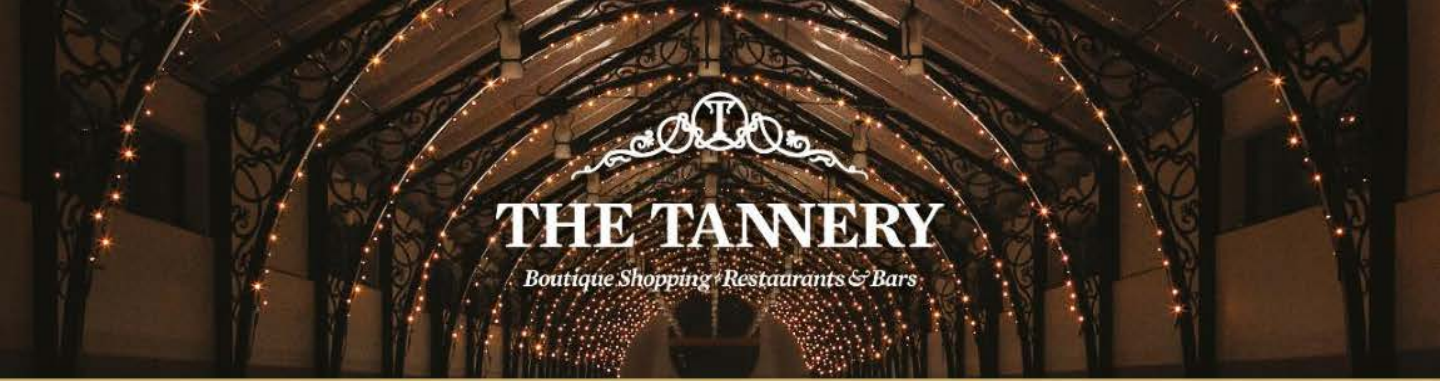
Minimum 20 guests

### *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
- 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



## Lunch Buffet in AGA kitchen

Our menus change seasonally but to give you an idea, please see the sample dishes below

*For your lunch we serve 2 hot dishes, and a salad accompanied by fresh baked bread:  
These are some lunch buffet example options*

Freshly baked focaccia bread or ciabatta rolls

Hot Dishes:

Courgette and basil pesto carbonara (*Vegetarian*)

Oven roasted salmon fillet with pineapple chilli salsa and fresh lemon (*GF*)

Marinated chicken thigh with tzatziki sauce and spiced couscous

Cherry tomato, basil and ricotta tart (*Vegetarian*)

Salads:

Feta, fennel, pickled green beans and gourmet salad

Avocado, rock melon, rocket salad

Fresh seasonal fruit bowl

**\$28.00 pp**

Minimum 20 guests



## Deli Sandwich Lunch

A selection of fresh, seasonal sandwich's, salads and sweet treats

BLT ciabatta

&

Smoked salmon, cream cheese and chive bagel

&

Hummus, roasted capsicum, haloumi and pickle focaccia

Caesar salad with soft boiled egg

&

Tomato, feta, cucumber & basil salad

Berry yogurt smoothies

&

Fresh seasonal fruit bowl

&

Freshly brewed coffee and selection of fine teas

**\$28.00 pp**

Minimum 20 guests



**THE TANNERY**  
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## Cooked Breakfast at Blue Smoke or AGA kitchen

### SELECTION OF BAKERY PASTRIES

Danishes and croissants

### SELECTION OF TANNER STREET BREAD

With jam, honey and butter

### COOKED BREAKFAST

Slow roasted herb tomatoes

Free range streaky bacon

Italian pork sausage

Scrambled free range eggs

Crisp hash browns

Thyme roasted mushrooms

In house made muesli with natural coconut yogurt

Selection of seasonal fruit

Filter coffee and tea

Juice

**\$30.00 pp**

Minimum 20 guests

Breakfast can be also served on platters – French buffet style

\$24.00 pp upgrade from Conference Package