

2012 Christmas Packages Toll Stadium

Where it all comes together





Christmas Function Cocktail Style

- Private Function Room – Refining Lounge or Level 3 Lounge
- Christmas Canapes – see menu
- Furniture set up
- Sound System with CD & Ipod Capability
- Wireless Microphone
- Stage
- Festive Lighting Effects

All packages from **\$36 +gst** per guest or **\$42 +gst** per guest including dessert

Packages are for a minimum of 60 guests

Please enquire about our Christmas theming options available (additional cost)



Christmas Cocktail Menu 2012

Hot Canapés

Champagne ham, parmesan and roasted mushroom Arancini

Vine ripened tomato, buffalo mozzarella and basil crostini

Roasted cherry tomato and Parma ham grissini sticks

Pork and almond Olivetti's with a scorched red capsicum and chilli jam

Butternut squash, goat's cheese and basil arancini

Cold Canapés

Crab and avocado crepes

Flaked salmon and Prawn cocktail spoons

Fresh Bay of Island Oyster & bloody Mary shots

Citrus marinated King fish ceviche

Buffalo mozzarella and Caponata on a garlic rubbed crostini

Chilled Gazpacho shots with parmesan and thyme tuille

Dessert canapés

Petit Cognac éclair's

Petit coconut & chocolate cakes

Mini Christmas pudding bites





Christmas Function Banquet Style

- Private Function Room – Refining Lounge or Level 3 Lounge
- Christmas Buffet – see menu
- Furniture set up (table of 8's)
- Sound System with CD & Ipad Capability
- Wireless Microphone
- Stage
- Festive Lighting Effects

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Christmas Buffet Menu 2012

Mains

Turkey Breast

Served with cranberry sauce & gravy

Traditional Christmas Ham

Served with a selection of mustard's and gravy

Lemon & Thyme Roasted Whole Chicken

Served with a sage & onion stuffing and pan juice gravy

Sides

Roasted Christmas Vegetables

Kumara, Carrots, potato, finished with Thyme, roasted garlic and lemon zest

Fresh New Zealand Mussels

Chili and lime marinated green lipped mussels

Fresh Bay of Island Oysters

Served with fresh lemon wedges

Salads

Rocket, Roast red onion & Parmesan Salad

Tomato & Basil Salad

Roasted Beetroot & Orange Salad

Desserts

Sherry and Blueberry Trifle

Pavlova

Traditional Christmas pudding served with French Vanilla Custard





Beverage

When it comes to your beverages we have a variety of options that are designed to work for you, such as subsidised drinks, cash bar, open tab, selected items tab and tray service.

Discuss with Absolute Caterers to see what works best for you.

Non Alcohol Beverage	Beer	RTDs
Coke Fanta L&P Coke Zero Diet Coke Sprite Pump Water Schweppes Ginger Beer Lemon Lime & Bitters	Lion Red Speights Steinlager Classic Steinlager Premium Becks Corona Steinlager Pure Stella Artois	Gordons Gin & Tonic Smirnoff Ice Coruba & Cola McKenna & Cola
Red Wine	White Wine	Sparkling Wine
Kopiko Bay Merlot Kopiko Bay Pinot Noir Mt Difficulty Roaring Meg Pinot Noir Russian Jack Pinot Noir Trinity Hill Merlot Trinity Hill Syrah HB	Kopiko Bay Chardonnay Kopiko Bay Pinot Gris Kopiko Bay Sav. Blanc Wither Hills Chardonnay Wither Hills Pinot Gris Wither Hills Sav. Blanc	Te Hana Sparkling Reserve 200ml Te Hana Sparkling Reserve 750ml



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