



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



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(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



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

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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