

COCKTAIL EVENT MENU



Cocktail Events

We have you covered – from Kaikōura crayfish rolls and Scapegrace gin Cocktails to High Country lamb sausage rolls with North Canterbury Pinot.

With our custom canapes, bowls, and beverages. Shaped by the region, these menus are crafted to best showcase our venues, producers, and food.



Canapé Packages

One-hour Canapé Package

\$24.00 per person

Please select one canapé from each region

Two-hour Canapé Package

\$46.00 per person

Please select six canapés from the regions

Please select one bowl dish

All Night Package

\$80.00 per person

Please select six canapés

Please select two bowl

Produce platter

Please select one petit four

Canapés

From the Coast

Soy cured Akaroa salmon tartare, oak smoked and green chilli bavarois

Kaikōura crayfish roll with fennel mayo, lemon and coastal greens (+\$5)

Akaroa salmon blini with smoked crème fraîche, G&T cucumber and salmon pearls

Smoked green-lipped mussel croquette with lemon, spring onion, garlic and charcoal panko

Banks Peninsula kai moana fish pie with wild parsley, lemon and rough-cut tartare

Blue cod and scampi sesame toast with dried chilli aioli

From the Plains

Fried free-range chicken with pickled cauliflower, fennel salt and truffle aioli

Ginger poached chicken, pickled radish, toasted pumpkin seeds, fragrant herbs and rice pancake

Duck parfait cornetto, Braeburn gel and toasted hazelnut

Duck confit, red onion and chestnut pie with wild cherry relish

Chicken and quail sausage rolls with confit onion relish

BBQ duck toastie with ginger, back vinegar, chilli and chestnuts



From the High Country

Cold smoked North Canterbury beef fillet tartare with fragrant herbs and sesame miso crème

Luxe burgers with angus beef, smoked cheese, truffle and pretzel

High country lamb and smoked garlic sausage roll with mint salsa verde

Smoked beef rib, fresh lemongrass, kaffir lime and rendang wonton with pickled cucumber and XO mayo

Jason Woos pork and kimchi dumplings with golden soy and sesame

Pulled lamb with green chilli, lemon, fresh herbs with filo and smoked yoghurt

Bowls

From the Coast

Off the Coast calamari, green chilli, lime, puha, kaffir, lemongrass and green chilli jam

Soda battered sole with Rangitata fries, wakame salt, rough-cut tartare and wild watercress

Oak smoked Akaroa salmon, puha, green chilli jam, charcoal, kaffir lime, pearls

From the Plains

Wood roast chicken thigh with farro, cucumber, mint, fresh peanut tahini and preserved lemon labneh

Smoked duck ragout with potato gnocchi with parmesan, chilli and flat leaf xx

Smoked canterbury pork belly with chilli caramel, green chilli jam and shaved iceberg

From the Gardens

Zucchini, goats cheese, hemp seed, organic barley arancini with wild rocket aioli

Portobello and walnut sausage rolls with caramelised onion ketchup

Macaroni, truffle, Karakas cheese and ashed leek croquette with aioli

Harvest pick green summer rice rolls with white miso wafu and golden ginger soy

Cauliflower, parmesan and rocket arancini with salsa verde crème

From the high country

Slow-cooked beef cheek with Paris mash, pickled mustard cucumbers, fried organic barley and wild radish

Lamb, freekeh, wild rice, ruby chard, pomegranate and preserved lemon oil

Cold smoked beef tartare with local parmesan, capers, caesar crème and cos

From the Gardens

Halloumi tacos with salsa verde aioli, green chilli and wild rocket

Spring lettuces with spicy radishes, poached farm eggs, carrot, asparagus and Kaikōura goats cheese

Tagliatelle with Hamner truffles, white truffle oil, pecorino, fennel salt and chives



Platters and Stations

These platters can be served to bar leaners, side tables or used to form a produce bar in the event space.

Cheese

\$14.00 per person

Talbot Mt Peel Blue
Geraldine Vintage cheddar
The Harnet soft cow cheese
Quince and pear
Organic sourdough loaf and lavosh

Produce

\$24.00 per person

Cured local Pepperoni
Peter Timbs 24hr smoked ham
Local seasonal vegetables, fresh and pickled
Talbot Mt Peel Blue
Geraldine Vintage cheddar
Wild rocket and pumpkin seed pesto
Organic sourdough loaf and lavosh

Additional inclusions

Extra canapé \$6.00 each

Extra Bowls \$14.00 each

Cheese platters \$14.00 per person
Produce platters \$24.00 per person
Seafood platters \$36.00 per person
Extra Petit Fours \$5.00 each

Seafood

\$34.00 per person

Cold smoked Akaroa salmon
Banks Peninsula chilli mussels
Crayfish and smoked blue cod brandade
Wild seed Pacific oysters
Lemons, crème fraise, tabasco, aioli and salts
Blini, organic sourdough loaf and lavosh

Petit Fours

Roasted hazelnut parfait eclairs with salted caramel
Winter plum truffles with dark chocolate and harakeke
Local apple pie with golden syrup and toasted oats
Pear, walnut and caramel crème croissant with thyme praline



Standard Beverage Package

1 hour \$27.80 per person
2 hours \$35.00 per person
3 hours \$42.20 per person
4 hours \$49.50 per person

Beer

Cassels Woolston Pale Ale
Cassels Dry Hopped Pilsner
Macs Mid Vicious

Soft Drinks

Orange juice
Sparkling water with fresh mint
Soft drink Selection

Wine

Alan Scott Cecilia Brut Cuvee
Main Divide Chardonnay
Main Divide Sauvignon Blanc
27 Steps Pinot Gris
Main Divide Pinot Noir
Main Divide Merlot



Ōtautahi Beverage Package

1 hour \$34.00 per person

2 hours \$42.10 per person

3 hours \$49.10 per person

4 hours \$56.40 per person

Beer

Cassels Woolston Pale Ale

Cassels Dry Hopped Pilsner

Cassels Milk Stout

Macs Mid Vicious

Wine

Alan Scott Cecilia Brut Cuvee

Deutz Marlborough Cuvee

Boneline Sharkstone Chardonnay

Pegasus Bay Sauvignon Semillion

Spy Valley Sauvignon Blanc

Boneline Sauvignon Blanc

Black Estate Rose

Pegasus Bay Riesling

Black Estate Home Pinot Noir

Boneline Iridium Cabernet Franc/Merlot Blend

Soft Drinks

Orange juice

Sparkling water with fresh mint

Soft drink Selection

Cocktails

Upgrade your package with crafted local cocktails.

\$14.00 per cocktail

Scapegrace vodka with cucumber, rosemary and soda

Scapegrace gin Tom Collins with pink grapefruit and soda

WHERE WORLDS COLLIDE

VENUES
ŌTAUTAHI