



FUNCTION PACK

P. 04 801 4168

| E. CATERING@NIKAUCAFE.CO.NZ

| W. NIKAUCATERING.CO.NZ

WELCOME

Whether it's a corporate dinner, social gathering or a special occasion, we can help you create a package that caters to your needs.

We strive for the best flavour in everything we create. Our menus are inspired by the best produce we can find – local, organic and from our rooftop garden.

To make things easy, we've put together this function pack to guide you through what catering options we have on offer. Should you require further assistance, or would like to speak to one of our friendly staff members about how Nikau can help you plan your next event, please get in touch with us any time.

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SELECT A STYLE



SEATED DINING

At Nikau, we offer a premium dining experience. Our kitchen has created different dining options to cater to the style of your event. Our seated dining options include family style.



FAMILY STYLE

COCKTAIL EVENTS

For large events and bigger groups, we have a wide range of finger food options where you can choose a selection of items for your guests. We offer canapés, antipasti platters, and bowls/bigger bites.



CANAPES



ANTIPASTI



BOWLS/BIGGER BITES

ANTIPASTI PLATTER MENU



Choose a selection of 5 antipasti platter items and provide us with information about your event below.

\$21 per person

Dietary variations are noted below. All prices are GST inclusive. Additional cost will apply for offsite functions.

Name: _____

Phone: _____

Email: _____

Event Date: / /

No. of Guests: _____

Total Cost: _____



ANTIPASTI PLATTER ITEMS:



Choose 5 items below. Includes handmade bread and seed cracker

Marinated fresh mussels with parsley and lemon sauce. ^{GF, DF.}

Italian salami with pomegranate dressing. ^{GF, DF.}

Roasted eggplant, basil and capsicum roll. ^{GF, DF, V.}

Fresh seasonal veggie dip. ^{V, GF, DF.}

Brie cheese and sun dried cherry tomato. ^{V, GF.}

Smoked salmon bruschetta, horseradish and watercress. ^{GF, DF.}

Vegan spring roll, sesame and peanut butter sauce. ^{GF, DF, V.}

House made veggie pickle. ^{V, GF, DF.}

Snapper pate with dill oil. ^{GF.}

Rocket, mushroom and Parmesan frittata. ^{GF, V.}

Watermelon with balsamic reduction. ^{GF, DF, V.}

Zucchini, organic feta and mint. ^{DF, V.}

Pecorino cheese and roasted walnut. ^{GF, V.}

Buffalo mozzarella, thyme and sliced almond. ^{GF.}

Beef meatball with fresh tomato sauce and sour cream. ^{GF.}

*Can be altered to accommodate the dietary option

GF = Gluten Free | DF = Dairy Free | NF = Nut Free | V = Vegetarian | VV = Vegan

CANAPÉ MENU



Choose a selection of the following savoury or sweet canapés and provide us with information about your event below.

Prices are per person; two canapés of each selection will be provided per guest. Please select one of the following.

- 3 canapes \$22
- 4 canapes \$27
- 5 canapes \$33
- 6 canapes \$39
- 7 canapes \$45

Dietary variations are noted below. All prices are GST inclusive. Additional cost will apply for offsite functions.

Name: _____

Phone: _____

Email: _____

Event Date: / /

No. of Guests: _____

Total Canapes: _____

Total Cost: _____

SAVOURY:



Chilled

- Smoked salmon, preserved lemon and dill crème fraiche ^{GF}
- Tomato, feta & grilled homebaked turkish bread bruschetta ^V
- Avocado summer roll with coconut and hoisin dipping sauce ^{VV, DF, GF}
- Prawn summer roll with coconut & hoisin dipping sauce ^{GF, DF}
- Mini wrap – chicken & crème fraiche pâté, lettuce and miso mayonaise
- Cheese and olive skewer ^{V, GF}
- Prawn and melon skewer ^{GF}

Hot

- Popcorn chicken
- Vegetarian dumpling ^V
- Pork and chive dumpling
- Salt and pepper squid ^{GF}
- Beef satay skewer ^{GF, DF}
- Chicken satay skewer ^{GF, DF}
- Mini cheese burger (one canapé only)
- Chorizo and vegetable skewer ^{GF, DF}
- Bacon and potato croquette
- Potato croquette ^V
- Spicy jalapeno & mozzarella bite ^V
- Tempura organic broccoli ^{VV, DF}
- Vegetable tartine ^V

SWEET:

- Sticky date pudding
- White chocolate and raspberry cheese cake
- Chocolate mousse ^{GF}
- Apple tartine
- Caramel slice
- Ginger crunch
- Chocolate crème fraiche tart with fig lavender compote.

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FAMILY STYLE DINNER MENU



Choose a selection of 3 mains and 3 sides from the options (includes antipasti platter). Provide us with information about your event below.

\$59 per person

Add ons:

+ dessert - \$10 pp

+ cooked on our Argentinian style open fire - \$8 pp

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Name: _____

Phone: _____

Email: _____

Event Date: / /

No. of Guests: _____

Total Cost: _____



ANTIPASTI PLATTER:

House smoked Marlborough salmon pate, escabeche mushrooms, fresh seasonal vegetable dip, warmed marinated olives, Italian salami, fresh mussels with garlic and parsley sauce, handmade bread and seeded crackers.

MAINS: *Choose 3 mains, to be served on a platter. Vegetarian/Vegan options available upon request.*

Whole eye fillet with chimichurri sauce ^{GF, DF}

Slow cooked lamb shoulder with mint sauce ^{GF, DF}

Whole roasted chicken with mustard and lemon sauce ^{GF, DF}

Pork belly with Nikau's rooftop garden herbs and criolla sauce ^{GF, DF}

Baked Marlborough salmon fillet with dill and thyme sauce ^{GF, DF}

SIDES: *Choose 3 sides, to be served on a platter.*

Seasonal roasted vegetables ^{GF, V}

Parmigiano Reggiano and rocket salad ^{GF, V}

Spiced fried rice with spring onion ^{GF, DF, V}

Potato skins, chives and sour cream sauce ^{GF, V}

Tomato, red onion and corn salad with housemade aioli ^{GF, DF, V}

DESSERT: *Can be made gluten and dairy free on request.*

Platters of sweet treats (canape size)

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FINGER FOOD MENU



Choose a selection of the following morning/afternoon tea finger food options and provide us with information about your event below.

Prices are per person. Please select one of the following.

- 2 items \$10.50
- 3 items \$15
- 4 items \$19
- 5 items \$23

Dietary variations are noted below. All prices are GST inclusive. Additional cost will apply for offsite functions.

Name: _____

Phone: _____

Email: _____

Event Date: / /

No. of Guests: _____

Total Items: _____

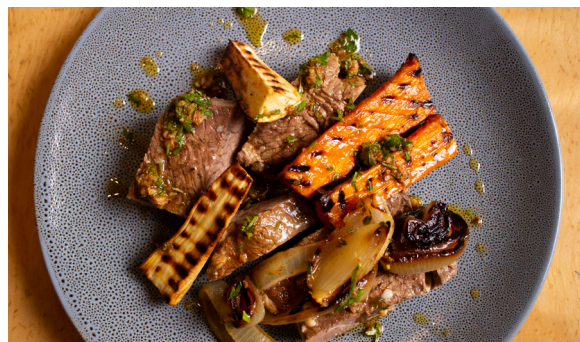
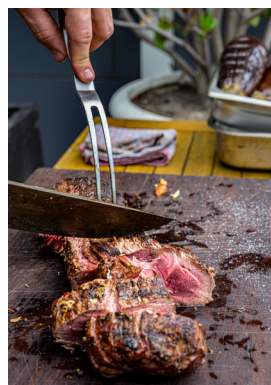
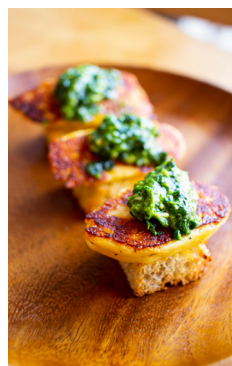
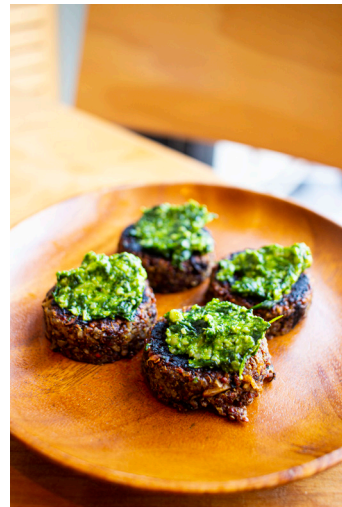
Total Cost: _____

MORNING/AFTERNOON TEA

- Manuka smoked chicken, wild rocket and sour cream sandwich. ^{DF, GF*}
- Pastrami, mustard and pickle cucumber sandwich. ^{DF, GF*}
- Ham and gruyere croissants. ^V
- Spinach, cherry tomato and mozzarella frittata. ^{GF, V}
- Bacon and cheddar frittata. ^{GF, DF, V*}
- Doughnuts with plum jam and cream. ^V
- Mushroom, spinach and almond filo roll. ^{V, DF}
- Chocolate and banana vegan muffin. ^{V, DF}
- Smoked salmon, horseradish and watercress sandwich. ^{GF, DF}
- Fresh berries scones. ^{GF, DF, V}
- Cheese scone with tomato and parmesan. ^V
- Roasted eggplant and zucchini tortilla roll. ^{DF, GF, V}
- Chocolate pecan brownie. ^{GF, V}
- Pecan and maple Danish. ^V
- Orange and almond muffin. ^{GF, V}



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