Kids Platters

(Minimum order of 10 people per platter, price includes GST)

Snack platter \$14pp

- Popcorn
- Crisps and dip
- Mini sausage rolls
- Fresh tropical fruit skewers
- Vegetable sticks and cheese 'fondue'

Lunch platter \$19pp

- Cheeseburger
- Kids poutine
- Popcorn chicken
- Champagne ham
- Cheddar sticks

Healthy platter \$18pp

- Chicken and vegetable wrap
- Kids crudités with hummus
- Chicken meatballs with pesto sauce
- Wholegrain bread sandwiches
- Whole fruit

Adult Platters

(Each platter serves 10 people, price includes GST)

Antipasto platter \$184

A selection of cured and braised meats, peperonata, mozzarella, ricotta, olives, seasonal vegetables, pesto, dips, freshly baked breads, crostini

BBQ platter \$207

Brisket, pulled pork, bourbon-glazed ribs, grilled chicken, artisan sausage, salads, sauces, freshly baked breads

Cheese platter \$195

A selection of New Zealand cheeses, grapes, falwasser crackers, fruit paste, roasted almonds, freshly baked breads

Garden platter \$138

Pickles, butternut, orange and fennel salad, selection of olives, stuffed mushrooms, grilled seasonal vegetables, spiced cauliflower sambal, chutney, pesto and freshly baked baguette

Artisan bread platter (v) \$92

Freshly baked baguette, grilled sourdough, ciabatta, grissini, beetroot and goats cheese spread, hummus, sun-dried tomato pesto, salted brown butter

Sushi platter \$184

A selection of maki rolls, nigiri, seaweed salad, pickled vegetables, soy, wasabi

Birthday Cakes

Please ask our bookings coordinator if you would like to order your cake through us.

Auckland Zoo Cake Pricing

- 6 inch (15cm) \$190
- 8 inch (20cm) \$270

Custom birthday cake pricing

- 6 inch (15cm) \$250
- 8 inch (20cm) \$330

Minimum 7 days notice and pre-payment is required. Choose one of three cake flavours:

- Vanilla / raspberry
- 50% dark chocolate
- Pistachio mascarpone

Minimum 2 weeks* notice and pre-payment is required.

An image of the cake your child would love will be needed. Please include an image of the cake you have in mind for our pastry chefs to assess and see if it's something they can create, this will depend on the design's complexity. *During our peak events season (1 November to 31 December) a minimum of 4 weeks notice is required.

Veggie platter (v) \$16pp

- Mini pita breads
- Mixed vegetable skewers with hummus
- Fresh fruit
- Tempura pumpkin and kumara with dipping sauces
- Wholegrain mini roll

Sweet treats (v) \$13pp

- Caramel slice
- Chocolate-dipped fruit
- Mini doughnuts
- Chocolate fish
- Dried fruit (banana/apricot/apple)