

# Collective

FOOD & HOSPITALITY EXPERIENCES

# WERO PACKAGES 2022

# **Day Catering Option**

#### Monday

morning tea – 2 items per person

- sweet banana chocolate chip muffin
- savoury ham and cheese quiche

lunch - 5 items per person

- salad orzo pasta, salsa verde, mediterranean vegetables, feta
- finger sandwich chicken salad, celery, onion, mayo
- hot dish beef bourgnion, butter mush potatoes
- sweet chocolate brownie
- fruit seasonal whole fruit

afternoon tea – 2 items per person

- sweet date scone, jam, cream
- savoury sausage roll, tomato relish

#### Tuesday

morning tea - 2 items per person

- sweet financier
- savoury slow roasted tomato bruschetta

lunch - 5 items per person

- salad asian slaw, soy, chopped peanuts
- finger sandwich smoked salmon and cucumber
- hot dish butter chicken, jasmine rice
- sweet nz lolly cake
- fruit seasonal whole fruit

afternoon tea – 2 items per person

- sweet passionfruit cheesecake
- savoury braised beef pie

# Day catering package is only available from 10th January onwards



#### Wednesday

#### morning tea - 2 items per person

- sweet caramel slice
- savoury spinach and feta muffin

#### lunch – 5 items per person

- salad greek salad
- finger sandwich tuna salad and tomato
- hot dish fish and chips, tartare
- sweet ginger slice
- fruit seasonal whole fruit

#### afternoon tea – 2 items per person

- sweet banana cake
- savoury cheese scones

#### Thursday

#### morning tea - 2 items per person

- sweet chocolate chip cookies
- savoury braised lamb pie

#### lunch - 5 items per person

- salad ham, potato and green onion
- finger sandwich pastrami, tomato and cheddar on rye
- hot dish sweet and sour pork, brown rice
- sweet chocolate cake
- fruit seasonal whole fruit

#### afternoon tea – 2 items per person

- sweet lamingtons
- savoury spinach and feta sausage roll

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#### Friday

#### morning tea – 2 items per person

- sweet carrot cake
- savoury smoked salmon tartine

#### lunch - 5 items per person

- salad cajun chicken and corn salad
- finger sandwich ham and cheese
- hot dish braised lamb, kumara mash
- sweet fudge slice
- fruit seasonal whole fruit

#### afternoon tea 2 items per person

- sweet red velvet cake
- savoury mini potato top pies

# Day catering menu

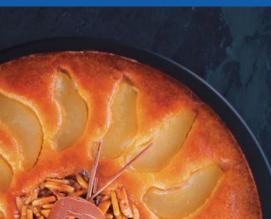
- Menu \$65pp
- Grab n Go style lunch
- Includes coffee and tea
- Includes service staff

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#### **BBQ**

#### The Mains

140gr Sirloin steaks Chicken drumsticks English style sausages Whole roast Kumara Roasted selection of Vegetables

#### Salads & sides

Floured wholemeal baps 'Kiwi' Potato salad Red onion, tomato and mesculin salad with a balsamic dressing Kumara and feta salad with raddicho & a honey and sunflower seed dressing

Selection of pickles and chutneys will be served

#### BBO

- \$85 pp Min 10 People
- 2 hrs BBQ station
- Salads and sides are served as a help yourself station to the side of the event space
- 1 chef on site
- 1 to 15 guests: 1x wait/bar staff 4 hours (incl)
- Extra staff additional over 15 guests (charge on arrangement)
- Cashless bar services







# Pizza Package

#### **Main Event**

Margarita
Ham and mushroom
Smoked chicken and pesto
Meat Feast
Roast mediterranen vegetable, pesto and parmesan

#### Salads and sides

'Caprese' salad Feta, black olive and basil salad lemon and parsley Parmesan, cherry tomato, red onion salad balsamic dressing Garlic and rosemary flat breads

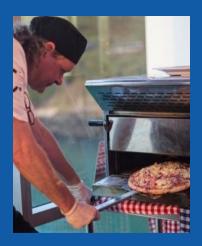
Selection of Pesto's, Tapanade's and olive oils

# Pizza package

- \$68 pp min 10 people
- 2 hours continuous service
- 1 chef on site for entire package
- Wait/bar staff 4 hours
- Cashless bar service









# Sliders Package

#### **The Sliders**

Pretzel style Sourdough style Wholemeal slider buns

#### The Fillers

Crispy fried chicken tenders, garlic aioli Seared Minute steaks, Horseradish mayonnaise Roast Lamb slices, pickled red cabbage Panko crumbed snapper, curry mayonnaise Parsley and lemon falafel, Tzakiki dressing

#### Salads & sides

Southern style Slaw, Ranch dressing Mesculin Leaf and red onion salad

#### **The Sides**

Chipotle Mayo Buffalo hot sauce

### Sliders package

- \$70 pp min 10 people 2 hrs
- A manned build your own slider station with table decorations and chaffing dishes built into the display
- 1 chef on site for entire package
- Wait/bar staff 4 hours
- Cashless bar services







#### Collective Board

#### collective cheese platter - \$95 per platter

selection of 6 cheeses, dips, nuts, fruit, quince, crackers, lavosh, dried fruit, honey

#### charcuterie board - \$95 per platter

selection of 6 cold cuts, dips, olives, crackers, bread, herbs, nuts, fruit (grapes), pate

#### salmon selection platter - \$140 per platter

smoked, gravlax, cured, hot smoked, cream fraiche, pickles, chive, shallot, capers, lemon, dill, egg, petite bagel, cracker, cream cheese, cucumber, keta caviar, greens

#### japanese platter - \$180 per platter

sushi, sashimi, nigiri, temaki, onigiri, soba, maki, California, pickles, daikon, ginger, soba with katsu dashi, tamogayaki, chirashi, ikura, soy bean tofu

#### seafood platter - POA

oysters, prawns, mussels, scallop, diamond clams, lobster, thousand island dressing, louis sauce, lemon, lime, soy, ginger, wasabi, mignonette, tabasco, thai nahm jihm, dressing, sweet chili

- Price for food only
- Additional charges to open cashless bar POA
- + Minimum charge duty manager \$36.50 per hour min 4 hours (additional staff required as numbers increase)

# Collective boxes platters is only available from 10th January onwards





