

SKYCITY HAMILTON BANQUET KIT

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CONFERENCES AND EVENTS

Welcome to SkyCity Hamilton, your premier conferencing and entertainment destination. Located in the heart of the CBD and alongside the mighty Waikato River, our prime central location and quality facilities set the stage for remarkable events.

From intimate VIP gatherings in exclusive spaces like our Marble Room cocktail bar, to team-building activities or corporate functions in our bowling alley or private Zone Sports Bar, we offer versatile venues to suit every occasion. Whether you're planning a multi-day conference, an awards dinner, or a high-impact networking event, our unique and adaptable spaces are designed to meet your every need.

Our venues offer modern AV technology, and our friendly, professional team pride themselves on delivering seamless, end-to-end service with attention to detail.

Indulge in chef-prepared menus featuring the freshest local produce. With our on-site underground parking, eight restaurants and bars, and entertainment options (including Bowl and Social's 20 lane ten-pin bowling alley), plus the close proximity to Hamilton's hotels and new regional theatre, your event is sure to be a success.

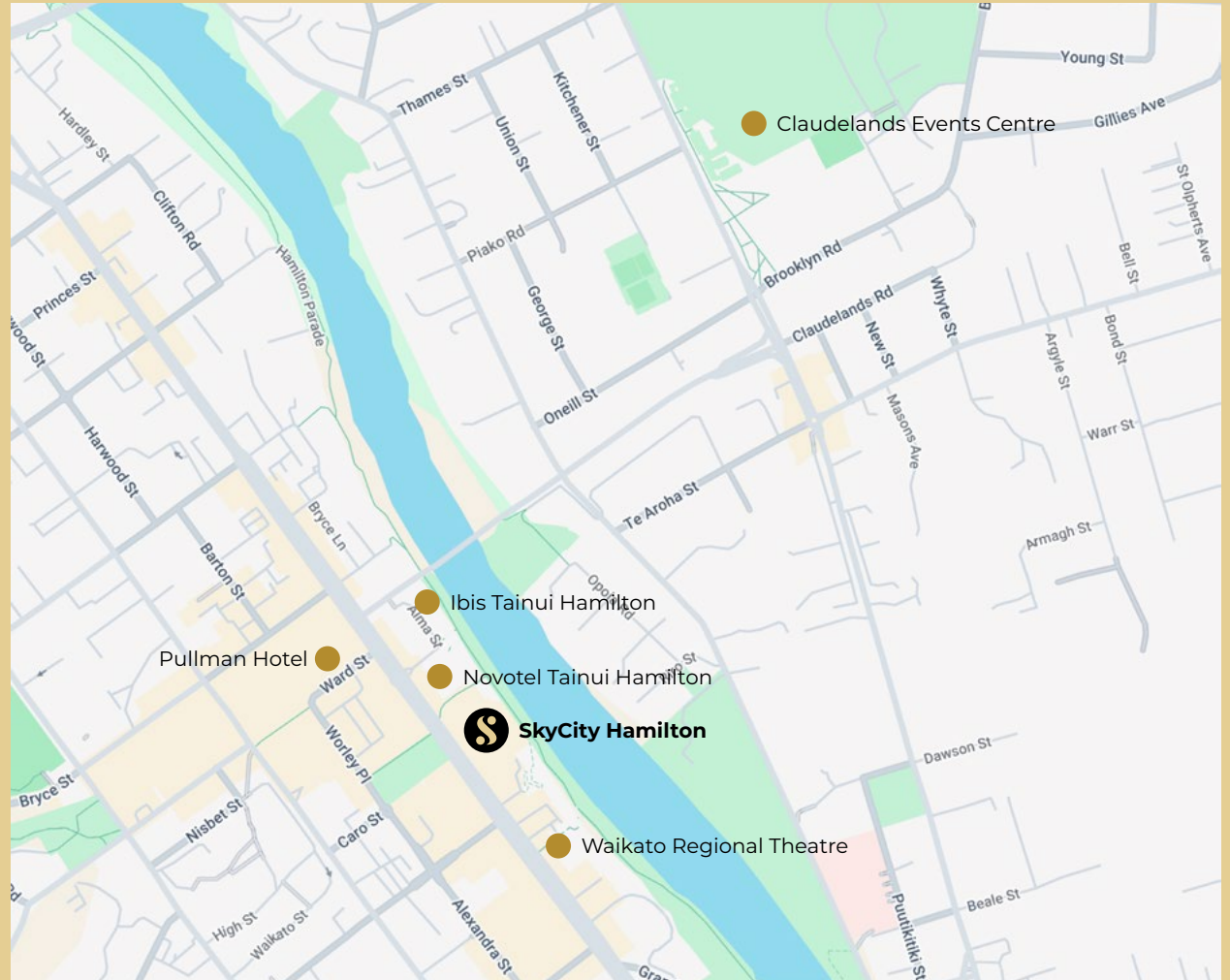
Experience the prime location, versatility of spaces, and personalised service that SkyCity Hamilton offers.



LOCATION

SkyCity Hamilton is centrally located on Victoria Street in the heart of Hamilton's CBD. Positioned along the banks of the Waikato River, our venues offer scenic views and convenient access to the city's other key amenities.

SkyCity Hamilton is within walking distance of a variety of quality accommodation options, ensuring an effortless stay for out-of-town delegates. With over 300 parking spaces and other excellent transport links nearby, event attendees can enjoy a seamless experience in a well-connected city setting.



MEET OUR TEAM

- **Justine Allen** 06
Conference & Events
Sales Manager
- **Lee Chapman** 07
Casino Hospitality
& Events Manager
- **Scott Bray** 08
Executive Chef
- **Mark Wylie** 09
Head of Hospitality



JUSTINE ALLEN

Conference & Events Sales Manager

With over a decade of experience in business events, visitor experiences, and community relations, Justine brings a sharp eye for detail and an unwavering commitment to excellence to the SkyCity Hamilton team.

As your primary point of contact from the initial enquiry through to event day, Justine works closely with clients to understand their vision, objectives and requirements, ensuring every detail is carefully planned from the outset. She is passionate about creating tailored event experiences that are seamless, engaging and memorable.

Having successfully managed high-profile events, coordinated strategic activations, and enhanced visitor engagement through thoughtfully curated experiences, her ability to build strong relationships, streamline operations, and execute impactful events is unparalleled.

Justine's expertise in creating memorable events and passion for delivering exceptional service, honed through years of working in dynamic, community-focused environments, means she ensures every event not only meets expectations but leaves a lasting impression.



LEE CHAPMAN

Casino Hospitality and Events Manager

With 18 years of experience across SkyCity Hamilton's hospitality operations, Lee brings extensive knowledge, versatility, and a genuine passion for creating exceptional guest experiences. Having worked across almost all of SkyCity Hamilton's food and beverage outlets throughout his tenure, he has developed a deep understanding of every aspect of hospitality and event delivery, making him an invaluable member of the team.

Lee is passionate about seeing an event come to life, from the initial enquiry through to the final guest experience. He thrives on transforming ideas into memorable occasions, working closely behind the scenes to ensure every detail is executed seamlessly. For Lee, there is nothing more rewarding than seeing a beautifully presented event come together and watching guests enjoy themselves with smiles on their faces.

Lee's extensive experience, passion for hospitality, and dedication to creating memorable experiences mean clients can feel confident their event is in capable hands from start to finish.



SCOTT BRAY

Executive Chef

Scott is an accomplished chef with a strong passion for hospitality and a deep connection to the Waikato. Since joining SkyCity in 2014, he has progressed his career to become Executive Chef. Scott now leads a talented culinary team across all areas of the precinct, delivering exceptional dining experiences through innovation, consistency and high standards.

His innovative approach to menu development highlights seasonal ingredients and elevates local flavours, ensuring a memorable dining experience for guests. With a strong focus on sustainability and global food trends, Scott is a regular contributor at regional food events including Chef du Jour, The Great New Zealand Food Show and the Waikato Food Inc Progressive Dinner. His commitment to showcasing Waikato's top-quality produce and refining his craft continues to make an impact in the culinary scene.



MARK WYLIE

Head of Hospitality

With over thirty-five years of experience in the hospitality industry, Mark is a seasoned leader with a strong track record in operational excellence and guest service. As Head of Hospitality at SkyCity Hamilton, he is committed to ensuring world-class experiences while maintaining the venue's reputation as a premier destination for entertainment, conferencing, and hospitality innovation.

Mark's extensive career has taken him through renowned kitchens in New Zealand and internationally, equipping him with a deep understanding of hospitality management at the highest level. In New Zealand, he has held leadership, sales, and operational roles at SkyCity Auckland, and other large-scale hospitality and event companies and restaurant groups. Mark's diverse background, operational expertise, strategic vision, and dedication to quality ensures he is well-positioned to continue to enhance and expand SkyCity Hamilton's diverse hospitality portfolio.

OUR FUNCTION SPACES

— Garden Room	11
— Waikato Suites	13
— Marble Room	16
— Zone Sports Bar	18
— Bowl and Social	20

GARDEN ROOM

Full Day **\$900**

Half Day* **\$650** **156m²**

Inspired by its location, this venue boasts extensive windows and a nature-themed design aesthetic with ample natural light, offering guests stunning views of Garden Place.

Enjoy use of two private balconies that extend the room, providing a relaxed and welcoming atmosphere ideal for corporate events, product launches, seminars, presentations, or private gatherings.

The Garden Room is located on Victoria Street and is accessible via two flights of stairs. Please note there is no lift access to this room, so we recommend considering this when selecting the venue, particularly for guests with accessibility requirements or where easy access is needed for setup.

Cocktail



100

Theatre



100

Banquet



80

Cabaret



64[†]

Classroom



40

Boardroom



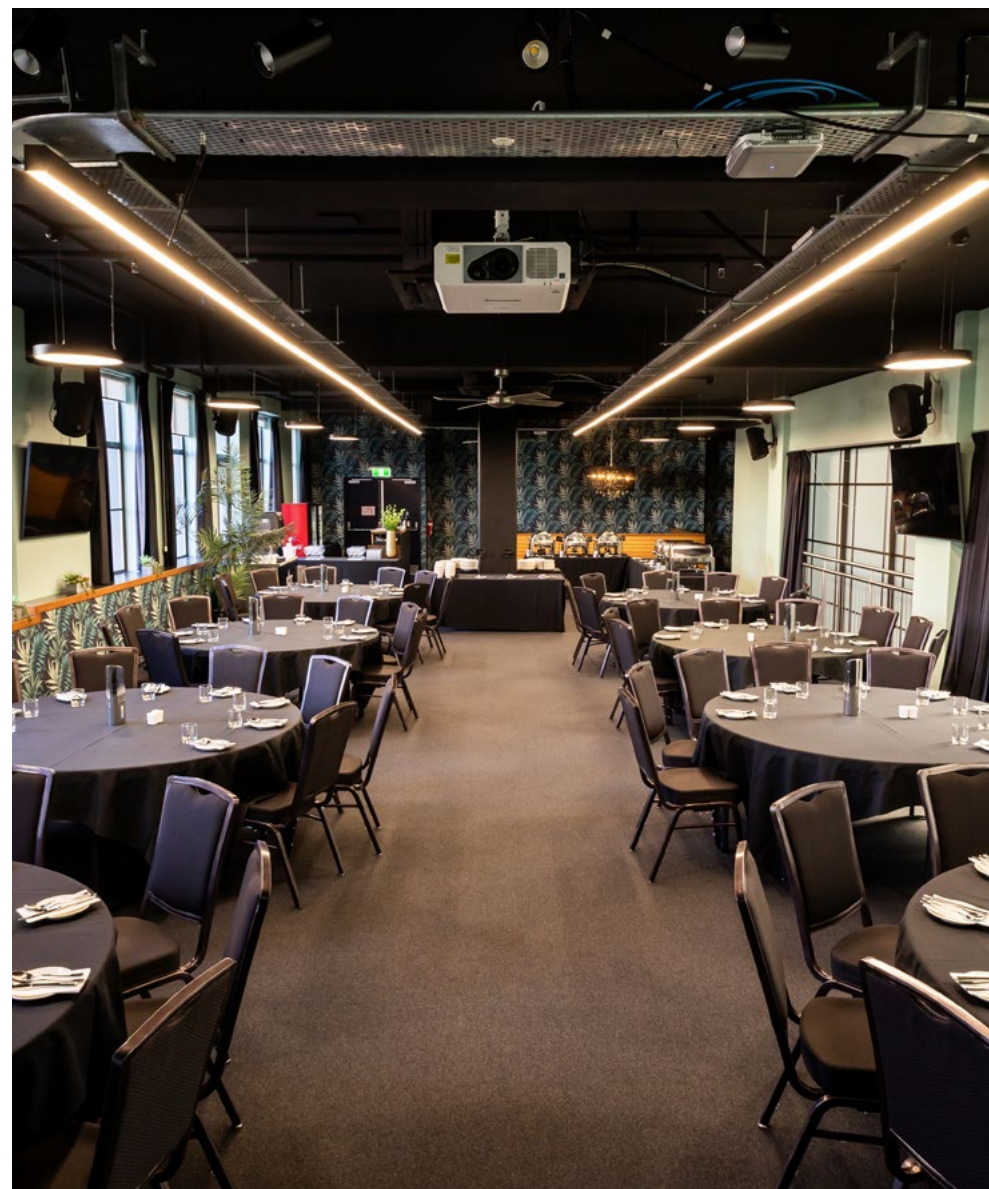
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Venue Hire Includes

- Set up style of your choice with tables, black tablecloths, iced water, Wi-Fi, and dedicated function staff.
- Full AV – Built-in sound (with Bluetooth), Skyshow Series motorised screen, Epson 7000 Lumens Laser Projector, x2 SHURE Wireless handheld microphones, lectern with built in microphone and HDMI connections, x2 SAMSUNG 65-inch TVs, and AMS Nightlife background music system.
- If required:
 - Portable bar set up and dedicated bar staff
 - Small portable stage
 - Functions laptop

Additional Costs

- Catering
- Beverages
- Formal black chair covers (optional)
- Any externally sourced items / services* including theming / additional AV items and tech support / entertainment



All prices including GST.

*For events 4 hours or less in duration (including set up and pack down) and held within the hours of 7.30am-1.30pm

†Based on 8 seats per table

R18 for the service of alcohol. Host Responsibility limits apply.



WAIKATO SUITES

Our most versatile space, the Waikato Suites can be configured and dressed up for a wide variety of events. From conferences and seminars to gala dinners, weddings, celebratory events, school balls and large cocktail functions for up to 500 guests, the Waikato Suites are the perfect location for a more formal feel.

Featuring large, spacious walls and an open floorplan, this venue also features two bars and an outdoor area right across from the stunning Waikato River.

Additional Costs

- Catering
- Beverages
- Formal black chair covers (optional)
- Any externally sourced items / services* including theming / additional AV items and tech support / entertainment

Venue Hire Includes

- Set up style of your choice with tables, black tablecloths, iced water, Wi-Fi, and dedicated function staff.
- Full AV –Skyshow Series motorised screens, Epson 7000 Lumens Laser Projectors, x2 SHURE SM58 Wireless handheld microphones, x1 SHURE QLXD1 headset microphone, digital lectern, small portable PA (QSC TouchMix-8 digital mixer and x2 1000-watt Electro Voice powered loudspeakers), HDMI connections, and AMS Nightlife background music system.
- If required
 - Bar set up and dedicated staff
 - Red carpet entrance
 - Functions laptop
 - Stage (up to 6mx3m), skirt, and black curtain backdrop



*Our team are happy to recommend reputable local suppliers

R18 for the service of alcohol. Host Responsibility limits apply.

WAIKATO ROOMS 1-4

Hire Fee
\$2,400

566m²

Cocktail

500

Theatre

500

Banquet

320

Cabaret

240[†]

Classroom

200

Boardroom

N/A

WAIKATO ROOMS 1-3

Hire Fee
\$2,040

462m²

Cocktail

400

Theatre

450

Banquet

220

Cabaret

176[†]

Classroom

170

Boardroom

N/A

WAIKATO ROOMS 1-2

Hire Fee
\$1,440

358m²

Cocktail

330

Theatre

350

Banquet

160

Cabaret

120[†]

Classroom

100

Boardroom

N/A

WAIKATO ROOM 1

Hire Fee
\$960

358m²

Cocktail

150

Theatre

100

Banquet

100

Cabaret

80[†]

Classroom

50

Boardroom

25

WAIKATO ROOMS 2, 3 OR 4

Hire Fee
\$700

358m²

Cocktail

80

Theatre

80

Banquet

50

Cabaret

40[†]

Classroom

25

Boardroom

25

Talk to our team about other room options, including Waikato Rooms 2-3 / 2-4 / 3-4

All prices including GST.
[†]Based on 8 seats per table



MARBLE ROOM

Minimum Spend*

\$1,650

Indulge yourself in our most luxurious and sophisticated venue, perfect for smaller gatherings wanting a more intimate feel.

This cosy and exclusive atmosphere features plush booth seating opposite our exquisite marble bar, with an extensive range of beverages available (including spirits and cocktails).

Cocktail



55

Seated



30

Venue Hire Includes

- AV – MIPRO (MA-808) portable Bluetooth speaker (with x1 handheld microphone), LG 65-inch TV (with HDMI connection) and AMS Nightlife background music system,
- Dedicated bar and function staff

Additional Costs

- Catering
- Beverages
- Any externally sourced items / services[†] including theming / additional AV items / entertainment



All prices including GST.

*Applies on both food and beverage spend during the event

[†] our team are happy to recommend reputable local suppliers

Marble Room is a R18 supervised venue. Underage guests must be accompanied by their parent or legal guardian. R18 for the service of alcohol. Host Responsibility limits apply.



ZONE SPORTS BAR

Minimum Spend*

\$3,250

Discover the ultimate celebratory / social night experience at Zone Sports Bar.

With large screens, abundant bar seating in a spacious setting, a fully stocked bar (including spirits and drinks on tap) and a private balcony overlooking the Waikato River, it's the perfect spot to relax, enjoy great food and socialise with colleagues, friends, and family

Ideal for celebration events, prizegivings, social club dinners, quiz nights, team builders, and corporate hosting.

Cocktail



150

Seated



110

Venue Hire Includes

- Full AV – Built-in sound, full-sized wall and booth screens, Epson 7000 Lumens Laser Projectors, multiple TVs, x2 SHURE wireless handheld microphones, HDMI connections, Sky Sport access, and AMS Nightlife background music system (including Crowd DJ interactive kiosk).
- Dedicated bar and function staff
- If required
 - Small portable stage
 - Functions laptop

Additional Costs

- Catering
- Beverages
- Any externally sourced items / services[†] including theming / additional AV items / entertainment



All prices including GST.

*Applies on both food and beverage spend during the event

[†] our team are happy to recommend reputable local suppliers

Zone Sports Bar is a R18 supervised venue. Underage guests must be accompanied by their parent or legal guardian.
R18 for the service of alcohol. Host Responsibility limits apply.



BOWL AND SOCIAL

Host your next event at Bowl and Social, our world-class, 20-lane bowling alley.

Along with the fun of bowling, enjoy top-notch beverages, the finest pizzas and bar snacks, along with our many arcade games for mingling and friendly competition.

Tailored group options, exclusive lane hire, and team building packages available.

All the Lanes Package

Get exclusive use of Bowl and Social, including all the lanes and bar area.

Suitable for 80-120 guests.

From \$1,900 per hour

Team Builder Package

We help you put on an event suitable for any level of bowling ability, with pizza and fries provided.

Minimum 8 guests.

From \$48 per person

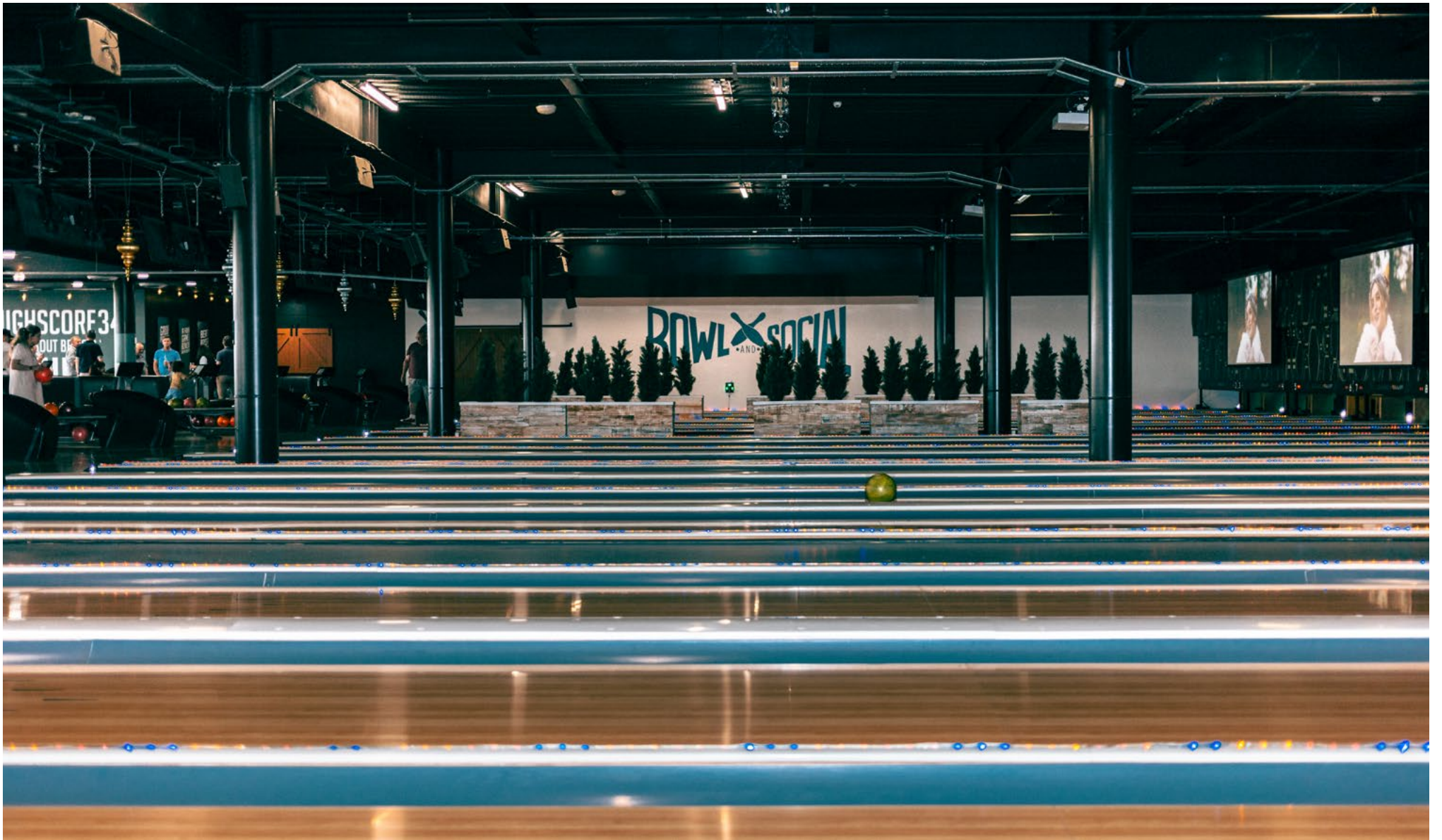


All prices including GST.

*Applies on both food and beverage spend during the event

† our team are happy to recommend reputable local suppliers

R18 for the service of alcohol. Host Responsibility limits apply.



FUNCTIONS FOOD MENU

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FOOD PHILOSOPHY

Our menus are thoughtfully crafted in collaboration with the finest suppliers, celebrating their exceptional produce. We embrace global culinary inspirations to create dining experiences that are both innovative and memorable. We work with seasonal and locally sourced ingredients, proudly partnering with trusted regional growers, farmers, and artisans to showcase the richness and quality of the Waikato. This commitment not only supports local producers but also ensures freshness and sustainability in every dish.

Recognising that every event is unique, we offer bespoke menu options, tailoring our offerings to align with the theme, purpose, and audience of each occasion. Whether it's a refined corporate gathering, a celebratory gala dinner, or an intimate private event, our culinary approach is adaptable, ensuring that the food enhances the overall experience. At the heart of our philosophy is a dedication to quality and creativity, bringing people together through food that is proudly inspired by the Waikato, globally influenced, designed with care, and delivered with precision.



DIETARY REQUIREMENTS & ALLERGENS

SkyCity Hamilton will take all reasonable efforts to accommodate guests' dietary requirements, however we cannot guarantee that any menu item will be allergen free due to potential allergen contact in our kitchens or from our suppliers. If you have any dietary requirements or allergies, please talk to our team and we will provide options for you.



BREAKFAST

V - Vegetarian | G - Made without Gluten | D - Made without Dairy
DIETARY REQUIREMENTS & ALLERGENS

1 Side
1 Main
Served to the Table **\$45pp**
Alternative Drop **+\$5pp**
Add Extra Side **+\$8pp**



Side

- Granola pots, coconut yogurt, blueberries **G**
- Mini Danish and croissant basket
- 5 grain toast, butter, spreads
- Sliced seasonal fruits **D•G**
- Mango sago pudding pots, shaved coconut **D•G**
- Coddled eggs, toast, truffle hollandaise



Main

- English muffins, mushrooms, spinach, 63-degree egg, Chardonnay hollandaise (add bacon **+\$4pp**) **V**
- Magills bacon, pork sausage, 5 grain toast, tomato, scrambled egg, Boston beans
- Waffles, candied bacon, whipped cream, grilled banana, maple syrup

Tea & Coffee

Included all day

REFRESHMENT BREAKS

V - Vegetarian | G - Made without Gluten | D - Made without Dairy

DIETARY REQUIREMENTS & ALLERGENS



1 item **\$12pp**
Add Extra Item **+\$8pp**
Add Juice **+\$5pp**

Chef's Choice

1 Item **\$10pp**
Add Extra Item **+\$8pp**

Custom Bar **+\$15pp**

Sweet

- Sweet muffins, banana chocolate chip **V**
- Custard square, vanilla icing **V**
- Lemon scones, apricot jam, whipped cream **V**
- NYC brownie, Chantilly cream, freeze dried raspberry **V**
- House-baked cookies, caramel, sea salt **V**
- Cinnamon slice, cinnamon blondie, white chocolate, icing **V**
- Mini seasonal fruit pots **D•G•V**

Savoury

- Sausage rolls – beef, cheese, spinach, tomato chutney
- Sausage rolls – vegan **D•V**
- Savoury muffins – feta, sundried tomato, rocket **V**
- Filo tartlets, roasted pumpkin, ricotta, pesto, pumpkin seed **V**
- Croque monsieur – cheese, champagne ham, Dijon mustard, bechamel
- Croissants, Magills bacon, Swiss cheese, baby spinach, aioli

Tea & Coffee

Included all day

Custom Bar

Live Belgian Waffle Bar

Create your own waffle with all the goodies

Lolly Bar

All the classics from your childhood, mini bags **G**

Loaded Warm Doughnut Bar

Create your own doughnuts with all the goodies

Chef's Choice

Our "Chef's Choice" menu offers exceptional value for your event. By leaving the selection in the hands of our expert chefs, you'll enjoy a thoughtfully curated selection showcasing the best seasonal ingredients and crowd favourites, at a more cost-effective price than selecting individual items yourself. It's the perfect option for those who want a seamless, high-quality dining experience while making the most of their budget.

TABLE SNACKS

V - Vegetarian | G - Made without Gluten | D - Made without Dairy

DIETARY REQUIREMENTS & ALLERGENS

Snacks

Delivered to your table
mid-function to re-energise

- Mini cookies, raspberry and white chocolate
- Macaron selection **G**
- Sugar rush platters, lollies **G**
- Ready salted chips, kiwi onion dip **G**
- Vegetable crisps, smoked hummus **G·V·D**
- Chocolate salted pretzels, Dr Bugs popcorn

\$5pp per item



LUNCH

V - Vegetarian | G - Made without Gluten | D - Made without Dairy

DIETARY REQUIREMENTS & ALLERGENS



1 x Salad

1 x Sandwich

1 x Sweet

\$30pp

Chef's Choice

\$25pp

Add Extra Item

+\$4pp

Add Hot Option

+\$12pp

Salad

- Potato salad, bacon, egg, sour cream, paprika, parsley **G**
- Raw power, beetroot, apple, carrots, sesame seeds, light apple dressing **G·D·V**
- Roasted vegetable salad, kumara, carrot, parsnip, red onion, minted coconut yoghurt, pomegranate **G·V·D**
- Kumara, cherry tomato, orange, baby spinach, wholegrain mustard dressing **G·V·D**
- Broccoli, tomato, red onion, kale, cranberry, parmesan, almonds **G·V**

Sandwich

- Prosciutto, peaches, goat cheese curd, roquette on olive Turkish pide
- Cream cheese bagel, tomato, cucumber, chives **V**
- Curried egg spinach wrap, roast beef, cos lettuce, red onions **D**
- Avocado, edamame, pickled red onion, coconut labneh on sourdough **V·D**
- BLT bagel, Magills bacon, gem lettuce, tomato, aioli
- Champagne ham, mozzarella, tomato, basil, baguette
- Roasted chicken mayo, iceberg, carrots, olive focaccia **D**

Sweet

- Seasonal fruit skewers **G·D·V**
- Tiramisu pots
- NYC brownie, whipped cream, freeze-dried raspberries
- Pavlova, cream, berry compote, chocolate **G**
- Chocolate salted caramel tarts
- Brulee'd caramel donuts
- Burnt basque cheesecake

Hot Options

- Green Thai chicken curry, green beans, coriander, rice **G**
- Creamy mushroom gnocchi with parmesan, almonds **V**
- Tandoori chicken curry, naan
- Boeuf bourguignon, red wine, carrots, mushroom, bacon, mashed potato **G**
- Char siu pork scotch, rice, garlic, broccoli **G·D**
- Lamb neck tagine, Israeli couscous, apricot, parsley **D**

Chef's Choice

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PLATED DINNER

V - Vegetarian | G - Made without Gluten | D - Made without Dairy

DIETARY REQUIREMENTS & ALLERGENS



1 x Entree
1 x Main
1 x Dessert

\$80pp

Chef's Choice \$5pp discount

Alternative Drop

1 Course **+\$6pp**
2 Course **+\$12pp**
3 Course **+\$18pp**

To Start

- Grumpy Baker bread rolls, salted butter. Served to the tables.

Entrees

- Crumbed goat cheese with orange, roquette salad, honeycomb V
- Rare venison with beetroot, parsnip, mulled port reduction G
- Trevally crudo with mango, avocado, pickled radishes, soy lime dressing D
- Seared tuna, cucumber, daikon, wonton crisps, sesame miso dressing D
- Chicken liver parfait, croutons, cornichon, onion chutney
- Pressed duck, braised cabbage, carrots, shallots, balsamic reduction D-G

Mains

- Market fish with preserved lemon mash, roasted fennel, smoked butter sauce, chives G
- Moroccan lamb rump, truffle mash, mushroom tagine, baby carrots G
- Beef fillet, beef cheek, crispy poached egg, smoked mushroom, beetroot, watercress, jus
- Lemon thyme chicken breast, prosciutto, crumbed parmesan polenta, broccolini, pine nuts, jus
- Turmeric roasted cauliflower steak, harissa carrot puree, broccoli, sultanas, salsa verde V-G
- Crispy pork belly, cauliflower puree, fondant potato, black pudding, apple, fennel, jus G

Desserts

- Lemon tart, white chocolate cheesecake, blueberries
- Apple ginger mousse, cinnamon crumble, dark chocolate sauce
- Coconut panna cotta, pineapple, candied chilli, macadamia brittle
- Frangipane pudding, poached pear, toasted almonds, vanilla ice cream
- Milk chocolate mousse, almond hazelnut praline, cremeux, raspberries G
- Pistachio dome, apricot, biscuit, white chocolate mirror glaze

Swap out for petit four high tea stand to the table **\$5 discount**

Add on cheese plate to the table **\$20**

Alternate Drop

Alternate drop menus are available to offer your guests a choice of dishes, providing an elevated dining experience while accommodating varied guest preferences. Additional charges will apply for this service.

Chef's Choice

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BUFFET DINNER

V - Vegetarian | G - Made without Gluten | D - Made without Dairy

DIETARY REQUIREMENTS & ALLERGENS



3 x Salads
2 x Proteins
3 x Starch or Vegetable
3 x Dessert or Petit fours
Served to the Table **\$65pp**

Add Extra Salad **+\$8pp**

Add Extra Protein **+\$12pp**

Add Extra Starch
or Vegetable **+\$8pp**

More options on next page.

To Start

- Grumpy Baker bread, salted butter

Salads

- Caesar salad
- Potato salad, celery, onion, horseradish, sour cream, chives **V•G**
- Roasted vegetable salad, kumara, carrot, parsnip, red onion, minted coconut yoghurt, pomegranate **V•G•D**
- Sweet Potato, cherry tomato, orange, baby spinach, wholegrain mustard dressing **V•G•D**
- Broccoli, tomato, red onion, kale, cranberry, parmesan, almonds **V•G**
- Raw power, beetroot, apple, carrots, sesame seeds, light apple dressing **V•G•D**

Protein

(includes vegetarian proteins)

- Beef cheeks, carrots, red wine jus, smoked mashed potato **G**
- Beef sirloin, crispy butter potatoes, pepper jus **G**
- Salmon, lemon garlic green beans, butter sauce **G**
- Stir fried tofu, broccoli, capsicum, soy ginger sauce, crispy shallot **V•D**
- Lamb neck tagine, apricots, Israeli couscous **D**
- Green Thai chicken curry, in-season vegetables, rice **G**
- Lentil and potato dahl, coconut cream, coriander, naan bread **V**

Starch and Vegetable

- Roasted cauliflower with curry and turmeric, raisins, coriander **V•D•G**
- Creamy mushroom gnocchi, parmesan, toasted almonds, truffle oil **V**
- Hasselback potatoes, creamy mustard sauce **V•G**
- Charred grilled broccolini, chorizo, crispy shallots **G**
- Roasted root vegetables, rosemary, sage, thyme **V•G•D**
- 3-cheese baked cauliflower, broccoli **V**
- Scalloped potatoes, garlic, thyme, spring onion **V•G**

Dessert

- NYC brownie, whipped cream, freeze-dried raspberries
- Banana toffee pots **G**
- Sticky date pudding, pecan nut, pouring cream
- Hot poached pears, dark chocolate sauce, whipped cream **G**
- Sliced fruit board, yoghurt dip **G**
- Tiramisu trays
- Chocolate mousse with hokey pokey **G**

BUFFET DINNER

V - Vegetarian | G - Made without Gluten | D - Made without Dairy
DIETARY REQUIREMENTS & ALLERGENS

Chef's Choice

Our "Chef's Choice" menu offers exceptional value for your event. By leaving the selection in the hands of our expert chefs, you'll enjoy a thoughtfully curated selection showcasing the best seasonal ingredients and crowd favourites, at a more cost-effective price than selecting individual items yourself. It's the perfect option for those who want a seamless, high-quality dining experience while making the most of their budget.

\$5pp discount

Food Stations

Enhance your buffet experience with our curated selection of add-on food stations. Designed to complement your menu, these interactive options add variety, theatre and a personalised touch to your event.

Carvery

- Apple and pineapple glazed champagne ham **G·D** **\$12pp**
- Lamb shoulder, Moroccan rub, mint sauce **G·D** **\$15pp**
- Pork shoulder, apple sauce, gravy **G** **\$12pp**
- 24-hour beef rump, herb crust, mustard **G·D** **\$12pp**
- Lamb leg, studded with bacon, garlic **G·D** **\$15pp**
- Porchetta, rosemary, gravy **G** **\$15pp**

Loaded Donut Station

Sprinkles, glazes, dipping sauces **\$8pp**

Oyster Station

Lemon, mignonette dressing **G·D**
1/4 dozen oyster **\$18pp**
1/2 dozen oyster **\$36pp**

Birria Taco Station

Cheese, coriander, signature dip, corn tortilla (outside only) **G** **\$12pp**

Pork Carnitas Taco Station

Chillis, slaw, guac, lime, corn tortillas, salsa (inside only) **G** **\$12pp**

Cheese Fondue Station

White wine, garlic, baguette, steamed vegetables, pickles **V** **\$10pp**



ROAMING BITES

V - Vegetarian | G - Made without Gluten | D - Made without Dairy
DIETARY REQUIREMENTS & ALLERGENS



\$9pp per item

Chef's Choice
\$8pp per item

45 minute service of food being brought to guests by waitstaff moving around the event

Recommended Portion Guides

2 – 3 Substantial Snack
4 – 5 Decent Meal

Savoury

- Kansas slider, beef patty, lettuce, tomato, onion ring, cheese, mustard, tomato sauce
- Prawn toast sliders, sriracha mayo, cucumber, sesame
- Pan fried dumpling box, sweet chili, soy sauce, spring onions V
- Butter chicken, rice, poppadum, coriander G
- Croque-monsieur, champagne ham, cheese, Dijon mustard, bechamel
- Chicken, mushroom, truffle, vol au vent
- Stir-fried vegetable noodle box V•D
- Beef cheek and smoked gouda pie
- Bacon, egg and cheese quiche

Sweet

- Chocolate and caramel tart
- Banana spring rolls, caramel sauce D
- Tiramisu pot with maraschino cherry
- Ile flottante - floating island, poached egg white, creme anglaise, caramel, toasted almonds G
- Lemon tart with glazed fruit
- Classic profiterole, Chantilly, chocolate

Chef's Choice

Our "Chef's Choice" menu offers exceptional value for your event. By leaving the selection in the hands of our expert chefs, you'll enjoy a thoughtfully curated selection showcasing the best seasonal ingredients and crowd favourites, at a more cost-effective price than selecting individual items yourself. It's the perfect option for those who want a seamless, high-quality dining experience while making the most of their budget.

CANAPES

V - Vegetarian | G - Made without Gluten | D - Made without Dairy

DIETARY REQUIREMENTS & ALLERGENS



3 x Canapes **\$18pp**

Chef's Choice **\$15pp**

45 minute service of food being brought to guests on arrival by waitstaff moving around the event

Canapes

- Beef tartare, capers, cured yolk, truffle oil **D•G**
- Sesame crusted tuna, cucumber, pickled daikon **D•G**
- Market fish ceviche, sesame cones, lime, fennel tips **D**
- Prosciutto, rock melon, bocconcini skewers **G**
- Smoked salmon rillette, filo cups, creme fraiche, dill **G**
- Falafel, pea puree, coconut yoghurt, pine nuts **V•D**
- Smoked gouda jalapeno poppers **V**
- Baked Brie, puff pastry, candied walnut, hot honey **V**
- Bacon wrapped scallops with potato aioli **D•G**

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PLATTERS

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DIETARY REQUIREMENTS & ALLERGENS

Hot and Crispy Platter \$140

Beer battered fish, prawn twisters, onion rings, calamari, samosas, spring rolls, tater tots, Louisiana chicken

Antipasto Platter \$150

Feta, tasty cheese, brie, cold cut meats, marinated vegetables, gherkins, Grumpy Baker breads, crackers, roasted vegetable chutney

Cheese Platter \$200

Assortment of New Zealand cheeses, crackers, fruits, quince paste, nuts V

Seafood Platter \$150

Beer battered fish, crumbed mussels, prawn cocktail, garlic croutons, calamari, prawn twisters, tartare, lemon wedges, fennel slaw

Bread and Dips Platter \$90

A selection of artisan bread, olive oil, butter, fermented pesto, assortment of seasonal dips V

Platters are designed to feed 10 people

Mezze Platter \$150

Chicken skewers, lamb kofta, falafels, calamari, cumin roasted carrots, feta stuffed capsicums, olives, grapes, pita breads, garlic yoghurt, hummus

Kids Platter \$100

Mini sausage rolls, nuggets, fish bites, cheese rolls, potato hash bites, carrot stick, cherry tomato, potato chips, grapes, sauces

Mexican Platter \$150

Corn ribs, guacamole, jalapeno poppers, pulled pork, ceviche, pico de galo, black beans, nacho chips, corn tortillas, lime

Mini Savouries \$100

Selection of mini pies, sausage rolls and quiche, tomato sauce

Vegan/GF Platter \$120

Falafels, corn fritters, rosemary polenta chips, cumin roasted carrots, crudites, pita chip, vegan pesto, beetroot hummus, chili jam D·V·G

Petit Fours Platter \$150

Chef's selection of small dessert bites



ARTIST OR ENTERTAINERS RIDERS

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DIETARY REQUIREMENTS & ALLERGENS

Eat Burger Combos



Bowl and Social Pizzas



WEDDINGS

Our dedicated wedding offering is completely bespoke, designed around you and your celebration.

Whether it's your wedding day, a relaxed "day after" gathering, or any special requirement in between, we'll work closely with you to create a menu that reflects your vision, style and preferences. From concept to execution, our team is here to bring your ideas to life and ensure every detail feels personal.



CLIENT DESIGNED BESPOKE MENUS

Turn your event into a standout experience with chef-designed menus crafted exclusively for you. Tell us your budget and your vision, and our Executive Chef, Scott Bray and his team will create a customised menu that feels premium, polished, and unforgettable, without stretching your spend.

This is tailored dining at its best: smart, flexible, and designed to impress your guests while giving you total confidence in the cost.

Your budget. Our creativity. A menu your guests will rave about.

Whether you're planning an intimate dinner, a corporate event, or a large celebration, our chef works closely with you to design dishes that reflect your vision while staying comfortably within your budget.



CONTACT US

For more information or to book:

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