

Parakauihi

BREAKFAST



What nicer thing can
you do for somebody than
make them breakfast?



Breakfast



Served at collection points or trayed service

Option One

25

Option Two

25

Includes

Greengrocers seasonal fruit box
Freshly ground and brewed premium coffee and tea

Plated

29

Includes

Freshly ground and brewed premium coffee and tea

Enhance your menu with these additions

Additional Items

5

Interactive Breakfast

10

Prices listed are exclusive of GST
Public holiday surcharge applies

Option One

Seasonal smoothies

local and seasonal ingredients

Breakfast trifle

poached stone fruit, vanilla bean yoghurt,
cranberry almond granola V | GF

Pesto tartlets

roasted tomatoes, mozzarella,
basil pesto V | GF

Egg omelette and crispy bacon roll

omelette, crispy bacon, edam cheese,
ciabatta roll, chipotle-BBQ sauce

Option Two

Coconut panna cotta

crunchy granola,
honey yoghurt, spiced pear V | GF

Bircher muesli pots

dried fruit, honey V | DF

Carrot and quinoa fritter

chickpeas, cherry tomato,
chia salsa V | DF | GF

English muffin

baked ham, scrambled eggs,
cheese sauce, microgreens

Plated

Coconut panna cotta

crunchy granola, honey yoghurt,
spiced pear V | GF

Select one hot dish

Mexican breakfast burrito

tomato salsa, guacamole,
NZ cheddar, re-fried beans
chorizo sausage*, field
mushrooms, scrambled eggs

Crispy corn fritters

paprika and chilli corn fritters,
tomato relish, avocado salsa,
citrus creme fraiche V | GF

Tofu, kale and baby spinach

sautéed potatoes, field
mushrooms, tomatoes, harakeke
(flax) seeds, hollandaise V | GF

Classic breakfast

scrambled eggs, crispy bacon*,
potato hash, roasted field
mushrooms, grilled herbed
tomatoes, toasted rewena paraoa
(potato bread) DF

*Items can be swapped for a
vegetarian option

Additional Items

Seasonal smoothies

local and seasonal
ingredients

Assortment of sweet pastries

pain a la creme, pain au
chocolat, Danish pastries,
croissant V

Breakfast poke

fried tempeh, braised shiitake,
avocado, grains, greens,
harakeke (flax) seeds,
turmeric-coriander dressing V |
DF

Akaroa salmon and egg tart

cured Akaroa salmon, egg,
Karengo (seaweed)

Oat and honey bar

banana, chia seeds, toasted
oats, honey V | DF

Super bowl

coconut, chia, freeze-dried
fruits, nuts, honey, oats,
seasonal berries V | DF

Interactive Breakfast

Hot porridge station

quince and pear compote

berry and custard

raspberry and cacao

Omelette station

chorizo and caramelised
onion

mushroom, onion and spinach

smoked salmon and herb

V Vegetarian

DF Dairy free

GF Gluten Free

Breakfast



Served on platters to the table

Option One

35.⁵

Option Two

35.⁵

Includes

Freshly ground and brewed premium coffee and tea

Paepae Mahora

(Sharing)

Option 1

Seasonal smoothies and juices

local and seasonal ingredients

Smashed avocado

toasted breads, hummus
and dukkah V | DF

Pancakes

buckwheat and blueberry, whipped coconut
yoghurt V | DF | GF

Akaroa salmon and egg tart

cured Akaroa salmon, egg, Karengo (seaweed)

Hot platter

grilled kumara cakes
cheese omelette
crispy bacon
sausage
toasted rye bread

Paepae Mahora

(Sharing)

Option 2

Seasonal smoothies and juices

local and seasonal ingredients

Breakfast trifle

poached stone fruit, vanilla bean yoghurt,
cranberry almond granola V | GF

Carrot and quinoa fritter

chickpeas, cherry tomato,
chia salsa V | DF | GF

Tofu, kale and baby spinach

tomatoes, harakeke (flax) seeds, hollandaise
V | GF

Hot platter

scrambled eggs, crispy bacon, potato hash,
roasted field mushrooms, grilled herbed
tomatoes, toasted rewena paraoa (potato
bread) V | DF

Additional Items

Individual fruit pots

toasted coconut yoghurt,
passionfruit syrup V | DF | GF

Breakfast salad

raw vegetables, salad leaves,
tahini dressing V | DF | GF

Oat and honey bar

banana, chia seeds, toasted oats,
honey V | DF

Coconut panna cotta

crunchy granola,
honey yoghurt, spiced pear V | GF

Quinoa porridge

almond milk, honey V | DF | GF

Pinwheels

Poaka chorizo, caramelised onions

English muffin

baked ham, scrambled eggs,
cheese sauce, microgreens

Enhance your menu with these additions

Additional Items

5

Prices listed are exclusive of GST
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V Vegetarian
DF Dairy free
GF Gluten Free

Bean-to-cup Coffee

Fresh bean-to-cup
automated coffee machine

or

Barista Coffee

Made on request at coffee
cart
Served by barista

Prices listed are exclusive of GST
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			Automated Machine	Barista
Automated Machine - Locally-roasted beans and full fat milk				
Barista - Locally-roasted beans, full fat and trim milk				
Arrival coffee Welcome coffee or with breakfast	Up to two hours	Includes 50 coffees	250	350
Half-day package Welcome coffee or with breakfast	Up to four hours	Includes 100 coffees	400	500
Full-day Morning tea, lunch and afternoon tea	Up to seven hours	Includes 150 coffees	600	750
Additional coffee			3.90 each	4.35 each
Specialty milk				0.50 each

V Vegetarian
DF Dairy free
GF Gluten Free

Nespresso Coffee and Tea

Self-service

Suitable for small meetings or casual service, a Nespresso coffee machine adds a little hospitality for your guests.

Nespresso coffee machine

Package inclusions

50 capsules (four flavours)

selection of teas

full cream milk (skim and soy milk available on request)

all related equipment with 8oz heat barrier cups

suitable for meetings up to 40 guests

250

(per four hours)

40

(additional 10 pods)

Tea package

Package inclusions

100 tea bags

including English Breakfast, Earl Grey

and a selection of herbal teas, milk, cups, sugar, stirrers

200

20

(additional 20 envelope teabags)



*Please see on stand function criteria for details

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All food and beverage prices shown are for the 2022 calendar year, are in New Zealand dollars (NZD) and exclusive of GST.