



BUTTERFLY creek™

MENUS

Private Functions

All pricing shown is inclusive of GST. Valid as at June 1st 2021



Daytime & Evening Menus

The following menus are available for private functions /events. Our food is freshly made by our inhouse team and with plenty of different options, we have something for every event.

- Menus and pricing maybe subject to change due to seasonality availability.
- All pricing is inclusive of GST.

Platters

Perfect for up to 8 people

\$92.50 each **Antipasto platter**

- Puhoi blue valley cheese
- Crackers
- Selection of cold meats (smoked chicken, salami and ham)
- Pickles, sundried tomatoes, gherkins
- Relish
- Fresh grapes
- Dried apricots & cranberries



\$92.50 each **Vegetarian platter**

- Crackers
- Puhoi blue valley cheese
- Selection of row vegetables
- Pickles and sundried tomatoes
- Polenta sticks
- Relish + dipping sauces
- Fresh grapes



Enjoy an alcoholic beverage at our Papillion bar - enquire for list

All prices shown are GST inclusive.

(B1) Light Buffet

\$40.50 per adult | \$24.30 per child (min 50 people)

- Basket of bread rolls
- Sliced glazed champagne ham
- Sliced harissa marinade chicken breast
- Green Salad
- Mediterranean penne pasta salad
- New York chocolate fudge brownie served with vanilla ice cream and seasonal fruit salad

Add tea and coffee for an extra \$4.00 per person



All prices shown are GST inclusive.

(B2) Grill Buffet

\$52.30 per adult | \$31.38 per child (min 50 people)

From the grill

- Harissa chicken thighs
- Pork sausages
- Garlic butter mussels
- Grilled scotch fillet minute steaks

Sides

- Roasted baby potatoes with smoked garlic and rosemary
- Steamed vegetables drizzled with sracha mayonnaise (vegan)
- Rustic dinner rolls sprinkled with sea salt served with butter

Salad bar

- Mediterranean penne pasta salad with balsamic dressing
- Grilled zucchini, tomato, corn and feta salad
- Mixed seasonal green leafy salad with citrus dressing

Dessert Section

- New York chocolate fudge brownie served with vanilla ice cream and seasonal fruit salad
- Served with freshly brewed coffee & tea



All prices shown are GST inclusive.

(B3) Carvery Buffet

\$59.80per adult | \$35.88 per child (min 50 people)

Carvery

- Champagne ham glazed with orange, brown sugar and seeded mustard

Hot dishes

- Harissa chicken thighs - marinade of coriander, chilli peppers, garlic and roasted red peppers
- Braised lamb shank pieces - cooked in rich tomato red wine and garlic gravy with chunky vegetables
- Thai red curry (vegetarian) - lemongrass, kaffir lime leaves and tofu

Accompanied

- Roasted baby potatoes with smoked garlic and rosemary
- Ghee basmati rice
- Steamed vegetables drizzled with siracha mayonnaise (vegan)
- Rustic dinner rolls sprinkled with sea salt served with butter

Salad

- Mediterranean penne pasta salad with balsamic dressing
- Grilled zucchini, tomato, corn and feta salad
- Mixed seasonal green leafy salad with citrus dressing

Desserts

- Tiramisu log layered with savoiardi biscuits and coffee liqueur covered with mascarpone cream
- Warm plum and peach crumble
- Freshly brewed tea and coffee



All prices shown are GST inclusive.

(B4) Choose your own buffet

\$73.60 per adult | \$44.20 per child (min 50 people)

Hot dishes

Please select up to 4 non-vegetarian dishes & at least 1 vegetarian dish from the list below

- Butter chicken curry (mild)
- Southern fried crumbed chicken drumsticks with gravy
- Polynesian style brown sugar chicken thighs (bone-in)
- Lamb chops in soy, ginger, garlic, onion with bok choy
- Lamb shank curry (Fiji style)
- Island style Beef chop suey with vermicelli and mixed vegetables
- Sweet and sour pork OR chicken with carrots and onions
- Bacon, chicken & mushroom, pasta in a creamy white sauce
- Grilled Mediterranean pork loin chops with smoky barbecue sauce
- Chicken, lamb or prawn chow main with noodles and vegetables
- Chicken, lamb or prawn and vegetables chop suey
- Chicken, lamb or prawn fried rice with egg
- Steamed mussels drizzled with garlic butter sauce
- Calamari rings with lemon and tartare sauce
- Mini spring roll & mini samosa
- Taro with coconut cream (v)
- Chana masala (Chickpea curry) cooked with onion and tomato base (v)
- Butter paneer - cottage cheese, onion and capsicum cooked in onion gravy (v)
- Vegetable korma cooked in creamy gravy of cashew nuts and almonds (v)
- Tofu and vegetable stir fry (v, GF)

Salads

Please select any three salads from the list below

- Hawaiian coleslaw with pineapple ginger soy lime vinaigrette
- Seafood salad with shrimp and surimi in creamy dill dressing
- Thai noodle salad with julienne cut vegetables
- Green salad with cucumber, tomato and sprouts with Italian dressing
- Mediterranean tuna pasta salad
- Potato, beetroot and egg salad mixed with mayonnaise
- Roasted kumara and green bean salad with honey mustard dressing

Accompanied with

- Freshly baked bread rolls with butter
- Steamed plain basmati rice
- Wedges with melted mozzarella cheese and drizzled with sweet chilli sauce
- Steamed vegetables with hollandaise sauce

Dessert

- New York chocolate fudge brownie, served with Vanilla ice cream and seasonal fruit salad
- Served with freshly brewed coffee & tea

(B5) Premium Buffet

\$86.20 per adult | \$51.75 per child (min 50 people)

Seafood platter (cold)

Please select two of the following options

- Half shell rock oysters with lemon wedges served on crushed ice
- Poached tiger prawns with spicy cocktail sauce
- Pickled Marlborough mussels, chilli & mango salsa
- Baked salmon platter with fresh dill and sea salt

Carvery

Please select two of the following options

- Champagne ham glazed with orange, brown sugar and seeded mustard glaze
- Peppered roasted scotch fillet with jus
- Rosemary roasted lamb leg with mint sauce

Hot dishes

- **Harissa chicken thighs** - *marinade of coriander, chilli peppers, garlic and roasted red pepper*
- **Braised lamb shank pieces** - *cooked in rich tomato, red wine, and garlic gravy with chunky vegetables*
- **Thai red curry** - *with lemon grass and kaffir lime leaves and tofu*

Salads

- Mediterranean Penne pasta salad with balsamic dressing
- Grilled zucchini, tomato, corn, and feta salad
- Mixed seasonal green leafy salad with citrus dressing

Accompanied with

- Roasted baby potatoes with smoked garlic and rosemary
- Steamed vegetables drizzled with sriracha mayonnaise (vegan)
- Rustic dinner rolls sprinkled with sea salt served with butter
- Ghee basmati rice

Dessert

- Pavlova topped with fresh berries and passionfruit
- Tiramisu log layered with savoiardi biscuits; coffee liqueur covered with mascarpone cream
- Warm plum and peach crumble
- Tropical fruit salad
- Freshly brewed tea and coffee

C6. Cocktail Party

\$86.25pp (min 30 people)

*Includes gourmet canapes service for
2 hours Full service wait staff
3 beverages per person*

SAMPLE OF MENU

- Pigs in blanket
- Mini lamb burger
- Cajun chicken in bread cups
- Prawn twister
- Crumbed Coconut prawn cutlets
- Fresh Asparagus and hollandaise roll up
- Bacon wrapped scallop
- Mini pulled pork slider
- Jalapeno Cheese bites
- Smoked Salmon profiteroles
- Vegetarian platter
- Sweet treat platter
- Cheese platter



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Contact us

To book or enquire about any of our private function packages and menus please contact our Function Manager on any of the contact details below.



BUTTERFLY creek™

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