

EVENTS



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Images shown are for representation purpose only. Actual product may differ from those shown. Pricing available on requests.





Half day Day Delegate Selection includes:

- Freshly brewed coffee and assorted teas on arrival
- Morning or Afternoon Tea Selection Two (page 11)
- Hot Working Lunch Selection One (page 21) with Standard Half Day DDS
- Hot Working Lunch Selection Three (page 21) with Deluxe Half Day DDS
- Notepad, pen, chilled water and mints
- Dedicated AUT Events staff for service, catering station and linen
- Audio Visual equipments & assistance available at additional costs.

Full day Day Delegate Selection includes:

- Freshly brewed coffee and assorted teas on arrival
- Notepad, pen, chilled water and mints
- Dedicated AUT Events staff for service, catering station and linen
- Hot Working Lunch Selection One with Standard Full DDS
- Hot Working Lunch Selection Three with Deluxe Full DDS
- Morning Tea: Chef's Morning Tea Grazing Table
 (Chef's grazing table includes cheese, dried fruit, crackers, cold cut meats, mini filled rolls, dips, spreads, whole fruit, sweet treats and breads)
- Afternoon Tea Selection Two
- Audio Visual equipments & assistance available at additional costs.

PARAKUIH BREAKFAS

Start your day right with a range of delectable breakfast options to energise the body and fuel the brain

Mua kai kai The Early Bird

The Early Bird includes:

- Freshly brewed coffee, assorted teas and juice on arrival.
- Chef's Breakfast Grazing Table Bircher muesli glasses, sliced fruit, brie cheese, Kassler ham, cured meats, assorted baked breakfast breads, sliced fruit, dried fruit, nuts, frittata, Greek yoghurt.
- Dedicated AUT Events staff for service, catering station and linen.
- · Notepad, pen, chilled water and mints
- Audio Visual equipments & assistance available at additional costs.



Parakuihi wera

Hot Breakfast

Freshly brewed coffee, assorted teas and chilled juice

Creamy scrambled eggs (h)

Grilled bacon

Oven roasted vine tomatoes (df,h,v,vg)

Toast, croissants, Danish with butter and conserves (h,v)

Parakuihi pū kākano

Continental Breakfast

Freshly brewed coffee, assorted teas and chilled juice

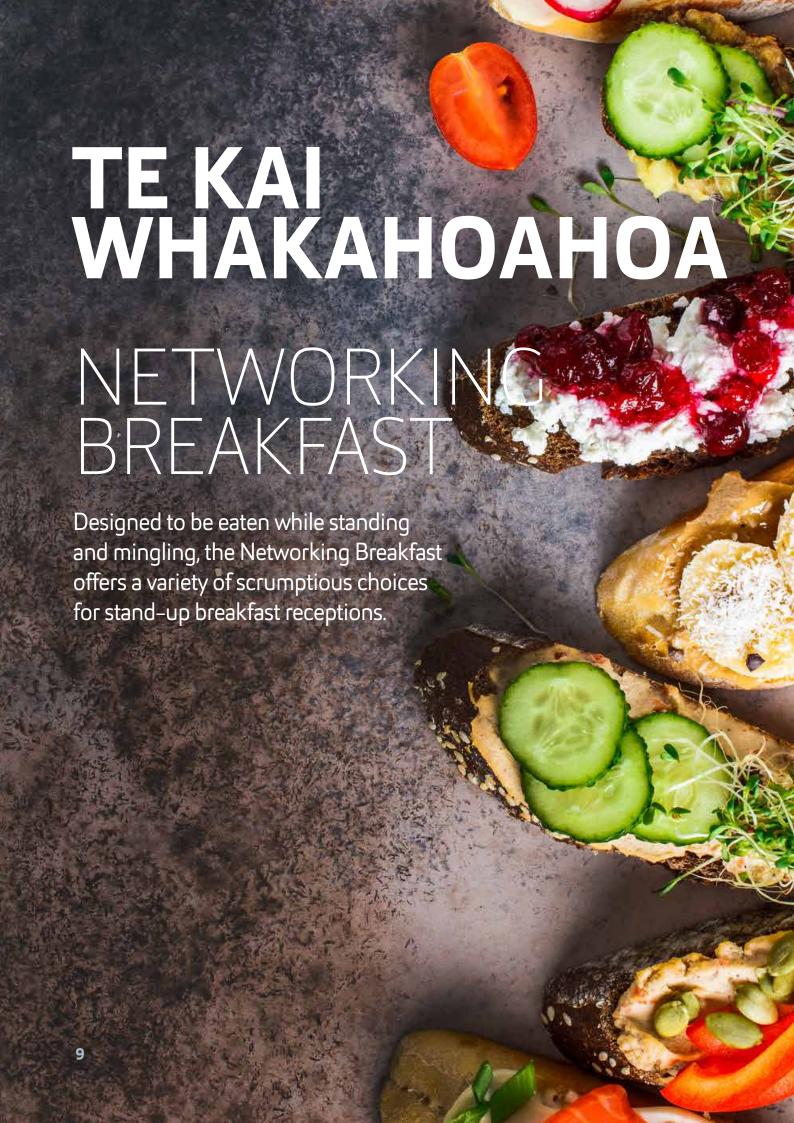
Assorted cereals and poached fruit (h,v)

Freshly sliced fruit (gf,h,vg)

Fruit and natural yoghurt (gf,h,v)

Toast, croissants, Danish with butter and conserves (h,v)

He kai atu anō Optional Extras Breakfast sausage Creamy mushrooms (h,v) Fresh sliced fruit (gf,h,v,vg) Hash brown (df,gf,h,v) Selection of cereals and milk (h,v)



Kai mahana o te ata

Warm breakfast items

Bread options: Bap, Brioche, Roll, Croissant or Wrap (maximum of two bread options)

Filling options

(maximum of three filling options):

Avocado, vine ripened tomato (vg,df)

Bacon, brie, sundried tomato

Ham, aged cheddar cheese

Ham, brie cheese

Manuka smoked bacon, scrambled egg

Salmon, scrambled egg (h)

Smoked salmon, cream cheese (h)

Semi dried dried tomato, vegan basil pesto (vg,qf,h)

Roasted chicken, halloumi cheese, sauteed mushroom (h)

Kai mātao o te ata

Cold breakfast items

Apple cinnamon bircher muesli (h)

Breakfast salad – tomato, radish, cos lettuce, mozzarella, toasted seeds, Parma ham, poached egg dressing (df,qf)

Fresh fruit – passionfruit syrup (qf,h,vq)

Toasted muesli – poached fruit, Greek yoghurt (h,v)

Spiced chia seed pudding – fruit compote (gf,h,v)



MORNING &
AFTERNOON
TEA SELECTION

Our sweet and savoury morsels are a perfect treat at any time of the day. Build your own menu by choosing one, two or three items from the Morning & Afternoon Tea range.

All Morning and Afternoon Tea Selections include dedicated AUT Events staff, catering station, linen, freshly brewed coffee, assorted teas and chilled juice.





Kaimoana

Seafood

Shrimp, rocket, cream cheese pinwheel sandwich (h)
Cold smoked salmon, avocado, dill crème, mini croissant(h)
Prawn, mussel, potato, red pepper spinach omelette (h,gf)
Smoked fish cakes, spicy cocktail sauce (h,df)

Manu

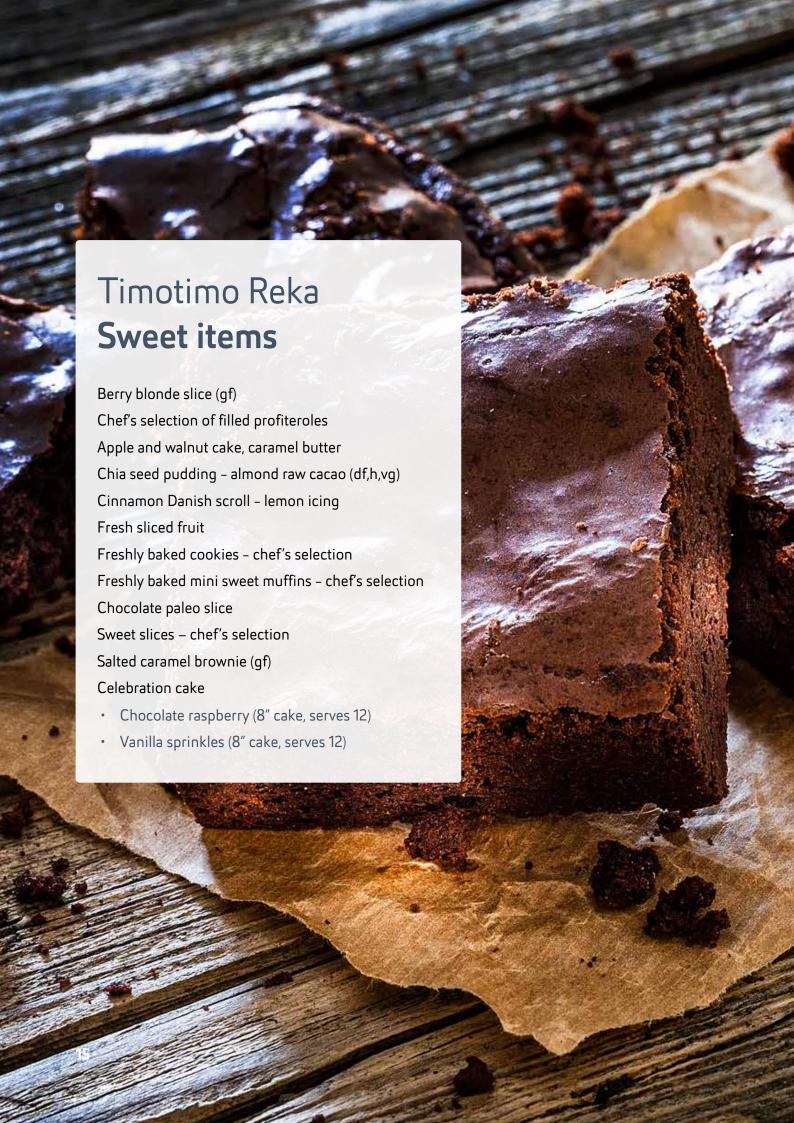
Bird

Tuscan spiced chicken corn mozzarella, cheese calzone (h)
Butter chicken pasty, cucumber raita (h)
Cinnamon roasted duck summer roll (h,df)
Smoked chicken gouda avocado tomato mayo wrap (h)

Kai mīti

Animal

Assorted savoury pie with tomato salsa
Empanada – spiced beef (h,df)
Gourmet mini sausage roll, tomato sauce (3pp)
Steamed BBQ pork bun, yellow plum sauce
Slow cooked ham onion chili jam quesadillas



TEPAETINA VVORKING LUNG SELECTION

The Working Lunch Selection offers delicious food at great value. Create your own menu by choosing a filled bread option. Then add one, two or three items from the savoury, sweet, salad box and platter range.

All Working Lunch Selections include dedicated AUT Events staff, catering station setup, linen, freshly brewed coffee, assorted teas and chilled juice.

Selection One

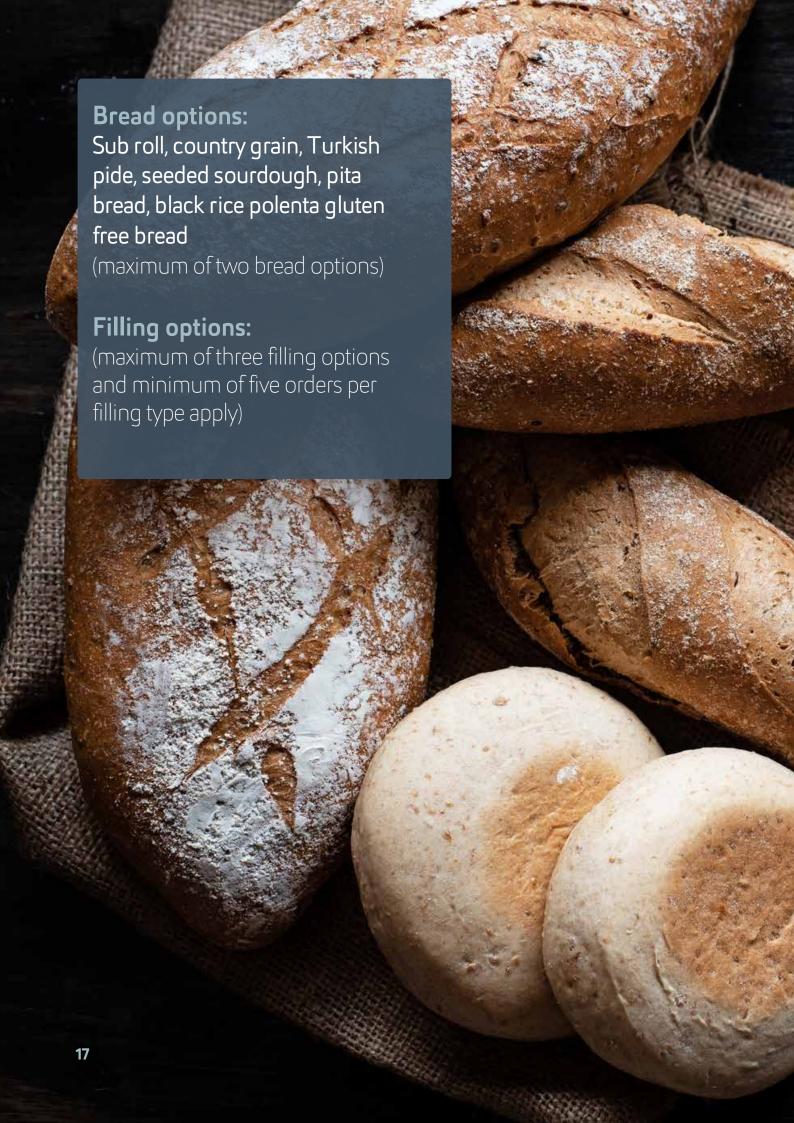
Choice of one filled bread and one additional item from the Working Lunch Selection

Selection Two

Choice of one filled bread and two additional items from the Working Lunch Selection

Selection Three

Choice of one filled bread and three additional items from the Working Lunch Selection



Hua whenua

Land

Chive and egg (h,v)

Charred eggplant, zucchini, balsamic compressed tomato, pesto (h,vg,gf)

Havarti, minted pea, avocado spread (v,h,gf)

Devilled egg, cucumber (v,h,gf)

Tomato, cucumber, cheddar cheese, chive, egg (v,h,gf)

Mexican spiced sweet potato, cumin white bean, salted red onion (vg,h,gf)

Kaimoana

Seafood

Caper shrimp mayo, tomato, cucumber (h,gf,df)

Smoked salmon, cucumber, dill creamed cheese (h,gf)

Smoked fish, parsley lemon mayo, dill pickles, tomato (h,df,gf)

Tuna, cress, lemon cottage cheese (h,gf)

Manu

Bird

Smoked chicken, brie, avocado (h,gf)

Mustard tarragon chicken, iceberg lettuce, red radish (h,gf,df)

Roasted chicken, cumin gouda, cos, walnut paste (h,gf)

Coriander chicken, cucumber, herb salad, peanut satay (h)

Kai mīti

Animal

Bacon, spring onion, egg mayo, avocado (gf)

Beef pastrami, English mustard, tomato, cheddar cheese

Ham, Swiss cheese (qf)

Corned beef, parsley egg salad (gf,df)

Twice smoked pork belly, piccalilli, coleslaw (df,)

Roast beef, onion jam, tomato, horseradish cream (h,gf)



Savoury Items

Assorted sushi, pickled ginger, soy, wasabi (df,gf,h,v,vg on request)

Chicken, brie cheese, leek turnover

House made beef beetroot sausage roll, horseradish tomato sauce

Risotto ball, mushroom, basil (h,v)

Potato samosa, mustard seed coriander cucumber raita (h,v)

Parma ham slow cooked onion mozzarella parcels



Timotimo Reka

Sweet slices – chef's selection (h)

Fresh sliced fruit platter (gf,h,vg)

Honey mead chocolate tart, mint crème fraiche

Coconut brownie (gf,h)

Lemon tart

Chef's selection of filled profiteroles (h)

Pouaka kai

Individual salad boxes

Smoked chicken Caesar, bacon, parmesan cheese, croutons, Caesar dressing

Mexican roasted beef, cumin spiced corn, red onion, radish, salted tomato, ice burg lettuce, oregano dressing(h)

Smoked chicken, rocket pesto, bow tie pasta, smashed cucumber, roasted red pepper, balsamic mustard dressing (h)

Greek spiced chickpea, salted red onion, lemon cured cucumber, feta, cherry tomato, garlic hummus dressing (df,vg,gf,h)

Seafood medley, quinoa, baby spinach, lemon fillets, soft herbs, spring onion, currants, sweet chili dressing (h,df,qf)

Masala spiced lentil, minted cucumber, carrot, radish, tomato, lemon coriander dressing (h,vq,qf)

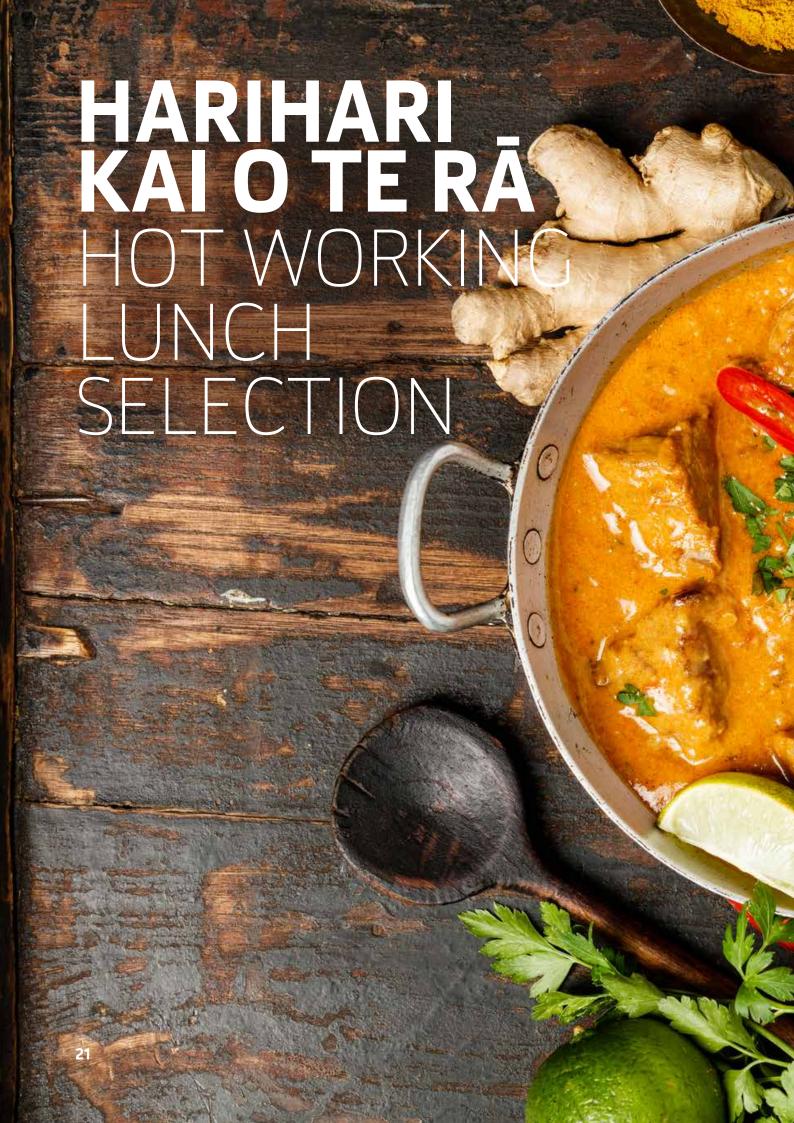
(maximum of three salad options and minimum of five orders apply)

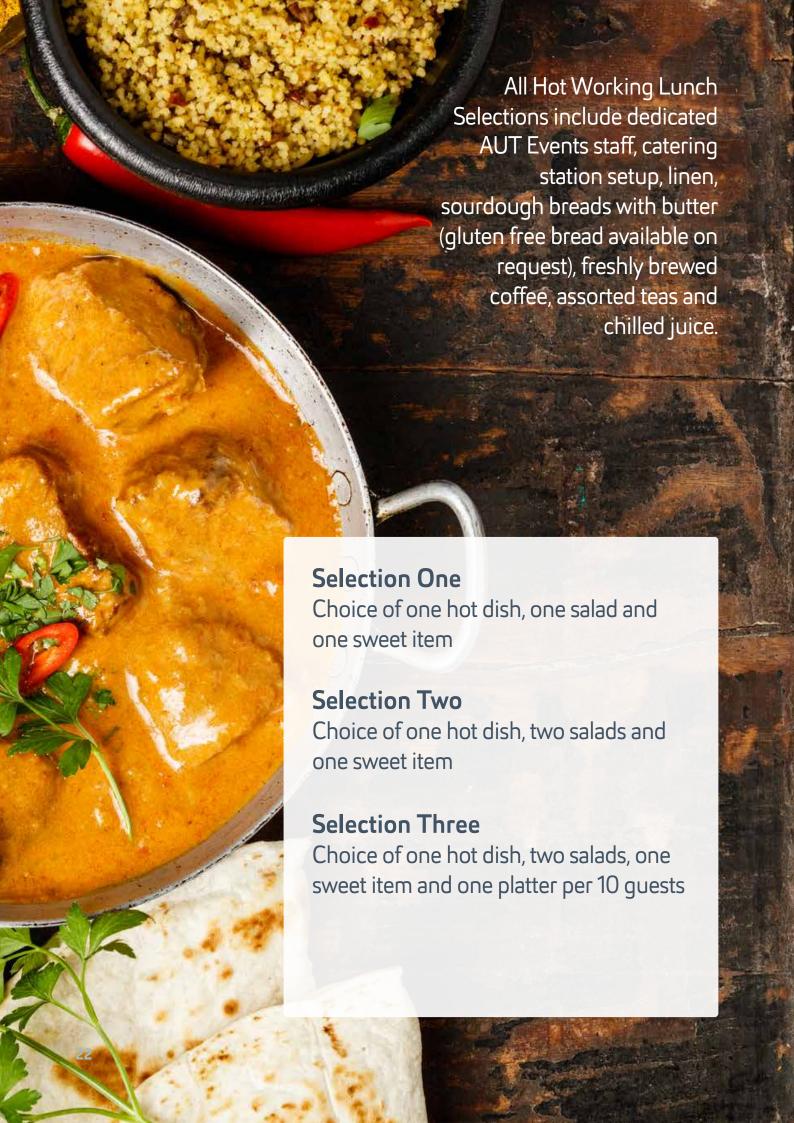
Pereti Kai

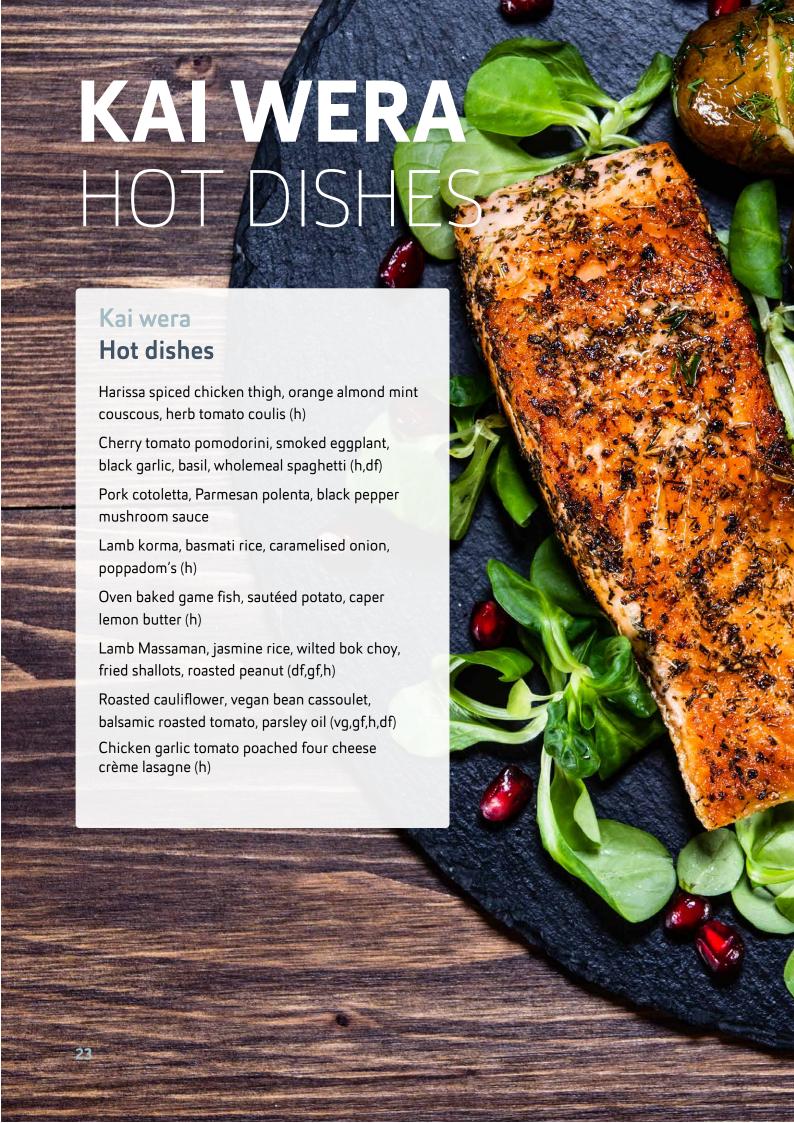
Platters

Asian, Bar, Bread and dips, Cheese, Indian, Italian, Pasifika, Pizza Slab Box (12), Sandwich, Sliced fruit, Sushi, Sweets, Paleo, Vegan

(Each platter is designed to serve up to 10 guests. Please refer to the Platter Menu on page 27–28 for a detailed description.)







Huamata

Salads

Raw broccoli, cranberry, toasted cashew, red onion, sunflower seed dressing (gf,h,vg)

Green leaves, balsamic dressing (gf,h,vg)

Penne pasta, feta cheese, bitter salad leaves, roasted peach, maple pecan dressing (h,v)

New potato, parsley, roasted onion, tarragon mayonnaise (v,gf)

Roasted carrot, cashew, mint sesame dressing (qf,h,vq)

Cucumber, marinated tofu, garlic chive, soybean, coriander, soba noodle, sweet soy dressing (v,h,gf)

Seasonal coleslaw (gf,h)

Tomato, rocket, cucumber, sunflower seed dressing (gf,h,vg)

Timotimo Reka

Sweet items

Chef's gourmet cupcakes (v)

Almond and orange panforte with aged brie cheese (h,v)

Mango macadamia cheesecake (qf,h,v)

Chef's selection of Indulge ice creams and sorbets 120ml

Warm chocolate brownie (gf,h,v)

Pereti Kai

Platters

Asian, Bar, Bread and dips, Cheese, Indian, Italian, Pasifika, Pizza Slab Box (20), Sandwich, Sliced fruit, Sushi, Sweets, Paleo, Vegan

(Please refer to the Platter Menu on page 27–28 for a detailed description. Each platter is designed to serve up to 10 quests.)

KAIATU ANO OTE RA ALTERNATIVE LUNCH OPTIONS

Tina Pēke Parauri

Brown bag lunch

Selection One

Pre-packaged brown bag lunch with chef's choice of fillings in a wrap, bap or wholegrain sandwich, fresh fruit, bottled water and a cookie. Delivered packaged for self-service.

Selection Two (without a water bottle)

Pre-packaged brown bag lunch with chef's choice of fillings in a wrap, bap or wholegrain sandwich, fresh fruit and a cookie. Delivered packaged for self-service.

Selection Three - Eco Lunch (unpackaged and without a water bottle)

Lunch with chef's choice of fillings in a wrap, bap or wholegrain sandwich, fresh fruit, and a cookie.

Delivered unpackaged for self-service.

Pouaka kai

Individual salad boxes

Caesar – smoked chicken, bacon, parmesan cheese, croutons, Caesar dressing.

Mexican roasted beef, cumin spiced corn, red onion, radish, salted tomato, ice burg lettuce, oregano dressing.

Smoked chicken, rocket pesto, bow tie pasta, smashed cucumber, roasted red pepper, balsamic mustard dressing.

Greek spiced chickpea, salted red onion, lemon cured cucumber, feta, cherry tomato, garlic hummus dressing.

Seafood medley, quinoa, baby spinach, lemon fillets, soft herbs, spring onion, currants, sweet chili dressing.

Masala spiced lentil, minted cucumber, carrot, radish, tomato, lemon coriander dressing.

(maximum of three salad options and minimum of five orders apply)

Tina Kai Wera

Filled roll with hot meat

Bread bap (2 rolls per person), butter, salads, your choice of one of the meats below, condiments and roast gravy.

Ngā huamata

Salad

Garden green leaves, balsamic dressing (gf,v,vg) Seasonal coleslaw (gf,h,v)

Tapahi mīti

Carvery meat

Slow cooked Portuguese lamb (h)

Harissa spice roast chicken, herb apricot stuffing (h)

Pineapple molasses glazed ham

Hawaiian style braised beef brisket, peanut relish

Pine nut, sage, orange stuffed pork belly

Slow roasted mustard garlic beef rump, chimichurri sauce (h)

Extra carvery choice – Additional charges apply

PERETI KAI PLATTERS

Each platter is designed to serve up to 10 guests.

Tīhi

Cheese

A selection of New Zealand cheeses, oat crackers, sourdough breads, dried fruits, nuts, fresh seasonal fruits (h)

Kaiwhiwhi Tīhi

Premium Cheese

A selection of hand-picked New Zealand and imported cheeses, gourmet crackers, sourdough breads, dried fruits, nuts, fresh seasonal fruits, Muscatel grapes, fruit paste, fig salami (h)

Kaimanga

Vegan

Roasted vegetable kebabs, polenta filled mushrooms, dukkah, olive oil, miso lime rice cakes, spiced roasted nuts, olives, BBQ pulled jackfruit calzone, wild wheat breads, basil pesto

Āhia

Asian

Dumplings, teriyaki salmon bites, miso glazed chicken, sushi, steamed pork buns, tempura prawns, sticky pork belly, chicken wonton, chili soy

Parāoa me te tautau

Bread and dips

Wild wheat sourdough breads, assorted homemade dips, New Zealand olive oil (h)

Hanawiti

Sandwich

Club sandwiches, petite filled rolls, mini croissants with Chef's choice of filling

Reka

Sweet

Macarons, cheesecake bites, chili chocolate dipped bananas, coconut cherry ripe bars, apricot pistachio bliss balls, Devonport chocolates

Pā

Ваг

Popcorn chicken, seasoned potato wedges, southern fried chicken nibbles, mini pies, mozzarella cheese sticks, cumin roasted nuts, marinated olives, BBQ sauce, sweet chili

Kai Īnia

Indian

Marinated grilled paneer, potato pea samosa, masala naan cauliflower, garlic, bhuja, tandoori chicken, vadi, raita, mango chutney, coconut chutney (h)

Itari

Italian

Cured meats, grilled marinated vegetables, olives, pesto, cheese, wild wheat breads, fennel flat bread, polenta chips

Pasifika

Coconut crumbed prawns, pickled pork, taro chips, seaweed garlic baked ½ shell mussels, brown sugar chicken nibbles, fry bread, curry roasted pumpkin, grilled chili pineapple skewers

Hūhi

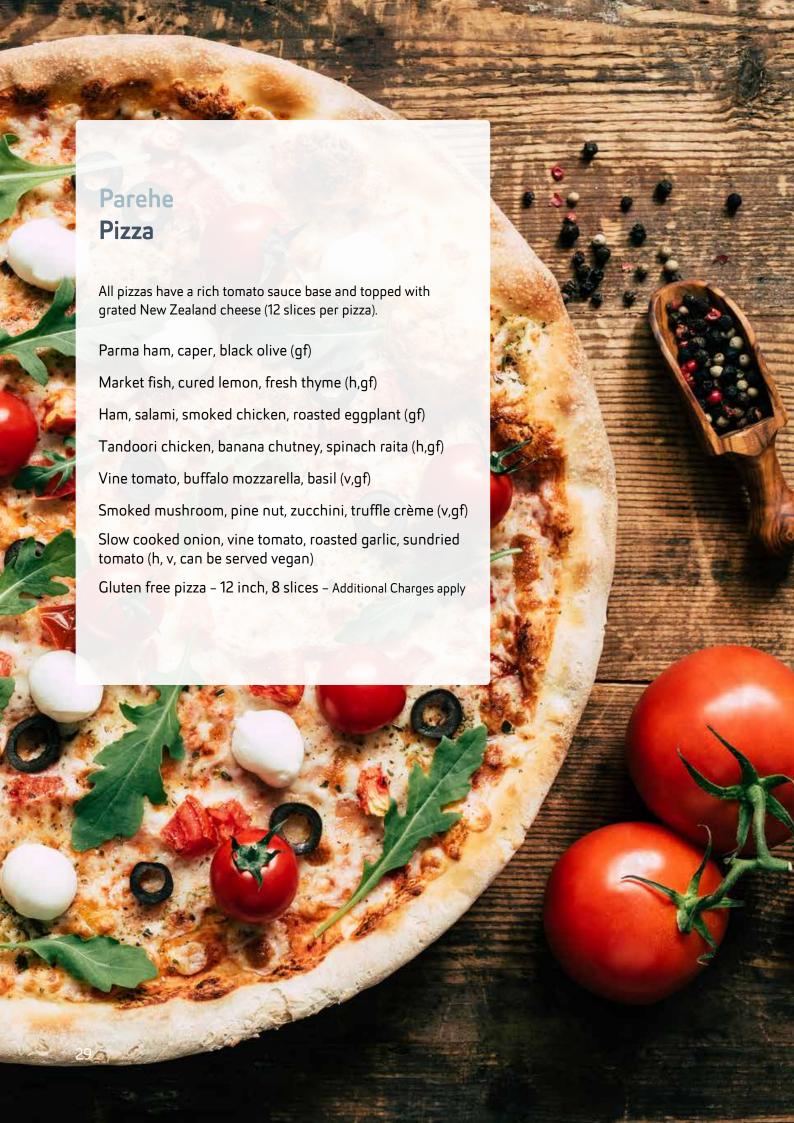
Sushi

A selection of sushi with assorted filings, pickled ginger, wasabi, soy sauce (df,gf,h,v, vegan option on request)

Kai warowaihā kore

Paleo

Smoked salmon, Cajun chicken, grilled vegetables, raw marinated vegetables, nuts and dried fruits, hummus, avocado dip, paleo bread





TIMOTIMO KAI CANAPÉS SELECTION

Bite-sized yet bursting with flavour, our canapés are an ideal accompaniment to your pre-dinner drinks.

All Canapé Selections include dedicated AUT Events staff for service, catering station and linen.

Selection One

Choice of four canapés

Selection Two

Choice of five canapés

Selection Three

Choice of six canapés

(Canapé Selections are based on a maximum service time of two consecutive hours. Additional hours will incur extra charges.)



Kaimoana

Seafood

Miso fish cake, wasabi nori puree, pickled daikon (df)

Potato wrapped prawn, smoked paprika salt, roast garlic aioli (h,df)

Ginger salmon poke, vine tomato, crisp rice noddle, chili coriander salad (df,gf)

Shrimp toast, hot smoked salmon, fennel salad (df)

Vanilla cured fish, seaweed cracker, pickled vegetable salad (df,gf)

Manu

Bird

Southern fired chicken bite, hot sauce mayo

Chipotle chicken quesadilla, spring onion sour cream (h)

Confit duck croquette, sour cherry compote

Peking duck crepe, pickled carrot, cucumber, yellow plum sauce

Masala chicken Puri, potato coriander raita (h)

Yellow curry coconut crumbed chicken, lemon grass nam jim (h,df)

Kai mīti

Animal

Beef carpaccio, sage potato crisp, aged balsamic, parmesan mousse (qf)

Chorizo potato cake, tomato chili jam, micro rocket

Lamb loin, Sunday roast potato, pea mint pesto (gf)

House cured pork, apple remoulade, walnut raisin sourdough crisp

Twice cooked pork belly, roasted red jacket potato, hoisin sauce (df,qf)

Pepper venison, corn bread, orange gremolata (df)

(Sweet canapes are available on request.)

HORA KAI BUFFET MENU

Rārangi kai **Standard buffet**

Artisanal breads, butter (gluten free bread available on request)

Ngā huamata

Salads

Garden green leaves, roasted nuts and seeds, mustard dressing (gf,h,vg)

Potato, grilled spring onion, sprouts, mustard cream dressing

Seasonal coleslaw (gf,h,v)

Tapahi mīti

Carvery (choice of one)

All served with gravy, mustard and condiments

Slow cooked Portuguese lamb (h)

Harissa spiced roast chicken, herb apricot stuffing (h)

Pineapple molasses glazed ham

Hawaiian style braised beef brisket, peanut relish

Pine nut sage orange stuffed pork belly

Slow roasted mustard garlic beef rump, chimichurri sauce (h)

Extra carvery choice — Additional Charges apply.

Served with:

- Leek and brie scalloped potatoes (h)
- Seasonal vegetables, black garlic butter (df,qf,h,v)

Purini

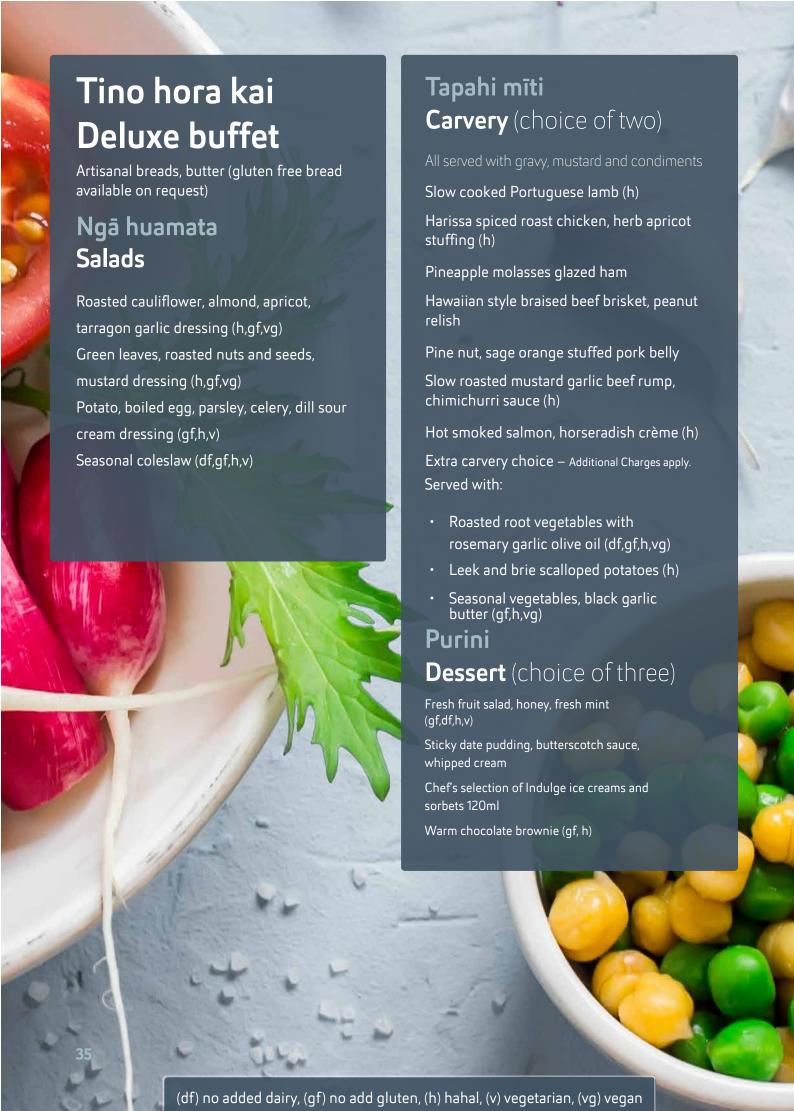
Dessert (choice of two)

Fresh fruit salad, honey, fresh mint (qf,df,h,v)

Sticky date pudding, butterscotch sauce, whipped cream (v)

Warm chocolate brownie (gf,v)







Our plated menus are carefully crafted by our Group Chef using sustainable, seasonal and ethically sourced ingredients from local suppliers and the great New Zealand regions. Whatever the occasion, we will work with you to design a bespoke dining experience to suit your event.

Please allow 14 full working days lead time when placing your order.

Sample menu

Kumamatanga

Entrée

Duck ham – apple remoulade, walnut paste, micro rocket, lemon olive oil

Soy poached squid – prawn, daikon, chilli, sesame seaweed, cucumber, watercress, sour lime dressing

Kai matua

Main

24-hour cooked beef cheek - goat's feta polenta, pickled cherry tomato, cherry thyme jus

Cinnamon confit duck – green tea soba noodles, organic egg, bok choy, soy daikon, Asian mushroom, cinnamon star anise broth

Purini

Dessert

Dark chocolate tart – crispy almond crust, Galliano liquor cherries, vanilla mascarpone cream

Burnt orange yoghurt panna cotta – honey walnut short bread, champagne gel

INU BEVERAGES

Wāina mā

White wines

Sparkling

Lindauer Reserve

Lindauer

Champagne available on request

Sauvignon Blanc

Villa Maria Private Bin

Leftfield

Lawsons

Chardonnay

Villa Maria Private Bin

Vidal White Series

Lawsons

Aromatics

Villa Maria Private Bin

Pinot Gris

Villa Maria Private Bin

Riesling

Villa Maria Private Bin

Rose

Wāina whero

Red Wine

Villa Maria PB Merlot Cabernet

Esk Valley Merlot Cabernet Sauvignon Malbec

Vidal Cabernet Sauvignon Merlot

Villa Maria Cellar Selection Syrah

Villa Maria Private Bin Pinot Noir

Lawsons Dry Hills Pinot Noir

Pia

Beers

New Zealand Beers

Speights

Steinlager

Monteith's Ale

Cider

Export 0%

Premium Beers

Heineken

Corona

Stella Artois

Craft Beers

Gassels Nectaron IPA

Garage Project Hapi Daze

Moa Dry Hopped Pilsner

RTD's

Pals range – Gin/Vodka/Whiskey



Non-alcoholic beverages

Juice

Orange juice 1L Apple juice 1L

Juice Premium

Cranberry juice 1L Pineapple juice 1L

Soft Drinks

Coke, Coke Zero, Sprite 355ml

Assortment of Bundaberg range Ginger Beer Bundaberg 375ml

Water

Spring water 1.5L Sparkling water 1L

Catered Tea, Coffee and Juice

Freshly brewed coffee, assorted teas and chilled juice

(Fully set up and served by our catering team)

Whiringa Whakatōpū Inu

Beverage Selection

Selection One

One-hour beverage selection includes a range of house beer, wine, fruit juice and soft drinks

Selection Two

Two-hour beverage selection includes a range of house beer, wine, fruit juice, soft drinks

(Beverage selections are priced per person and are based on the event attendance booked)





AUT EVENTS

t +64 9 921 9676

e events@aut.ac.nz

w autevents.co.nz