



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

BBQ

- \$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 mediterranean 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 nam jim, 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

