



Catering | *at the Energy Events Centre*



The Team At E.E.C. Catering Are Passionate About Food And Service:

We Will Work With You To Ensure That Your Function Meets Your Events' Expectations And Budget. Our Team Will Tailor Menus To Suit Your Individual Requirements and Taste. We Pride Ourselves In Providing An Extraordinary Experience Through The Quality Of Our Cuisine, Legendary Service And Attention To Every Detail.

Our Menu Reflects Pacific Rim Influences, Indigenous Maori Culture And Touches Of International Flair. We Believe The Key To A Good Menu Is Having A Range Of Healthy, Delicious Options Presented Well.

We Are Focused On Using Fresh Locally Sourced, Seasonal Produce In A Style That Enhances the Natural Flavours, Textures And Colours Of Our Ingredients. Whenever Possible We Use Locally Sourced Organically Grown Produce.

EEC Catering Is Committed To Continually Improve Our Business Model To Become A More Sustainable & Environmentally Friendly Workplace. Together With Employees And Suppliers We Are Always Looking To Put Our Stamp On Ways To Reduce Carbon, Waste Control, Water And Energy Usage.



Catering | *at the Energy Events Centre*

Breakfast

Mud Pool Breakfast

Fresh Local and Exotic Fruit Platter

Yoghurt and Granola

Individual Yoghurts with Fruit Compote and House Made Granola

Mini Croissants with Smoked Salmon, Cream Cheese, and Pickle or Ham, Tomato and Cheese

\$15.50 Per Person

Bakers Breakfast

Freshly Baked Croissants and Danish Pastries

Individually Wrapped Bacon and Egg Muffin

Fresh Local and Exotic Fruit Platter

Tea, Coffee and Orange Juice

\$19.10 Per Person



Catering | *at the Energy Events Centre*

Breakfast

Continental Breakfast

Freshly Baked Bread and Roll of the Day

Cereal Buffet of Muesli, Cornflakes and All Bran Served With Fruit Preserves and Greek Style Yoghurt

Selections of Deli Meats, Cheeses and Smoked Salmon Platter

Freshly Baked Croissants and Danish Pastries

Fresh Local and Exotic Fruit Platter

Tea, Coffee and Orange Juice

\$22.50 Per Person

Classic Cooked

Freshly Baked Bread and Roll of the Day

Crispy Streaky Bacon, Grilled Breakfast Bratwurst Sausage, Golden Hash Browns, Baked Tomato

Tomato Concassé with Kawakawa and Sautéed Smoked Button Mushrooms

Creamy Scrambled Eggs

Tea, Coffee and Orange Juice

\$26.50 Per Person

All Prices Exclude GST (15%)



Catering | at the Energy Events Centre

Coffee Breaks

Salmon & Raspberry

Raspberry and White Chocolate Muffins

Smoked Salmon on German Rye Bread With Sour Cream And Watercress

Freshly Brewed Coffee and Tea

Kiwi & Spinach

Feijoa Cupcakes with Sliced Green and Golden Kiwifruit Icing. (V)

Spinach And Feta Cheese Pastry Snails (V)

Freshly Brewed Coffee and Tea

Rhubarb & Scone

House Produced Friands with Apple and Rhubarb Compote. (V) (G/F)

Farmhouse Ploughman's Savoury Scones With Branston Pickle

Freshly Brewed Coffee and Tea

Brownie & Kumara

Marbled Chocolate and Coffee Brownie (V)

Kumara Bacon and Onion Muffin

Freshly Brewed Coffee and Tea

Sheppard's Cream

Mini Traditional Lamingtons Dusted With Coconut And Finished With Raspberry Jam & Cream (V)

Mini Open Pies (Sheppard With Chicken & Tarragon)

Freshly Brewed Coffee and Tea

Gluten Free

Gluten Free Caramel Slice

Mixed Roast Vegetable and Cheese Frittata

Freshly Brewed Coffee and Tea

Hangover Buster

Mini Baked Potatoes Stuffed with Smoked Bacon, Kapiti Aged Cheddar,

Spring Onion and Crème Fresh (GF)

Mini Bratwurst in a Bun with Mustard and Sweet Onion

Freshly Brewed Coffee and Tea

\$9.25 Per Person

Price Excludes GST (15%)



Catering | at the Energy Events Centre

Coffee Breaks

Afternoon Delight

Honey Glazed Apple and Cinnamon Turn Over

Selection of Premium New Zealand Cheeses, Late Harvest Muscatels, Quince Paste, Kawakawa

Lavosh and Gluten Free Crackers

Freshly Brewed Coffee and Tea

Chicken & Banana

Spiced Chicken and Cheese Enchilada

House Made Banana and Chocolate Danish

Freshly Brewed Coffee and Tea

\$9.25 Per Person

All Day Option

Fresh Fruit Stand Of Exotic and Local Fruits

Whole, Sliced and Kebabs

\$2.00 Per Person Per Break

Coffee Break Enhancements

Add an Item for \$3.50 Or Choose One Item plus Tea and Coffee for \$7.75

Manuka Smoked Salmon and Lemon Cream Cheese Beignet

Sweet Corn, Coriander and Crisp Bacon Fritter With Sour Cream

Carrot, Zucchini, Onion and Cheese Muffin

Mini Deli Roll with Egg, Bacon, Cheese and Relish

Mini Deli Roll with Smoked Salmon, Caper, Red Onion

Burrito Wraps – Chorizo and Cheese and Diced Potato

Mini Lamingtons Crumbed With Toasted Coconut and Filled With Crème Diplomat

Chef's Choice Sweet Muffins

House Made Cookies

Ice-Cream Tubs

Bliss Balls

Fresh Orange Juice \$1.75 Per Person

Or On Consumption for \$8.00 Per Litre

Prices Exclude GST (15%)



Catering | at the Energy Events Centre

Lunch

We Can Cater To All Dietary Requirements

Working Lunch One

Warm Turkish Bread Filled with Ham, Sweet Mustard, Cheese Slices and Sliced Tomato
Roast Carrot, Olive, Rosemary and Garlic Salad
In House Made Lamb Shank and Vegetable Pies
Chunky Style Fresh Seasonal Fruit Platter
Dessert Platter of Cookies, Gateau's and Fruit Scrolls
Freshly Brewed Tea and Coffee

Working Lunch Two

Pita Quarters with Moroccan Spiced Cabbage, Cucumber, Carrot,
Cheese And Chickpeas with a Yoghurt Dressing (V)
Israeli Couscous Salad with Roast Vegetables Fresh Coriander
Beef Shashlik With Hints Of Rosemary And Garlic With Tzatziki Sauce On Side
Fresh Seasonal Fruit Platter
Dessert Platter Of Cinnamon Strudel, Apple Shortcake and Homemade Custard Tarts
Freshly Brewed Tea and Coffee

Working Lunch Three

Warm Reuben Sandwich Made with German Rye, Corned Beef,
Pickled Cabbage and Swiss Cheese
Tomato and Rocket Pasta Salad With Pesto and Toasted Pine Nuts
Thai Style Chicken Skewers Finished with a Coriander And Chilli Glaze
Fresh Local Fruits
Dessert Platter Of Mixed Slices and Cakes Of The Day
Freshly Brewed Tea and Coffee

\$22.50 Per Person

Price Excludes GST (15%)



Catering | at the Energy Events Centre

Lunch

Sticky Pork and Noodles

Baked and Fried Tortilla with Hummus and Spreads

Hot Dishes

Five Spiced Pork with Sticky Hoisin Sauce with Broccoli

Sesame Stir Fried Noodles with Mixed Greens

Salads

Caesar Salad with Croutons, Lardons and Poached Eggs (Bacon On The Side)

Sweet Corn, Black Bean and Red Pepper Salad with a Lemon and Coriander Dressing (GF)

Dessert

Selection of Traditional Kiwi Slices

Mini Traditional Lamingtons Dusted With Coconut and Finished With

Raspberry Jam and Cream. (V)

Fruit Kebabs

Freshly Brewed Tea and Coffee with Biscuits

Mexico Meets the East

Baked Tortillas with Salsa

Hot Dishes

Spinach and Lamb Guiso with Kumara Mash

Thai Vegetarian Green Curry with Jasmine Rice (GF, DF)

Salads

Broccoli, Walnut and Blue Cheese Salad

Mixed Green Salad with Shaved Cucumber, Cherry Tomatoes and a Balsamic Reduction (GF)

Dessert

Key Lime Tart

Crushed Mini Meringues with Regional Berries and Pouring Cream. (G/F)

Fresh Local Fruits

Freshly Brewed Tea and Coffee with Biscuits

\$28.50 Per Person

Price Excludes GST (15%)



Catering | at the Energy Events Centre

Lunch

Europe Comes to NZ

Basil and Garlic Toasted Focaccia and German Rye Rolls

Hot Dishes

Fine Roasted Lamb Cutlets with a Rocket Pesto

Chicken Cacciatore with Olives and Artichokes

Sunflower Seed Patties with Harissa Pesto

Salads

Roast Beetroot, Spinach, Goats Cheese and Walnuts

Roasted Capsicum, Courgette and Cucumber Salad with Capers and Italian Vinaigrette

Mixed Green Leaf and Fresh Herb Salad

Dessert

Patisserie Platter of Cookies and Cream Cheesecake, Pecan Tart and Rhubarb Custard Tarts

Fresh Platter of Exotic Fruits

Freshly Brewed Tea and Coffee with Biscuits

\$35.50 per person

Price Excludes GST (15%)



Catering | at the Energy Events Centre

Lunch

Family Style Lunch

Assorted Bread Rolls, Loaves and Butter

Breads to Include Turkish Loafs and Focaccia

Five Spiced Pork Loin

Five Spiced Pork with Sticky Hoisin Sauce with Broccoli

Tomato and Chili Roasted Chicken Thighs

Lightly Spiced With Spring Vegetables

Roast Beef

Sliced Roast Beef with Herb, Mustard Potato Puree and a Thyme Jus

Roast Vegetable Salad

Roast Root Vegetable Salad with a Parsley and Garlic Dressing

Mixed Garden Salad

Sango Beans, Sprouts, Tomato and Cucumber and Shredded Carrot with Lemon Olive Oil

Pasta Salad

Basil Pesto, Parmesan and Pine Nut Penne Pasta Salad

Baby Agria Potato Salad

with Chiffonade, Parsley, Spring Onions, Sliced Egg and Avocado

Dessert Platters

Assorted Tarts, Macrons, and Chocolate Mousse Cups

\$38.50 per person

Price Excludes GST (15%)



Catering | *at the Energy Events Centre*

Canapés

Smoked Salmon on a Wild Rice Blinis with Salmon Mouse and Nori Flakes

Crab and Papaya Salad with Vietnamese Mint Served in a Spoon

Thai Spiced Fishcakes with a Minted Cucumber Salsa

Mini Steak Tartar Served Én Croute

Seared Venison Tart with Artichokes and Rocket

Flame Grilled Chicken and Capsicum Kebabs

Wild Mushroom with Leek and Crème Fraiche Baked Tart

Peking Duck In Cucumber Cups with Hoi Sin Sauce & Sesame Seeds

Kikorangi with Manuka Honey on Rewana Crouté

Terakihi Cured With Lime, Chilli and Preserved Lemon

Seared Scallop with Karengo and Lime Dressing

Horopito Seared Venison with Whipped Kumara

Moroccan Lamb, Mint Yoghurt & Thyme Crostini

Sushi Selection with Soy Sauce and Pickled Ginger

Four Selections at \$16.50 Per Person Per Hour

Six Selections at \$21.50 Per Person Per Hour

Eight Selections at \$25.50 Per Person Per Hour

All Prices Exclude GST (15%)



Dinners | at the Energy Events Centre

Buffet Dinner

All Buffets are Served with a Daily Selection of Various Freshly Baked Breads, Dip and Spread on the Table with More Bread Available on the Buffet Table.

Freshly Prepared Salad Selection

Grilled Corn and Roasted Pepper Salad with Fresh Herb and Salad Leaves
Roast Carrot Salad with Garlic, Rosemary and Olives
Rocket, Pear and Parmesan Salad with a Balsamic Dressing
Curried Roast Seasonal Vegetable Salad

Hot Dishes of the Day

Baked Spanakopita of Spinach, Feta Cheese and Nutmeg Topped with Filo Pastry (V)
Slowly Braised Lamb Shanks with Button Mushrooms, Bacon Lardons and a Rich Thyme and Tomato Meat Sauce
Steamed New Potato Drizzled With Parsley & Butter Sauce
Moroccan Chicken and Apricot Tagine with Spiced Couscous

From The Carvery

Roast Striploin of Beef Coated With Mustard Crust, Served with Yorkshire Pudding, Horseradish and Gravy

Two Dessert Platters Served To the Table

Platter of Mini Éclairs, Chocolate Puffs, Fruit Tarts, Swiss Rolls and Fresh Grapes
Freshly Brewed Tea and Coffee

\$58.50 Per Person

Price Excludes GST (15%)



Dinners | *at the Energy Events Centre*

Plated Dinner

Dinner Served with Freshly Baked Gourmet Breads, Beetroot Relish, Red Onion Jam and Butter

Entrée - Alternate Drop

Prawn and Avocado Tian with Karengo Lavosh

Mushroom and Thyme Scented Strudel with Basil Pesto and Blistered Cherry Tomato

Main - Alternate Drop

Slow Baked Beef Eye Fillet with Grain Mustard and Fresh Herb Rub, Beef Jus Reduction. Kumara, Beef Cheek Mash and a Trio of Market Vegetables (GF)

Crispy Skinned Pork Belly with Asian Greens, Potato and Wasabi Puree, Sweet Chili Broth (GF)

All Mains will Be Served with Two Bowls of Fresh Seasonal Steamed Vegetables Per Table

Dessert - Alternate Drop

Death by Chocolate - Chocolate Ganache Tart, With Chocolate Sauce, Choco Crumbles and Berry Compote

King Vanilla Bean Panna Cotta with a Lemon and Honey Glaze, Dried Citrus and Raspberry

\$68.50 Per Person

Price Excludes GST (15%)



Dinners | *at the Energy Events Centre*

Spit Roast & BBQ

Spit Roast

Spit Roast Pork with Crackling, Apple Sauce and Gravy
Rosemary and Garlic Spit Roast Lamb Leg with Mint Jelly

BBQ

Vegetable Kebabs (V, GF, DF)
Crunchy Sunflower Seed Burger Patties (V, GF, DF)
BBQ Corn on the Cobb

Salads

Roast Root Vegetable Salad with Parsley Pesto
Southern Coleslaw
Traditional Potato Salad with Cappers and Gherkins
Green Bean and Roasted Corn Salad with Cider Vinaigrette
Mixed Green Leaf Salad
Fresh Mixed Bread Rolls of Ciabatta, German Rye, French Sticks and Dinner Rolls

Dessert

Fresh Fruit Salad
Mini Pavlovas with Whipped Cream and Berry Compote

\$60.50 Per Person

Price Excludes GST (15%)



Dinners | at the Energy Events Centre

Food Station Menu

'Around The World' Food Stations

American BBQ

'Wild West' BBQ Theme with Chef's Cooking

Braised Beef Cheek Sliders

With Coleslaw and Grilled Corn on the Cobb

Spanish Paella

Chef Cooking at a Very Large Paella Pan - Rice Dish with Chicken, Pickled Pork, Chorizo Sausage, Mussels and Seasoned With Saffron

New Zealand Hangi

Hangi Station Dressed With Ferns, Punga Carvings and Lightly Smoking Chaffing Dishes and a Chef Serving and Explaining About Hangi (How They Are Prepared, Why It Is the Traditional Cooking Method for Locals)

Traditionally Cooked Pork, Chicken and Lamb with Kumara, Potato, Cabbage and Stuffing

Seafood Station

One Station With The Best Seafood New Zealand Has To Offer Served On Ice, Dressed With Fishing Nets And Lines.

Oysters, Mussels, Seared Squid and Whole Salmon with All the Trimmings

Asian

(Gluten Free, Vegan, Dairy Free)

Cooked By a Chef with Hot Wok in Action

Stir Fry Vegetable Noodles

Bamboo Steamer with Dim Sims & Steamed Buns

Desserts

All Desserts Will Be Individual Serves with Some Being Tray Served

Mini Cheesecakes, Chocolate Pudding Served With Coconut Custard, Pavlova with Seasonal Fruit and Whipped Cream, Steamed Pudding with Custard

\$74.50 Per Person

Price Excludes GST (15%)



Beverages | at the Energy Events Centre

Premium Beer

Heineken	\$8.50
Monteith's Selection	\$8.50
Good George Range (By The Glass)	\$9.50
Croucher Range	\$9.50

House Beer

Tui	\$7.50
Export Gold	\$7.50
Amstel Light	\$7.00

House Wine

Settlers Hill Sauvignon Blanc	\$36.00
Settlers Hill Pinot Gris	\$36.00
Settlers Hill Chardonnay	\$36.00
Settlers Hill Merlot Cabernet	\$36.00
Jacobs Creek Brut Cuvee (Sparkling Wine)	\$37.00

RTDs

Various RTDs Available	\$8.50
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Non Alcoholic

Pepsi Range 600ml	\$4.50
Orange Juice (By Glass)	\$4.00
Orange Juice (Per Carafe)	\$10.00
Sparkling Grape Juice (Per Bottle)	\$20.00

All Prices Exclude GST (15%)



Beverages | at the Energy Events Centre

Methodre Traditionalle

Deutz Marlborough Cuvee	\$80.00
Brancott Estate Brut Cuvee	\$51.00
Stoneleigh Sparkling Sauvignon	\$48.00

Chardonnay

Stoneleigh	\$44.00
Brancott Living Land	\$47.00
Tuki Tuki Boundary Vineyard	\$43.00

Sauvignon Blanc

Stoneleigh	\$44.00
Brancott Living Land	\$47.00
Square Mile Marlborough	\$38.00
Coopers Shed Hawkes Bay	\$42.00

Riesling

Stoneleigh	\$44.00
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Pinot Gris

Stoneleigh	\$44.00
Square Mile Marlborough	\$38.00
Brancott Living Land	\$47.00
Coopers Shed Hawkes Bay	\$42.00

Red Wine

Stoneleigh Pinot Noir	\$44.00
Jacobs Creek Reserve Shiraz	\$41.00
Festival Block Merlot Cabernet	\$40.00
Square Mile Pinot Noir	\$38.00
The Last Shepherd (Central Otago) Pinot Noir	\$62.00

All Prices Exclude GST (15%)