

brado's



SAMPLE MENUS - PREMIUM

*All pricing is based on a minimum of 80 guests
Public Holiday surcharges charges will apply
Excludes GST*

STANDING

\$120 pp

4 HOUR EVENT

ROAMING CANAPÉS & BIGGER BITES

INCLUDES STANDING FURNITURE PACKAGE OF -

CHEF, KITCHEN & FRONT OF HOUSE STAFF
2 BAR UNITS
BAR LEANERS
BAR STOOLS
SET UP & PACK DOWN - *furniture and Venue layout discussed and tailored to suit*

** Does not include Glassware or Bar Service Staff*

CANAPÉS

Organic Chicken & Caviar
Organic Fried Chicken, Cucumber Pickles, Caviar

Wild Oysters
Matakana Pacific Oysters, Eschalot Mignonette, Seashore Seasoning

Lumina Lamb
High Country Spiced Lamb Bon Bons, Crispy Curry Leaves, Romesco Sauce

Ōra King Salmon
Dukkha Crusted Marlborough Salmon, Avocado Goddess, Nori Cracker

Buffalo Fresc
Whangaripo Valley Buffalo Cheese Whip, Wafer Cone, Plum Gel, Shaved Macadamia

BIGGER BITES

The Reuben
Source Kitchen's Wagyu Beef, Wild Kraut, Puhoi Cheese, Secret Sauce, Sourdough

Line Caught Snapper
Leigh Line Caught Snapper, Citrus Aioli, Kombucha Spritz

BUFFET

\$185 pp

5 HOUR EVENT

ROAMING CANAPÉS
TWO SHARED MAINS
THREE SHARED SIDES
THREE DESSERTS, DESSERT STATION
OR ROAMING

INCLUSIONS -

CHEF, KITCHEN & FRONT OF HOUSE STAFF
2 BAR UNITS
BAR LEANER
BAR STOOLS
DINING CHAIRS
TRESTLE TABLES, EITHER 2.4M LONG OR 1.8M ROUND
WHITE LINEN TABLE CLOTH
WHITE LINEN NAPKINS
CROCKERY & CUTLERY
PRINTED MENU FOR EVERY *SECOND* PLACE SETTING
SET UP & PACK DOWN - *furniture and Venue layout discussed and tailored to suit*

** Does not include Glassware or Bar Service Staff*

CANAPÉS

Line Caught Snapper
Crispy Salt & Pepper Leigh Snapper, Citrus Aioli, Malt
Vinegar Spitz

Crayfish
Butter Poached Crayfish & Lobster, Louisiana
Remoulade, Choux Bun, Apple Crisp

Buffalo Fresca
Whangaripo Valley Buffalo Cheese Whip, Wafer Cone,
Plum Gel, Shaved Macadamia

MAIN EVENT

Boulangerie
Artisan Stone Baked Sourdough, Cultured Butter, Local Virgin Olive Oil

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Dry-Aged Central Otago Beef
Slow Cooked Central Otago Beef, Rustic Salsa Verde, Café De Paris

Hawke's Bay Organic Chicken
Catalan Style Spiced Organic Chicken, Young Herbs, Romesco Sauce

Greek Moussaka
Roasted Red Pepper Ragout, Saffron Agria Potato, Local Aubergine, Buffalo Cheese

Heirloom Tomato Salad
Heirloom Clevedon Tomatoes, Smoked Feta Whip, Nasturtium Provençal Dressing

Matakana Market Salad
Young Gem, Parmigiano Reggiano Crisp, Pickled Alliums, Goddess Sauce, Confit Lemon

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SWEET

set up as dessert station or roaming service

Lemon Meringue
Burnt Meringue, Lemon Curd, Vanilla Bean Tartlet

Single Origin Chocolate
Espresso Martini & Single Origin Dark Chocolate Truffles

Petite Pavlovas
Organic Meringue, Omaha Berries, Poire William Chantilly Cream

CANAPÉS

Line Caught Snapper
Crispy Salt & Pepper Leigh Snapper, Citrus Aioli, Malt
Vinegar Spitz

Crayfish
Butter Poached Crayfish & Lobster, Louisiana
Remoulade, Choux Bun, Apple Crisp

Buffalo Fresca
Whangaripo Valley Buffalo Cheese Whip, Wafer Cone,
Plum Gel, Shaved Macadamia

SHARING

\$210 pp

5 HOUR EVENT

ROAMING CANAPÉS
TWO SHARED MAINS
THREE SHARED SIDES
THREE DESSERTS, SHARING,
DESSERT STATION OR ROAMING

INCLUSIONS -

CHEF, KITCHEN & FRONT OF HOUSE STAFF
2 BAR UNITS
BAR LEANER
BAR STOOLS
DINING CHAIRS
TRESTLE TABLES, EITHER 2.4M LONG OR 1.8M ROUND
WHITE LINEN TABLE CLOTH
WHITE LINEN NAPKINS
CROCKERY & CUTLERY
PRINTED MENU FOR EVERY *SECOND* PLACE SETTING
SET UP & PACK DOWN - *furniture and Venue layout discussed and tailored to suit*

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MAIN EVENT

On the table

Boulangerie
Artisan Stone Baked Sourdough, Cultured Butter, Local Virgin Olive Oil

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MAIN

Le Boeuf
Central Otago 55 day Aged Fillet of Beef , Rustic Sicilian Gremolata

Ōra King Salmon
House Manuka Smoked Ora King Salmon, Summer Garden Herb Crust

SIDES

Just Dug Spuds
Saffron Agria Potato Terrine, Rosemary, Thyme, Confit Garlic

Heirloom Tomato Salad
Heirloom Clevedon Tomatoes, Roasted Local Peppers, Nasturtium Provençal Dressing

Matakana Market Salad
Young Gem, Parmigiano Reggiano, Pickled Alliums, Goddess Sauce, Confit Lemon

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SWEET

Serve sharing style, as a dessert station or roaming service

Lemon Meringue
Burnt Meringue, Lemon Curd, Vanilla Bean Tartlet

Single Origin Chocolate
Espresso Martini & Single Origin Dark Chocolate Truffles

Petite Pavlovas
Organic Meringue, Omaha Berries, Poire William Chantilly Cream

CANAPÉS

Line Caught Snapper
Crispy Salt & Pepper Leigh Snapper, Citrus Aioli

Arancini
Seasonal Green Garden Vegetable Arancini, Herb Truffle Crème,
Pecorino

Crayfish
Butter Poached Crayfish & Lobster, Louisiana Remoulade, Choux
Bun, Apple Crisp

Formaggio Di Capra
South Island Goats Cheese Whip, Doris Plum Gel, Lavosh Tartlet,
Pistachio

PLATED

\$230 pp

5 HOUR EVENT

ROAMING CANAPÉS
TWO ALTERNATION ENTRÉES
TWO ALTERNATING MAINS
TWO SHARED SIDES
ONE DESSERT

INCLUSIONS -

CHEF, KITCHEN & FRONT OF HOUSE STAFF
2 BAR UNITS
BAR LEANER
BAR STOOLS
DINING CHAIRS
TRESTLE TABLES, EITHER 2.4M LONG OR 1.8M ROUND
WHITE LINEN TABLE CLOTH
WHITE LINEN NAPKINS
CROCKERY & CUTLERY
PRINTED MENU FOR EVERY *SECOND* PLACE SETTING
SET UP & PACK DOWN - *furniture and Venue layout discussed and tailored to suit*

** Does not include Glassware or Bar Service Staff*

MAIN EVENT

Alternate drop 50/50 split

On the table

Boulangerie
Artisan Stone Baked Sourdough, Cultured Butter, Local Virgin Olive Oil

ENTRÉE

Burrata
Handmade Buffalo Cheese, Salsa Verde, Blood Orange, Roasted Hazelnut

Or

Ōra King Salmon
House Manuka Smoked Ora King Salmon, Green Goddess, Pickled Garden Vegetables

MAIN

Lumina Lamb
Central Otago Spring Lumina Lamb, Heritage Carrot Emulsion, Lovage Herb Crust

Or

Organic Chicken
Hawke's Bay Organic Spiced Chicken, Caramelized Shallot, Brassica Medley

SIDES ON THE TABLE, TO SHARE

Just Dug Spuds
Saffron Agria Potato Terrine, Rosemary, Thyme, Confit Garlic

Garden Salad
Local Garden Greens, Bitter Leaves, Preserved Lemon Dressing

SWEET

Citrus Pudding
Burnt Meringue, Lemon Curd, Vanilla Bean Set Cream, Macadamia Crumble

SAMPLE MENUS - CLASSIC

*All pricing is based on a minimum of 80 guests
Public Holiday surcharges charges will apply
Excludes GST*

STANDING

\$75 pp

4 HOUR EVENT

ROAMING CANAPÉS & BIGGER BITES

Select ten options -

SEAFOOD

Prawn Skewers w Sugarcane
Prawn Dim Sums, Ginger, Chilli, Lime Leaves + Pickled Cucumber
Coconut + Sesame Tempura Prawns, Japanese Dipping
Mini Polenta Muffin, Sumac Prawns + Dill Fraiche

Chinese Chive Omelette, Cold Smoked Salmon + Caviar
Lavender Honey Cured Salmon, Orange + Fennel Salad
Hot Smoked Salmon, Marscarpone, Pickled Lemon + Fresh Figs

Fish & Fries, Charred Lime + Aioli
Smoked Kingfish, Fresh Lime, Bonito, Crispy Shallots + Coriander
Sichuan Salt & Pepper Squid, Chilli Aioli
Delicacies (additional cost)
Grilled NZ Scampi, Buckwheat Cake + Avocado
Alaskan King Crab, Salmon Roulade + Crème Fraiche
Seared Northland Crayfish, Blood Orange + Champagne Sabayon
Bluff Oysters (Season dependent)

Grilled NZ Scallop, Crispy Pork + Corn Salsa
Crab and Mango Rice Paper Rolls, Citrus Ponzu
Scallop Ceviche, Vanilla + Salmon Pearls

MEAT

Vietnamese Chicken Tarts w Cabbage, Chilli, Sprouts + Nam Jim
Corn Fed Chicken Roulade, Truffle Paste, Ricotta + Spinach
Crispy Duck Rolls, Orange & Olive Salsa
Sichuan Smoked Duck, Wilted Greens, Plum Sauce + Mandarin
Chicken & Leek Pies, Mango Salsa

Finger Lamb Burgers, Onion Caramel, Cress Leaves, Tomato + Gherkins
Marinated Lamb, Feta and Red Onion Salad, + Butternut Pancake
Horopito Lamb Rump, Maori Potato Salad + Crispy Pancetta

Mascarpone Forest Mushroom Tarts w Chives & Truffle Oil
Saffron + Champagne Poached Pear, Lychee Jelly
Fresh Mozzarella + Basil Tarts, Reduced Balsamic
Olive Bread, Goat's Cheese + Caramelised Onion
Sweet Petit Fours available on request

Marinated Fillet, Kikorangi Salad + Creamy Corn Polenta
Braised Beef Cheek + Caramelised Onion Pie
Beef Tartare, Capers, Mustard Seeds + Toast

Slow Roasted Venison, Pomegranate + Corn Salsa, Spiced Beetroot Jelly
Juniper + Orange Venison, Couscous Salad + Crisp Pear
Star Anise Braised Pork, Mango, Pickled Ginger + Nori
BBQ Pork, Water Chestnuts, Crispy Vermicelli + Witlof

INCLUDES STANDING FURNITURE PACKAGE OF -

CHEF, KITCHEN & FRONT OF HOUSE STAFF
2 BAR UNITS
BAR LEANERS
BAR STOOLS
SET UP & PACK DOWN - *furniture and Venue layout discussed and tailored to suit*

** Does not include Glassware or Bar Service Staff*

BUFFET

\$145 pp

5 HOUR EVENT

ROAMING CANAPÉS - *select three from the standing menu*

TWO SHARED MAINS
THREE SHARED SIDES
THREE DESSERTS, DESSERT STATION
OR ROAMING

INCLUSIONS -

CHEF, KITCHEN & FRONT OF HOUSE STAFF

2 BAR UNITS

BAR LEANER

BAR STOOLS

DINING CHAIRS

TRESTLE TABLES, EITHER 2.4M LONG OR 1.8M ROUND

WHITE LINEN TABLE CLOTH

WHITE LINEN NAPKINS

CROCKERY & CUTLERY

PRINTED MENU FOR EVERY *SECOND* PLACE SETTING

SET UP & PACK DOWN - *furniture and Venue layout discussed and tailored to suit*

BREADS - *included*

A selection of Country Loaves, 5 Grains, Sourdoughs, along with Extra Virgin Oil + Aged 5 Year Balsamic

MAINS - *select two*

SUBSTANCE

Sichuan Spiced Yellow Yin Tuna, Green Tea Noodles + Star Anise Broth
Orange + Juniper Dusted Venison, Beetroot Salad + Crispy Pancetta
Reef Snapper, Parsnip Remoulade + Seared NZ Scallop

FRESH CATCH

Rock Oysters, Live Oysters w 42 Below Vodka Shots Or Natural – Extra Cost
Black Tiger Prawn Martini, Avocado, Mango + Tequila Lime Aioli
Lavender Honey Smoked Salmon, Tempura Soft Shell Crab + Herb Salad
Lime + Gin Cured Kingfish, Fennel + Tomato Salad + Smoked Salt

PIPING HOT

Thyme + Lemon Baby Chicken, Crusted Maori Potatoes + Avocado Aioli
Marinated Lamb Rump, Rosemary Kumara Pave + Onion Jam
Crab Crusted Hapuka, Crispy Polenta + Fennel Confit
Cambridge Smoked Duck Breast, Shitake Miso Risotto + Crispy Lotus Root

INTERACTIVE

Honey and Orange Cured Ham on the bone, Seeded Mustards
Pepper Glazed Fillet of Beef, Pinot Noir Jus
Slow Baked Leg of Lamb, Minted Tomato Salsa
Crackling Pork, Baked Apples + Chestnuts, Sage

SHARED SIDES - *select three*

TANGY + REFRESHING

Israeli Couscous Salad, Mint, Lemon, Chilli + Sumac Prawns
Poached Pear, Pecorino, Avocado, Mustard Cress, Currants + Horseradish Mayo
Spicy Sausage, Marinated Artichokes, Roast Garlic + Maori Potato Salad
Smoked Fish, Lemon, Capers, Pancetta, Croutons, Baby Cos, + Wild Rocket
Clear Noodle Salad, Pork Mince, Coriander, Bean Sprouts + Crispy Shallots

CRISP + FRESH

Potato + Celeriac Pave
Cumin Spiced Roasted Kumara
Garlic + Thyme Roasted Baby Potatoes
Honey Roasted Yams (Season dependent)
Green Beans, Citrus Salt + Olive Tapenade
Spring Baby Vegetables, Garlic Butter
Charred Eggplant, Teriyaki Glaze
Asparagus, Fresh Peas + Toasted Almonds (Season Dependent)

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DESSERTS - *select three*

SUGAR AND SPICE

Coconut + White Chocolate Brulee, Vanilla Wafer
Five Spice Chocolate Mousse, Toffee Walnuts
Kaffir Lime Curd Tart, Passionfruit Syrup
Exotic Fruit Platter, Crème Fraiche

** Does not include Glassware or Bar Service Staff*

SHARING

\$165 pp

5 HOUR EVENT

ROAMING CANAPÉS - *select three from the standing menu*

TWO SHARED MAINS
THREE SHARED SIDES
THREE DESSERTS, SHARING,
DESSERT STATION OR ROAMING

INCLUSIONS -

CHEF, KITCHEN & FRONT OF HOUSE STAFF
2 BAR UNITS
BAR LEANER
BAR STOOLS
DINING CHAIRS
TRESTLE TABLES, EITHER 2.4M LONG OR 1.8M ROUND
WHITE LINEN TABLE CLOTH
WHITE LINEN NAPKINS
CROCKERY & CUTLERY
PRINTED MENU FOR EVERY *SECOND* PLACE SETTING
SET UP & PACK DOWN - *furniture and Venue layout discussed and tailored to suit*

** Does not include Glassware or Bar Service Staff*

BREADS - *included*

A selection of Country Loaves, 5 Grains, Sourdoughs, along with Extra Virgin Oil + Aged 5 Year Balsamic

MAINS - *select two*

SUBSTANCE

Sichuan Spiced Yellow Yin Tuna, Green Tea Noodles + Star Anise Broth
Orange + Juniper Dusted Venison, Beetroot Salad + Crispy Pancetta
Reef Snapper, Parsnip Remoulade + Seared NZ Scallop

FRESH CATCH

Rock Oysters, Live Oysters w 42 Below Vodka Shots Or Natural – Extra Cost
Black Tiger Prawn Martini, Avocado, Mango + Tequila Lime Aioli
Lavender Honey Smoked Salmon, Tempura Soft Shell Crab + Herb Salad
Lime + Gin Cured Kingfish, Fennel + Tomato Salad + Smoked Salt

PIPING HOT

Thyme + Lemon Baby Chicken, Crusted Maori Potatoes + Avocado Aioli
Marinated Lamb Rump, Rosemary Kumara Pave + Onion Jam
Crab Crusted Hapuka, Crispy Polenta + Fennel Confit
Cambridge Smoked Duck Breast, Shitake Miso Risotto + Crispy Lotus Root

INTERACTIVE

Honey and Orange Cured Ham on the bone, Seeded Mustards
Pepper Glazed Fillet of Beef, Pinot Noir Jus
Slow Baked Leg of Lamb, Minted Tomato Salsa
Crackling Pork, Baked Apples + Chestnuts, Sage

SHARED SIDES - *select three*

TANGY + REFRESHING

Israeli Couscous Salad, Mint, Lemon, Chilli + Sumac Prawns
Poached Pear, Pecorino, Avocado, Mustard Cress, Currants + Horseradish Mayo
Spicy Sausage, Marinated Artichokes, Roast Garlic + Maori Potato Salad
Smoked Fish, Lemon, Capers, Pancetta, Croutons, Baby Cos, + Wild Rocket
Clear Noodle Salad, Pork Mince, Coriander, Bean Sprouts + Crispy Shallots

CRISP + FRESH

Potato + Celeriac Pave
Cumin Spiced Roasted Kumara
Garlic + Thyme Roasted Baby Potatoes
Honey Roasted Yams (Season dependent)
Green Beans, Citrus Salt + Olive Tapenade
Spring Baby Vegetables, Garlic Butter
Charred Eggplant, Teriyaki Glaze
Asparagus, Fresh Peas + Toasted Almonds (Season Dependent)

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DESSERTS - *select three*

SUGAR AND SPICE

Coconut + White Chocolate Brulee, Vanilla Wafer
Five Spice Chocolate Mousse, Toffee Walnuts
Kaffir Lime Curd Tart, Passionfruit Syrup
Exotic Fruit Platter, Crème Fraiche

PLATED

\$185 pp

5 HOUR EVENT

ROAMING CANAPÉS - *select three from the standing menu*

TWO ALTERNATION ENTRÉES

TWO ALTERNATING MAINS

TWO SHARED SIDES

ONE DESSERT

INCLUSIONS -

CHEF, KITCHEN & FRONT OF HOUSE STAFF

2 BAR UNITS

BAR LEANER

BAR STOOLS

DINING CHAIRS

TRESTLE TABLES, EITHER 2.4M LONG OR 1.8M ROUND

WHITE LINEN TABLE CLOTH

WHITE LINEN NAPKINS

CROCKERY & CUTLERY

PRINTED MENU FOR EVERY *SECOND* PLACE SETTING

SET UP & PACK DOWN - *furniture and Venue layout discussed and tailored to suit*

** Does not include Glassware or Bar Service Staff*

BREADS - *included*

A selection of Country Loaves, 5 Grains, Sourdoughs, along with Extra VirginOil + Aged 5 Year Balsamic

ENTREE - *select two*

Seared NZ Scallops, Mediterranean Couscous + Crisp Prosciutto

Smoked Duck Breast, Ginger Chilli Pineapple Relish

Chilli + Lime Tiger Prawns, Avocado Red Onion Salsa + Garlic Chives

Zeta Grilled Scampi, Celeriac Remoulade, Bisque Mayo + Salmon Pearls

Twice Cooked Soy Braised Pork Belly + Fresh Rice Paper Roll

Duck Liver Pate, Vanilla Toasted Brioche + Quince

Grain Fed Rare Beef + Porcini Potato Pave

Bigeye Tuna Tatare, Wasabi, Avocado + Wonton Crisp

Grilled Aoraki Salmon, Fennel + Orange Salad + Trout Roe

Citrus + Coriander Crab, Chilli + Crème Fraiche

Marinated Venison Salad, Maori Potatoes, Olives, Asparagus + Quail's Egg

Smoked Lamb Rack, French Goat's Cheese + Onion Jam

Tempura Rock Oyster, Daikon and Cabbage Salad + Chilli Miso Mayo

MAIN - *select two*

Sealed + Poached Rocket Fillet of Beef, Braised Oxtail Ravioli, Tempura Enoki Mushrooms, Roasted Garlic + Veal Broth

Chargrilled Fillet Beef, Potato & Celeriac, Smoked Portabello + Paprika Rolled Goat's Cheese

Marinated Lamb Rack + Rump, Potato Colcannon, Swiss Browns + Crispy Pancetta

Canterbury Lamb Rack, Potato + Feta Cigar, Spinach, Eggplant Caviar + Jus

Oven Roasted Baby Chicken, Spinach, Braised Daikon, Baby Leeks + Bread Sauce

Confit Cambridge Duck Leg, Ginger Puree, Bok Choy, Mandarin Compote + Crisp Lotus Root

Orange Scented Pork, Pearl Barley Salad, Star Anise + Caramelised Figs

Thyme + Mustard Glazed Pork, Bubble + Squeak, Apple and Water Chestnut Compote + Crackling

Juniper + Orange Dusted Venison, Creamy Polenta, Braised Witlof, Charred Artichokes + Black Olive Tapenade

Southern Venison, Rich Beetroot Puree, Sweet Potato Salad, Feta, Thyme Butter + Pinot Noir Jus

Crispy Skin Snapper, Potato Mash, Crayfish Ravioli + Mango Coriander Salsa

North Island Snapper, King Prawn + Chive Risotto, Asparagus + Beurre Blanc

Roasted Hapuka, White Bean Puree, Maori Potatoes, Quails Egg, Tomato Confit, Sugarsnaps + Roast Garlic

Crab Crusted Hapuka, Red Wine Risotto, Braised Fennel + Bisque Juice

Smoked Aoraki Salmon, Bacon Wrapped, Bok Choy, Soba Noodles + Star Anise Broth

Roasted Freshwater Salmon, Braised Cabbage, Shitake Tortellini, Black Tiger Prawns + Port Wine Jus

Soy Glazed Kingfish, Baby Boy Choy, Warm Shitake Salad + Tempura King Prawn

Vanilla + Mirin Cured Tuna, Green Tea Noodles, Scallops, Chilli Pickled Cucumber, Lotus Chips + Miso Soup

SIDES - *select two*

Green Beans, Tapenade + Sea Salt

Slow Roasted Vine Tomatoes, Basil, Balsamic + Parmesan

Spring Baby Vegetables, Garlic Butter

Sesame Bok Choy, Chilli Salt

Streamed Citrus Broccolini

Asparagus Spears + Broad Beans (Season dependent)

Potato + Celeriac Pave Layered Potato

Roast Gourmet Potatoes, Garlic + Rosemary

Roasted Sweet Potato + Garlic Cloves

Orange Glazed Baby Yams (Season dependent)

Baby Cos + Mini Watercress Salad, Hazelnuts + Pomegranate Dressing

DESSERTS - *select one*

Coconut + White Chocolate Brulee, Vanilla Wafer

Five Spice Chocolate Mousse, Toffee Walnuts

Kaffir Lime Curd Tart, Passionfruit Syrup

Exotic Fruit Platter, Crème Fraiche

Add On

OYSTER BAR

FRESHLY SHUCKED \$9 per person | 1 HOUR

Select our oyster station to really spoil your guests who can enjoy oysters freshly shucked to order.

CHARCUTERIE BOARD

\$20 per person

A feast for your eyes, a table abundant with finger food that guests can nibble on while they mingle.

CHEESE & FRUIT

\$7 per person

Perfect anytime, give your guests the gift of cheese. Glorious, wonderful, fantastic cheese paired with fresh fruit, nuts and preserves.

1M PIZZA

\$7 per person

When night falls, and the dancing is well underway, we find pizza provides the most delicious treat for peckish guests. Delivered hot by our friends at TOTO'S PIZZA.

buffets

