



*Rotorua Venues*

face to face  
**# Kanohi ki te Kanohi**  
 staying connected

Menu Compendium | Energy Events Centre



## *Rotorua venues*

### 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, service and attention to every detail. Our menu reflects Pacific Rim influences, Maori culture and international flavours. 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 of our ingredients. Whenever possible we use locally sourced freshly grown produce. Our objective is to make the time you choose to spend with us as pleasurable as possible. With this in mind we have created a wide range of inspiring Pacific Rim influences, Maori cultural & International flavour dining packages to delight your guests.

EEC Catering is committed to continually improve our business model to become a more sustainable and 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. We cater for all dietary needs and are always looking at giving your function a point of difference, we are also aware of the importance of holding events using sustainable practices and look forward to discussing your requirements.

#### *Covid-19 Catering:*

In response to the growing fears around the spread of COVID-19, we take this opportunity to reassure you – our clients, team members and suppliers – and share the proactive measures we are currently undertaking to protect everyone.

While we have always had rigorous health and hygiene practices at our catering kitchen, we have additional precautionary measures to ensure that these environments are safe.

We are taking extra care to regularly disinfect areas such as door handles, benches, surfaces and high traffic areas. We also adhere to a strict wellness policy and have reinforced with our employees that they must stay at home if they are showing any signs of illness.

We will serve all food individually from a station or tray serve.

We will work closely with you to arrange a strict health and safety plan to deliver your function in the safest way possible.

*All breaks are served with freshly brewed coffee and tea. We also serve Rotorua's own freshly brewed Kawakawa tea. All prices are GST exclusive*

# Breakfast



## LIGHT BREAKFAST \$16.00 PER PERSON

- Toasted muesli & yoghurt
- Selection of mini Danish pastries and freshly baked croissants
- Seasonal fruit platter
- Orange juice, tea selection and coffee



## PLATED BREAKFAST \$29.00 PER PERSON

### On arrival on the table

Bircher muesli, assorted Danish and croissants  
Choose 1 item from the following main dishes

### English breakfast

Crispy bacon, breakfast sausage, hash brown, creamy mushrooms, scrambled egg on toasted ciabatta

### Eggs Benedict

Toasted English muffin topped with smoked salmon, poached eggs, hollandaise sauce and a tomato relish

### Farmers breakfast

Grilled potato cake, pork sausages, poached eggs, black pudding, toasted rye bread

### Corn fitters

Corn and herb fritters with tomato salsa, hollandaise and crispy bacon

### Pancake stack

With berry compote, grilled banana, maple syrup and whipped vanilla cream

Orange juice, coffee and tea selection

## STAND UP BREAKFAST \$24.00 PER PERSON

Selection of 2 juices: orange, apple, pineapple, kiwifruit

Bircher muesli bowl with shaved coconut, poached pear and Greek yoghurt

Homemade berry muffins

Savoury scones with cream cheese and onion relish

Mini croissants with grilled bacon and tomato relish

Egg mayonnaise and ham pinwheel sandwiches

Potato cake with smoked salmon and cream cheese and chives

Orange juice, coffee and tea selection



# Coffee Breaks



## \$10.50 PER PERSON

All breaks are served with freshly brewed coffee and tea, with the addition of our locally brewed Rotorua Kawakawa tea

### CREAM AND EGGS

Lemonade scones with whipped cream and strawberry jam  
Bacon, egg and Kawakawa tart  
Freshly brewed tea and coffee  
Iced water

### GINGER AND CHICKEN

Homemade ginger oat crunch  
Chicken and vegetable savouries  
Freshly brewed tea and coffee  
Iced water

### FRENCH SELECTION

Mini croissants with smoked ham, gruyere cheese and tomato  
Assorted Danish pastries  
Freshly brewed tea and coffee  
Iced water

### KIWI CLASSIC

Lamingtons with whipped cream  
Mini mince and cheese pies  
Freshly brewed tea and coffee  
Iced water

### LEMON AND SALMON

Lemon muffins with a lemon glaze  
Smoked salmon, cream cheese and cucumber club sandwich  
Freshly brewed tea and coffee  
Iced water

### HEALTHY AND TASTY

Fresh fruit skewers with berry coulis  
Vegetable crudities with hummus  
Choco nut energy bliss balls  
Freshly brewed tea and coffee  
Iced water

### BROWNIE AND BEEF

Chocolate fudge brownie  
Inhouse braised beef and mushroom mini pies  
Freshly brewed tea and coffee  
Iced water

### ADDITIONAL SAVOURY ITEMS

\$3.50 per item per person

Champagne ham and egg mayonnaise club sandwiches  
Sweetcorn, watercress and bacon fritter with sour cream  
Kumara, bacon and onion muffin  
Gourmet pork and Puha sausage rolls  
Mini deli roll with egg, bacon, cheese and relish  
Mini vegetarian tarts with tomato relish  
Lamb Cornish pastie  
Braised venison mini pie

Fresh orange juice \$10 Per Litre

Arrival tea & coffee (without food items) \$4.00 per person

### THE DAY AFTER HANGOVER BUSTER

Mini baked potatoes filled with Hangi flavoured bacon, aged cheddar spring onion and crème fresh  
Mini bratwurst in a bun with mustard and onion relish  
Freshly brewed tea and coffee  
Iced water

### ADDITIONAL SWEET ITEMS

\$3.50 per item per person

Chocolate muffins  
Raspberry and white chocolate muffins  
Warm apple and cinnamon swirl  
Fresh fruit platters  
Homemade chocolate chip cookies  
Bliss balls  
Blueberry muffin  
ANZAC biscuits

# Additional Stations

## ENRICHMENT STATIONS FOR YOUR DELEGATES EXPERIENCE

Great for exhibitors to enhance the delegates experience

### ESPRESSO STATION \$750.00 PER DAY

Included:

1x Espresso Machine

1x Barista

150 cups of coffee

Additional cups over 150 are \$3.70

### SMOOTHIE STATION \$7.50 PER PERSON

Strawberry and mango smoothie (V)

Banana, blueberry, soy smoothie (DF)

Mixed berries, apple juice, banana and yoghurt smoothie

### JUICE STATION \$7.00 PER PERSON

Beetroot, ginger, carrot and apple juice

Pineapple, lemon and orange juice

Kale, avocado, apple, spinach and mint juice

### FRUIT AND VEGETABLE STATION \$4.50 PER PERSON PER DAY

A display of seasonal and tropical fruits whole, sliced and kebabs

With vegetables whole and cut into crudités

Refreshed throughout the day



# Lunch

## WORKING LUNCH \$27.50 PER PERSON

Lunches are served individually

### WORKING LUNCH WL1

Baguette with champagne ham, edam cheese and salad  
Oven roasted vegetable salad with balsamic and olive oil  
Creamy chicken Caesar salad  
Braised Hawkes Bay lamb shank homemade pies  
Indian vegetable curry with basmati rice  
Fresh fruit platter  
Banana and chocolate cakes  
Freshly brewed tea and coffee  
Iced water

### WORKING LUNCH WL2

Ciabatta roll with roast beef, cucumber, tomato and BBQ sauce  
Asian glass noodle salad with Thai lime and coriander dressing  
Garden green salad with balsamic vinaigrette  
Slow roast chicken thigh with lemon, garlic and sage  
Ratatouille Italian braised vegetables in a rich tomato sauce  
Chunky style tropical fruit  
Cinnamon strudel and apple shortcake  
Freshly brewed tea and coffee  
Iced water

### WORKING LUNCH WL3

Turkish bread with Moroccan spiced chicken salad & mayonnaise  
Roast Kumara salad with a cumin mayonnaise  
Greek salad  
Five spiced pork with sticky hoisin sauce and broccoli  
Spinach and ricotta cheese ravioli, tomato couli and parmesan  
Fresh seasonal fruit  
Chocolate coated puffs and fruit tartlets  
Freshly brewed tea and coffee  
Iced water

### WORKING LUNCH WL4

Sourdough rolls with hummus, cucumber, cheddar and salad greens  
Penne pasta salad with basil pesto, shaved parmesan and black olives  
Classic kiwi coleslaw with diced Colby cheese  
Thai green chicken curry with jasmine rice  
Roast vegetable quiche  
Sliced tropical fruit  
Carrot cake and chocolate roulade  
Freshly brewed tea and coffee  
Iced water

## ADDITIONS TO THE WORKING LUNCHES

\$5 per person

Spiced pumpkin soup with bread selection  
Homemade tomato soup with bacon and sour cream on the side with ciabatta slices  
Thai laksa soup  
Nicoise salad with hot smoked salmon flakes  
Penne pasta with basil pesto and cherry tomatoes  
New potato salad with spring onions wholegrain mustard mayonnaise  
Oven roasted garden vegetables with garlic balsamic dressing

\$6 per person

Thai flavoured chicken skewers with a chili glaze and coriander  
Ham and cheddar quiche  
De boned lamb shank with garlic mash and mushroom jus  
Grilled vegetable and feta lasagne with a basil tomato sauce  
Selection of freshly made sushi including Teriyaki chicken, salmon and vegetarian



## BOARDROOM LUNCH \$32.50 PER PERSON

### BOARDROOM LUNCH 1

#### Salads

Greek salad  
Mixed salad leaves chive dressing

#### Hot dishes

Grilled chicken and capsicum skewers  
Black bean stir fried vegetables

#### Dessert

Baked citrus cheesecake with berry couli  
Chocolate fudge brownie

### BOARDROOM LUNCH 3

#### Salads

Nicoise salad with flaked salmon  
Roast kumara salad with garlic dressing

#### Hot dishes

Lamb curry with basmati rice  
Layered vegetable lasagne

#### Dessert

Lemon tart with raspberry compote  
Carrot cake

### BOARDROOM LUNCH 2

#### Salads

Caesar salad with smoked chicken  
Roast pumpkin, toasted pinenuts and cumin mayonnaise

#### Hot dishes

Braised beef with kumara mash and garlic jus  
Creamy mushroom risotto with parmesan cheese

#### Dessert

Chocolate eclairs  
Seasonal fruit salad

### BOARDROOM LUNCH 4

#### Salads

Singapore noodle salad  
Roast vegetable salad with balsamic dressing

#### Hot dishes

Homemade chicken and bacon pies  
Grilled vegetable stacks with tomato couli and haloumi cheese

#### Dessert

Blueberry crumble tarts  
Brie cheese with crackers and quince paste



## STATION LUNCHES \$45.00 PER PERSON

These lunches are designed in individual portions for conferences where you require guests to move around during a lunch break

### SOUP STATION

Baskets of assorted breads and rolls with your choice of two soups

Pea and ham soup

Potato, leek and dill soup with sour cream

Lightly curried kumara and coconut soup

Pumpkin ginger soup with sour cream

### SALAD STATION

Your choice of three salads

Sun dried tomato and lentil salad

Grated beetroot and feta with sherry reduction and maple walnuts

Baby spinach, cherry tomatoes, pecorino cheese and croutons with white balsamic vinaigrette

Roast kumara salad with garlic and lime dressing

Nicoise with flaked salmon

Thai beef salad with coriander

Traditional Caesar salad

Mediterranean chickpea salad

Penne pasta with basil pesto, shaved parmesan and sliced black olives

Roast vegetable salad

### MAIN STATION

Your choice of two mains

Deboned Hawkes Bay lamb shank on creamy mash potato, mushroom ragout and rosemary jus

Pork and chive dumplings and Korean fried chicken with sweet and spicy dipping sauce

Slow cooked beef short rib on mushroom garlic risotto

Braised lamb with roast vegetables and jus

Cajun marinated chargrilled salmon on kumara wedges with a lime sauce

Seafood paella with spicy chorizo

Spinach and ricotta ravioli served with tomato coulis and shaved pecorino cheese (V)

Homemade creamy chicken and bacon pies

Steamed boa bun served with fried chicken, Asian salad and garlic aioli

Homemade mini beef burger with honey cured bacon, cheddar cheese and aioli

### DESSERT STATION

Fresh diced fruit selection with berry couli

Caramel slice

Apple pie with a crumble top

Choco nut bliss balls



## STATION DINNERS

Selection of three stations for \$63.00 per person. Additional stations at \$16.00 per person, per station.

### ASIAN FLAVOURS STATION

Steamed dumplings include pork, prawn vegetarian, soy sauce and chilli sauce

Korean fried chicken with Asian slaw

Sushi selection including teriyaki chicken, salmon and vegetarian with soy sauce, wasabi and pickled ginger

### ROTORUA STATION

Hangi tarts and Hangi flavoured dumplings

Kumara and watercress soup with Rewena bread

### SLIDER STATION

Pulled pork slider with mayonnaise, cabbage and apple slaw

Bacon, lettuce and tomato sliders with mayo and tomato relish

Moroccan spiced chicken slider with salad greens onion relish and aioli

### CARVERY STATION

Ciabatta rolls with

Roast beef with horseradish or mustard with onion relish

Roast pork with applesauce and freshly made slaw

Roast chicken with sage stuffing with onion relish and salad greens

### SOUTH AMERICAN STATION

Paella with chorizo, chicken, prawn and mussels

Mexican softshell tacos with pulled spiced chicken or vegetarian with guacamole and sour cream

Empanadas with beef or mushroom fillings

### DESSERT STATION

Macaroons assorted flavours

Individual Kapiti ice creams

Strawberry mousse with a tuille crisp biscuit

Mini chocolate eclairs and dark and white chocolate puffs

Add a New Zealand cheese selection and condiments for \$8.00 per person



# Panapes



**FOUR SELECTIONS \$17.00 PER PERSON PER HOUR**  
**SIX SELECTIONS \$22.00 PER PERSON PER HOUR**  
**EIGHT SELECTIONS \$26.00 PER PERSON PER HOUR**

## COLD

Smoked Salmon with lemon crème fraîche in filo  
Rye round prosciutto, apple & kikorangi  
Smoked silver Fern Farms lamb with capsicum relish on GF crostini (GF)  
En croute with goats cheese, honey, walnut (GF), (V)  
Seared venison on kumara rosti with wasabi hollandaise  
Duck parfait éclair with a port wine glaze  
Akaroa salmon gravlax on wholemeal crisp with lemon mascarpone  
Mushroom pate on toasted brioche with beetroot chutney (V)  
Assorted sushi with pickled ginger, wasabi and soy sauce  
Smoked salmon on blinis with lemon cream cheese  
Chicken liver pate on crispy baguette  
Filo tartlets with moroccan chicken salad and fresh coriander  
Roast vegetable frittata with capsicum relish  
Peking duck in cucumber cups with hoisin sauce  
Roast vegetable ribbon on basil bruschetta with pecorino cheese

## HOT

Pumpkin & mushroom arancini (GF), (V)  
Pakora Vegetable with dips (V)  
Confit duck paprika tartlet  
Braised beef and béarnaise profiterole  
Teriyaki beef skewers (GF)  
Seared beef fillet pea puree on crostini  
Lamb kofta, garlic yoghurt mint and cucumber dip  
Spiced lamb meatballs peanut sauce  
Teriyaki salmon skewers (DF), (GF)  
Thai fish cakes with sweet chili sauce  
Garlic prawn twisters  
Pork and herb meatballs with curry dipping sauce  
Roast kumara feta and spinach tartlet (V)  
Seared scallop with korengo and lime dressing  
Horopito seared venison with whipped kumara

# Substantial Finger Food

Designed for events that require more substantial finger food

**FOUR SELECTIONS \$20.00 PER PERSON PER HOUR**  
**SIX SELECTIONS \$30.00 PER PERSON PER HOUR**  
**EIGHT SELECTIONS \$40.00 PER PERSON PER HOUR**



## COLD

Roast vegetable and feta frittata (GF)  
Vegetarian sushi with all the trimmings  
Prawn and crab cocktail served in a spoon  
Pinwheel sandwich filled with deli meats and fresh salad  
Mini brioche filled with cold smoked salmon lemon and dill cream cheese  
Mini wraps with smoked chicken Caesar salad and parmesan cheese

## HOT

Mini baked potatoes stuffed with smoked bacon, cheddar, spring onion and creme fresh (GF)  
Mini Lamb burgers with pickled beet and sweet pepper relish  
Mini fish and chips in a cone with lemon and tartar  
Harissa braised Chicken with soffrito sauce and tostada  
Baked courgette stuffed with ratatouille vegetables finished with feta crème  
Mini bratwurst in a bun with mustard and sweet onion  
Chicken sliders with micro greens and onion relish  
Vegetable skewers with garlic herb and tomato yoghurt  
Pork belly with a hoisin glaze on Asian slaw

## SWEET

Selection of macarons  
Raspberry mini crumbles  
Choux buns with white and dark chocolate  
Mini cups of assorted cheesecake chocolate, strawberry and lemon



# Plated Dinners

**SET MENU, 1 CHOICE PER COURSE \$70.00**

**ALTERNATE DROP MENU-TWO ITEMS PER COURSE \$70.00**

Menus with two choices where the guests may select their own choice will incur higher prices. All plated menus will have vegetarian options for each course and we utilize seasonal produce when supply permits

## ENTRÉE

Chamomile smoked duck breast served with buckwheat salad with pickled cucumber, soft herbs and orange infused vinaigrette reduction  
Manuka smoked Silver Fern Farms venison served with caramelised pears, shaved Pecorino cheese, maple roasted walnuts and blueberry chutney

Thai Silver Fern Farms beef on Asian salad with fried glass noodles drizzled with spicy lime, coriander dressing garnished with smoked sesame seeds

Nam Jim pork and prawn salad served with caramelised chilli jam and little broccoli salad

Smoked Silver Fern Farms lamb & goat cheese, roasted peppers, broad beans salad drizzled with rosemary scented extra virgin olive oil

Prawn and Avocado Tian with Karengo Lavosh

Mushroom and Thyme scented strudel with Basil Pesto and Blistered cherry tomato

## MAINS

Chermoula crusted lamb rump with garlic mash, slow roasted tomato, baby vegetables and rosemary jus

Slow roasted chicken supreme filled with pistachio farce, pancetta and leek risotto and root vegetable batons drizzled with pinot gris sauce

Sous vide Silver Fern Farms beef fillet served on truffle mash, hunters ragout, baby vegetables, short ribs baklava dipped in merlot jus

Chargrilled salmon fillet served on horseradish croquette, buttered savoy greens and streaky bacon finished with sauvignon blanc sauce

Sous vide pork belly served with potato and fennel grain, buttered beans and apple cider and mustard sauce

Slow baked eye fillet with grain mustard and fresh herb rub, beef jus reduction kumara beef cheek mash and a trio of market vegetables

Crispy skinned pork belly with Asian greens, potato and wasabi puree, sweet chilli broth

## DESSERTS

Lemon and lime crème brulee with summer berries sorbet and pistachio and ginger brittle

Vanilla panna cotta with citrus salad, saffron jelly and mint oil

Trio of desserts: chocolate and ricotta brownie, Kikorangi blue on ginger disk garnished with honey comb and feijoa chocolate praline

Chocolate ganache tart with chocolate sauce, chocolate crumbles and berry compote

