EST 2022

ZLATÝ

FOOD SOLUTIONS

EVENTS & CATERING

2026 / 27

Corporate Events • Weddings • Private Functions • Sports Clubs

Great food. Flexible service. Events made easy.

SERVICE FEES APPLY | See the final page for full details

START THE DAY WELL

Breakfast & Morning Tea

Flexible breakfast and refreshment options for meetings, conferences, training days and early starts. ALL PRICES EXCLUDE GST.

LIGHT BREAKFAST

$17.50 pp

- Bircher muesli with berries and apple
- Assorted pastries
- Seasonal fresh fruit

FULL BREAKFAST BUFFET

$29.50 pp

- Scrambled eggs
- Honey-cured bacon & chicken sausages
- Hash browns & slow-roasted tomatoes
- House baked beans
- Toast station & seasonal fruit

MORNING & AFTERNOON TEA

ONE ITEM

$7.50 pp

Choose one sweet or savoury item

TWO ITEMS

$12.50 pp

Choose any two sweet or savoury items

THREE ITEMS

$17.00 pp

Choose any three items from the selection below.

Popular choices

Chocolate brownie • ginger crunch • caramel slices, muffins
Aged cheddar scones • mini quiches • sausage rolls • savoury pies
Ham & cheese toasties • bacon & egg sliders • club sandwiches

Dietary alternatives available on request.

NEED to add coffee tea and juice station from 4.5pp

SERVICE FEES APPLY | See the final page for full details

EASY TO ORDER. EASY TO SHARE.

Working Lunches & Platters

Freshly prepared sharing platters for meetings, celebrations and events.

SHARING PLATTERS

Each platter serves approximately 8-10 guests.

Sandwich & Wrap Platter Assorted freshly made sandwiches and wraps	**$85**
Seasonal Fruit Platter A colourful selection of fresh seasonal fruit	**$75**
Sushi Platter An assortment of sushi with traditional accompaniments	**$90**
Savoury Platter A selection of savoury bites	**$75**
Fried Platter Popular hot finger food and dipping sauces	**$75**
Slider Platter Mini burgers with assorted fillings	**$85**
Cheese Platter Cheeses, crackers and accompaniments	**$95**
Antipasto Platter Cured meats, cheeses and marinated accompaniments	**$95**
Petit Fours An assortment of bite-sized sweet treats	**$95**
Scone Platter Choose savoury or sweet scones	**$85**
Muffin Platter Choose savoury or sweet muffins	**$85**

SERVICE FEES APPLY | See the final page for full details

DESIGNED FOR MINGLING

Grazing & Canapés

CLASSIC GRAZING TABLE

$25 pp

- NZ cheeses & seasonal fruit
- Pork rillette & chicken liver parfait
- House chutneys, dukkah & accompaniments
- Artisan breads & crackers

PREMIUM GRAZING TABLE

$35 pp

- Everything in Classic
- Charcuterie & smoked salmon
- Premium cheeses & marinated vegetables
- Dips, crudités & artisan breads

CANAPÉS

THREE SELECTIONS

$18 pp

- Ideal for a short pre-dinner service

FIVE SELECTIONS

$25 pp

- Our most popular cocktail-function option

SIX SELECTIONS

$29 pp

Canapé service is designed for approximately 45 minutes service fees may apply .

Sample canapé selection

- Smoked salmon, apple, wasabi & rice crisp
- Thai beef fillet, mango, coriander & mint
- Fried chicken, pickles & chilli Kewpie
- Oxtail & herb arancini, truffle mayonnaise
- Aged cheddar & caramelised onion tart
- Kūmara rosti, beef & horseradish cream

Premium seafood including oysters, lobster and scallops may carry a market-price supplement.

SERVICE FEES APPLY | See the final page for full details

SIMPLE TIERS. PLENTY OF CHOICE.

Buffet Dining

Choose the package that suits your event, then select from our seasonal menu. Fresh bread rolls and spreads are included in *service fees may apply.*

Essential BUFFET

$35 pp

2 main
2 sides or salads
2sauce
Bread rolls included

CLASSIC BUFFET

$49 pp

3 mains
3 sides or salads
3 sauces
1 dessert

SIGNATURE BUFFET

$65pp

4 mains
4 sides or salads
4 sauces
2 desserts

PREMIUM BUFFET

Market Price – based on menu selection & seasonal availability
Premium Mains – chef-selected meat, seafood & vegetarian options
Seasonal Sides & Salads – premium hot sides & fresh salads
Accompanying Sauces – selected to complement your menu
Premium Desserts

Essential Buffet is designed as a simple, cost-effective option for clubs, team meals, community groups and value-focused events. Premium Buffet is best suited to weddings, gala dinners and premium corporate events.

POPULAR MENU CHOICES

MAINS • Herb-Roast Chicken • Beef Sirloin • Slow-roasted pork • Beef rendang • Market Fish • Tandoori Chicken • Vegetarian curry • Beef short rib • Lamb shoulder • Chop Suey • Butter Chicken Curry • Coconut Steamed Mussels • Grilled Prawns • Braised Beef Cheeks

SIDES • Potato Gratin • Roasted Kūmara • Seasonal Vegetables • Flavored Rice • Garden Salad • Ratatouille • Coconut Slaw • Raw Fish • Oysters • Paluami • Surimi Salad • Potato Salad

DESSERTS • Eton mess • Brownie • Cheesecake • Tiramisu • Chocolate mousse • Bread & Butter Pudding • Mini pavlova • Sticky Date • Custard • crème brûlée • Ice Cream

SERVICE FEES APPLY | See the final page for full details

FOR MORE FORMAL OR FEATURE-LED EVENTS

Plated & Carvery

PLATED - TWO COURSE

from $65 pp

Entrée + main, or
Main + dessert

PLATED - THREE COURSE

from $79 pp

Entrée
Main
Dessert

Sample dishes include rare Angus beef with truffle mayonnaise, slow-cooked beef short rib, De-bonned chicken, market fish, seasonal vegetarian mains, and white chocolate cheesecake

CARVERY

ESSENTIAL CARVERY

from $24.50 pp

Choose 1 roast meat

Side and salad

Sauce , condiments

Gravy & bread rolls

PREMIUM CARVERY

$59 pp

Choose 3 meats

Premium sides & salads

Sauces, condiments

Gravy & bread rolls

CARVERY FAVOURITES

Popular carvery favorites and accompaniments

ROASTS - Pork • Beef • Chicken • Lamb • Tofu
SAUCES - Cheese sauce • Tomato Kasundi • Chilli mayonnaise • Spiced tomato relish • Sour cream & chives
SIDES & TOPPINGS - Avocado purée • Shredded iceberg • Coleslaw • Whole grain Mustard • Chimichurri • Tomato salsa

SERVICE FEES APPLY | See the final page for full details

FESTIVE CATERING WITHOUT THE FUSS

Christmas Functions

CLASSIC CHRISTMAS

From $55 pp

Honey-glazed ham
De Boned chicken with sage and onion stuffing
Duck fat potatoes & Asparagus wrapped in bacon
Garden salad & bread rolls

PREMIUM CHRISTMAS

Market Price – based on menu selection & seasonal availability
Premium Mains – chef-selected meat, seafood & vegetarian options
Seasonal Sides & Salads – premium hot sides & fresh salads
Accompanying Sauces – selected to complement your menu
Premium Desserts

CHRISTMAS FAVOURITES

CHRISTMAS FAVOURITESCARVERY FAVOURITES

Mains - Glazed Christmas ham, Roast turkey with sage & onion stuffing, Stuffed chicken, Roast beef with wholegrain mustard, Roast pork with crackling & apple sauce, whole salmon

Sides -Potato gratin • Roast kūmara • Seasonal vegetables, Festive potato salad • Tomato, feta & olive salad, Stuffing • Gravy

Desserts - Pavlova with cream & seasonal fruit, Christmas pudding & custard, Traditional trifle, Sticky date pudding & butterscotch sauce, Mince pies & cream

Ask us about custom Christmas menus, themed stations and premium upgrades.

SERVICE FEES APPLY | See the final page for full details

FRESH OFF THE GRILL

BBQ Catering

Relaxed, flexible catering for clubs, celebrations and outdoor functions.

BBQ CATERING

From $23.50 pp

Menus tailored to your guest numbers, selections and budget.

POPULAR BBQ FAVOURITES & ACCOMPANIMENTS

FROM THE GRILL

BBQ sausages | Beef patties | Chicken drumsticks

Beef steaks | Lamb chops | Tandoori chicken

SALADS & SIDES

Potato salad | Surimi crab salad | Garden salad

Coleslaw | Pasta salad | Raw fish with coconut cream

SAUCES & ACCOMPANIMENTS

Chimichurri | Tomato salsa | Bearnaise

Tomato kasundi | Romesco

Choose your preferred BBQ favourites and accompaniments.

Final menu inclusions, quantities and pricing are confirmed in your quote.

Premium grill selections, including steaks and lamb chops, may cost extra.

SERVICE FEES APPLY | See the final page for full details

CLEAR PRICING FROM THE START

Service Fees & Event Information

Food pricing and event service are quoted separately so each function receives the right staffing, setup and equipment. ALL PRICES EXCLUDE GST.

SERVICED EVENT FEE

Up to 50 guests	**$250**
51-100 guests	**$400**
101-150 guests	**$550**
151-200 guests	**$700**
200+ guests	**POA**

Covers event coordination, standard front-of-house service, setup, pack-down, equipment handling and event logistics.

ADDITIONAL CHARGES

Additional FOH staff: $45 per hour - 4 hour minimum

Chef: $55 per hour - 4 hour minimum

Compostable side plates: $0.25 each

Compostable knife / fork / spoon: $0.15 each - napkins included

Porcelain crockery & metal cutlery hire: from $4.50 pp

Hire pricing may vary depending on quantities, venue access, delivery/collection and washing requirements.

Waste & disposal: from $75

Auckland delivery: from $40

Minimum catering spend: $300. Final guest numbers, dietary requirements and timings must be confirmed before service. Cancellations within 72 hours may incur up to 100% of the confirmed catering charge.

FOLLOW OUR FOOD & EVENTS

See our latest catering, grazing tables, weddings and event work on Instagram.

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BOOK YOUR EVENT

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