



EVENTS &
INCENTIVES

EVENT
CATERING
PACKAGES

MENUS BY MASH CATERING



SMOKO

Fresh tea and coffee with your choice of the following
(Chef's Choice is available on all menus)

SMOKO 1

Fresh fruitbowl

\$7pp

SMOKO 2

*Assorted
bite-size slices*

\$8pp

SMOKO 3

*One item from
Smoko Selections*

\$8.50pp

SMOKO 4

*Two items from
Smoko Selections*

\$12pp

SMOKO 5

*Three items from
Smoko Selections*

\$15pp

*Tea and coffee
only*

\$4pp

Fresh juices

\$10/carafe
(serves 5)



SMOKO SELECTIONS

BILL'S BUTTY

Bacon, egg, spiced tomato relish, hollandaise

OPEN SAUSAGE ROLL

Pork, fennel and black sesame

DANISH PASTRIES

Selection of chocolate and mixed fruit

MUFFINS

Sweet or savoury muffin of the day

THE GRILLE COOKIE

and homemade slice selection

LEMONADE SCONES

with berry jam and vanilla cream

SAVOURY SCONES

CHEESE AND ONION ROLLS (V)

STICKY CINNAMON BUNS

MINI BANANA BREAD

BLISS BALLS (V) (GF)

INDIVIDUAL CARROT CAKES

CLUB'S SANDWICHES

Egg mayonnaise, shaved ham, watercress

Tuna mayonnaise, rocket, tomato

Smoked salmon, cream cheese, cucumber

Bacon, lettuce and tomato

FILLED CROISSANTS

Wholegrain croissants, bacon, lettuce, tomato

Leg ham, tomato, Swiss cheese

Reuben - pastrami, sauerkraut, Dijon mustard, Swiss cheese

(V) VEGETARIAN (GF) GLUTEN FREE

Please notify your Venue Liaison of any allergies or special dietary requirements at least ten days out from your event



MASH BREAKFAST BUFFET

Minimum 20 guests.
Tea and coffee included.

\$28pp

Farm-style streaky bacon

Pork and chive sausages

Slow roasted mushrooms

Free range scrambled eggs

Crispy fried potatoes

The Grille muesli and yoghurt

*Smoked salmon Eggs Benedict,
spinach, hollandaise sauce*



CONFERENCE LUNCHES

Chef's choice available on all menus.
Tea and coffee included.

\$26.50pp

THE MACK

*Beef burger slider, American
cheese, special sauce, pickles,
lettuce, onion*

*Sticky bourbon BBQ chicken
wings (GF)*

Smoked paprika potato wedges (V)

*Open Turkish melt, wasabi tuna
mayo, tomato, shaved fennel*

*Iceberg wedge salad, crispy
bacon, ranch dressing*

*Pineapple, red cabbage and
jalapeno coleslaw*

Caramello chocolate brownie (GF)

THE FORD FEAST

*Blue cod goujons, Makikihi fries,
charred lemon, tartare*

*Chinese chicken noodle salad,
soy, chilli and sesame dressing*

*Moroccan-spiced lamb shoulder,
parsley, feta, couscous*

*Maple roasted pumpkin and
kumara, toasted pecan*

*Charred cauliflower and broccoli
salad, lemon zest, pine nuts,
green olive, parsley (V)*

*Roast vegetable salad, tomato,
feta, baby spinach*

Banana and ginger mini loaf



CONFERENCE LUNCHES

Chef's choice available on all menus.
Tea and coffee included.

\$26.50pp

THE MERCEDES

*Slow roasted lamb, vegetable
galette, parsley and mint salsa*

*Satay chicken kebabs, spicy
peanut sauce (GF)*

*Roast broccoli, brown rice,
tomato, pesto*

*Greek style chickpea salad, feta,
kalamata olives*

*Smoked salmon, pickled red
onion, grilled courgette, rocket,
dill crème*

*Mixed garden green salad,
MASH vinaigrette*

Individual carrot cake

THE TESLA

*Roasted tomato caprese salad,
mozzarella, basil, balsamic*

*Citrus and dill marinated salmon
fillet, fennel, pea and orange*

*Sesame-crusted tofu on wok fried
Asian greens (V)*

*Grilled chicken, quinoa, kale,
soybean, broccoli salad,
lemon dressing*

*Iceberg wedge, corn, avocado,
cherry tomato, green
goddess dressing*

Fresh fruit platter

Gluten-free mixed berry friand



PIMP MY RIDE

Optional extras (for conference lunch packages only).
You can build your own menu based on a minimum value of \$30pp.

PROTEINS

\$10pp

Open steak sandwich, field mushroom, rocket, blue cheese

Harissa-rubbed chicken drums, lemon and mint yoghurt

Roast pork belly, fennel and apple salad

Citrus and dill marinated salmon fillet

VEGETABLES

\$5pp

Roast baby potatoes, fresh herbs, flaky salt

Maple roast pumpkin and kumara

Seasonal Chinese green vegetables, soy, oyster sauce, black sesame

SALADS

\$5pp

Chicken cobb salad, avocado, corn, bacon, chipotle mayo

Israeli couscous salad, chickpea, feta, dates, coriander, pomegranate

Roasted tomato caprese salad, mozzarella, basil, balsamic

Super food salad, brown quinoa, kale, soybean, charred broccoli, lemon dressing

DESSERT

\$6pp

Individual orange and almond torte

Seasonal fresh fruit salad

Vegan chocolate and beetroot cake

Eton mess, meringue, berry cream, fruit compote, raspberry coulis

Selection of Grille cakes and slices

(V) VEGETARIAN (GF) GLUTEN FREE

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CELEBRATION LUNCH BANQUET

Minimum 20 guests

\$35pp

*Honey-baked Champagne ham,
selection of mustards, fresh bread*

*Hot-smoked salmon, fennel,
orange and pea salad,
horseradish cream*

*Boiled baby potatoes,
flaky sea salt, fresh thyme*

*Chicken cobb salad, bacon,
avocado, tomato, iceberg lettuce,
garlic mayonnaise*

*Mesclun slaw with
MASH vinaigrette*

*Spring pasta salad, greens,
lemon dressing*



HIGH TEA

Minimum 20 guests

\$28pp

Quality fresh tea and coffee and dainty savouries and sweets presented on colourful tiered stands and traditional fine bone china.

Roast chicken and watercress roll

Smoked salmon, fennel and orange tart

Ham, egg and cucumber sandwiches

Shortbread with lemon curd and mixed berries

Lemonade scone with raspberry jam and vanilla cream

Chocolate cupcake with salted caramel frosting



MASH CANAPES

1 HR SERVICE

5 choices

\$18pp

1.5 HRS SERVICE

7 choices

\$25pp

2 HRS SERVICE

8 choices

\$32pp

COLD OPTIONS

Fire-roasted capsicum, rocket and goat's cheese tortilla wrap (V) (GF)

Tomato, herb and onion salsa on garlic crostini (V)

Thai beef salad, crunchy vegetables, Asian dressing (GF)

Hoisin duck, vermicelli rice paper roll, ponzu dipping sauce (GF)

Poached tiger prawns, coriander nam jim (GF)

Blue cod, chilli, coconut, coriander ceviche, shredded iceberg (GF)

Cucumber and salmon sushi roll, pickled ginger mayo, crispy nori (GF)

Hot-smoked manuka salmon, herb frittata, lemon zest (GF)

Fried shrimp, guacamole, paprika fried tortilla

Mediterranean skewer, olives, feta, chorizo, sundried tomato (V) (GF)

HOT OPTIONS

Spiced lamb kofta, tahini yoghurt, chives (GF)

Mini whitebait fritters served with a lemon and chive aioli (GF)

Mini lamb Yorkshire pudding, horseradish cream

Crispy pork belly bites, spicy plum glaze (GF)

Chicken skewers, peanut satay sauce (GF)

Crumbed blue cod goujons, lemon aioli

Thai chicken sausage rolls, tomato salsa

Prosciutto wrapped seared scallop (GF)

Wild mushroom vol-au-vents, goat cheese (V)

Beef burger slider, American cheese, pickles, red onion, Dijon mustard



ANTIPASTO

Gluten free bread available on request.

PLATTERS

Serves 10 people

\$80pp

Trio of fresh housemade dips

Artisan baked breads

*Hot-smoked Stewart
Island salmon*

Venison pastrami

Carvery ham

Marinated artichokes

*Marinated olives,
sundried tomatoes*

Selection of cheeses and pickles

Crispy tortilla strips

CHEESEBOARDS

Minimum 10 guests

\$12pp

*Selection of Kapiti and
Whitestone cheeses*

Artisan baked breads

Toasted seeds and nuts

Quince paste

Fresh grapes

Crackers and crostini

BREAD & DIPS

Minimum 10 guests

\$6pp

Trio of house-made dips

Artisan baked breads

Toasted bruschetta

GRAZING TABLE

\$800 per table

*A full table of antipasto for up
to 100 people*



MASH TABLE BANQUET

Available for a minimum of 20 guests and a maximum of 100 guests.

OPTION 1

*1 protein / 2 sides / 1 salad / 1 dessert
from the list*

\$45pp

OPTION 2

*2 proteins / 2 sides / 2 salads / 1 dessert
from the list*

\$55pp

PROTEINS

*Whole roasted beef sirloin,
red wine jus (GF)*

*Braised lamb oyster shoulder,
parsley and mint pesto (GF)*

*Milk braised pork belly, cider
and onion gravy (GF)*

*Leek, cheddar and herb-crusted
blue cod, dill butter sauce*

*Harissa rubbed chicken thighs,
herby yoghurt, dukkah*

*Roast salmon fillets, cauliflower
puree, fennel, orange and
pea salad*

*Pumpkin gnocchi, spinach, crispy
sage, pine nuts, burnt butter (V)*

SIDES

*Duck fat roast potatoes,
garlic, rosemary*

Potato Dauphinoise

*Boiled new potatoes, chive and
mint butter (seasonal)*

*Herb roasted gourmet spuds,
olive oil, flaky salt*

*Maple-roasted pumpkin and
kumara, hazelnut butter*

*Baby peas, young carrots,
green beans, lemon oil*

*Roasted brussels sprouts,
bacon, hazelnuts*

*Whole spice-roasted cauliflower,
hummus, dukkah*

*Grilled courgette, tomato
and onion ragout*



MASH TABLE BANQUET

Available for a minimum of 20 guests and a maximum of 100 guests.

OPTION 1

*1 protein / 2 sides / 1 salad / 1 dessert
from the list*

\$45pp

OPTION 2

*2 proteins / 2 sides / 2 salads / 1 dessert
from the list*

\$55pp

SALADS

*Iceberg wedge, bacon, corn,
avocado, tomato, chipotle mayo*

*Mesclun slaw with
house vinaigrette*

*Roast vegetable, tomato,
spinach, feta*

*MASH Greek salad,
extra virgin olive oil*

DESSERT

*Chocolate croissant bread
and butter pudding*

*Fresh fruit cobbler, brandy
spiked custard*

*Passionfruit pavlova roulade,
soft cream (GF)*

Raspberry and chocolate brownie

*(All desserts served with ice cream
and vanilla cream)*

BUFFET OPTIONS

OPTION 1

\$60pp

+\$5 with bread and dips added

Honey mustard and orange glazed ham, bread rolls, mustard and horseradish

Marinated BBQ lamb legs, salsa verde (GF)

Whole-roasted Stewart Island salmon stuffed with lemon, fennel and herbs

Duck fat roast potatoes, rosemary and thyme

Cumin and honey roast carrots and parsnip (V)

Steamed green beans, tomato, shallots and bacon

Israeli couscous, sundried tomato, olives, red onion, herbs

Mesclun slaw with house dressing

Salted caramel chocolate brownie, vanilla cream (GF)

Eton mess, berry cream, fruit compote, raspberry coulis

Seasonal fresh fruit platters, strawberries & grapes

OPTION 2

\$70pp

+\$5 with bread and dips added

Braised Southland lamb shoulder, red wine jus (GF)

Whole roasted beef sirloin, red wine jus

Leek, herb and cheddar crusted baked blue cod

Cream, parmesan, garlic and thyme layered potatoes

Grilled broccoli, toasted almonds, confit garlic and lemon (V)

Roast kumara and pumpkin, red onion, sundried tomato pesto

Chicken, bacon and corn Cobb salad, iceberg, tomato, chipotle mayo

Roast tomato caprese salad, basil, mozzarella, balsamic (V)

Baby rocket, pear, parmesan salad

Chocolate self-saucing pudding, pouring cream

Eton mess, berry cream, fruit compote, raspberry coulis

Banoffee cheesecake

Seasonal fresh fruit platters, strawberries & grapes



MASH OIL CHANGE

Perfect for drinks and nibbles at any stage
of your event.

\$20pp

*Marinated mixed olives,
rosemary, olive oil*

*Salted German pretzels,
caramelised onion relish*

Parmesan and truffle skins

Selection of roasted nuts

Sticky BBQ chicken wings (GF)



MASH WALK & FORK DINING MENU

Minimum 25 guests

\$35pp

Served to your guests in bamboo ware and noodle boxes for casual stand-up events (more substantial than canapes).

Your choice of 4 from the following:

Panko-crumbed blue cod and chips, lemon cheeks

*Lemon and thyme marinated roast chicken drums,
buttermilk dressing (GF)*

Braised Southland lamb, crushed kumara, pistachio crumb

Beetroot and parmesan arancini, goat's cheese, chives (V)

Twice-cooked pork belly, Asian slaw (GF)

Hot-smoked salmon, roasted cauliflower, burnt orange dressing

Whitebait fritter slider, iceberg lettuce, preserved lemon aioli

Braised beef short rib, cauliflower puree, fennel, shaved radish

Mushroom gnocchi, blue cheese, garlic and herb crumb (V)



A LA CARTE DINING ENTRÉE

ALTERNATE DROP

*select up to 2 of the following
entrées*

\$20pp

CHOICE OF DISHES

*select up to 2 options for
your guests to choose*

\$24pp

*Confit Stewart Island salmon Niçoise, saffron potato,
beans, soft egg, olive*

*Seared Fiordland venison, roast beetroot,
blackberry jus, parmesan wafer (GF)*

*Twice-cooked pork belly, charred broccoli,
toasted fennel vinaigrette, pickles*

*80s classic prawn cocktail, chipotle Marie Rose,
shredded iceberg, burnt lemon*

*Poached Chicken Caesar, charcoal croutons,
soft egg, belly bacon, anchovy aioli*

*Lamb croquettes, white bean puree, olives,
sundried tomato, dukkah*

*Roasted pumpkin, pine nut and feta coil, romesco sauce,
toasted seeds (V)*

*Leek, gruyere and baby green tart, crunchy micro
herb salad (V)*

Soup (available on request)



A LA CARTE DINING MAINS

ALTERNATE DROP

*select up to 2 of the following
mains*

\$36pp

CHOICE OF DISHES

*select up to 2 options for
your guests to choose*

\$44pp

*Horseradish crusted beef ribeye, Hasselback potato,
seasonal greens, Café de Paris butter*

Lamb rump, Za'atar roasted carrots, chickpeas, mint yoghurt dressing (GF)

Confit duck leg, sausage cassoulet, wilted spinach, game jus

*Corn-fed chicken supreme, creamed leeks, truffle mascarpone,
fondant potato, greens*

Prosciutto-wrapped monkfish, confit lemon, white beans and chorizo

*Leek and oyster crusted blue cod, curried potato gratin,
savoy cabbage, lemon beurre blanc*

*Crispy skin salmon, orange braised fennel, rice cake,
shallot puree, sundried tomato butter*

*Beef fillet mignon, stuffed mushroom duxelles, roast potato,
spinach, Shiraz jus, pastry straw*

*Pressed pork belly, honey soy glaze, carrot miso puree,
bok choy, pickled daikon (GF)*

*Baked eggplant ratatouille, toasted black sesame,
spiced chickpea puree, herb yoghurt (V)*

*Braised lamb shoulder, white bean puree, roast vegetables,
pistachio dukkah, lamb jus*



A LA CARTE DINING DESSERTS

ALTERNATE DROP

*select up to 2 of the following
desserts*

\$15pp

CHOICE OF DISHES

*select up to 2 options for
your guests to choose*

\$18pp

Lemon meringue tart, vanilla bean cream, almond crumbs

Chocolate croissant bread and butter pudding, rum mascarpone, raspberries

Blackberry panna cotta, blackberry jelly, caramelised white chocolate (GF)

Potted vanilla cheesecake, textures of pineapple, pineapple sorbet (GF)

Apple shortcake, Deep South ice cream, textures of apple

Spiced ginger and pear pudding, brandy custard

Fresh fruit cup, layered fruits, passionfruit syrup, almond crumbs (V)

*Chocolate and walnut brownie, raspberry coulis,
freeze dried berries, cream (GF)*



TASTING PLATE

Trio of Individual Mini Desserts

\$20pp

Chocolate brownie, lemon meringue pie, cheesecake sandwich



INTERACTIVE DESSERT DISPLAY

A themed dessert table for up to 200 guests.

\$1500 per table

All prices include GST, please note all menus are subject to seasonal changes without notice.

FOR BOOKINGS
& ENQUIRIES



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