



Collective

SUMMER MENUS 2026

Certified



Corporation

Kia Ora

As Aotearoa's first and only B Corp certified caterer, we're proud to be New Zealand's most sustainable caterer in measurable terms.

Everything we do at Collective is guided by manaakitanga, the Māori principle of caring for our guests, our people, and our environment, and treating our suppliers, ingredients, land, and each other with kindness and respect, whether you're hosting 50 or 5,000 guests.

By honouring these principles, we offer a distinctly New Zealand approach to hospitality that is generous, responsible, and deeply connected to place.

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Our dishes are seasonal and may change ahead of your event. If this happens, we'll let you know and recommend the best alternatives.

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BREAKFAST MENU



Breakfast Finger Food

Bircher muesli, late season stone fruit, seed clusters (*gf, v*)

Chia & granola, coconut yoghurt, pineapple, raspberry (*ve*)

Champagne ham croissant, swiss cheese, tomato, relish

Pokeno bacon quiche, caramelised onion, mature cheddar

Smoked salmon on brioche, jalapeno fraiche

Smoked kahawai on sourdough, cream cheese

Butternut squash frittata, feta, spring onion (*gf, v*)

Cherry tomato galette, goats cheese (*v*)

Potato rosti, caramelised onion, avocado (*v*)

Plated Breakfast

House smoked warehou, potato rosti, vine tomatoes, avocado, chermoula

Slow cooked boston baked beans, charred sourdough croutes, salsa, green herbs

Scrambled free-range eggs, grilled pide bread, creamed spinach with your

choice of one of the following options:

Hot smoked salmon

Roasted field mushrooms

Free-range bacon

Maple glazed ham

Breakfast Buffet

Scrambled free-range eggs

Smoked bacon

Boston baked beans

Breakfast sausage

Roasted field mushrooms

Grilled pide bread

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DAY DELEGATE MENU



Savouries

Olive, sun-dried tomato muffins

Rescued kitchen tomato, spinach and feta muffins

Barry's Bay vintage cheddar and caramelized onion tarts

Mini croissant, champagne ham, Swiss cheese, tomato relish

Pumpkin and feta frittata

Herb and Cheese Scone, cultured butter

Mini tandoori chicken wraps, coconut raita, salad greens

Mini croissant, spinach, aged cheddar, rocket

Rich mince savouries

Freedom Farms pork and sage sausage rolls, Rescued Kitchen green tomato chutney

Ahi farm beef savouries

South Otago cheese rolls, sheep's milk pecorino

Plant-Based Savouries

Chickpea, spinach and caramelised onion rolls

Vegan sausage rolls

Mini tandoori tempeh wraps, coconut raita, salad greens

Herby garlic falafel, harissa

Spinach, sundried tomato and cheese tarts

Fresh tomato and spinach croissants

Sweets

Berry friand, almond, raspberries

Blueberry, apple crumble muffins

Lemon, coconut Muffins

Freshly baked cookie selection

Chocolate cookies

Chocolate, orange, sea salt tartlets

Lemon curd tartlets

Caramel slice

Rescued Kitchen ginger pound cake, lemon and gin butter cream

Churros, cinnamon, chocolate ganache

Plant-Based Sweets

Banana walnut loaf

Chocolate, berry cheesecake slice

Spiced ginger slice

Snickers slice

Cherry and flaxseed crowns

Sandwiches

All breads and filling contain wheat, gluten unless specified

CHOOSE FROM

- Ciabatta
- Herby focaccia
- Mixed grain
- Crispy baguette
- Rice flour, quinoa loaf (N/A)
- Gluten free wrap (N/A)

CHOOSE YOUR FILLING

Classic chicken caesar, bacon, caesar dressing, cos lettuce

Rare roast beef, grain mustard, rocket, horseradish

Tandoori chicken, coconut raita, salad greens

Hot smoked Akaroa salmon, herb cream cheese, caper, roquette

Artisan salami, roast red capsicum, baby spinach, cucumber

Free-range Egg, chive mayonnaise, fresh tomatoes, roquette

Roast Freedom Farms pork, pickles, Dijonnaise, Rescued Kitchen green tomato chutney

House falafel, coconut raita, salsa vert, salad greens (ve)

Charred italian vegetables, courgette, capsicum, eggplant, chermoula, roquette (ve)

Edamame fritters, vegan aioli, harissa, baby spinach, caramelised onion (ve)

S.L.T, pan fried shiitake mushrooms, cos lettuce, tomato, relish, pickled onions (ve)

v – vegetarian | ve – vegan



Collective

Hot Mains

Free-range chicken cacciatore, New Zealand grown olives, pistou

Slow roasted lamb shoulder, rich tomato jus

Whole roast Akaroa salmon, charred lemon and mustard glaze

Confit pork belly, roast apple, mustard, watercress, crackling

Thai green chicken tofu, green apple, roast cashews, coriander, fragrant jasmine rice

Brisket barbacoa, orange, cumin, coriander, pickled onions

Plant-Based Hot Mains

Grilled eggplant, spinach and feta lasagne

Smoked maple Beauregard kumara, Milton Downs pearl barley, foraged herb gremolata

Thai green curry tofu, green apple, roast cashews, coriander, fragrant jasmine rice

Hot Sides

Charred broccoli, flaxseed hummus, chilli, hazelnut dukkah, paprika

Roast agria potatoes, confit garlic, herbs

Kūmara, carrot, miso tahini lime dressing

Hazelnut dukkah roasted root vegetables, citrus infused olive oil

Mexican potatoes, smoked paprika, tomato, black beans

Salads

Tabbouleh, roasted cauliflower, couscous, mint, parsley, lemon dressing (ve)

Napa corn salad, spring onions, feta, avocado (v)

Super salad, beetroot, kale, almonds, sherry vinegar (ve)

Roquette and parmesan salad, aged balsamic (v)

Brown lentil salad, carrot, sun-dried tomatoes, tahini, mint (ve)

Orzo pasta, pumpkin, salsa verde (ve)

Poppy seed slaw, lime, coriander, cashews, curry oil (ve)

Chickpea super salad, beetroot, carrot, kale, pomegranate, edamame (ve)

Mixed leaf salad, preserved lemon dressing, shallots, seeds (ve)

Butternut pumpkin and quinoa salad, kale, radish, miso, mint (ve)

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Collective

CANAPE MENU



Te moana

WARM

Greenlip mussel beignets, sour cream, tobiko

Blackened fish, pasilla salsa roja

COLD

Hot smoked Akaroa salmon pate, parmesan shortbread

Chilled harissa prawns, tenkasu

Fresh Szechuan pepper-cured Akaroa salmon, puffed wild rice

Te whenua

WARM

Roast duck spring rolls, house hoisin, daikon

Buttermilk pork belly, cornflakes, fermented chilli ranch

Slow roasted lamb shoulder croquettes, salsa of foraged herbs

COLD

Smoked duck breast, shitake pate

Frybread, steak tartare, horopito

Te whenua

WARM

Truffle mac 'n' cheese, crisp crumbed, chilli aioli

Clevedon buffalo mozzarella, crispy crumb, black olive gel

Shiitake spring rolls, house hoisin, daikon (ve)

Wild mushroom arancini, sherry mascarpone

Tempura shitake, green tea, eggplant pickle

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ROAMING MENU



Bowl Food

Korean fried chicken, sesame slaw, onions, sil-gochu

Citrus cured Akaroa salmon, pickled daikon, sushi rice, ponzu, spring onion

NZ pork belly, chilli petits pois, crackling

Smoked Akaroa salmon, sheep milk labneh, smoked beetroot, South Island quinoa

Tempura prawns, lime, miso and sesame aioli, sil-gochu

Char sui pork, kimchi, apple

Truffled mac 'n' cheese bites, fermented chilli aioli, prosciutto dust

Korean fried tofu, sticky black rice, gochujang (v)

Gnocchi pomodoro, pecorino, summer herbs (v)

Patatas bravas, spiced tomato, smoked paprika aioli (v)

Hawkes Bay macadamia cheese, smoked beetroot, dukkah crisp (ve)

Handheld

Barbacoa brisket taco, smoked chipotle adobo, iceberg lettuce, pickled onions

Southern-style blackened fish taco, red cabbage, black bean salsa, chipotle

Satay chicken skewers, toasted peanut chilli sauce, ajaad

Pickled mushroom bao, chive aioli, sesame slaw, house-made hoisin

Whipped goats cheese, preserved lemon, pressed pastry (v)

Sliders

Prawn cake slider, fermented chilli, ajaad

Herb crusted fish slider, cheddar, tartare

Tandoori chicken slider, riata, lime pickle

Cheeseburger slider, mac sauce, cheddar

Pulled NZ pork slider, kimchi apple slaw

Tempura prawn, sesame, miso, lime

Crispy spiced cornmeal cauliflower slider, foraged greens chermoula, iceberg (ve)

Korean kimchi pancake slider, gochujang, sesame slaw (v)

v – vegetarian | ve – vegan

Collective

PLATED MENU



Handcrafted bread rolls with umami butter

Entree

New Zealand cured guanciale, seasonal fruit, focaccia crisp, free-range chicken liver pate

Ham hock terrine, brioche, plum, house pickles

Buffalo stracciatella, summer tomatoes, basil oil, fried onions

Salt roasted beetroot, Thorvald sheep's milk feta, candied hazelnuts, pickled baby radish, basil

Yuzu vodka cured Akaroa salmon, buffalo milk panna cotta, puffed wild rice, tobiko

Smoked duck breast, green tea poached shitake, roast hazelnut crème

Citrus poached prawn, avocado crème, house harissa, mizuna, poppadom taco

Main

Overnight beef cheek, roasted parsnip, pommes puree, sherry jus

Crispy-skinned Akaroa salmon, mole poblano, pine nut, polenta, verde

Confit free-range chicken leg, blackened corn, pasilla salsa roja, crispy skin

Freedom farms pork belly, crackling, carrot textures, jus

Roast market fish, miso crust, summer greens, sushi rice, coriander and dandelion

Hawkes bay lamb rump, fondant potato, charred broccolini, lamb shoulder croquette, smoked maple jus

Slow roasted wagyu deckle, parsnip puree, Craggy Range sheep's milk cheese and spinach crème, dauphinoise

Charred courgettes, mole poblano, pine nut, polenta, verde

Dessert

Selection of handcrafted French-style petit fours served on platters to the table

v – vegetarian | ve – vegan

Collective

BUFFET MENU



Handcrafted bread rolls with umami butter

Mains

CHOOSE THREE

Free-range chicken cacciatore, New Zealand grown olives, pistou

Brisket barbacoa, pickled onions, cumin, coriander

Confit pork belly, apple, wholegrain mustard, watercress, crackling

Slow roasted lamb shoulder, rich tomato jus, braised leeks, parsley

Thai green chicken, green apple, roast cashews, coriander, fragrant jasmine rice

Roast salmon, pickled baby onions, caramelized fennel, salsa verde

Harissa roasted market fish, fennel, orange

Sides & Salads

CHOOSE THREE

Blackened glazed cabbage, sesame, pickled onions

Poppy seed slaw, lime, coriander, cashews, curry oil

Roast agria potatoes, confit garlic, herbs

Indian spiced cauliflower, coconut, preserved citrus, tahini, almonds

Butternut pumpkin, quinoa and kale salad, radish, miso, mint

Roast mushrooms, white bean puree, cascabel harissa

Charred broccoli, flaxseed hummus, chilli, hazelnut dukkah, paprika

Dukkah roasted root vegetables

Mixed leaf salad, preserved lemon dressing, shallots, seeds

Gourmet potatoes, pickled onion, caraway, mint

Dessert

Selection of handcrafted French-style petit fours served on platters to the table

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PLATTER MENU



Bread & Dips

A selection of artisan breads, served with homemade dips, spreads and pickles

New Zealand Cheese Platter

Our favourite cheeses from dairies around the country, including a delicious selection of goat, sheep and buffalo cheeses. Served with crackers, wafers, crispbreads, and a selection of relishes from our friends at Rescued Kitchen

Charcuterie

New Zealand produced cured meats from our favourite artisan butchers, such as Poaka and A lady Butcher. Served with breads and a selection of relishes from our friends at Rescued Kitchen

Akaroa Salmon Platter

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

Veggie Mezze

Pumpkin, feta and semidried tomato frittata, herby falafel, smoked olives, homemade citrus hummus, dolmade, charred capsicum muhammara, crudites, lavosh and crispbreads

Sushi Platter

Selection of maki sushi, nigiri, pickled ginger, soy sauce, wasabi, edamame

Late night Platter

Ahi Farm beef savouries, tempura prawns, citrus pepper squid, homemade onion rings, and a selection of relishes from our friends at Rescued Kitchen

