

ARENA FUNCTIONS

CATERING MENU



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Breakfast

**ANY 4 OPTIONS \$39.99+GST PER PERSON /
\$5+GST PER PERSON PER EXTRA ITEM**

Assorted Danish pastries

Selection of mini muffins

Scones

Croissant: ham & tomato relish

Chia seed & coconut pudding cups with rhubarb
& tamarillo

Trail mix granola boxes with natural
yoghurt & mango

Tropical fruit plates, natural yoghurt

Sandwich: chicken / veg / egg

Baby leaf spinach & parmesan frittata

Manuka smoked bacon

Handmade pork sausages

Quiche

Sausage rolls, tomato relish

Burnt butter scrambled eggs

Roast heirloom tomatoes, garlic & chive

Fried golden hash browns

*Vegan and gluten free options available

COFFEE BREAK

Coffee Break

**ANY 2 OPTIONS \$23.00+GST PER PERSON
/ \$5+GST PER PERSON PER EXTRA ITEM
MINIMUM NUMBERS 20**

All coffee breaks include tea, coffee, water, a selection of fresh fruit plus two of the following;

- Freshly baked muffins
- Sandwich: chicken / beef / egg & mayo
- Cheese quiche with caramelised onion
- Filled mini croissants
- Assortment of cakes or slices
- Chocolate brownie
- Lamingtons
- Sausage rolls, tomato relish
- Mini pies
- Assorted filled wraps
- Baby leaf spinach & parmesan frittata

*Vegan and gluten free options available



ALL-DAY PACKAGE

All-day Catering Package

PRICE \$70.00+GST PER PERSON

MINIMUM NUMBERS 20

**PRICE \$75.00+GST BETWEEN 10 – 19
ATTENDEES**

***Morning tea (choose 2 options) /
Afternoon tea (choose 2 options)***

Frittata

Mini Pies

Sausage rolls, tomato relish

Quiche; veg option / bacon and egg

Warm scones, jam and butter

Chocolate brownie

Danish selection

Biscuit selection

Lunch (choose from lunch menu; page 5)

Choose 2x salad off lunch menu

Choose 2x sandwich off lunch menu

Choose 1x sweet item off lunch menu

*Vegan and gluten free options available



Lunches

**CHOOSE 1 FROM EACH SECTION
\$48.00+GST PER PERSON
/ EXTRAS \$9.00+GST PER PERSON PER ITEM
MINIMUM NUMBERS 20**

Working lunches, served as a grazing table.

Mains

Wraps: falafel / chicken / beef: all served with raita yogurt sauce and greens

Chicken caesar sandwich: lettuce, caesar dressing, bacon, egg

Focaccia sandwich: chicken tandori, yogurt (df), mesclun, mango relish

Ciabatta sandwich: sliced beef, cheese, onion relish, mustard mayo

Small Bites

Sweet tomato & feta quiche, mustard greens

Vegetarian spring rolls, Thai chilli dip

Mini pies: chicken / beef

Tempura broccoli florets, lemon & rosemary

Sausage rolls, tomato relish

MENU CONTINUES P7

*Vegan and gluten free options available



Lunches

Working lunches, served as a grazing table.

Salads

Super salad: beans, cherry tomato, corn, pumpkin seeds, sprouts, balsamic

Roast cauliflower salad: chickpeas, parsley, baby spinach, pomegranate dressing

Black rice & edamame salad: carrot, fresh herbs, miso vinaigrette

Mixed leaf salad: pickled red onion, cucumber, tomato, buttermilk dressing

Pumpkin salad: thyme baked pumpkin, semi dried tomato, feta crumble, honey & grain dressing

Heirloom tomatoes, black olives, mozzarella, avocado oil dressing, salt and pepper

Couscous salad: sundried tomato, pesto, capers, olives

Something Sweet

Chocolate brownie

Danish pastries

Slices: lemon / raspberry / banoffee / caramel / red velvet

*Vegan and gluten free options available



Lunch Packs

MENU A

PRICE \$24.00+GST PER PERSON
MINIMUM NUMBERS 20

Sandwich or wrap
Piece of fruit
Sweet Item
Drink

MENU B

PRICE \$35.00+GST PER PERSON
MINIMUM NUMBERS 20

Cheese burger
Hot chips
Sweet item
Drink

*Vegan and gluten free options available



CANAPÉS

Canapes

4 ITEMS \$39.00+GST, ALLOCATION OF 1.5 PCS EACH ITEM PER PERSON.

\$8+GST PER PERSON PER EXTRA ITEM.

MINIMUM NUMBERS 20

Croquettes: lamb / beef

Duck spring rolls

Crumbed pork belly, gochujang

Buttermilk fried chicken, lemon chipotle mayo

Thai chicken satay, peanut sauce, sesame seeds

Tempura shrimp skewer

Tacos: beans, avocado, sour cream, corn, salsa, shrimp / chicken / beef

Karage chicken, gochujang, japanese mayo

Compressed watermelon, laboneh, mint, pickled cucumber

Prawn twisters, sweet chilli dip

Arancini balls, mushroom parmesan, truffle mayo, honey

Jalapeno cheese bites

Crumbed cauliflower, creamy cheese dip

Falafel, horse radish mayo, pickled carrot, pickled courgette

Slider: chicken / veg / beef

Oat cracker, squash, mint & pea, crumbed feta

*Vegan and gluten free options available

WALKIN', FORK

Walk'N'Fork

**3 ITEMS, \$45.00+GST PER PERSON.
\$8+GST PER PERSON PER EXTRA ITEM
MINIMUM NUMBERS 20**

Individual box servings / walked and forked

Popcorn shrimp cups: iceberg salad, avocado, concasse, lemon chipotle emulsion

Box curries, chose from: beef randang (medium) / butter chicken (mild), fragrant Jasmine rice

Bao buns: choose from crisp chicken / pulled pork: with Japanese slaw, sambal mayo

Vegetarian spring rolls with thai chilli dip

Pad Thai noodles: beef / chicken / veg

Teriyaki chicken, rice, scallions

Butter chicken, rice

*Vegan and gluten free options available



Platters

Designed for 8 people

Cheese Board \$95+GST

Selection local and imported cheeses, whitestone windsor blue / brie de meaux / puhoi valley aged cheddar, quince paste, fresh fruits, crackers, melba toasts

Savoury Fusion Platter \$80+GST

Dim sum, spring rolls & samosas, crumbed chicken tenders, prawn crackers, Thai chilli jam.

Tropical Fruit Plate \$75+GST

Chef's selection of seasonal fresh tropical fruits, natural yoghurt to dip, Dehydrated & freeze dried berries

Mediterranean Garden Platter \$90+GST

Selection of cold cuts, chargrilled mediterranean veg marinated crudities, mixed olives, salt cabbage slaw, warm flour tortillas & dips

Kiwi Platter \$60+GST

Chefs selection pies, sausage rolls, mini quiche, tomato ketchup



Buffet

\$90.00+GST PER PERSON

ANY EXTRA ITEMS \$9+GST PER PERSON PER ITEM

MINIMUM NUMBERS 20

Sides / Salads (choose 3)

Couscous salad, sundried tomatoes,
pesto, capers, olives

Roast cauliflower salad, chickpeas, parsley, baby
spinach, pomegranate dressing

Stir fried greens; pak choy, wong bok,
cabbage, toasted sesame

Quinoa, butternut salad, miso dressing

Charred broccoli, baby spinach, almond slice

Roast agria, confit garlic, herb butter, pickled shallots

Gourmet potatoes, herb butter

Tahino miso kumura, pumpkin seeds

Chickpea super salad

Root vegetable salad, roasted dukah

Confit and pickled onion roast potatoes

Slaw, sesame dressing

Garden green salad

MENU CONTINUES P7

*Vegan and gluten free options available



Buffet

Protein (choose 2)

Roast pork, balsamic onions, mustard cream

Market fish, butter sauce, parsley & shallot salad

Roast chicken, root vegetable mire poix, chicken gravy

Greek lamb shoulder, laboneh

Beef shoulder, slow roast with confit garlic, bay & thyme, beef jus

Maple glazed ham

Tofu thai curry

Vegetable korma

Free range herb chicken

Bombay chicken, raita

Dessert (choose 1)

Fresh fruits

Slice: caramel, brownie, banoffee, raspberry, lemon

Vanilla cream profiteroles

Chocolate cake

Cheese cake

Tiramisu

*Vegan and gluten free options available



BEVERAGE SERVICE

Beverage Service

A function where alcohol is being served will incur additional charges as follows:

Up to 50 guests - \$10 per guest

Up to 100 guests - \$8 per guest

More than 101 guests - \$6.50 per guest

These charges include a licensed bar manager, alcohol licence, bar service staff, bar equipment, glassware, beverage, bar set up and pack down.

At a function or event where alcohol is being served there may be additional charges so as to provide:

Sufficient food must be provided to satisfy Host Responsibility requirements. Our team can advise appropriate volumes and services to ensure it meets this legal obligation

Water, low alcohol and non-alcoholic options must be available at all times.

The Trusts Arena reserves the right to cease supplying alcohol at any function or event, if there is a Host Responsibility risk.

SCHOOL CELEBRATION

CREATE A MAGICAL MEMORABLE CELEBRATION

School Celebrations mark important milestones and deserve to feel truly special. From end-of-year events to standout school occasions, we create experiences that are exciting, seamless, and unforgettable.

At The Trusts Arena, our experienced Event Managers work with you to bring your vision to life. With flexible spaces for 200 to 2,000 guests, we offer a secure, professionally managed venue for an exceptional celebration.



SCHOOL CELEBRATION

\$89.00 + GST PER STUDENT
\$60.00 + GST PER TEACHER

Includes:

- A dedicated Event Manager to assist with event design and operationally on the night
- Tables, chairs, set up and pack down
- Complimentary drink on arrival
- Delicious and extensive buffet meal
- Stage, lectern, screens and projectors, microphone (2 of each set in the room)
- All service staff

Optional extras:

- Arrival red carpet, with ropes & posts
- Decorations
- Linen
- Coloured venue uplighters
- Car parking on-site
- Professional security staff
- Photographer
- Poster design to promote event

*Venue hire fee excluded

*Add optional extras at additional cost

SCHOOL CELEBRATION

SAMPLE BUFFET MENU

Breads

Assorted breads & butter

Salads

Pesto pasta salad

Mixed leaf salad with viniagrette

Asian style slaw -

Mains

Beer battered fish fillets with house tartare sauce

Choice of vegetarian lasagne or lamb ragu lasagne

Roast chicken, root vegetable mire poix, chicken gravy

Sides

Chunky fries or wedges with sauces

Potato gratin

Seasonal vegetables

Desert

Mixed slices and cakes

Upgrade

Roast beef with jus

*Vegan and gluten free options available





Additional

Public Holidays

A 15% surcharge will be applied to all ordered food and beverage on New Zealand recognised public holidays.

Linen

Linen ordered from an independent supplier will be on-charged as an extra. This includes but is not limited to table cloths, napkins, chair covers and runners.

Plated Dinners

Additional staff and equipment may be required for a plated dinner. Our team will quote this for you as needed.

Sustainability

We develop menus that support local growers and suppliers and use fresh, whole foods that celebrate quality produce

Food waste is minimised through clever ordering and planning and where refuse is generated, it is diverted from landfill.

Compostable packaging is utilised for any disposable items and we actively promote reusable crockery to our clients.

ARENA FUNCTIONS



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