

The Islander Hotel specialises in hosting events and is pleased to offer the following catering & beverage options, in addition to our a la carte service.

CATERING OPTIONS:

We are pleased to offer you the following options for your selection:

- a. 2-Course Dinner: NZD30 per person (minimum 15 diners)**
 - Rump steak & mushroom sauce with fries and salad; or
 - Fish & Chips w spicy pawpaw salsa, tartare with fries and salad; or
 - Baked Chicken Leg Quarter & mushroom sauce with fries and salad; PLUS
 - Dessert: Chocolate ganache with ice cream.
- b. 3-Course Dinner: NZD35 per person (minimum 15 diners)**
 - Seafood Chowder w garlic bread; then
 - Rump steak & mushroom sauce with fries and salad; or
 - Fish & Chips w spicy pawpaw salsa with fries and salad; or
 - Baked Chicken Leg Quarter & mushroom sauce with fries and salad; PLUS
 - Dessert: Chocolate ganache with ice cream.
- c. Spit Roast Buffet: NZD40 per person (minimum 15 diners)**
 - Roast pork w apple sauce
 - Ham on the bone w pineapple honey-soy glaze
 - Roast Chicken & Herbed Stuffing w gravy
 - Grilled eggplant, pinapi, red onion, pesto, chickpea, soft feta, pasta salad
 - Our Famous Salad Bar (build your own salad) w pawpaw seed vinaigrette
 - Grilled kumara & pumpkin, potato, carrot, rock salt, balsamic vinegar, virgin olive oil
 - Potatoes tossed in pesto & flaky salt or Potato Egg Mayo Parsley
 - Dessert: Chocolate ganache w ice cream.
- d. Charcuterie Buffet: \$40 per person (minimum 30 diners)**
 - BBQ Pork Ribs
 - Roast Chicken & herbed stuffing w gravy
 - BBQ Lamb Chops w mint sauce
 - Grilled Beef Steak w creamy mushroom sauce
 - Creamy Mashed Potatoes
 - Grilled Vegetables
 - Corn Cob w butter
 - Ploughmans Bread
 - Dessert: Bread & Butter Pudding, Ice Cream
- e. Rangatira Buffet: NZD45 per person (minimum 30 diners)**
 - Roast Pork w Apple Sauce
 - Roast Chicken & Herbed Stuffing w gravy
 - Ika Mata – Raw Fish
 - Tuna Sashimi w dipping sauces
 - Rukau-Coconut Spinach
 - Chop suey w Ginger Chicken
 - Fijian Style Curry Chicken
 - Mayonnaise Potato Salad
 - Steamed Rice
 - Our Famous Salad Bar (build your own salad) w pawpaw seed vinaigrette
 - Grilled Vegetables w Rock Salt, Balsamic, Virgin Olive Oil Sauces & Condiments
 - Dessert: Bombe Alaska, Chocolate Ganache, Island Fruit Salad

e. Ariki Buffet: NZD55 per person (minimum 30 diners)

- Roast Pork w Apple Sauce
- Roast Chicken & Herbed Stuffing w gravy
- Roast Beef w Shiraz & Sultana Jus
- Fijian Style Curry Chicken
- Ika Mata – Raw Fish
- Tuna Sashimi w dipping sauces
- Rukau-Coconut Spinach
- Chop suey w Ginger Chicken
- Mayonnaise Potato Salad
- Poke (Banana / Pawpaw)
- Steamed Rice
- Our Famous Salad Bar (build your own salad) w pawpaw seed vinaigrette
- Grilled Vegetables w Rock Salt, Balsamic, Olive Oil
- Kinaki: Taro, Kumara, Maniota, Kuru
- Sauces & Condiments
- Dessert: Bombe Alaska, Peaches & Crème Trifle, Chocolate Ganache, Island Fruit Salad

f. Merio Buffet: NZD65 (minimum 40 diners)

- Tuna sashimi w wasabi-Kikkoman dipping sauce
- Tuna tataki w sesame & coconut coating w spicy lemongrass sauce
- Blanched Prawns on ice w marie rose sauce
- Clevedon Oysters w chardonnay sauce
- Ika Mata – raw fish
- Sushi w Kikkoman, wasabi, preserved ginger
- Grilled Ocean Fish w hollandaise
- Scallop mornay w white cheese sauce
- Fish Curry w coconut milk
- Our Famous Salad Bar (build your own salad) w pawpaw seed vinaigrette
- Grilled vegetables, rock salt, balsamic vinegar, olive oil
- Steamed Jasmine Rice
- Tossed potatoes in pesto & flaky salt or Potato egg mayo parsley salad
- Dessert: Bombe Alaska, Chocolate Ganache, Island Fruit Salad

ADD ONS:

- *Smoked Salmon w tartare \$7.50pp*
- *Roast Chicken w gravy \$5pp*
- *Roast Lamb w mint sauce & gravy \$8pp*
- *Singapore Chilli Crab \$10pp*
- *Ribeye Steak w mushroom sauce \$10pp*
- *Crayfish / Lobster w coconut-sweet chili-paprika fondue \$30pp*

g. Deluxe Buffet \$99 per person (minimum 40 diners)

- Clevedon Oysters on ice w chardonnay sauce
- Scallop mornay w white cheese sauce
- Prawns on ice w marie rose sauce
- Grilled Ocean Fish w hollandaise sauce
- Ika Mata
- Sashimi w special dipping sauce
- Assorted Sushi w Kikkoman, ginger & wasabi
- Smoked Salmon
- Blanched Crab on ice, Mussels on ice

- Seafood Chowder
- BBQ Maroro
- Mixed Grill: BBQ Pork Ribs, BBQ Lamb Chops w mint sauce, BBQ Beef Steak w creamy mushroom sauce
- Creamy Mashed Potatoes, Grilled Vegetables, Corn Cob w butter
- Ploughmans Bread w butter
- Mega Salad Bar – build your own salad & vinaigrettes
- Desserts: Bread & Butter Pudding, Assorted Cakes, Pavlova, Tropical Fruit Salad, Cookies, Cheese Board & Crackers, Ice Cream

Assorted Platters:

Kiddie Platters NZD85 (food that kids want to eat!)

Fish Bites, Popcorn Chicken Kara age, Pizza Bites, Battered Sausage Hotdogs, Chips

Sandwich Platter Featuring Club-Style Sandwiches: Small NZD85 / Large NZD125

Savoury Egg, Coronation Chicken, Tuna Mayo, Ham & Cheese

Fruit Platter Featuring Seasonal Fruit of the Day: Small NZD85 / Large NZD125

Watermelon, Carambola, Mangoes, Pineapple, Dragon fruit, Pawpaw, Passionfruit, Bananas, Coconut

Dessert Platter: Small NZD85 / Large NZD125

Chocolate Ganache, Banana Cake, Chia-Granola Cups, Black Forest Trifle Cups, Sticky Date Pudding, Fruit Skewers

Adult Platters Featuring 6 Options NZD150

Fish Bites, Popcorn Chicken Kara age, Pizza Bites, Spring Rolls, Quiche, Sandwiches, KFC Chicken, Sushi, Salt & Pepper Squid, Teriyaki Chicken Skewers, Fruit Skewers, Banana Chocolate Chip Muffins, Chicken Sliders (mini burgers), Hummus & Vege Sticks

Seafood Platter: Small NZD120 / Large NZD210

*Clevedon Oysters, Scallops, Prawns, Ika Mata, Sushi, Seafood Quiche, Sashimi, Battered Fish, Garlic King Prawns, Shrimp Cocktail, Garden Salad, Tropical Fruit, Rice. ****high risk platter – must be eaten within 60 minutes – refrigeration essential*****

Antipasti Platter: NZD185

Assorted cheeses, pate, garlic tahini hummus, pesto, assorted chilled cured meats, assorted chilled cured seafood, assorted breads, assorted vegetable sticks, assorted crackers, assorted fresh fruit.

Clients wanting to design their own platters should choose from the Cocktail Canapes option above.

Cocktail Canapes:

Starter Pack: 5-options: NZD20pp / minimum 15 guests | *Extra options: NZD2.50pp each*

- Tender pork belly w cinnamon apple sauce on toasted ciabatta
- Miso tuna & prawn skewers w wasabi mayo
- Seared beef carpaccio & Dijon mayo on ciabatta
- Tuna tataki (seared) w black sesame seed, rolled in cucumber sheets with mirin
- Ika Mata boats w maniota spears
- Moroccan dates wrapped in bacon
- Melon, soft feta, mint skewers
- Samosas, spring rolls w Thai dipping sauce
- Cheddar Cheese & Gherkin Bites
- Satay chicken w peanut sauce, rolled in crushed peanuts

- Tender beef skewers w shiraz & sultana jus
- Salt & pepper squid w tartare
- KFC chicken wings w manuka honey BBQ sauce
- Smoked salmon, dill & capers infused cream cheese on toasted ciabatta
- House made pate + onion jam on toasted ciabatta
- Soft cheese (blue, brie, camembert), fruit, nuts & crackers
- House made hummus w toasted ciabatta
- House made baba ghanoush (grilled eggplant) w toasted ciabatta
- Smoked marlin mousse w vegetable spears & toasted ciabatta
- Shredded Char Siu Pork & red cabbage-apple sauerkraut on ciabatta
- Savoury Chicken Wraps filled w spiced satay chicken, shredded vegetables w assorted sauces (tahini, hummus, cranberry-bourbon sauce).
- Chocolate ganache, sticky date pudding, maraschino cherry skewer w Frangelico droplets

SPECIAL ADDITIONAL OPTIONS:

- Oysters – ice chilled with chardonnay sauce + bloody mary shots \$5 each
 - Scallops – mornay style + panko crumbed w cranberry-bourbon sauce \$5 each
- Subject to change without notice. Menu upgrades are implemented every quarter. Menu changes will usually involve improvements.*

BEVERAGE OPTIONS:

The Islander Hotel is pleased to present the following beverage options for your event. All services are standardised at 2 hours of free flow beverage service, with additional hour options available:

1. Mataiapo Beverage Plan:

Three Beer Types | Three Wine Types | Three Spirit Types & Mixes | Three Soft Drink Types
2-hour bar service: NZD50 per person / Extra hours: NZD30 per person per hour

2. Rangatira Beverage Plan:

Four Beer Types | Four Wine Types | Four Spirit & Mix Types | Four Soft Drink Types
2-hour bar service: NZD55 per person / Extra hours: NZD35 per person per hour

3. Ariki Beverage Plan:

Five Beer Types | Five Wine Types | Five Spirit & Mix Types
2-hour bar service: NZD60 per person / Extra hours: NZD40 per person per hour

4. Soft Drinks Plan:

Coke | Lemonade | Ginger Ale | Orange Juice | Sparkling Water
2-hour beverage service: NZD20 per person / Extra hours: NZD10 per person per hour

5. Cocktails Plan:

5 Cocktail Types (standard cocktail glasses – not fishbowls)
2-hour bar service: NZD60 per person / Extra hours: NZD40 per person per hour

6. Sparkling Wine Plan:

2-Hours of Free-Flow Sparkling Wine: NZD60 per person
Extra hours: NZD40 per person per hour

7. Champagne Plan:

2-hours of Free-Flow French Champagne (Moët & Chandon / Piper Heidsieck): NZD100 per person / Extra hours: NZD70 per person per hour

8. Fixed Budget:

Open bar service limited to a fixed budget. Guests pay after the budget is met. Regular menu prices apply.

9. Open Bar / Unlimited Budget:

Open bar service including all non-alcoholic & alcoholic beverages including champagne & cocktails. Regular menu prices apply.

ENTERTAINMENT OPTIONS

We provide a range of entertainment options for your event. Most entertainment providers operate for 2 hours; with an hourly surcharge on top of the base time/rate (unless specified):

- 35-min Cultural Dance Troupe (full complement – LIVE show) NZD800
- 60-min Cultural Dance Troupe (full complement – LIVE show) NZD1000
- 10-min Fire Dance Show (with live drumming) NZD400
- 2-hours String Band NZD400 (NZD100 extra hour surcharge)
- 2-hours Live Band Duet NZD500 (NZD100 extra hour surcharge)
- 2-hours Live Band 'Rock'n'roll' NZD1000 (NZD150 extra hour surcharge)
- 2-hours DJ NZD400 (NZD100 extra hour surcharge)

SETTINGS / DECOR

Our creative team love to decorate and create fantastic presentations for your event space:

- Table floral arrangements NZD35 each
- Pole / Post Coconut Frond Thatching w Ginger Blooms, Tropical Blooms & Colourful Leaves NZD25 each
- Large freestanding floral arrangements NZD125 each
- Peacock Chair \$50 each
- Tablecloth (rectangle or round) \$15 each
- Table sash / runner \$2 each
- Seat cover (white) and organza bow \$5 each
- Fairy lights / icicles / \$50 per 3m length
- LED glow-at-night bar leaners \$25 each
- LED glow-at-night bar stools \$10 each
- Feature Wall: leaves & flowers; or balloons \$150
- Display Cabinet: photographs, trinkets, heirlooms \$100
- Lanterns & Candles Display \$100 per setting display
- LED Projector, White Screen, Microphone, Stand, Lectern, Speaker \$250
- Microphone, Stand, Lectern, Speaker \$150

Terms & Conditions:

- a. Minimum 15 guests required for Beverage Plans 1 to 7.
 - b. Food must be consumed in conjunction with any beverage plan.
 - c. Beverage Service will be suspended to intoxicated / rude / unruly guests (will be escorted out of the premises).
 - d. All beverage plans subject to change without notice / may be superseded by newer offers.
 - e. Remote catering (away from the Islander Hotel) will incur a relocation fee – priced on application.
 - f. Entertainment options are based on continuous timing. Fractured timing over event is possible at a surcharge.
 - g. Setting & Décor options are flexible, and themes can be discussed.
 - h. Venue buyout for exclusive event is available* – minimum event spends NZD10K for half day event (4HRS); NZD15K for full day event (8HRS); NZD20K for 24-hour event.
 - i. This menu and pricing are effective from 1 October 2021 and supersedes previous menus.
- *minimum event spend is calculated on total value of product & services purchased from the Islander Hotel for the event: hotel rooms, food, beverage, entertainment, setting & décor, etc.

ENDS.