



A successful conference speaks volumes about a company, organisation or group. Whether you're an event coordinator or a company CEO, you want it to be flawless.

Creative Catering will attend to every aspect of your event. We'll give you the space to do your business and the means to make your point. Most importantly, our standards of excellence will reflect your own.

The Awapuni Function centre is the only venue in the Manawatu with absolutely FREE PARKING, the ability to host to multi-day conferences and meetings that require breakout rooms plus the ability to host dinners, after 5's, trade shows and cocktail parties ***all under one roof.***

Often business is discussed, ideas form and creative thought flows over a drink and nibbles and because of the facilities on offer, guests have no need to disperse at the end of the day.

We have no hidden costs. Your venue hire includes onsite tables, chairs, white cloths, paper dinner size serviettes, crockery, cutlery, power, cleaning, set up and staffing. AV, lighting and sound is priced upon application.

Our menus are samples only and if you require special dishes, special dietary or are working to a set budget we can adapt to your needs.

**We look forward to meeting you.**

Kind Regards

*The Creative Catering Team*



GF; Gluten Free  
V; Vegetarian

Experience the wonderful world of racing by coming to  
**BREAKFAST AT THE TRACK.**

Watch the Thoroughbreds perform track work while enjoying the wonderful view & crisp early morning air.

### **Quick Start Continental Breakfast**

Warm croissants and Danish pastries

Cereals

Seasonal fruit platter

Yoghurt

Cheese and ham platters

Orange Juice on tables

Tea selection with fresh Coffee

\$14 p/p plus GST

### **Quick Start Hot Breakfast**

A selection of fresh breads

Grilled bacon

Golden hash browns

Breakfast sausages

Scrambled eggs

Baked beans or spaghetti

Pan fried mushrooms

Orange Juice on tables

Tea selection with fresh Coffee

\$17 p/p plus GST

### **Quick Start Continental and Quick Start Hot Breakfast**

\$23-00 p/p plus GST

## **COFFEE BREAKS**

Sweet muffins

Assortment of oven fresh Danish pastries

Selection of freshly baked cookies

Selection of chef's sweet treats

(Brownie, caramel slice, lamington, carrot/chocolate cake)

Scones with jam & cream

Three cheese scones served with herb butter

Assortment of finger sandwiches including vegetarian

An array of fresh gourmet savouries including vegetarian

A selection of warm croissants filled with ham, cheese & tomato or tomato,  
cheese & pesto including vegetarian

Tea selection & fresh coffee

Tea & coffee plus one item

\$6 p/p plus GST

Additional items \$2-50 p/p plus GST

OR

Chef's choice of tea & coffee plus one item

\$5-50 p/p plus GST

Tea & coffee on arrival

\$2-50 p/p plus GST

Continuous Tea & Coffee

\$10 p/p plus GST

## **FINGER FOOD LUNCH MENU**

### **HOT SELECTION**

Roast pork and kumara tart  
Ham, gruyere and spinach calzone  
Moroccan crusted beef goujons with aioli  
Pork & coriander fricadelles with mango salsa  
Beer battered fish of the day with lemon aioli  
Malaysian chicken kebabs with cashew butter (GF)  
Lamb koftas with mint yoghurt (GF)  
Cajun chicken pizza with grilled capsicum & sour cream  
Grilled mushroom brochettes with béarnaise (V & GF)  
Selection of grilled cabana sandwiches including vegetarian  
Pumpkin & spinach frittata (V & GF)

### **COLD SELECTION**

An array of fresh finger sandwiches including vegetarian  
Sushi selection (GF)  
Fresh bread of the day filled with deli meats & crisp salads including vegetarian  
Manuka smoked salmon & rocket egg roll (GF)  
Wraps; ham & mustard, smoked chicken with peach chutney, vegetarian  
Selection of gourmet sandwiches including vegetarian

### **SWEET SELECTION**

Chefs slice of the day  
Lemon meringue tart  
Carrot cake with cream cheese frosting  
French chocolate cake  
Strawberry friands (GF)  
Cookie selection

### **FRUIT & CHEESE**

Fresh seasonal fruit platter with yoghurt & berry compote (V & GF)  
Kapiti cheese accompanied with preserved fruit, quince pate & water crackers

Choice of 5 items for \$17 p/p plus GST  
\$2.75 p/p plus GST for each extra item

Chefs Choice of 5 items \$15.50 p/p plus GST

### **Working Lunches**

#### **Option one**

A selection of specialty breads

An array of sliced deli meats, crisp salad & condiments including vegetarian

Bacon & egg slice

Vegetable tortellini with pomodoro sauce (V)

Fruit platter

French chocolate cake

\$16.50 p/p plus GST

#### **Option two**

Open focaccia sandwiches including vegetarian

Asian noodle salad with wok fried greens & ginger dressing (V & GF)

Chicken & brie flan

Fruit platter

Carrot cake with lemon frosting

\$16.50 p/p plus GST

#### **Option three**

**'MAKE YOUR OWN SANDWICH'**

A selection of breads

Carved roast beef or ham accompanied by house pickles, relishes & chutneys (GF)

Coleslaw

Crisp green leaf salad

Tomato, onion, cheese & cucumber

Fruit platter

Selection of chef's sweet slices

\$17.50 p/p plus GST

#### **Option four**

Assorted sandwiches including vegetarian

Assorted Savouries including vegetarian

Chicken drums with dipping sauce

Seafood platter

Selection of chef's sweet slices

\$16.50 p/p plus GST

**All lunches come with a tea selection & fresh coffee**

**SOUP SELECTION**

Can be served as an accompaniment or starter to any of Creative Caterings menus

Roast kumara and chilli (V & GF)

Fresh tomato and basil (V & GF)

Moroccan tomato (V & GF)

Kumara, coconut and lemongrass (V & GF)

Cream of pumpkin (V & GF)

Cream of vegetable (V & GF)

Roast capsicum and cardamom (V & GF)

Cream of mushroom (V & GF)

Carrot and coriander (V & GF)

Leek, potato and bacon (GF)

Pea and ham (GF)

Kumara, rosemary and bacon (GF)

Cream of Chicken and char grilled corn kernels

Seafood chowder

Fennel and white fish chowder

Scotch broth (GF)

\$6.50 p/p plus GST