

WHISKY & WOOD

Catering



SAMPLE CANAPE MENU

CANAPE OPTIONS (SERVED COLD)

Bruschetta, tomato, goat cheese & basil

Beetroot cured salmon, dill creme fraiche & preserved lemon

Chicken parfait toast, brioche, port jelly & parsley

Mini falafel, avocado mousse, pine nuts & coriander**

CANAPE OPTIONS (SERVED HOT)

Arancini, tomato, Provolone & basil

Pork slider, braised shoulder, sesame dressing, pickle & slaw

Potato rosti, chili jam & Chorizo

Lamb meatball skewers, Dukkah, labneh and pistachio

SWEET CANAPE OPTIONS

Pavlova, berry compote and whipped cream

Lemon slice, curd and meringue

Chocolate fudge brownie, salted caramel and hazelnut

SMALLER BITES

PLATTERS \$110 each

Serves 10

GRAZING TABLE \$800

Serves 50 pax

BAR SNACKS \$12

Serves 4pax

CATERING FYI:

- ***Vegan upon request*
- *All menus are a sample and will change seasonally*
- *Pricing is GST inclusive*

SAMPLE DINNER MENU

ENTREE OPTIONS

Mushroom and truffle risotto, parmesan & chives

Market fish crudo, citrus, fennel & radish

Chicken liver parfait, brioche toast, onion marmalade & port jelly

Tomato and cucumber carpaccio, pine nuts, stracciatella & basil**

MAIN OPTIONS

Eye fillet, red wine jus, potato mousseline, & black garlic butter*

Chicken breast, honey-glazed baby carrots, carrot puree & tarragon

Steamed market fish, salsa verde, charred broccolini, leeks & onion

Confit pork belly, crispy perla potatoes, caramel & apple cider sauce

Zucchini papardelle, roast pepper and bean ragu, basil, parmesan**

Braised lamb shoulder, dukkah, labneh & crushed peas

SIDE OPTIONS

Broccoli, almond brown butter & preserved lemons**

Crispy perla potatoes, rosemary & duck fat

Mash potato, chives & parmesan

Mesclun, balsamic dressing & grated vegetables**

DESERT OPTIONS

Choux, chocolate whipped cream, salted caramel & hazelnut praline

Lemon curd, shortbread & meringue

White wine poached pear, vanilla mascarpone & chocolate sauce

MAINS PRICING

SHARING STYLE

- 1 MAIN & 2 SIDES \$65P
- 2 MAINS & 2 SIDES \$70PP
- 3 CANAPES, 2 MAINS & 2 SIDES \$85PP

INDIVIDUALLY PLATED

- SINGLE COURSE \$80pp
Fresh Bread, 1 Main & 2 Sides
- TWO COURSES \$100
Fresh Bread, Entree, Main & 2 Sides
- THREE COURSES \$110 pp
Entree, Main & Dessert

OPTIONAL EXTRAS

- FRESH BAKED BREAD & BUTTER \$4pp
- SHARED SIDES \$50 (per table of 10-12)
- DESSERT \$15pp

CATERING FYI:

- *Alt-drop, additional \$5pp, per course on set menus*
- **Eye fillet main additional \$5pp across all set menus*
- ***Vegan upon request*
- *All menus are a sample and will change seasonally*
- *Pricing is GST inclusive*



© Smoke Photography 2023



© Smoke Photography 2023



© Patina Photo 2022

WHISKY & WOOD

Beverages



BAR MENU

BUBBLES

Matahiwi Blanc De Blanc
 No. 1 Family Estate Assemblé Cuvée
 Plus Minus 0% Prosecco

| | |
|-------|--------|
| Glass | Bottle |
| \$14 | \$60 |
| - | \$70 |
| \$13 | \$55 |

WHITE WINE

Astrolabe Marlborough Sauvignon Blanc
 Tony Bish Fat 'n Sassy Chardonnay
 Tony Bish The Family Hawkes Bay Chardonnay
 Blackenbrook Pinot Gris
 Village Vineyards Golden Queen Pinot Gris
 The Boneline Plesiosaur Dry Riesling

| | |
|-------|--------|
| Glass | Bottle |
| \$14 | \$67 |
| \$14 | \$66 |
| | \$70 |
| \$13 | \$68 |
| - | \$71 |
| \$13 | \$60 |

ROSE

Little X Hawkes Bay Rosé
 Penkrudge Farm Central Otago Pinot Noir Rosé

| | |
|-------|--------|
| Glass | Bottle |
| \$13 | \$60 |
| - | \$66 |

RED WINE

Ash Ridge Estate Hawkes Bay Syrah
 Beach House Hawkes Bay Syrah
 Beach House Hawkes Bay Merlot Franc
 Ash Ridge Premium Hawkes Bay Cabernet Sauvignon
 Durvillea Marlborough Pinot Noir
 Penkrudge Farm Central Otago Pinot Noir

| | |
|-------|--------|
| Glass | Bottle |
| \$14 | \$60 |
| - | \$74 |
| \$14 | \$65 |
| - | \$74 |
| \$13 | \$60 |
| - | \$76 |

BEERS \$10-\$12

Corona (4.6%)
 Heineken (5%)
 Gisborne Gold (3.8%)/ Green (4.8%)
 Garage Project Fugazi (2.1%)

We stock a range of Wellington Breweries including
 Garage Project, Parrot Dog, Panhead, Duncan's &
 Double Vision

CIDER & PRE-MIXED \$12

Zeffe Cider (5%), Pals (Passionfruit or Yuzu) (5%),
 Ginger Bear (6%), Zeffe Spritz (4.4%)

ALCOHOL FREE OPTIONS \$10

PALS 0%, Zeffe 0% Cider, Tiny, Heineken

GIN \$13-16

| | |
|--|------|
| Sandymount, Tī Kōuka (House Gin) | \$13 |
| Malfy Con Limone, Amarena, Rosa & Arancia | \$15 |
| Four Pillars Olive Leaf Gin | \$15 |
| Archie Rose Signature Dry | \$16 |
| Ukiyo Japanese Blossom Gin | \$16 |

VODKA, TEQUILA & MESCAL

| | |
|-------------------------------|------|
| Sandymount, Gull Rock (House) | \$13 |
| Absolute Vanilla | \$14 |
| Jimador Gold (House) | \$13 |
| Jimador Silver | \$13 |
| Patron Reposado | \$16 |

WHISKY \$13-26

| | |
|--------------------------------|------|
| Jameson (House) | \$13 |
| Yamazaki | \$16 |
| Bruichladdich "Classic Laddie" | \$15 |
| 12YO The Macallan Double Cask | \$17 |
| 12YO The Dalmore Sherry Cask | \$20 |
| 15YO Glendronach Revival | \$20 |
| 18YO Highland Park | \$26 |

AMERICAN WHISKEY \$13-18

| | |
|------------------|------|
| Jim Beam (House) | \$13 |
| Jack Daniels | \$13 |
| Woodford Reserve | \$15 |

RUM \$13-18

| | |
|----------------------------------|------|
| Bacardi Rum (House Rum) | \$13 |
| Stolen Gold | \$13 |
| The Kraken | \$15 |
| Union Queen Pineapple & Spice | \$15 |
| Jura Single Malt Rum Cask Finish | \$17 |
| 18YO Flor De Cana | \$20 |

COCKTAILS

Enquire if you'd like to book our
 cocktail wizard for your event!



BAR PACKAGES

Open bar packages include our house beverage menu, staffing and glassware. Rates are per-person per hour and not on consumption.

STANDARD DRINKS PACKAGE

Includes Parrot Dog, Heiniken, Pals, Cider, Durvillea Sav Blanc, Bijoux French Rose, Katahi Malbec, Matahiwi Blanc de Blanc & non-alcoholic juice & sodas

2hrs: \$34 | 3hrs: \$45 | 4hrs: \$55 | 5hrs: \$60

PREMIUM DRINKS PACKAGE

Includes everything in the Standard Package as well as: House Spirits, Tony Bish "Fat & Sassy" Chardonnay, Central Otago Pinot Noir

2hrs: \$40 | 3hrs: \$50 | 4hrs: \$60 | 5hrs: \$65

ELITE UPGRADE +\$22pp

Add this on to any of our packages to include 1 cocktail or mocktail (choice two options from our list below) & a glass of Mumm Champagne per person.

SELECTIONS FOR THE ELITE UPGRADE INCLUDE:

Margarita, Paloma, Mojito, Rosebud, Cosmo, French 75, Espresso Martini & Hugo Spritz

RESPONSIBLE SERVICE

Guests will be served in line with responsible service of alcohol best practice. Our staff have a responsibility to slow or restrict alcohol service if signs of intoxication are evident. External alcohol is prohibited and any guests who bring in alcohol will have the alcohol removed & may be asked to leave.



COCKTAIL MENU

NEGRONI

Penguin Crossing Gin, Rosso Vermouth, Campari

MARGARITA (SPICY, COCONUT OR STANDARD)

Tequila, Lime, Cointreau, Chili (optional)

MOJITO

Rum, Lime, Mint & Soda

OLD FASHIONED

Nowhere Bourbon, Orange Bitters, Angostura Bitters

APEROL SPRITZ

Aperol, Blanc de Blanc, Soda Water

HUGO SPRITZ

Elderflower Liqueur, Blanc de Blanc, Soda Water, Mint

ESPRESSO MARTINI

Vodka, Cold Brew Coffee, Creme De Cacao, Kahlua

ROSEBUD

Vanilla Vodka, Passionfruit, Cranberry, Lemon

SUNSET SOUR (VEGAN)

Apricot Liqueur, Lemon

PAPER PLANE

Nowhere Bourbon, Amaro Nonino Quintessentia, Aperol, Lemon

MARTINI

Chi Chi Vodka or Penguin Crossing Gin, dirty or classic, wet or dry, tell us how you like it!

ASK OUR FRIENDLY STAFF!

Can't see something you like? Just let us know- we take requests!

