

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. Breakfast Buffet: NZD39 per person (minimum 30 diners)

- Hot Station: Fluffy Scrambled Eggs, Chorizo Sausages, Bacon, Hashbrowns, Buttered Mushrooms, Toasted Focaccia
- Granola Station: toasted muesli, yoghurt, fruit, berry coulis, maple syrup.
- Beverages: Percolated Coffee, English Breakfast Tea, Non/dairy Milk, sugar, Orange Juice, Iced Water.

b. 2-Course Dinner: NZD35 per person (minimum 15 diners)

- Download our latest menu at www.islanderhotel.co.ck

c. 3-Course Dinner: NZD40 per person (minimum 15 diners)

- Download our latest menu at www.islanderhotel.co.ck

d. Spit Roast Buffet: NZD45 per person (minimum 30 diners) | children \$25

- Roast pork w apple sauce
- Ham on the bone w pineapple honey-soy glaze
- Roast chicken w gravy
- Mushroom chicken bacon parmesan creamy pasta salad
- Our Famous Salad Bar (build your own salad) w pawpaw seed vinaigrette
- Kumara, pineapple grated coconut salad w creamy mustard dressing
- Potato egg crispy bacon parsley mayo salad
- Dessert: Assorted cake slice w ice cream

e. Charcuterie Buffet: \$55 per person (minimum 30 diners) | children \$30

- BBQ Pork Ribs
- Roast Chicken w gravy
- BBQ Lamb Chops w mint sauce
- Grilled Beef Steak w creamy mushroom sauce
- Creamy Mashed Potatoes
- Grilled Vegetables w Rock Salt, Balsamic, Virgin Olive Oil Sauces & Condiments
- Corn Cob w butter
- Ploughman's Bread Bun w butter
- Dessert: Assorted cake slice w ice cream

f. Rangatira Buffet: NZD65 per person (minimum 30 diners) | children \$35

- Roast Pork w Apple Sauce
- Roast Chicken 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, assorted cakes, island fruit salad

g. Ariki Buffet: NZD75 per person (minimum 30 diners) | children \$40

- Roast Pork w Apple Sauce
- Roast Chicken w Gravy
- Roast Beef w Jus
- Fijian Style Curry Chicken
- Ika Mata – Raw Fish
- Blanched prawns on ice
- Blanched mussels on ice
- Tuna Sashimi w dipping sauces
- Faraoa Karo – coconut bread
- Rukau – Coconut Taro Leaves
- Chop suey w Ginger Chicken
- Mayonnaise Potato Salad
- Poke w coconut cream (Banana / Pawpaw)
- 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
- Kinaki: Maniota
- Sauces & Condiments
- Dessert: Bombe Alaska, Peaches & Crème Trifle, Assorted Sliced Cake, Seasonal Sliced Fruit

h. Merio Buffet: NZD105 (minimum 40 diners) | children \$55

- 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 rose mignonette 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 w Rock Salt, Balsamic, Virgin Olive Oil Sauces & Condiments
- Steamed Jasmine Rice
- Tossed potatoes in pesto & flaky salt or Potato egg mayo parsley salad
- Dessert: Bombe Alaska, assorted cake, Island Fruit Salad

i. Deluxe Buffet \$145 per person (minimum 40 diners) | children \$75

- Clevedon Oysters on ice w rose mignonette sauce
- Scallops in half shell w mornay sauce
- Prawns on ice w marie rose sauce
- Grilled Ocean Fish w hollandaise sauce
- Ika Mata – tuna cubes in lime juice, coconut cream & vegetables
- Tuna Sashimi w Tahitian dipping sauce
- Assorted Sushi w Kikkoman, ginger & wasabi
- Smoked Salmon w sour cream & capers
- Singapore Chili Crab
- Steamed Pot Mussels w cream of tomato & herb broth
- Seafood Chowder & garlic bread
- 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

- Ploughman's Bread w butter
- Mega Salad Bar – build your own salad & pawpaw seed vinaigrette
- Desserts: Bread & Butter Pudding, Assorted Cakes, Pavlova, Tropical Fruit Salad, Cookies, Cheese Board & Crackers, Ice Cream

ADD ONS FOR ANY BUFFET PROGRAM:

- Roast Chicken w gravy \$8pp
- Smoked Salmon w tartare \$10pp
- Roast Lamb w mint sauce & gravy \$10pp
- Singapore Chilli Crab \$15pp
- Ribeye Steak w mushroom sauce \$15pp
- Lobster w thermidor mornay sauce \$50pp

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 below.

Cocktail Canapes:

Starter Pack: 5-options: NZD25pp / minimum 30 guests | Extra options: NZD3pp per selection

- 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 w mirin
- Smoked chicken, mushroom & cheddar arancini on creamed cauliflower mousse

- Smoked Tuna, potato, herb & cheddar arancini on herbed tomato mousse
- Ika Mata boats w maniota spears
- Moroccan dates wrapped in bacon
- Melon, soft feta, mint leaf skewers
- Crispy house made spring rolls w Thai sauce
- Pork & chive crisply wontons w Thai sauce
- Cheddar Cheese & Gherkin Bites
- Chicken skewers w peanut sauce, rolled in crushed peanuts
- Tender beef skewers w beef jus
- Salt & pepper squid w tartare
- Crumbed chicken wings w maple sauce & sesame seeds
- Smoked salmon, dill & capers infused cream cheese on toasted ciabatta
- House made pate + onion jam on toasted ciabatta
- Blue vein cheese w prosciutto on ciabatta w pear & fig chutney
- House made hummus w toasted ciabatta
- House made baba ghanoush (grilled eggplant) w toasted ciabatta
- Tuna pate w crispy naan
- Shredded pork & red cabbage-apple slaw on ciabatta
- Wraps w spiced satay chicken, shredded vegetables w assorted sauces (tahini, hummus, cranberry-bourbon sauce).
- **Sweets:**
- Passionfruit cheesecake pottles
- Tiramisu
- Chocolate ganache, sticky date pudding, maraschino cherry skewer w Drambuie 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, based on a minimum of 30 adults:

1. Mataiapo Beverage Plan:

Three Beer Types | Three Wine Types | Three Spirit Types & Mixes | Three Soft Drink Types
2-hour bar service: NZD50/pp/2-hours | Extra hour: NZD30pp/hour

2. Rangatira Beverage Plan:

Four Beer Types | Four Wine Types | Four Spirit & Mix Types | Four Soft Drink Types
2-hour bar service: NZD55/pp/hp/2-hours | Extra hour: NZD35pp/hour

3. Ariki Beverage Plan:

Five Beer Types | Five Wine Types | Five Spirit & Mix Types
2-hour bar service: NZD60/pp/2-hours | Extra hour: NZD40pp/hour

4. Soft Drinks Plan:

Coke | Lemonade | Ginger Ale | Orange Juice | Sparkling Water

2-hour beverage service: NZD20/pp/2-hours | Extra hour: NZD10pp/hour

5. Cocktails Plan:

5 Cocktail Types (standard cocktail glasses – not fishbowls)

2-hour bar service: NZD60/pp/2-hours | Extra hour: NZD40/pp/hour

6. Sparkling Wine Plan:

2-Hours of Free-Flow Sparkling Wine: NZD75/pp/2-hours | Extra hour: NZD40/pp/hour

7. Champagne Plan:

2-hours of Free-Flow French Champagne (Moet & Chandon / Piper Heidsieck):

NZD150/pp/2-hours | Extra hour: NZD120/pp/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
- 5-min Fire Dance Show (with live drumming) NZD500
- 2-hours String Band NZD450 (NZD100 extra hour surcharge)
- 2-hours Live Band Duet NZD550 (NZD100 extra hour surcharge)
- 2-hours Live Band 'Rock'n'roll' NZD1000 (NZD150 extra hour surcharge)
- 2-hours DJ NZD800 (NZD200 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 \$5 each
- Seat cover (white) and organza bow combo \$7 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 30 guests required for Beverage Plans 1 to 7.
- b. Children ages: 5-12yrs.
- c. Food must be consumed in conjunction with any beverage plan.
- d. Beverage Service will be suspended to intoxicated / rude / unruly guests (will be escorted out off the premises).

- e. All beverage plans subject to change without notice / may be superseded by newer offers.
- f. Remote catering (away from the Islander Hotel) will incur a relocation fee – priced on application.
- g. Entertainment options are based on 'continuous' timing. Fractured timing spread over event is possible at a surcharge: from \$150 per hour (or any part thereof).
- h. Setting & Décor options are flexible, and themes can be discussed.
- i. Venue buyout for exclusive event is available* – minimum event spends NZD10,000 for half day event (4HRS); NZD15,000 for full day event (8HRS); NZD20,000 for 24-hour event.
- j. This menu and pricing are effective from 1 April 2025 and supersedes previous menus.
- k. Bespoke Menus – talk to us to design a special menu that suits your dietary needs, purpose and budget.

OUT-CATERING SERVICE COSTS:

We also provide Catering to remote locations around Rarotonga, and we are pleased to offer service options for your consideration:

Out-catering Option 1:

Our standard out-catering attracts a surcharge of NZD50 and involves us delivering to your venue, your food selections in catering foil trays w foil covers. You manage your buffet;

Out-catering Option 2:

We do offer bowls, platters etc at a surcharge of NZD200 (we hire in this in from a third-party supplier). All food will be delivered in decorative bowls lined with banana leaves, and collected the next morning;

Out-catering Option 3: - popular

We also offer a complete buffet management service: arrive, setup buffet, food served in banana leaf lined wooden bowls, our staff serve and top up, then we pack down, put leftovers into foil trays with covers and put into fridge / leave on table for client, and we return to hotel with equipment / bowls. The surcharge is \$350.

ENDS.