



Ascot Park Hotel

INVERCARGILL • NEW ZEALAND

Civic Theatre Catering



41 Racecourse Road, Invercargill, New Zealand

Phone 03 219 9304 | 0800 272 687

email: functions@ascotparkhotel.co.nz

www.ascotparkhotel.co.nz



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Welcome

Ascot Park Hotel catering service - Treat your guests to the quality they deserve!

Ascot Park Hotel are here to meet all your catering needs. Our team has extensive experience in catering for large events, including corporate functions, gala dinners, public and sporting events. We are the exclusive caterers at ILT Stadium Southland and The Civic but can bring our dedicated professional service anywhere.

We offer a wide range of food and beverage menus to meet your requirements, including breakfast, morning & afternoon teas, lunches, dinners and suppers.

The team at Ascot Park Hotel are more than happy to meet with you and discuss in detail exactly what you require and your food and beverage requirements.

As each out catering event requires a different level of service we can tailor a package to suit. The enclosed menus are suggestions only - we are happy to recreate your favourite dishes to make your event special.

Contact our professional conference team:

Haley Dreaver
Function & Events
Manager

Shinal Chand
Function & Events
Coordinator

Hannah Dudley
Function & Events
Coordinator



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Breakfast

Continental buffet \$22.00pp

3 assorted cereals
Poached and fresh fruit
Natural yoghurt
Assorted Danish pastries, croissants and muffins
Assortment of breads for toasting with jams and preserves
Tea, coffee and orange juice



Cooked buffet \$30.00pp

minimum of 20 people

Your preferred items from the continental selection above plus:

Crispy bacon
Baked beans
Golden hash browns
Scrambled eggs
Grilled breakfast sausages
Roasted tomatoes
Sautéed mushrooms
Tea, coffee and orange juice



Finger food

served or buffet style

Ham and Swiss cheese croissant	\$9.50
Coconut bircher muesli cup, blueberries and honey	\$5.50
Open English muffin with bacon and egg 1pp	\$8.50
Sweet corn fritter with crispy bacon and caramelised onion 1pp	\$7.50

Add on beverages

Orange juice	\$4.00pp
Freshly brewed coffee and tea	\$4.00pp





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Coffee breaks

Savoury

Club sandwiches with assorted fillings 2pp	\$6.00
Assorted savouries 2pp	\$6.00
Aged cheddar scones and soft butter	\$6.00
Sausage rolls with tomato compote 1pp	\$3.00
Gourmet mousetraps 1/2pp	\$3.00
Southland cheese rolls with butter 1pp	\$3.00
Spinach caramelised onion and parmesan cups V	\$7.00
Sundried tomato pesto and feta scrolls V	\$7.00
Smoked chicken, cranberry, brie tartlets 2pp	\$7.00
Mini bagel with smoked salmon rocket and preserved lemon cream cheese	\$7.00



Sweet

Freshly baked muffins	\$6.00
Berry friands GF,DF	\$6.00
Scones with jam and cream 1/2pp	\$3.00
Chocolate and raspberry brownie GF on request	\$6.00
Mini carrot cake with cream cheese icing	\$7.00
Chia seed pudding pots with berries GF,K	\$6.00
Honey and ginger panna cotta GF	\$6.00
Chocolate pots with hazelnuts and praline crumble GF	\$6.00
Assorted bliss balls 2pp GF,DF,V	\$4.00
Assorted biscuits	\$3.00
Chefs selection of cakes and slices	\$6.00
Seasonal fresh fruit slices platter 10 people	\$45.00
Fruit bowl 15 pieces	\$35.00
Assorted Deep South Ice Cream	\$6.00



Beverages

Orange juice	\$4.00
Tea and coffee	\$4.00



On Consumption

Tea and coffee 3L	\$49.00 each
Tea and coffee on 4L	\$59.00 each



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Lunch

Option 1 \$24.00pp

minimum of 10 people

Choice of : club sandwiches / wraps / rolls
Assorted savouries 2pp
Gourmet mousetraps
Chocolate and raspberry brownie GF on request
Tea and coffee



Option 2 \$26.00pp

minimum of 10 people

Choice of : club sandwiches / wraps / rolls
Tandoori chicken drums 2pp
Chickpea, spinach and roast pumpkin salad V
Honey and ginger pannacottas GF, V
Tea and coffee



Option 3 \$35.00pp

minimum of 20 people

Choice of : club sandwiches / wraps / rolls
Pulled pork with chuckwagon rice pilaf
Malaysian satay marinated chicken kebabs 1pp
Quinoa, orange, and coriander salad
Chocolate pots with hazelnuts and praline crumble GF
Tea and coffee





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Build your own lunch

minimum of 20 people

Example:

1 x hot | 1 x savoury | 1 x salad | tea and coffee = \$28.00pp

Hot dishes \$11.00 per item

Crumbed fish goujons with lemon wedges and tartare sauce 3pp

Sweet corn and streaky bacon baked potatoes

Southern chicken tenders with spiced plum sauce 2pp

Penne aribiatta bake V

Beef lasagne

Butter chicken with steamed jasmine rice

Beef bourguignon with parmesan pomme puree

Crushed potatoes and chorizo sausage with caramelised onion
and cheddar cheese melt



Savoury \$7.00 per item

Club sandwiches with assorted fillings 2pp

Wraps with assorted fillings

Rolls with assorted fillings

Chicken, cress, apricot and capsicum chutney baguette

Spinach caramelised onion and parmesan cups V

Sundried tomato pesto and feta scrolls V

Smoked chicken, cranberry, brie tarlets 2pp

Mini bagel with smoked salmon rocket and preserved lemon
cream cheese



Add fresh bread rolls with whipped butter \$2.00 pp



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Build your own lunch

minimum of 20 people

Salads \$6.00 per item

- Sweet and sour orzo salad V,DF
- Creamy potato and crispy chorizo crumb salad GF
- Caesar salad with all the trimmings
- Broccoli, bacon, cashew, red onion and arugula salad GF
- Seasonal garden salad with house dressing V,GF,DF
- Traditional Greek salad V,GF
- Grilled vegetable salad tossed through mesclun with toasted almond flakes and chimichurri V,GF,DF
- Panzanella salad – ciabatta bread, capsicum, tomato, basil and capers V,DF
- Roast beetroot, caramelised pear, rocket and goats cheese salad with toasted pecans V,GF
- Chickpea, roast pumpkin, and baby spinach salad with green goddess dressing V,GF

Sweets \$6.00 per item

- Freshly baked muffins
- Berry friands GF,DF,V
- Scones with jam and cream
- Chocolate and raspberry brownie GF on request
- Mini carrot cake with cream cheese icing
- Chia seed pudding pots with berries GF,V, K
- Assorted bliss balls GF,DF,VEG,V
- Chocolate pots with hazelnuts and praline crumble V, GF
- Fruit bowl 15 pieces \$35.00
- Seasonal fresh fruit slices platter 10 people \$45.00

Beverages

- Orange juice \$4.00pp
- Tea and coffee \$4.00pp





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Buffets

minimum of 30 people

Option 1 \$50.00

1 Carvery | 1 Hot | 2 Vegetables
2 Salads | 2 Desserts

Option 2 \$60.00

1 Carvery | 2 Hot | 2 Vegetables
2 Salads | 3 Desserts

Option 3 \$70.00

1 Carvery | 3 Hot | 3 Vegetables
3 Salads | 3 Desserts

Includes fresh bread rolls with butter and tea and coffee

Add a starter

Breads and dips	\$6.00pp
Soup of the day GF, V on request	\$7.00pp
Seafood chowder	\$10.00pp
Antipasto platter GF, V on request	\$12.50pp



Carvery

Champagne ham glazed in apricot and seeded mustard GF,DF
Roast pork loin marinated in chimichurri GF,DF
Roast lamb leg with thyme and confit garlic GF,DF
Beef sirloin with rosemary and dijon mustard rub GF,DF



Hot dishes

Sauté chicken breast with seeded mustard and thyme crème and fried shallots GF
South Island salmon on green pea and saffron pilaf and vermouth crème GF
Lamb cassoulet with fenugreek and confit garlic GF,DF
Baked spinach and ricotta cannelloni in a smoked tomato, caper, and basil sauce V
Pulled pork shoulder with hearty cannellini bean ragout GF,DF
Braised pork belly with char sui glaze GF,DF



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Buffets

Hot dishes continued

Braised lamb leg with aged balsamic and mint on cumin pumpkin puree **GF,DF**
Chicken pot pie topped with shallot, and parmesan crumble
Gnocchi tossed through salsa Verde with portobello mushroom and baby spinach **V**
Beef striploin with caramelised onions and horseradish gremolata **DF**



Vegetables

Roast Agria potato wedges tossed in fresh rosemary and garlic infused olive oil **GF,DF,V,VEG**
Steamed seasonal vegetable medley tossed with fresh herbs and butter **V,GF**
Roast vegetable medley with confit garlic and balsamic glaze **V,GF,DF,VEG**
Baked cauliflower and three cheese mornay **V**
Crushed potatoes with caramelised onion jam a grilled cheddar cheese **V,GF**
Roast beetroot and orange with tarragon and hazelnut crumble **V,GF,DF,VEG**
Creamy potato gratin with parmesan crust **V,GF**
Maple ginger glazed carrots with pistachio crumb



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Buffets

Salads

Sweet and sour orzo V,DF

Creamy potato and crispy chorizo crumb GF

Panzanella-ciabatta bread, capsicum, tomato, basil and capers V,DF

Caesar with all the trimmings

Roast beetroot, caramelised pear, rocket and goats cheese with
toasted pecans V,GF

Broccoli, bacon, cashew, red onion and arugula GF

Seasonal garden with house dressing V,GF,DF

Chickpea, roast pumpkin, and baby spinach with green goddess
dressing V,GF

Traditional Greek V,GF



Desserts

Baked New York cheese cake with three berry compote

Bread and butter pudding laced with dark chocolate and sultanas

Ascot ambrosia crushed meringue folded through Chantilly crème and
Greek yoghurt with berries and rhubarb

Seasonal fresh fruit salad V,GF,DF,VEG

Triple chocolate layer cake with raspberry textures

Pavlova with whipped cream topped with seasonal fruit and
passionfruit glaze GF

Poached apples with a cinnamon, almond, and oat crumble served
with vanilla custard

Self-saucing chocolate pudding with Chantilly crème

Add vanilla ice cream \$2.00pp





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Plated

minimum of 20 people

Straight Drop

2 Course \$48.00 / 3 Course \$60.00

Alternate Drop

2 Course \$60.00 / 3 Course \$78.00

Add an additional menu choice to any course for \$6.00pp

Includes fresh bread rolls with butter and tea & coffee. Add a re-fresher sorbet \$4.00 per person | per serve

Entree

Confit salmon/pickled cucumber salad/ radishes/ toasted sesame/ soy and Star anise reduction **GF**

Espresso rub beef filet carpaccio / devilled crème fraiche / parsnip crisp / micro greens **GF**

Blue cod lka mata salad / coconut and citrus textures / sourdough crisps **DF**

Pear salad / caramelised walnut / arugula / double cream blue / munro honey vinaigrette **V,GF**

Duck breast / baby cos / beetroot gel / black garlic crème fraiche / truffle snow **GF**

House smoked salmon / preserved lemon mascarpone / toasted brioche

Caprese tart / tomatoes / mozzarella / basil / crisp butter puff crust / aged balsamic **V**



Main

Beef porterhouse / potatoes / honey glazed carrots / greens / port wine jus **GF**

Baked salmon supreme / crushed salted potatoes / wilted greens / citrus beurre blanc **GF**

Chicken breast / harissa pumpkin moon / cauliflower skordalia / lemon thyme jus **GF**

Lamb rack (4rib) / potato gratin / wilted greens / mint gel **GF**

Slow cooked pork belly / black truffle pomme puree / buttered greens / cider jus

Beef fillet / Mediterranean ratatouille / pomme dauphine / pinot jus **GF**

Roast chicken breast / chorizo and thyme pilaf/ sweet corn puree / chicken jus **GF**

Lamb backstrap / French onion potato / pumpkin puree / rosemary jus **GF**

Venison shortloin / roast agria / broccolini/ almond flake / blackberry jus **GF**

Pumpkin risotto / parmesan wafer / arugula / smoked paprika crème fraiche



Dessert

Crème caramel / lavender crème / almond biscotti

Baked cheesecake / raspberry textures / white chocolate snow / golden crumb **GF**

Bittersweet chocolate tart / citrus textures / Chambord gel / crème fraiche **GF**

Crushed meringue / berries / crème anglaise / white chocolate / raspberry compote **GF**

Citrus cheesecake / coconut accents / mandarin textures / limoncello gel **GF**

Triple chocolate brownie / caramelised pear / dulce de leche / Chantilly crème **GF**

Salted caramel panna cotta / amaretto poached pear / almond crumb / mascarpone **GF**



Alternate Drop - Your selection of two or more dishes from each course to be served alternately to guests.

Straight Drop - Your selection of one dish from each course to be served to all guests.

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Canapes

minimum of 20 people
Includes tray service

Option 1 \$19.00pp

1 hour - 4 items
2 Hot | 2 Cold

Option 2 \$24.00pp

1.5 hours - 5 items
2 Hot | 3 Cold

Option 3 \$29.00pp

2 hours - 6 items
3 Hot | 3 Cold

Hot

Country chicken vol au vent
Asian pork belly squares with chilli and plum sauce **GF**
Salt and pepper squid with a lime, chilli and palm sugar dipping sauce
Roast cauliflower bhaji bites with a tamarind yoghurt **DF,GF,V,VEG**
Malaysian style marinated tiger tail prawns with a lime dip **GF**
Lamb, feta and herb kofta with pomegranate molasses
Beef and onion spring rolls with soy dipping sauce **DF**
Mixed mushroom and goats cheese vol au vent **V**

Cold

Golden sweet corn fritters with caramelised red onion **V**
Sun Blushed tomato with mozzarella and basil on crostini **V**
Smoked salmon mousse on toasted sourdough
Fish ceviche with coconut, lime, pepper **DF,GF,V**
Carpaccio of beef on crostini with a green peppercorn mascarpone
Cocktail chicken roll **DF**
Crispy duck with hoisin and cucumber in a wonton basket **DF**
Spiced tomato and basil salsa on garlic crostini **DF,V**
Hot smoked salmon on kumara rosti with popped caper **DF,GF**

Sweet

Char-grilled pineapple kebabs with mascarpone **GF,V**
Chocolate raspberry profiteroles **V**
Whipped double cream blue with caramelised pear on crostini **V**
Strawberries dipped in rich chocolate **seasonal GF,V**





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Platters

Grazing Platter \$96.00

Pickled vegetables, continental meats, cheeses, smoked salmon, breads and crackers **GF on request 10 people**

Assorted sushi \$60.00

Chicken, salmon, and vegetarian, wasabi & soy **GF 20 piece**

Breads and dips \$48.00

Selection of 3 dips and assortment of breads for **10 people**

Tender Chicken kebabs \$90.00

Malaysian satay marinated chicken kebabs **GF 20 piece**

Chicken wings \$70.00

Tossed in a smokey bbq sauce **GF 20 piece**

Club sandwiches \$60.00

Sandwich quarters of assorted fillings **GF on request 20 piece**

Cakes and slices \$58.00

Chefs selection for **10 people**

Deep fried goodness \$58.00

Chicken bites, samosas & spring rolls with fries

Fruit kebabs \$70.00

Seasonal fruit with honeyed yoghurt dipping sauce **GF 20 piece**

Mini beef burgers \$110.00

With onion jam, cheddar cheese and ketchup **20 piece**

Party savouries \$60.00

Assortment of savouries and sausage rolls **30 piece**

Southern cheeseboard \$96.00

New Zealand cheeses, fruit paste, breads and crackers **8 people**





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Beverage

Wine

Sparkling

Brancott Estate Brut Cuvee 200ml	\$10.50
Brancott Estate Brut Cuvee 750ml	\$36.00

Sauvignon blanc

Stoneleigh	\$38.00
Triplebank	\$42.00

Chardonnay

Stoneleigh	\$38.00
Last Shepherd	\$46.00

Pinot gris

Stoneleigh	\$38.00
Triplebank Awatere	\$42.00

Riesling

Stoneleigh	\$38.00
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Rose

Stoneleigh	\$38.00
Triplebank Awatere	\$42.00

Pinot noir

Stoneleigh	\$38.00
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Beer | Cider

Speights	\$8.00
Speights Summit Ultra	\$8.00
Heineken	\$10.00
Heineken 0%	\$7.50
Monteith's Cider	\$8.50

RTDs

Jim Beam and Cola	\$10.00
Coruba and Cola	\$10.00
Smirnoff Ice	\$10.00
Canadian Club and Dry	\$10.00
Gordons Gin and Tonic	\$10.00

Non alcoholic

Schweppes Ginger Beer	\$4.50
Schweppes Lemon Lime and Bitters	\$4.50
Orange juice	\$5.00
Orange juice - carafe	\$11.50
Soft drink range	\$4.00

Function bar: \$35.00 per hour
Beverage prices are subject to change. Additional beverage range available on request



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Terms and conditions

- TENTATIVE BOOKINGS** Will be held on a first option basis indefinitely. If another client requests our services and that could jeopardise our ability to deliver catering to you as quoted, then we will contact you to ask for immediate confirmation in writing.
- CONFIRMATION** Confirmation of all bookings must be in writing. An initial deposit of \$1,000.00 is required for weddings and large events. A second deposit of the equivalent of the total food charge is required upon confirmation of final numbers, 72 hours prior.
- CANCELLATION** All cancellations must be received in writing. Cancellations within 14 days of the event will be subject to a cancellation fee.
- PRICE VARIATIONS** All prices are current at the time of quotation and every effort is made to maintain prices. However food and beverage prices are subject to change. In the unlikely event that quoted prices change, we will notify you prior to your event. If you have received a firm and final quotation which has been accepted this will be honoured.
- CONFIRMED NUMBERS** All final details, menus, beverages (if applicable), and timings must be confirmed 14 days prior to the event. A guaranteed minimum number is required 14 days prior, with a final number to be advised 5 working days prior. Charges will be based on this number, or the final head count – whichever is greater.
- SURCHARGES** A delivery fee of \$25.00 per drop applies. Additional charges will apply for set up, labour and travel (where applicable). Extra charges may apply for functions scheduled on Public Holidays. Extra labour charges may apply if your event extends beyond midnight prior to a Public Holiday
- PAYMENT** Credit facilities may be available upon completion and approval of a Credit Application form. Unless credit terms have been arranged, full payment by cash, direct credit or credit card is required immediately following the event. A 7-day invoice may be arranged, with credit card details required to guarantee payment for any outstanding charges.
- FOOD & BEVERAGE** Due to strict food safety guidelines, Ascot Park Hotel Catering will not leave leftovers to be consumed once we have departed the function. We can not guarantee correct storage and safe consumption of leftovers and risk our reputation. In special circumstances clients may be able to provide their own food for events e.g. lamb from their own farm, as long as a written application is confirmed and signed off by the Executive Chef.
- HEALTH & SAFETY** During the initial site visit, we will identify any hazards and risks, particularly relating to the transfer area from preparation area to buffet service area and ask that they be improved or removed prior to set up. Clients must provide toilet and hand washing facilities for staff while they are on site at the job.
- Clients will be responsible to ensure orderly behaviour of their guests during the event and the catering team reserves the right to leave the premises at any time if they feel that staff safety is compromised.