Food is our passion
Attitude to food

Quality without compromise - that was the philosophy on which Sarah Searancke Catering was created over 22 years ago and is still very much the backbone of our operation today.

You can expect quality in the food we create, in the produce we use and in the events we deliver.

Our vision for delivering outstanding events has propelled Sarah Searancke Catering into one of Wellington’s leading catering and event management operations - all the while sustaining the personal, genuine, boutique-style service that Sarah Searancke Catering is famous for.

We cater for a wide range of events - from award ceremonies, conferences, product launches and large scale corporate events. We love to create mouth-watering menu ideas and develop concepts that look and taste great.

Our special relationships with Venues Wellington and the greater Wellington regional event scene allows us to create and deliver spectacular events.

We invite you to find out more!

Gabriel Chambers - Executive Chef

Kalim Stevens - Head Chef
Supporting our local suppliers

We believe in providing our customers with the best food possible by supporting local suppliers and producers within our menu range.

1. NZ Yuzu, Lower Hutt
2. Ontrays Food Emporia, Petone
3. ParrotDog Brewing Co, Lyall Bay
4. Pauatahanui Growers, Pauatahanui
5. Zelati Gelato and Sorbet, Tawa
6. Parkvale Mushrooms, Carterton
7. Pinehaven Orchard, Greytown
8. Penery Gardens, Otaki
9. Capital Eggs, Rongotai
10. Randwick Meats, Lower Hutt
11. Prime Star Meats, Miramar
12. Waikanae Crab, Waikanae
13. New World Tawa Bakery, Tawa
14. Zany Zeus, Lower Hutt
15. Garage Project Brewing, Aro Valley
16. Olivo Olive Oil, Martinborough
17. Moana Fisheries, Te Aro
What our clients say

“Thank you all for a great effort and the smooth running of our annual Back to Business Cocktail Party at Shed 6. Everything was flawless, the food and service were outstanding, and everyone was complimentary. You trouble shooted down to the finest detail so as an event organiser I didn’t need to worry about a thing. Thanks for making our event a memorable one.”

Katharine McGhie
Manager Business Development & Events, Business NZ

“We know that serving fantastic food is one of the easiest ways to impress our guests. We also know that you will always exceed their expectations. You are the only caterer we choose to work with in Wellington, as time and time again our guests leave raving about the incredible fare you create and the friendly service they receive.”

Daz Martin
Event Manager, Verve The Event Agency

“What an amazing team and what incredible food and service. You helped make the three days of events run so smoothly, nothing was a problem, with over 1,000 delegates over 8 key events, everything was delivered so professionally. The food and service at our Black Tie dinner was superb, how you managed to roll out food for over 300 people with the highest standard of service, presentation and of course taste, was beyond impressive. Everyone was raving about the food, thank you for helping to make our celebrations such a huge success.”

Charlotte Wood
Event Manager, Scots College Centenary Celebrations

(04) 232 6511 | events@sscatering.co.nz | www.sscatering.co.nz
Taking care of your event

Our team

Sarah Searancke Catering offers an event coordination and chef team with a wealth of knowledge and experience in the hospitality industry. Our dedicated team is 100% focused on working with you from your initial contact right through to the delivery of your event. We will listen to your vision of how you want your event to flow, ensuring its success and leaving that lasting impression.

Additional menus

Looking for something extra special? Allow our executive chef to design a signature menu dish using premium meats and seafood, paired with seasonal local ingredients.

Special dietary requirements

As a standard, we offer a varied selection for vegetarian and gluten free guests within our main offerings. All additional special dietary requirements are provided for separately. We take great pride in our wide and varied selection of these meals and receive extremely favourable feedback. Special diets can often be a tricky or forgotten area. It’s one that we’re happy to say we have down pat.
Rise & shine
Plated breakfast

Delight your guests with our streets of Wellington inspired plated breakfast menu.

$35.00 per guest - Minimum of 30 guests

Select one of the options below

The Wellingtonian
Free range bacon, chive creme fraiche eggs, pork fennel sausage, garlic forest mushrooms, spinach red cabbage colcannon cake, char-grilled ciabatta, Cajun spiked hollandaise GF available

Cuba Dupa
Smashed avocado salsa, charred sour dough, poached free range eggs, micro herb salad, maple seed mix VG

Hannah’s Laneway
Egg bao Benedict - free range poached eggs, toasted bao bun, crispy pork belly, seared asparagus, gai lan curry hollandaise GF available

Oriental Parade
Teriyaki glazed salmon fillet, steamed wombok, croque monsieur brioche soldiers GF

Breakfast includes
Freshly brewed coffee, a variety of traditional, herbal and fruit-infused teas, a selection of fresh juices and chilled filtered water.

Additional breakfast items

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet and savoury breakfast pastries</td>
<td>$4.00</td>
</tr>
<tr>
<td>Breakfast trifle, berries, yoghurt, muesli clusters VG, GF</td>
<td>$4.50</td>
</tr>
<tr>
<td>Sliced fresh fruit platter</td>
<td>$4.50</td>
</tr>
<tr>
<td>Selection of cereals and granola</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

VG Vegetarian  GF Gluten Free

All prices include service staff and catering service ware and are GST exclusive. Prices may vary depending on venue selection.
Buffet breakfast menu

Start the day with our gourmet buffet style offering. Guests are tempted with a rich variety of artisan breakfast items.

$30.00 per guest - Minimum of 30 guests

The main event
Free range scrambled egg, crème fraiche, chives VG, GF
Smoked middle bacon GF
Basil roasted vine tomatoes VG, GF
Garlic sautéed forest mushroom medley VG, GF
Agria potato, fresh herb hash browns VG, GF
Old fashioned pork, fennel sausages GF

Compliment beautifully with
Wilted kale, young spinach VG, GF
Sliced avocado VG, GF
Tuscan mixed grain bloomer VG
Turkish toast VG
Cajun spiked hollandaise sauce VG, GF

Breakfast includes
Freshly brewed coffee, a variety of traditional, herbal and fruit-infused teas, a selection of fresh juices and chilled filtered water.

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Stand up breakfast menu

Individually priced below - Minimum of 30 guests

Finger food

Forest mushroom, French tarragon, coconut cream crustless tarts VG, GF $4.00

Vietnamese rice paper rolls, shredded bacon, rocket, avo, tomato coriander salsa GF $4.00

Pigs in blankets - pork fennel sausage, smoked bacon, Persian hollandaise GF $4.50

Petit bagels, King salmon rillettes, micro herb $4.50

Pulled Jamaican jackfruit empanada VG $4.00

Banana date bread, Waikanae honey butter GF $4.00

Selection of sweet and savoury breakfast pastries $4.00

Buckwheat pikelets, blackberry chia seed compote, mascarpone $4.00

ANZAC toasted muesli, lemon yoghurt pot GF $4.50

Seasonal fresh fruit skewer $4.00

Breakfast bao buns

Smoked bacon, truffled egg, kale omelette, Rocket Fuel sauce $5.00

Burnt sage buttered leeks, Persian feta, chilli jam VG $5.00

Teriyaki flaked salmon with pickled cucumber, fresh coriander $5.00

Beverage selection

Freshly brewed coffee, a variety of traditional, herbal and fruit-infused teas, a selection of fresh juices and chilled filtered water $4.50

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Breakfast Additions

Enhance your breakfast options by supplementing with the following add ons.

**Smoothie selection** - $5.00 each

Delicious and healthy smoothie selection, all served in retro milk bottles with paper straws

Lean green machine - young spinach, kale, cashew milk, iced coconut water

Violet blast - smashed blueberry, blackberry, Greek yoghurt, chia seeds

Tropical sunrise - mango, coconut milk, banana, passion fruit

**Barista station** - $500.00 per cart*

Start the day with freshly prepared barista style award winning coffee. Speak to one our friendly team about sponsorship options including signage and branded cups

*Casts includes one barista and cart including set up. Coffees are charged at $4.00 each and invoiced post event.

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“Everything was flawless, the food and service were outstanding, and everyone was complimentary. Attention to detail was great, so as an event organiser I didn’t need to worry about a thing. Thanks for making our event a memorable one.”

Katharine McGhie
Business Development & Events
Business NZ
It’s conference time
Morning / Afternoon tea

Platinum morning tea package - $12.50 per guest
Our most popular option allows two delectable food items per guest and includes complimentary whole fresh fruit.

Gold morning tea package - $9.00 per guest
For those in a hurry and offering a lighter option, guests enjoy one piece of either our house baked cookies or Danish pastries, fresh from the oven.

All of our morning and afternoon tea packages include freshly brewed coffee, a variety of traditional, herbal and fruit-infused teas, a selection of fresh juices and chilled filtered water.

Arrival beverages - $3.50 per guest

Barista station - $500.00 per cart*
Start the day with freshly prepared barista style award winning coffee. Speak to one our friendly team about sponsorship options including signage and branded cups.

*Cost includes one barista and cart including set up. Coffees are charged at $4.00 each and invoiced post event.

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Morning / Afternoon tea

**Savoury items** - $3.50 per additional item
- Petit croissants - ham and cheddar, salmon creme fraiche egg or ricotta, smoked paprika pesto
- Brioche pinwheels, arugula, sweet onion, mozzarella VG
- Three cheese chive scones, salted butter VG
- Creamy chicken, leek, cranberry, asparagus tart
- Spinach, feta, blush tomato muffin, pesto cheese centre VG
- Old fashioned pork, apple, fennel sausage rolls, tomato relish
- Moroccan lamb pastries, tzatziki yoghurt
- Kumara, watercress, quinoa fritter, lemon crème VG, GF
- Smoked bacon, cherry tomato frittata GF
- A selection of freshly baked savoury Danish pastries

**Sweet items** - $3.50 per additional item
- Layered muesli, lemon honey yoghurt, berry compote GF
- Selection of Charlie’s honest smoothies
- Freshly baked assorted sweet Danish pastries
- Peach, passionfruit cheesecake muffins
- Raspberry white chocolate
- Banana, date bread, maple mascarpone
- Lemonade scones, chantilly cream, strawberry jam
- Navel orange, poppy seed almond friand GF
- Decadent chocolate fudge brownie GF

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Working lunch

Fingers and thumbs lunch package - $29.50 per guest
Our most popular option allows guests to select items which can all be eaten without the need for a knife and fork. Designed to be mouth watering delicious and easy to eat.

Select one sandwich, one salad, two finger food items and fresh fruit.

Forks at the ready lunch package - $29.50 per guest
For this buffet style option, tempt guests with a wide selection of hot and cold dishes, designed to tickle everyone’s taste buds. Easy to eat whilst standing with only a fork, no cutting or chairs required.

Select two hot protein mains, two salads, and fresh fruit. This option is accompanied with freshly baked bread rolls.

All of our lunch packages include freshly brewed coffee, a variety of traditional, herbal and fruit-infused teas, a selection of fresh juices and chilled filtered water.

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Working lunch

Sandwich selection served in rolls, sliced breads or wraps - $6.00 per additional item

Fennel coriander crusted pork scotch, coriander salad, pear kimchi remoulade

Rare roasted beef sirloin, L&P caramelised onions, fresh watercress, aioli gravy

Tea smoked fish rillette, compressed cucumber, charred sweet corn, dill leaves

Suya spiced free range chicken, toasted peanut aioli, pickled cucumber, baby spinach

Tuscan lamb leg, chermoula, young cos, mint gel

Poached turkey banh mi, shaved egg, carrot daikon slaw, spiced cashew mayonnaise

Grilled Mumbai, herb chutney, masala spice, red onion, provolone cheese VG

Smashed free range eggs, turmeric sage mayo, wild baby rocket VG

Spanish hot pork, pepperdew spiked cream cheese, seasonal greens

PopQuorn, ranch salad, pink peppercorn mayo VG

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Working lunch

Savoury finger food selection - $4.00 per additional item
Buttered leek, herbed kuku, Persian feta, walnuts VG, GF
Roast broccoli, cauli fritters, dukkah maple yoghurt VG, GF
Sunday roast tart, creamed fennel aged cheddar top VG
Angus beef adzuki bean, queso empanada, chimichurri sauce
Spanish chorizo, purple basil celeriac risotto cakes, roast tomato balsamic relish GF
Five spice pork wontons, blood orange hoisin
Verjuice, juniper berry salmon skewers, tahini citrus sauce GF
Smoked fish, quinoa cakes, sriracha chilli aioli
Preserved lemon Baharat spiced chicken skewers, baby beetroot labneh GF
Kaffir lime chicken koftas, Manuka honey lemon caramel, pickled cucumber sauce GF

Sweet finger food selection - $4.00 per additional item
Popcorn panna cotta tarts, salted caramel swirl
Vanilla, white chocolate, fig cookies
Sinfully rich chocolate brownie GF
Creamy stem ginger, oaty bake
Yuzu lemon curd tart, scorched brown sugar meringue
Classic Victoria sponge, strawberry rhubarb conserve

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Working lunch

Fresh salad selection - $6.00 per additional item

Roasted root to stem vegetables, Moroccan harissa VG GF
Shaved wombok slaw, kohl rabb, edamame, picked coriander, pear chilli kimchi aioli VG, GF
Charred broccoli, baby beetroot labneh, medjool dates, smoked almonds VG, GF
Roast kumara, Grana Padano, truffle oil, porcini salt VG, GF
Balinese salad, toasted coconut, green bean, crispy shallots, chilli spiked dressing VG, GF
Jeweled saffron rice pilaf, baked ricotta, pistachio, barberries, summer pea vinaigrette VG, GF

Hot protein selection - $9.00 per additional item

Oven baked monk fish, onion fennel salsa verde crumb, sea grape tartare sauce
Lamb shank Hyderabad curry, carrot cardamom crush, cucumber raita GF
Sticky orange free range chicken, steamed broccoli, bok choy, young corn, peanuts, kaffir lime rice GF
Slow braised beef cheek, Pedro ximenez, cauliflower whip GF
Pork, apple, charred pistachio koftas, buckwheat pasta twirls, romesco sauce, parmesan snow
Balinese turmeric spiced curry, tempeh, galangal, aromatic basmati pilaf VG,GF

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"Working with your team is such a dream! We really appreciated your care, patience and adaptability. You provided delicious offerings which was noted by many delegates. Your new tables were perfect at Shed 6, making the whole space feel fresh and revitalised from previous events".

Nicky Smith
Paardekooper and Associates
Canapé packages

Our range of innovative and mouth-watering canapés are guaranteed to impress. Includes one to two bite morsels that are easy to eat, encouraging interaction and networking amongst your guests.

Half-hour package from $19.00 per guest
Our Head Chef’s selection of four canape items

One-hour package from $23.50 per guest
Select five canape items

One-and-a-half-hour package from $28.00 per guest
Select six canape items

Two-hour package from $32.50 per guest
Select seven canape items

Two-and-a-half-hour package from $43.50 per guest
Select eight canape items and one tapa item

Three-hour package from $54.00 per guest
Select eight canape items, two tapa items and one dessert item

Additional canapé item $4.50 per guest
Additional tapa item $6.50 per guest
Canapés

Hot selection
Lebanese slow braised lamb shank, cherries, roasted vegetable tartlet
Suya spiced free range chicken, toasted peanut aioli, beetroot dust GF
Angus beef adzuki bean, queso empanada, chimichurri sauce
Duck mantou - steamed pumpkin bun, duck confit
Pulled pork mini fajita, pico de gallo, micro coriander, satay crème
Kaffir lime chicken, honey lemon caramel, pickled cucumber, black sesame GF
Clevedon coast buttermilk fried oysters, caper berry aioli
Dauphine thyme beignets, Kapiti blue cheese mousse, smoked paprika salt VG
Truffle toasted brioche fingers, Welsh rarebit fondue, crispy sage VG
Vegetarian Sunday roast tart, creamed cauliflower, aged cheddar top VG

Cold selection
Lomi lomi salmon pani puri, pomegranate gems, chilli, pistachio seed crumble
Green pea blini, king prawn rillettes, yuzu cream, caper crumbs, fennel tips
Wakanui beef tataki cornet, pickled daikon, Goma emulsion
Sticky Korean pork Mandoo dumplings, gochujang spiked soy
Lambchetta, kale pistachio heart, cured bacon crust GF
Pulled chicken banh mi slider, shaved egg, carrot daikon slaw, cashew mayo
Confit chicken terrine, brown butter crumble, gold mustard brush, shiso tips GF
Petit crumpets, venison carpaccio, beetroot jelly, parmesan custard
Barberries, pecan, goats cheese truffles, Waikanae honey drizzle VG, GF
Buttered leek, herbed kuku, Persian feta, walnuts, creme fraiche VG, GF
Kiwi onion dip bruschetta, crispy shallots, balsamic drizzle, pea tendrils VG

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Canapés

Dessert selection

Malibu, white chocolate, pineapple fudge GF
Pink Champagne strawberry jelly, vanilla mascarpone, plum wafer GF
Bittersweet chocolate torte, white chocolate curls
Colorado cream tart, elderflower berry compote, honey dust GF
Warm doughnut pops, dulche de leche pipettes, apple tea crunch
Hazelnut caramel meringue, Mojo coffee whip, Baileys cookie crumble

Tapas

Tempura fish, thrice cooked chips, spring pea tartare sauce GF
Mandarin buttered Monk fish, beetroot crush, sweet fennel salsa verde GF
Slow braised beef cheeks, Pedro ximenez, baby onions, cauliflower whip
Lamb shank Hyderbadi curry, carrot cardamom crush, minted raita GF
Steamed bao bun, char siu shredded chicken, pickled cucumber ribbons
Southern fried chicken, rainbow ranch slaw, cheeky bourbon drizzle
Kiwi venison burger, brioche bun, Pinot Noir relish, Kapiti Pakari cheese
Black sea salt, séchuén pepper dusted calamari, lemonaise GF
Cauliflower ceviche, soft shell taco, guajillo chilli, brocco-mole
Thai jungle paneer cashew curry, coconut pilaf rice, black garlic rubbed naan
Tangerine tofu, steamed broccoli, bok choy, peanuts, kaffir lime rice VG, GF
Potato gnocchi, beurre noisette, crumbled feta, sage, confit figs VG, GF

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Grazing platters

Feast on our captivating grazing spreads and platters which include a variety of seasonal local produce bringing your guests a table of vibrant colours, textures and flavours.

Platters serve 10-12 guests

Pan del Monde - $60.00 per platter
Freshly baked breads including rosemary garlic, activated charcoal baguette, raisin walnut crostini, caramelised onion fatoush, caper gremolata, beetroot fava, roasted Kaipara kumara, whipped Persian feta dips VG, GF

Antipasti - $120.00 per platter
Pastroomi, Italian salami, potted duck parfait, salmon rillettes, Tuscan mushrooms, Atlas olives, peanut butter roasted brussel sprouts, pear kimchi, house made dip selections, activated charcoal bread, black sesame crackers GF available

From the Ocean - $120.00 per platter
Raspberry pickled calamari, matcha seed crust smoked salmon, King prawn poke, charred broccolini, witloof shards, oyster Champagne cream, Yuzu buttermilk whip, caper gremolata, taco chips, raisin walnut crostini garden vege crisps GF available

Plato de queso - $85.00 per platter
Brie, blue vein, cumin seed gouda, whipped Persian feta, housemade gin pear paste, Branston Pickle, Verjuice roasted pineapple, grapes, preserved veges artisan crackers VG, GF available

Vegan Snack Board - $70.00 per platter
Young carrots, pickled cauliflower, cherry tomatoes, Edamame pods, beetroot fava, truffle vegan aioli, wild mushroom parfait, rosemary garlic bread, sesame rice crackers, salted pretzels VG, GF available

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We are the curators of finesse, from start to finish. Inspired by a love of our craft, beautiful ingredients and innovative food design, our chefs and creative team take time to create unique menus for every event.

Get in touch with us today to arrange your bespoke, complimentary quote.
Please take your seat
Two and three course plated menu

Our range of individually plated options are perfect for your gala dinner or awards ceremony. Choose from the options below which showcase the best seasonal New Zealand produce.

Minimum of 30 guests

Two-Course menu - $61.00 per guest
One main course and one dessert selection

Two-Course menu - $64.50 per guest
One entree and one main course selection

Two-Course menu - $69.00 per guest
Two main course selections* and one entree or dessert option

Three-Course menu - $85.00 per guest
Two main course selections*, one entree and one dessert

Three-Course menu - $95.00 per guest
Two entree selections*, two main course selections* and one dessert

Custom menu

Prices vary

Speak to one of our friendly team about designing a custom made menu. Allow your creative juices to flow in a menu session with our head chef to create a menu that’s tailored to your specific requirements.

Complimentary

Our plated dinner options are all accompanied with:

Artisan bread rolls, Icelandic black lava salt butter

Freshly brewed coffee, traditional and herbal teas and chocolate pistachio salami

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Entree

King salmon crudo, garlic confit bagna cauda, squid ink tapioca crisps, dill oil, compressed cucumber GF

Prime star beef tataki, pickled shaved baby vegetables, smoked almonds, goma emulsion GF

Pressed free range confit chicken terrine, brown butter crumble, gold mustard brush, shiso tips

Wild mushroom parfait, charred root to stem baby vegetables, white raisin caper vinaigrette VG, GF

Lamb fillet, kale pistachio centre, young carrot puree, pancetta crisp, candied thyme GF

Smoked duck pastrami, medjool date labneh, blood orange jell, peanut crumble GF

Kaipara kumara gnocchi, saffron capsicum pepperonata, black olive gravel, pecorino Romano, micro basil GF

Twice cooked pork belly, fresh apple baby fennel slaw, crackling strips, red pepper emulsion GF

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Main

Prime beef fillet, Patron Xo shin mantou, cauliflower textures, metaxa jus GF*

12 hour braised and pressed shiraz gin beef, truffle potato mille-feuille, root vegetable crisp, shitake mushroom reduction GF

Berbere spiced compressed pork, confit tomato barley risotto, smoked beetroot labneh GF

Crispy skinned monk fish, salt and vinegar Red Rascal potatoes, tahatai vegetables, shell fish Kawakawa bisque butter GF

Pan seared salmon fillet, king prawn boudin blanc, new season white asparagus, bisque, yuzu spiked emulsion GF

Free range chicken supreme, Manuka smoked brinza, Kaipara kumara pakoda, jus gras GF

Juniper sea salt rubbed Canterbury lamb rump, pommes terrine, IPA macerated lamb shoulder, burnt sage butter GF

Twice baked spaghetti squash soufflé, sautéed baby spinach, maple glazed walnuts, Saporosa balsamic VG

* surcharge applies $2.00 per guest

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Dessert

Wellington Chocolate Factory chocolate mousse tart, Waireka honey comb mascarpone, Doris plum wafer

Turmeric latte infused panna cotta, Mojo espresso gel, Fortune Favours beer toffee brittle GF

Warm and sticky Medjool date and Rose apple pudding, bourbon dulche de leche reduction, Portuguese baked custard and lava salt muesli crunch

Patron XO cheese cake, beurre noisette crumbs, Doris plum mascarpone, glazed mandarin

Eton Mess - poached summer berries, brown sugar meringue, rosehip whipped butter milk GF

Kaffir lime posset, strawberry emulsion, dark chocolate soil, hazelnut granola clusters GF

Pot-set Valrhona chocolate silk, cranberry cantuccini, pistachio white chocolate pesto, salted caramel popcorn

Can’t pick a dessert? Allow our pâtisserie chefs to delight you with an array of their delicious petit treats, all served to your guests in the centre of the table.

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Buffet style menu

This menu is available to be served from a traditional buffet station or as platters served to your table. Guests are encouraged to pass, share, talk and laugh over a sumptuous feast, all without leaving the table. A relaxed style that allows for wonderful interactions amongst guests.

$70.00 per guest - Minimum of 30 guests

MAINS - please select three

Fennel coriander crusted pork scotch, kimchi pears, crackling floss GF
Char-grilled lamb leg, smoked Zany Zeus yoghurt, jou jou crisps GF
Saffron buttermilk marinated free range chicken, pico gallo salsa GF
Aged rib eye beef, porcini lemon thyme butter, Yorkshire puddings
Pan fried catch of the day, sun dried tomato butter, fried caper berries
Swiss chard, baked ricotta roulade, butternut squash puree, miso walnuts VG

SIDES - please select three

Roasted root to stem earth vegetables, Moroccan harissa dressing, nut crunch VG, GF
Shaved wombok slaw, kohl rabb, edamame, picked coriander, pear chilli kimchi aioli VG, GF
Charred broccoli, baby beetroot labneh, medjool dates, smoked almonds VG, GF
Roasted potato, shaved Grana Padano, truffle oil, porcini salt VG, GF
Balinese salad, toasted coconut, green bean, crispy shallots, chilli spiked dressing VG, GF
Red miso butter baby potatoes, blistered coriander seeds, fresh torn herbs VG, GF
Toasted brioche Panzanella, manchego, fire roasted capsicum VG

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Buffet style menu

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$70.00 per guest - Minimum of 30 guests

DESSERT - please select one

Plato de queso
Brie, blue vein, cumin seed gouda, whipped Persian feta with gin pear paste, Branston Pickle, Verjuice roasted pineapple, grapes, preserved veges and artisan crackers GF

Decadent Oreo peanut butter tart, pretzel praline crumb

Baked rhubarb rose trifle, toasted pistachio, mandarin wafer

Raspberry, white chocolate baked cheesecake, beurre noisette crumb, berry coulis

Wellington Chocolate Factory panna cotta, rum soaked cherries, coconut wafers GF

Custom menu

Prices vary

Speak to one of our friendly team about designing a custom made menu. Allow your creative juices to flow in a menu session with our head chef to create a menu that’s tailored to your specific requirements.

Complimentary

Our family style buffet option is accompanied with:

Artisan bread rolls, Icelandic black lava salt butter

Freshly brewed coffee, traditional and herbal teas and chocolate pistachio salami

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"You’ve exceeded our expectations again. You are the only caterer we choose to work with in Wellington, as time and time again our guests leave raving about the incredible fare you create and the friendly service they receive."

Daz Martin
Event Manager
Verve The Event Agency
At your service
Wine list

Complementing our food, we offer a varied and interesting list of premium beverages with a strong regional focus supporting Wellington and our close neighbours.

Champagne
Duval Leroy Champagne, France $86.00

Sparkling
Charles Ninot Blanc de Blancs, France $28.00
Perelada Brut Reserva Methode Champenoise, Spain $28.00
Morton Estate Premium Brut Methode Champenoise, Hawke’s Bay $32.00

Sauvignon Blanc
Latitude 41 Sur Lie Sauvignon Blanc, Nelson $36.00
Lowlands Sauvignon Blanc, Marlborough $29.50
Giesen Marlborough Ridge Sauvignon Blanc, Marlborough $28.50
Rapaura Springs Bull Paddock Sauvignon Blanc, Marlborough $28.00

Chardonnay
Brookfields Bergman Chardonnay, Hawke’s Bay $30.00
Monowai Chardonnay, Hawke’s Bay $28.50

Pinot Gris and Rose
Coney Piccolo Pinot Gris, Martinborough $36.00
Sprout Organic Pinot Gris, Marlborough $28.50
Tasman Bay Pinot Gris, Nelson $27.00
Woven Home Rose, Ohau $28.00
Lake Chalice The Nest Rose, Marlborough $28.00

Pinot Noir
Paddy Borthwick Falloon Block Pinot Noir Wairarapa $37.00
Torea Pinot Noir, Marlborough $34.00
Tasmen Bay Pinot Noir Nelson $30.00
Lake Chalice The Nest Pinot Noir, Marlborough $29.00

Syrah, Shiraz and Red Blends
Satyr Syrah, Hawke’s Bay $36.00
De Bortoli Deen Shiraz, Australia $30.00
Monowai Merlot, Hawkes Bay $34.00

All prices include service staff and catering service ware and are GST exclusive. Prices may vary depending on venue selection.
Beers and non alcoholic

Local beer
- Steinlager Pure $8.00
- Monteiths Golden Lager and Pilsner $8.00
- Tuatara Motueka and Pale Ale $8.50
- MOA Session Pale Ale $8.00

Imported beer
- Heineken $8.00
- Corona $8.00

Boutique beer
- Parrotdog Pandemonium and Deadcanary $10.00
- Panhead Pilsner and Quickchange XPA $9.00
- Garage Project Lager $9.00

Light beer
- Heineken Light $7.00

Cider
- Monteiths Crushed Apple Cider $8.00

Non alcoholic selection
- Six Barrel Soda Co selection 330ml $6.50
- Selection of soft drinks 330ml $4.50
- Phoenix juice selection 275ml $4.50
- Still and sparkling mineral water 500ml $4.50
- Fresh orange, apple and cranberry juice, 2 litre $15.00

Cocktails and mocktails
Experience the art of mixology with custom designed beverages for your event. Speak to one of our friendly team now.

All prices include service staff and catering service ware and are GST exclusive. Prices may vary depending on venue selection.
Beverage Package

Complementing our food, we offer a beverage package with a strong regional focus supporting Wellington and our close neighbours.

### House Beverage Package

**White Wine and Bubbly Variety**
- Perelada Brut Reserva Methode Champenoise, Spain
- Giesen Marlborough Ridge Sauvignon Blanc, Marlborough
- Lake Chalice The Haast Chardonnay, Marlborough
- Sprout Organic Pinot Gris, Marlborough

**Red Wine Variety**
- Lake Chalice The Nest Pinot Noir, Marlborough
- De Bortoli Deen Shiraz, Australia

**Beer and Cider Variety**
- Heineken
- Steinlager Pure
- MOA Session Pale Ale
- Heineken Light
- Monteiths Crushed Apple Cider

**Non Alcoholic Variety**
- Phoenix juice selection
- Selection of soft drinks including sparkling water

### Package Pricing

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<tr>
<th>Duration</th>
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All prices include service staff and catering service ware and are GST exclusive. Prices may vary depending on venue selection.
Upgrades

Craft Beer Upgrade
Upgrade to our Tuatara range - add $2.50 per guest
Upgrade to our Panhead or Garage Project range - add $4.00 per guest
Upgrade to our Panhead, Garage Project or Parrotdog range - add $4.50 per guest

Wine Upgrade
Our sommelier can assist with upgrading wine selections and customising beverage packages to complement menu choices.

At your service...
Ice tubs, ice, champagne buckets and drinks trays are all included. If chosen wines are unavailable we will provide wines of a similar or improved standard as a replacement.
Optional extras such as cocktails, mocktails, further craft beers, ciders, dessert wines and spirits are available on request.
Charged on consumption or cash bar option available. Chat to one of our friendly team now about what options works best for your event.

All prices are applicable for 2019 and include service staff and catering service ware and are GST exclusive. Prices may vary depending on venue selection and any external forces outside our control.
“Thank you all for a great effort and the smooth running of our annual Back to Business Cocktail Party at Shed 6. Everything was flawless, the food and service were outstanding, and everyone was complimentary. I didn’t need to worry about a thing.”

Katharine McGhie
Manager Business Development & Events, Business NZ

04 232 6511
events@sscatering.co.nz
www.sscatering.co.nz
Doing our bit

We are a family business. Our employees are part of our whānau and our manaakitanga ethos means we take care of our family. This also includes our suppliers, our environment, and our community.

Fresh and local
With over 22 years in the industry, we have built strong relationships with our wonderful local suppliers. This enables us to bring you the best of what the Wellington region has to offer. We are also proud to say that we use only free range chicken and eggs in all of our products.

Environmental impact
We fully appreciate the significant impact that our catering operations can have on the environment. As a responsible provider, we undertake to ensure that our activities not only comply with environmental regulations but exceed them wherever possible in every aspect of our operation. We recycle cardboard, glass and compost all food waste. Printed paper is shredded and sent to the local SPCA to then line the pens of the newborn puppies. At our conferences we use a range of disposable products that are both sustainable and compostable.

Giving back
We are so very happy to be able to host the team of Bellyful at our kitchen once a month to prepare their meals. Bellyful was ‘born’ out the desire to see families being supported by their fellow community members. Bellyful believe you don’t need to go through stressful times alone – having a new baby or a sick family member can make life tough! Having someone pop around with a couple of cooked meals can go a long way toward easing the stress.

Find out more at www.bellyful.org.nz
Have we peaked your interest?

We are the curators of finesse, from start to finish. Inspired by a love of our craft, beautiful ingredients and innovative food design, our chefs and creative team take time to create unique menus for every event.

Get in touch with us today to arrange your bespoke, complimentary quote.

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