



Harry Styles  
Corporate Suites  
Menu

E P I C U R E

## EPICURE PHILOSOPHY

By keeping up-to-date with the latest in food trends, EPICURE sets the benchmark for responsible catering using quality foods grown and produced locally. Our culinary team produce seasonal menus that draw on the best food available in the market.

Today, EPICURE is proud to be at the forefront of ethically responsible catering. We only work with suppliers who demonstrate best practices. This means minimum harm and maximum enjoyment for everyone.

### MENU KEY

(v) Vegetarian (may contain egg, dairy products and/or honey)

(vg) Vegan (contains no animal products)

(gf) Gluten Free\*

(nf) Nut-free product\*

(df) Dairy-free product\*

\*Although this dish is prepared with gluten-, nut- or dairy-free products, we cannot guarantee that it is 100% gluten-, nut- or dairy-free, as the dish is prepared in a kitchen that also use nuts, gluten and dairy products.

### SPECIAL REQUESTS

If any of your guests have particular dietary requirements, please advise us no later than 72 hours prior to the event day. Any late requests after this date may incur a charge

### STAFF AND EQUIPMENT CHARGES

All prices quoted in this menu include standard staffing levels and equipment (cutlery, crockery, glassware, linen etc.) but exclude the steward fees. This is invoiced post event.

### GST

All prices quoted in this menu are listed including GST

### MENU CONFIRMATION

We require the planning of menu and service details to be finalised by the due date provided.

### NOTE

Due to the seasonal nature of this menu, some items may not always be available. While we will endeavour to provide your desired selection, we may need to make substitutions from time to time

## SUITES MENU

\$95 per person (including GST)

### ON ARRIVAL

#### Smoked NZ market fish

chive créma & vol-au-vent

#### Crumbed goats feta & thyme

manuka syrup

#### Crab cornish pasty

Tomato chili jam

### CARVERY

#### Roast cranberry & pecan stuffed turkey

Large bap rolls, sliced tomato, gherkins, rocket salad, coleslaw salad, smoked cheddar cheese, grain mustard, tomato relish, mayonnaise, cranberry sauce, chili sauce

#### Parmentier roasted potato

#### Spicy chorizo & spinach pasta salad

Pumpkin seed & ricotta

### A BIT LATER

#### Cheeseboard

Assorted New Zealand cheeses including brie, blue, cheddar, fruit paste, dry fruits and nuts, crackers

#### Assorted petit fours

### AFTER SHOW

#### Crumbed brie

Cranberry glaze

#### Beef & jalapeno croquette

*Vegetarian / Vegan options available on request*

## PLATTERS

*The following platters are recommended for 10 people*

### COLD

<b>Chips and Dips</b>	<b>75</b>
Corn chips, potato chips, rice crackers, wasabi peas & spicy broadbean snack with kiwi onion dip (v)	
<b>Vegan</b>	<b>155</b>
Homemade hummus, spicy avocado dip, ajvar red pepper dip, roast spicy cauliflower, garlic and parsley confit mushrooms, marinated tofu, pimento & garlic stuffed green olives served with crudité of seasonal vegetables and rice wafer (v) (vg) (gf)	
<b>Assorted Sushi and Sashimi</b>	<b>175</b>
Salmon, chicken teriyaki and vegetable maki roll; tempura prawn nigiri; tamagoyaki; yellowfin tuna & Ora salmon sashimi; pickled ginger, wasabi and soy sauce (gf)	
<b>Grazing Board</b>	<b>175</b>
Spicy pepperoni piccante, Manuka smoked chicken breast, Bresaola cured beef, smoked NZ cheddar, camembert, cornichons, pickled vegetables, chutney, crispy focaccia and sliced ciabatta	
<b>Seafood</b>	<b>195</b>
Garlic & herb roasted prawns, smoked kahawai & chive pate, coconut cream ceviche, marinara mix squid, shrimp, mussel and spicy arrabiata sauce, NZ cold smoked sliced salmon, served with rustic artisan loaf and trio of dips	
<b>Boutique NZ Cheeseboard</b>	<b>185</b>
Selection of NZ cheeses featuring triple cream brie, waxed blue vein, cheddar and aged cumin gouda, fruit paste, grapes, candied nuts and roasted seasonal fruits, water and oat crackers (v)	
<b>Sweet Selection</b>	<b>150</b>
Chocolate & peanut butter brownie, sliced fresh seasonal fruit with berry compote & coconut passionfruit yoghurt, selection of profiterole & eclairs, lemon tartlet (v)	
<b>HOT</b>	
<b>Carvery</b>	<b>175</b>
Roasted joint of meat with garlic & rosemary gourmet potatoes, garden leaf salad, coleslaw and artisan bread rolls, assorted chutney & relish	
<b>BBQ</b>	<b>225</b>
Braised beef brisket, cajun chicken wings, smoky kransky sausage, sticky pork ribs, slaw, whole dill pickles, brioche loaf, accompanied with buffalo and BBQ sauce	
<b>Curry of the Day</b>	<b>165</b>
Chef's curry special of the day, served with spiced pilau jasmine rice, an assortment of chutneys and garlic naan	
<b>Savouries</b>	<b>95</b>
Assorted sausage rolls & mini pies with tomato relish, vegetable samosa spring rolls with mango chutney	

**BEVERAGES****GOLD PACKAGE****Champagne**

Mumm Grand Cordon 130

**White Wine**

Church Road Grand Reserve Chardonnay 90

Brancott Estate Letter Series 'B' Sauvignon Blanc 65

Church Road Grand Reserve Pinot Gris 90

Church Road 'Gwen' Rose 65

**Red Wine**

The Last Shepherd Pinot Noir 65

Church Road Merlot Cabernet Sauvignon 80

St Hugo Shiraz 95

**Beer & Cider**

Little Creatures Pilsner 12

Steinlager Pure 10

Steinlager Pure Light 8.5

Isaac's Apple Cider 10

**RTDs**

Wild Turkey 10

Smirnoff Ice 10

Coruba 10

**Non-Alcoholic**

Voyage Sparkling & Still Water 500 ml 7

Coca Cola's Range of Soft Drinks 5

## BEVERAGES

### SILVER PACKAGE

#### Sparkling

Deutz Prestige Cuvee 80

#### White Wine

Stoneleigh Wild Valley Chardonnay 60

Triplebank Sauvignon Blanc 55

Stoneleigh Organic Pinot Gris 55

Jacob's Creek Le Petit Rose 55

#### Red Wine

Camshorn Pinot Noir 65

Jacob's Creek Double Barrel Shiraz Cabernet 67

#### Beer & Cider

Little Creatures Pilsner 12

Steinlager Pure 10

Steinlager Pure Light 8.5

Isaac's Apple Cider 10

#### RTDs

Wild Turkey 10

Smirnoff Ice 10

Coruba 10

#### Non-Alcoholic

Voyage Sparkling & Still Water 500 ml 7

Coca Cola's Range of Soft Drinks 5

## BEVERAGES

### BRONZE PACKAGE

#### Sparkling

Jacobs Creek Sparkling Reserve Prosecco 55

#### White Wine

The Grayling Chardonnay 42

The Grayling Sauvignon Blanc 42

The Grayling Pinot Gris 42

#### Red Wine

The Grayling Pinot Noir 45

Festival Block Merlot Cabernet 42

#### Beer & Cider

Little Creatures Pilsner 12

Steinlager Pure 10

Steinlager Pure Light 8.5

Isaac's Apple Cider 10

#### RTDs

Wild Turkey 10

Smirnoff Ice 10

Coruba 10

#### Non-Alcoholic

Voyage Sparkling & Still Water 500 ml 7

Coca Cola's Range of Soft Drinks 5

## BEVERAGES

### ADDITIONAL BEVERAGES:

#### Spirits

Wild Turkey Bourbon	125
Appleton's Estate rum	125
Smirnoff Vodka	125
Bombay Sapphire Gin	125

#### Non-Alcoholic

Mother	6.5
Lime Cordial	12