



BUTTERFLY creek™

MENUS

Private Functions

All pricing shown is inclusive of GST. Valid as at June 1st 2022



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

\$97.75 each **Antipasto platter**

- Crackers
- Puhoi blue valley cheese + brie
- Selection of cold meats (smoked chicken, salami and ham)
- Pickles, sun-dried tomatoes, olives + gherkins
- Relish + dipping sauces
- Fresh grapes
- Dried apricots & cranberries



\$97.75 each **Vegetarian platter**

- Crackers
- Puhoi blue valley cheese + brie
- Selection of raw vegetables
- Pickles, sun-dried tomatoes, olives + gherkins
- Polenta sticks
- Relish + dipping sauces
- Falafel bites
- Fresh grapes



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

All prices shown are GST inclusive.

(B1) Light Buffet

\$43.70 per adult | \$26.00 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

\$56.00 per adult | \$34.00 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 basil pesto 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

\$63.00per adult | \$38.00 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 basil pesto 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
- Seasonal fruit salad
- Freshly brewed tea and coffee



All prices shown are GST inclusive.

(B4) Premium Buffet

\$86.00 per adult | \$55.00 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 basil pesto 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
- Seasonal fruit salad
- Freshly brewed tea and coffee

Cocktail Menu

\$92.00pp (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



All prices shown are GST inclusive.

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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