



BUTTERFLY creek™

## EVENING MENUS

Conferences, functions and meetings  
RIGHT BY AUCKLAND AIRPORT

All pricing shown is exclusive of GST. Valid as at 1 May 2022



# Evening Menus

The following evening menus are available for business functions and events. Our food is freshly made by our in-house team and with plenty of different options, we have something for every event

- Menus and pricing maybe subject to change due to seasonality availability.
- Evening menus available for in-house events only
- All pricing is exclusive of GST.

# Platters

Perfect for up to 8 people

**\$85.00** 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



**\$85.00** each **Vegetarian platter**

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



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

Available for in-house or out catering. All prices shown are GST exclusive.

# (B1) Light Cold Buffet

\$38.00pp (min 50 people)

- Basket of bread rolls
- Sliced glazed champagne ham
- Sliced harissa marinated 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 \$3.50 per person



Available for in-house catering only. All prices shown are GST exclusive.

# (B2) Grill Buffet

\$49.00pp (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 siracha 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



Available for in-house catering only. All prices shown are GST exclusive.

# (B3) Carvery Buffet

\$55.00pp (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 - 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



# Contact us

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



BUTTERFLY creek™

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