

Zephyr



EVENTS PACKAGE

ZEPHYR CAFE & BAR @
TĀKINA WELLINGTON CONVENTION &
EXHIBITION CENTRE

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217 Wakefield Street, Te Aro, Wellington 6011





Zephyr

“A recipe has no soul. You, as the cook must bring soul to the recipe”

Sarah Searancke
Culinary Director



Canape menu

Our range of innovative and mouth-watering canapés are guaranteed to impress. Includes one to two bite morsels that are easy to eat, encouraging interaction and networking amongst your guests.

Venison Wonton Cup

Kaffir lime, ginger, coriander infused venison, wonton cup, orange hoisin sauce, chive

Chicken Skewer

Chimichurri marinated chicken skewers, black sesame (gf)

Pakora

Fragrant Indian spiced pakora, whipped mango, curry leaf coconut yoghurt raita (gf, v)

Salmon Cheesecake

Home smoked salmon, Chevre French goats cheese, preserved fennel, crispy capers

Duck Crostini

Duck rilette, fig onion jam, mandarin crush, dark rye toast (gf)

Berberere Spiced Pork Belly

Garlic roasted pork belly, cucumber jalapeno salad, zingy plum glaze (gf)

Smashed Avocado

Charred corn bread, black bean pico de gallo, coriander, tortilla crisp (v, gf)

The Details

- 6 items- \$40 per guest.
- 7 items- \$45 per guest.
- 8 items- \$48 per guest.
- Additional security and cleaning charges may apply depending on the timing of your event.
- Alternative items are available on request.
- Prices include GST.

(v) vegan | (vg) vegetarian | (gf) gluten



Platter menu

Feast on our captivating grazing spreads which include a variety of seasonal local produce bringing your guests a vibrant table of colours, textures and flavours.

Tapas

King prawn skewers, vegetable tikka curry puffs, honey soy chicken, dukkah beef koftas, pulled lamb, house made pork pie, assorted house dips & bread (gf)

\$175 per platter

Antipasti

Beef brisket pastrami, chicken parfait, salmon rillette, aged cheddar, truffle brie, grapes, quince paste, marinated olives, mushrooms à la grecque, assorted house dips, bread & crackers (gfo)

\$175 per platter

Plant Based Antipasti

Vegan deli cold cuts, mushroom parfait, feta whip, pickled vegetables, olives, house baked breads, Baked Dane Knækbrød (v)

\$175 per platter

Breads, Dips, Crackers

House baked ciabatta, focaccia, dark rye, rewena, Baked Dane Knækbrød, rice crackers, hummus, mushroom parfait, whipped feta, dukkah, Olivo oil, whipped herb butter

\$90 per platter

The Details

- Platters serve 10-12 guests.
- Minimum 20 guests.
- Additional security and cleaning charges may apply depending on the timing of your event.
- Prices include GST.

(v) vegan | (gf) gluten free | (o) on request



Table Buffet

menu

Dishes are served to the table and guests are encouraged to pass, share, talk, and laugh over a sumptuous feast, all without leaving the table.

Relaxed style allows for wonderful interactions amongst guests.

To begin

Freshly baked bread, black salt butter

Mains

Roasted black garlic Angus sirloin, confit tomatoes, demi glaze, kumara crisps (gf)

Salmon fillet, Vietnamese salad, ruby grapefruit, goma dressing, peanuts, fried shallots, torn mint, nuoc cham (gf)

Fix and Fogg peanut butter chicken breast, Korean chilli spiked aioli (gf)

Sides - choose three options

Smoked paprika thyme roasted potatoes, fig onion jam (vg, gf)

Chargrilled asparagus, parmesan hollandaise, spiced seed granola (vg, gf)

Tomato, roasted ricotta, cucumber, avocado, spinach salad, balsamic dressing, pistachio dukkah (vg, gf)

Charred broccoli, spring onion, edamame bean, Medjool date, toasted almond salad, creamy apple cider dressing (v, gf)

Desserts

Orange syrup cakes, honey cream cheese icing (gf)

Chocolate raspberry profiteroles

Lemon posset, Greek yoghurt, gin macerated lemons (gf)

The Details

- \$85.00 per guest.
- Additional security and cleaning charges may apply depending on the timing of your event.
- This is a sample menu and can be adapted on request.
- Prices include GST.

Beverage menu

Complementing our food, we offer a varied and interesting list of premium beverages with a strong regional focus supporting the Wellington region and our close neighbours.

NEW ZEALAND WINES

BLANC DE BLANC *

Pops of refreshing melon & brioche aromas with a biscuity nectarine finish. Matahiwi Estate, Hawkes Bay **\$ 54.00**

SAUV BLANC 2022 *

A vibrant, aromatic drop with gooseberry & lime notes. Matahiwi Estate, Wairarapa **\$ 54.00**

PINOT GRIS 2022

A tropical symphony with vibrant notes of pineapple & crisp Nashi pear, Anchorage, Nelson **\$ 59.00**

CHARDONNAY 2018

A rich, big wine that has a long finish. Creamy & buttery with a touch of oatmeal. Spencer Hill, Nelson **\$ 60.00**

ROSÉ 2020 *

Succulent & luscious, with flavours of summer peach & a touch of Turkish delight. Ōhau, Horowhenua **\$ 59.00**

PINOT NOIR 2019 *

Smooth crisp fruit grip of plum & blackberry, balanced with a light oak finish. Mariner Estate, Nelson **\$ 60.00**

TAP BEER

The Wellingtonian IPA (6%)
Boasting stone fruit, passionfruit & a touch of resinous pine on a sweeter malt base. **\$ 11.00**

CANNED BEER - VARIOUS

Heineken (5%) *
A crisp & refreshing style of European Lager, which has a short & slightly bitter finish making it taste clean & crisp, **\$ 10.00**

Garage Project Hāpi Daze (4.6%)
Hāpi is Māori for hops & this beer has them in spades. Lush, rich & hoppy.

CIDERS

Good George Doris plum cider (4.5%)
Seductively magenta in appearance & with aromas of plum, apple & grape. On the palate, it's sweet, tart & very refreshing. **\$ 9.00**

Somersby apple cider (4.5%)
An easy drinking apple cider with a unique balanced taste. Pleasant sparkling sweetness with a fruity & sour balance.

BEER & CIDER

NON ALCOHOLIC

FIZZ & JUICES

Coca Cola range of soft drinks **\$ 5.00**
MOST Juice selection *

POSH FIZZ

San pellegrino sparkling drinks
Iconic, Italian, 100% natural. These premium sparkling drinks are made with the finest fruit ripened under the Mediterranean sun **\$ 6.00**

COCKTAIL

MIDORI SOUR * **\$ 15.00**
Crisp Midori, vodka, fresh citrus & soda

MOCKTAIL

CHERRY & POMEGRANATE FIZZ * **\$ 10.00**
Six Barrel cherry & pomegranate syrup, soda

CHARGED ON BOTTLE CONSUMPTION OR CASH BAR OPTION AVAILABLE.
PRICES ARE GST INCLUSIVE. * DENOTES HOUSE BEVERAGES.

TERMS & CONDITIONS

This proposal is based on the information you have provided.
Changes to the format or catering numbers may affect the costs outlined.
This proposal is valid for 30 days from the date of issue - terms & conditions may be subject to change after this date.

Confirmation of Final Catering Numbers

You are required to confirm final catering numbers 7 days prior to the event. The confirmed numbers will be generated in the final invoice even in the event of numbers reducing following this date. Catering numbers can be increased up to 24 hours prior to the event with any increase to be reflected in the final invoice.

Cancellation Policy

When an event is canceled 24 hours prior to commencement we require a 75% non-refundable payment based on the menu pricing to defray our non-recoverable costs of perishable products.

Pricing Policy

All prices quoted are valid for 30 days from the date of issue of this proposal. After this period all pricing may be subject to review depending on movement in associated costs. If this is the case you will be advised of any price increases prior to final confirmation.

Deposit and Payment Terms

A 15% deposit may be required to secure popular dates. Should this booking be cancelled more than 3 months prior to the confirmed date 50% of the deposit will be refunded. Should this booking be cancelled within 3 months of the confirmed date the deposit will be forfeited.

Full payment is required 7 days after receipt of the event invoice unless other payment arrangements have been made. Payment can be either by direct credit, cheque or credit card. If payment is made via credit card an additional transaction fee may apply. If this additional fee does apply you will be informed of this amount and a new invoice will be issued.

Leftover Food

At your request we will leave any leftover food we deem to be food safe. At this point however we can no longer accept any responsibility for the proper storage and transportation of this food therefore, please ensure suitable storage containers are available (as we do not carry these).

Listed below are the recommended storage guidelines

All perishables to be refrigerated at 4 degrees

All meats to cool prior to refrigerating