

Collective

MENUS



BBQ MENU



PIZZA MENU



PLATTER MENU



LUNCH MENU



BEVERAGE MENU

Collective

BBQ MENU



\$77 PER PERSON
minimum of 10 people

Handcrafted bread rolls, cultured butter

Kiwi BBQ Dinner

Aged rump steak, thyme, garlic (*df, gf*)

Free-range chicken thigh, garlic, chilli, turmeric (*df, gf*)

Double pork sausages, onions, sage

Mediterranean vegetable kebabs, halloumi, basil, confit garlic (*gf, v*)

Selection of condiments

Sides & Salads

Gourmet potatoes, thyme, confit garlic (*df, gf, v*)

Roasted pumpkin, quinoa, preserved lemon, coriander (*df, gf, v*)

Asian slaw, coriander, chilli, toasted sesame (*df, gf, v*)

df - dairy free | gf - gluten free | nf - nut free | v - vegetarian | ve - vegan

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PIZZA MENU



\$27 PER PIZZA
minimum of 20 pizzas

Ham & Mushroom

Champagne ham, mushroom, mozzarella

Margherita

Tomato, basil, mozzarella (*vegetarian*)

Meat Fest

Selection of meats, mozzarella

Mediterranean

Spinach, zucchini, capsicum, artichoke, olives, mozzarella (*vegetarian*)

PRICES ARE INCLUSIVE OF GST
AVAILABLE 11.00AM-7.00PM (NOV-MARCH)
& 11.00AM-5.00PM (APRIL-OCT)

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PLATTER MENU



Selection of Bread & Dips **\$69**

Artisan bread, dips, pickled vegetables

New Zealand Cheese Platter **\$159**

Selection of New Zealand cheese, fruit paste, toasted nuts, lavosh, crackers

From the Deli **\$159**

Selection of New Zealand cold cuts, cured meats, pickles, relish, crispbreads (*df*)

Salmon Platter **\$184**

House hot smoked salmon, cold smoked salmon, pickles, herb cream cheese, lavosh, crostini

Veggie Patch **\$132**

Pumpkin frittata, vegetable crudité, hummus, spiced guacamole, chickpea falafel (*df, ve*)

Sushi Platter **\$218**

Selection of maki sushi, nigiri, pickled ginger, soy sauce, wasabi, edamame (*df*)

Roadhouse Platter **\$136**

Mini mince & cheese pies, prawns, salt & pepper squid, onion rings tomato relish

Artisan Cheese Platter **\$218**

Selection of premier New Zealand & continental cheese, fruit paste, toasted nuts, lavosh, crackers

df - dairy free | *gf* - gluten free | *nf* - nut free | *v* - vegetarian | *ve* - vegan

PRICES ARE INCLUSIVE OF GST
EACH PLATTER FEEDS 8-10 GRAZING STYLE

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LUNCH MENU



\$48 PER PERSON

sandwich included, choose a salad, choose between whole fruit or a sweet item
minimum of 10 people, maximum of 100 people

Monday

Smoked chicken on sourdough, brie, tomato, caramelised onion

Super salad, beetroot, kale, almonds, sherry vinegar (*df, gf, v*)

Raw cabbage salad, carrot, spring onion, coriander (*df, gf, v*)

Selection of whole fruit

Ginger slice

Tuesday

Tandoori chicken on ciabatta, cucumber, yoghurt, mint

Roasted pumpkin, quinoa, preserved lemon, coriander (*df, gf, v*)

Spiced chickpea, halloumi, capsicum, capers (*df, gf, v*)

Selection of whole fruit

Snicker slice

Wednesday

Pastrami bagel, pickled cucumber, cheddar, tomato relish

Tabbouleh, roasted cauliflower, couscous, mint, parsley, lemon dressing (*df, gf, v*)

Mixed leaf salad, cucumber, toasted seeds, balsamic (*df, gf, v*)

Selection of whole fruit

Red velvet cake

Thursday

Salami on focaccia, roasted capsicum, pickled cucumber, grain mustard

Napa corn salad, kale, spring onion, feta, avocado (*df, gf, v*)

Brown lentil salad, carrot, sundried tomatoes, tahini, mint (*df, gf, v*)

Selection of whole fruit

Caramel slice

Friday

Champagne ham on mountain bread, cream cheese, red onion, tomato, baby spinach

Orzo pasta, pumpkin, salsa verdi (*df, gf, v*)

Roasted carrots, chickpea, honey, coconut yoghurt (*df, gf, v*)

Selection of whole fruit

Cookie caramel slice

df - dairy free | gf - gluten free | nf - nut free | v - vegetarian | ve - vegan

\$8 TO ADD ARRIVAL TEA & COFFEE

\$18 TO ADD ALL DAY TEA & COFFEE

\$6 TO ADD A MORNING TEA AND/OR AFTERNOON TEA ITEM

your choice of 1 or 2 items for both morning tea and afternoon tea

Monday

MORNING TEA

Berry friand, almond, freeze dried

raspberries (*df, gf*)

Croissant, champagne ham, swiss

cheese, tomato relish

AFTERNOON TEA

Pork bahn mi, pate, pickled

vegetables, coriander

Fresh baked cookie selection

Tuesday

MORNING TEA

Salami on focaccia, roasted capsicum,

pickled cucumber, grain mustard

Selection of cupcakes with butter

cream icing

AFTERNOON TEA

Herb & cheese scone, cultured butter

Lemon curd tart

Wednesday

MORNING TEA

Butternut squash frittata, feta, spring

onion (*gf, v*)

Double chocolate brownie

AFTERNOON TEA

Ahi farm beef savoury, cheese, flaky

pastry

Churros, cinnamon, chocolate

ganache

Thursday

MORNING TEA

Tandoori chicken on ciabatta, cucumber,

yoghurt, mint

Chocolate tart, sea salt, raspberry

AFTERNOON TEA

Pokeno bacon quiche, caramelised

onion, mature cheddar

Banana chocolate chip muffin

Friday

MORNING TEA

Date scone, cultured butter, conserve

Handcrafted sausage rolls, free-

range pork, oregano, tomato relish

AFTERNOON TEA

Free-range chicken savoury

Banana walnut slice

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BEVERAGE MENU



Beer Bucket **\$80**

8 beers from the below range

- Corona Extra
- Heineken
- Heineken Light
- Heineken 0.0

RTD Bucket **\$88**

8 RTDs from the below range

- Vodka RTD's
- Bourbon/whiskey RTD's

Mixed Bucket **\$84**

4 beers from the above range &
4 RTD's from the above range

Bubbles Bucket **\$70**

5 bottles of Brancott Estate Brut Cuvee 200ml

Non-Alch Bucket **\$42**

8 soft drinks, fruit juices or bottles of water

Wine

	G	B
Villa Maria Sparkling Cuvée Brut	10	46
Villa Maria Private Bin Sauvignon Blanc	10	46
Villa Maria Private Bin Pinot Gris	10	46
Villa Maria Private Bin Chardonnay	10	46
Leftfield Rosé	11	52
Villa Maria Private Bin Pinot Noir	12	48
Villa Maria Private Bin Merlot	12	46

Beer & Cider

Heineken	10.00
Corona Extra	10.00
Steinlager Pure	10.00
Zeffer Crisp Apple Cider	10.00
Emerson's Pilsner	11.50
Sawmill Hazy Pale Ale	11.50

RTD's

Pals	11.00
Long White Vodka	11.00
Gordon's Gin & Tonic	11.00
Canadian Club & Dry	11.00
Jim Beam & Cola	11.00

Non-Alcoholic

Heineken Light	8.00
Heineken 0.0	8.00
Ginger Beer	5.80
Soft drinks	5.20
Karma juices	5.80
Lo Bros kombucha	7.00
Fruit juices 1L	17.00
Voyager water 1L still, sparkling	10.00

Terms & Conditions

Prices include dedicated staff and all equipment for catering, food preparation and service.

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.

We cater for vegan, vegetarian, gluten free and dairy free diets, as well as any allergies. We do not cater for trend diets such as low-carb, keto and paleo.

All orders from this menu must be made at least 7 days in advance, including beverage buckets and requests for a manned bar.

Please note that our dishes are seasonal and may change before your event date. we will let you know if any changes are made and will suggest the best alternatives.

For all queries, please email
experiences@collective.co.nz
www.collective.co.nz

Collective
FOOD & HOSPITALITY EXPERIENCES