

Spit Roast Catering Company

Relax and enjoy your function with no catering hassles

We supply a quality, value for money package best suited to your requirement. Spit Roast Catering Company has packages from the informal at \$13.00 per head, to the formal designed for weddings and corporate events. Build your own menu from our range of options which have provided outstanding value to New Zealanders over the years.

Our team is helpful, professional and very experienced, having catered thousands of functions from 15 to 5,000 people.

Just remember ... for you it's guaranteed hassle-free catering!



Unique to Spit Roast Catering Company is our Compliment Guarantee

Compliment Guarantee

If you don't collect at least FIVE compliments about the food and the catering at your event, then just let us know and we will forward you \$50.00 along with our humble apologies.

See details overleaf

**NZ'S
ORIGINAL
SPIT ROAST
CATERING
COMPANY!**

NZ'S NO.1 SPIT ROAST CATERER

We have all your catering needs covered!



Get Complimented or Get \$50 Guarantee

That's right! If you don't collect at least 5 compliments about our food and catering at your function, then just let us know and we will forward you \$50.00 with our humble apologies.

When your guests remark on our incredible food and service we know we have done our job .

We take our responsibility very seriously and that's why we have so much repeat business coming back time after time.

Why would you consider anywhere else!

Check Out Our Menus



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We have all your catering needs covered!

Spit Roast Classic Menu

COOKED ONSITE OPTION

This popular choice is perfect for every occasion thanks to its great value and even better food. Let our trained staff take care of the catering so all you have to do is enjoy. The Spit Roast Classic comes with your choice of spit roasted meats and fresh salads served buffet style. This is our most popular on-site option guaranteed to be a party pleaser.

Spit Roasted Meats

choose three

- Garlic and Herb Spiked Beef Rump
- Crispy Skin Chicken
- NZ Export Lamb - (\$2.00 pp extra)
- Champagne Ham on the Bone
- Pork with Crackling

Hot Jacket Potatoes and Sour Cream Included

Bread Selection – fresh breads and rolls

Hot Vegetables – winter only

choose two (available April – October only)

- Roasted Vegetable Medley
- Steamed Carrots
- Minted Peas
- Roasted Kumara
- Roasted Pumpkin

Fresh Salads

choose four (select 6 salads available November – March only)

- Gourmet Egg & Potato - egg & potato in sour cream dressing
- Fancy Lettuce & Vegetable - mesclun with vegetable garnish
- Mushroom Pasta - button mushrooms, spiral pasta, bacon, spring onion, & capsicum in vinaigrette dressing
- Hawaiian Pasta - spiral pasta, spring onion, ham and pineapple in dressing
- Classic Potato - baby potatoes in light sour cream dressing
- Asian Kumara - kumara, mesclun, capsicum, spring onion & coriander in soy dressing
- Indonesian Rice - steamed rice flavoured with onion, peanuts, sultanas, red capsicum and lightly curried
- Long Cut Coleslaw - long cut cabbage, grated carrot and onion in mayonnaise
- Asian Noodle - asian noodles in light spicy dressing tossed with fried vegetables
- Roasted Vegetables with Couscous - roasted kumara, pumpkin, parsnip, carrot, onion jam and couscous
- Tabouleh - bulgar wheat, spring onion, tomato, parsley, mint, olive oil & lemon juice
- Bean & Coriander - green beans, red kidney beans, capsicum, chickpeas, onion, fresh coriander and dressing

Desserts

choose three – all desserts are served with fresh whipped cream

- Fresh Fruit Salad
- Profiteroles
- Apple Strudel
- Zesty Lime Tart
- Chocolate Mud Cake
- Peach & Passionfruit Cheesecake
- Mini Pavlovas
- Carrot Cake with Cream Cheese Frosting

CLASSIC OPTION B

Without desserts – min 40 adults

\$27.50 PP incl GST

Includes linen tablecloths for the buffet tables, disposable plates, bowls and cutlery, with staff to cook, carve and serve

UPGRADE FOR \$2.50
To Crockery and Stainless Steel Cutlery

CLASSIC OPTION A

With desserts – min 40 adults

\$35.00 PP incl GST

Includes linen tablecloths for the buffet tables, disposable plates, bowls and cutlery, with staff to cook, carve and serve

UPGRADE FOR \$3.00
To Crockery and Stainless Steel Cutlery

Value Wedding Menu

This offers a wider range of main dishes than the Classic or the standard Wedding package. It comes with crockery and cutlery and represents excellent quality and value for money.

It can be ordered as a delivered buffet, good for smaller gatherings or a catered onsite option for larger groups.

(Delivered option metropolitan Auckland and Hamilton ONLY)

Main Dish Option 1

choose one (additional mains \$4 each pp)

- Angus Beef Rump - spiked with garlic & herb seasoning
- Crispy Skin Chicken - spit roasted boneless chicken served with plum sauce
- Pork - spit roasted with crackling and apple sauce
- Beef Sirloin - spit roasted with a blue cheese & herb crust
- NZ Export Lamb - with mint jelly (\$2.00 pp extra)
- Champagne Ham - spit roasted with sweet honey mustard sauce

Main Dish Option 2 – all served with jasmine rice **choose one**

- Thai Green Chicken Curry
- Beef Ragout
- Ginger, Chilli & Lime Pork Stir-fry on Noodles
- Scalloped Potato & Salmon Bake

Bread Selection - fresh breads and rolls

Hot Vegetables - Roasted Vegetable Medley - carrots, parsnips, potato, pumpkin, red onions and kumara

Fresh Salads

choose three

- Gourmet Egg - egg in a light creamy mayonnaise
- Fresh Citrus Garden - rocket, cucumber, orange & red onion in mango dressing
- Mediterranean - roasted capsicum, onions, olives and feta tossed in a light dressing
- Classic Caesar - cos lettuce, croutons & bacon served with anchovies and caesar dressing
- Mushroom Pasta - button mushrooms, spiral pasta, bacon, capsicum and spring onions in vinaigrette dressing
- Potato & Bacon - new potatoes with bacon served in a light creamy dressing
- Orzo Pasta & Pesto - orzo pasta with diced capsicum, cheese & basil pesto
- Imrans Rice - rice, green capsicum, spring onion, parsley, roasted peanuts and sultanas in light curry dressing

See 'Additions Section' to compliment your menu

Delivered Self Service Buffet Option

\$27.50 PP incl GST, min 25 adults

Includes white linen tablecloths for the buffet tables, crockery and stainless steel cutlery and staff to deliver and set up.

We return the following day to collect our goods.

Delivery Fee of \$70.00 includes pick up on the following business day.

Available in Metropolitan Auckland & Hamilton ONLY

Serviced Onsite Buffet Option

\$30.50 PP incl GST, min 40 adults

Includes white linen tablecloths for the buffet tables, crockery and stainless steel cutlery, staff to carve, serve and clean up.

See Desserts Menu

Children under 5 years free (max 8), 5-10 years half price - 11 years up full price

Spit Roast Wedding Menu

Our Wedding Menu is specially designed to be the second most talked about topic at your wedding. Featuring a large selection of food, you choose the menu items you require.

It comes with staff to cook, carve, serve and clean up. We use restaurant quality crockery and cutlery.

This menu is for a minimum of 40 adults.

Spit Roasted Meats – all served with hot gravy

choose three

- Garlic and Herb Spiked Beef Rump
- Crispy Skin Chicken with Plum Sauce
- NZ Export Lamb with Mint Jelly (\$2.00 pp extra)

- Champagne Ham on the Bone
- Pork with Crackling and Apple Sauce

Bread Selection - fresh breads and rolls

Hot Vegetables

choose two

- Roasted Vegetable Medley
- Steamed Carrots
- Hot Buttered Green Beans
- Roasted Kumara
- Minted Peas
- Roasted Pumpkin

Potato Selection

choose one

- Hot Jacket Potatoes
- Hot Buttered Baby Potatoes

Fresh Salads

choose six

- Gourmet Egg - egg in a creamy dressing
- Classic Potato - baby potatoes in sour cream dressing
- Fancy Lettuce & Vegetable - mesculin with vegetable garnish
- Mushroom Pasta - mushrooms, spiral pasta, bacon, capsicum and spring onion in vinaigrette dressing
- Hawaiian Pasta - spiral pasta, spring onion, ham and pineapple in dressing
- Asian Kumara - kumara, mesculin, capsicum, spring onion & coriander in soy dressing
- Waldorf - apples, celery, grapes and walnuts in mayonnaise
- Indonesian Rice - steamed rice flavoured with onion, peanuts, sultanas, capsicum and lightly curried
- Long Cut Coleslaw - long cut cabbage with grated carrot and onion in mayonnaise
- Asian Noodle - egg noodles, capsicum, spring onion, carrot and peanuts in light spicy coconut cream dressing
- Roasted Vegetables with Couscous - roasted kumara, pumpkin, parsnip, carrot, onion jam and couscous
- Greek - mesculin, tomatoes, red peppers, feta and olives with balsamic dressing

Without desserts – min 40 adults

\$35.50 PP incl GST

Includes linen tablecloths for the buffet tables, crockery and stainless steel cutlery, staff to cook, carve, serve and clean up.

**See Additions
Menu**

With desserts – min 40 adults

\$46.00 PP incl GST

Includes linen tablecloths for the buffet tables, crockery and stainless steel cutlery, staff to cook, carve, serve and clean up.

**See Desserts
Menu**

Spit Roast Elite Wedding Menu

The Spit Roast Elite Wedding Menu is our most formal spit roast package on offer. It comes with a pre dinner selection, a range of main courses, breads, oysters, fresh salads and hot vegetables.

Pre Dinners:

European Style Breads

NZ Premium Extra Virgin Olive Oil

Chicken & Cognac Pate served with Sundried Tomato & Olive Tapenade.

Main Dish Option 1

choose two (additional mains \$4 each pp)

- Angus Beef Rump - spiked with garlic & herb seasoning
- Crispy Skin Chicken - boneless chicken roasted and served with plum sauce
- Lamb Shanks - slow roasted in a red wine jus
- Spit Roasted Pork - served with crackling and apple sauce
- Beef Sirloin - roasted with a blue cheese & herb crust
- NZ Export Lamb - served with mint jelly (\$2.00 pp extra)
- Champagne Ham - roasted and served with honey mustard sauce

Main Dish Option 2 – all served with jasmine rice **choose one**

- Thai Green Chicken Curry
- Beef Ragout
- Ginger, Chilli & Lime Pork Stir-fry on Noodles
- Scalloped Potato & Salmon Bake

Bread Selection - fresh breads and rolls

Seafood Selection - Half Shelled Oysters - served natural with lemon wedges on a bed of ice

Hot Vegetables **choose three**

- Roasted Vegetable Medley - carrots, parsnips, potato, pumpkin, red onions and kumara
- Hot Buttered Baby Potatoes
- Roasted Kumara
- Steamed Baby Carrots
- Roasted Pumpkin

Fresh Salads **choose four**

- Gourmet Egg - egg in a sour cream dressing
- Fresh Citrus Garden - rocket, tomato, cucumber, orange & red onion
- Mediterranean - roasted capsicum, onions, olives and feta in a light dressing
- Classic Caesar - cos lettuce, croutons & bacon served with anchovies and caesar dressing
- Mushroom Pasta - button mushrooms, spiral pasta, bacon, red capsicum and spring onion with a vinaigrette dressing
- Potato & Bacon - new potatoes and bacon served in garlic aioli dressing
- Orzo Pasta & Pesto - orzo pasta, capsicum, cheese & basil pesto
- Imrans Rice - rice, green capsicum, spring onion, parsley, roasted peanuts, sultanas in a light curry dressing

See Desserts Menu selection

Without desserts – min 40 adults

\$44.50 PP incl GST

With desserts – min 40 adults

\$57.00 PP incl GST

Includes white crockery, stainless steel cutlery, linen tablecloths for the buffet tables and staff to cook, carve, serve and clean up.

Pre Dinners & Additions

A selection of additions designed to compliment your preferred menu.

PRE DINNER MENU A - \$3.75 pp incl GST

- Corn Chips
- Crisp
- Nuts & Raisins
- Variety of Dips

PRE DINNER MENU B - \$7.75 pp incl GST

- Cracked Pepper Pate on Crostini
- Selection of Cocktail Savouries
- Smoked Chicken Mini Toast with Sun Dried Tomatoes

PRE DINNER MENU C - \$9.50 pp incl GST - choose three

- Cracked Pepper Pate on Crostini
- Smoked Chicken Melba Toast with Sun Dried Tomato
- Selection of Cocktail Savouries
- Variety of Gourmet Club Sandwiches
- Onion Marmalade and Creamy Brie on Crostini
- Mini Chorizo Wrapped in Brioche
- Cream Cheese & Salmon Pastry Cup
- Avocado & Tomato Salsa in a Pastry Shell
- Basil & Cashew Pesto in a Pastry Case
- Cocktail Beef Satays

SEAFOOD ADDITIONS - \$4.00 each pp incl GST

- Half Shell Oysters
- Marinated Mussels
- Mixed Sushi Platters with Wasabi
- Seafood Kebabs

Tea & Coffee Menu

Tea & Coffee - \$3.75 pp incl GST

- Dilmah Teas
 - Filter Coffee
- All equipment supplied - cups, saucers, urns etc.

Tea, Coffee & Cheese - \$7.75 pp incl GST

- Dilmah Teas
 - Premium NZ Cheeses
 - Filter Coffee
 - Cracker Selection
- All equipment supplied - cups, saucers, urns etc.

For other pre-dinner options refer to our Finger Food Catering Company menus at
www.fingerfood.co.nz or call us on 0800 752 883
(platters)

Dessert Selection

Our desserts are designed to compliment your
Cooked Onsite Spit Roast package

Dessert Selection choose four

All desserts are served with freshly whipped cream

- Tartlet Selection - an assortment of citrus and fruit tartlets
- Carrot Cake - moist & light with cream cheese frosting
- Peach & Passionfruit Cheesecake - with passionfruit, cream cheese and swirled peach jelly
- Profiteroles - chocolate or vanilla mousse filling with white chocolate icing
- Zesty Lime Tart - refreshing light baked lime cheesecake in a pastry shell
- Chocolate Mud Cake - moist rich cake with chocolate ganache topping
- Mini Pavlovas - single serve pavlova with strawberry coulis and icing sugar
- Apple Strudel - warm sweet lattice pastry with apple and sultana filling
- Seasonal Fruit Salad - a fresh healthy option
- Gourmet Chocolate Brownie Slice - with chunky pieces of milk chocolate
- Passion Meringue Gateaux - layers of vanilla sponge topped with passionfruit cream, meringue and passionfruit glaze

Desserts – min 40 adults

\$12.50 PP incl GST

Price includes crockery and cutlery.

Finger Food Plattered Desserts choose three

Desserts come with cocktail serviettes and dessert plates.

- Mini Chocolate Éclairs
- Profiteroles
- Mini Fruit Kebabs
- Fruit & Custard Glazed Tartlets
- Banana Cake Squares
- Gourmet Chocolate Brownie Slice
- Selection of Mini Tartlets
- Selection of Sweet Slices
- Carrot Cake Squares

Desserts - min 25 adults

\$11.00 PP incl GST

Business Menu

PERFECT FOR ALL OCCASIONS

Main Dish Option 1

choose one (additional mains \$4 each pp)

- Angus Beef Rump - spiked with garlic & herb seasoning
- Crispy Skin Chicken - boneless chicken roasted & served with plum sauce
- Spit Roasted Pork – served with tasty crackling and apple sauce
- Beef Sirloin – roasted and served with a blue cheese & herb crust
- NZ Export Lamb - served with mint jelly (\$2.00 pp extra)
- Spit Roasted Champagne Ham - served with honey mustard sauce

Main Dish Option 2 –served with jasmine rice

choose one

- Thai Green Chicken Curry
- Beef Ragout
- Ginger, Chilli & Lime Pork Stir-fry on Noodles
- Scalloped Potato & Salmon Bake

Bread Selection - fresh breads and rolls

Hot Vegetables - Roasted Vegetable Medley - carrots, parsnips, potato, pumpkin, red onions and kumara

Fresh Salads

choose three

- Gourmet Egg - egg in a light creamy dressing
- Fresh Citrus Garden - rocket, tomato, cucumber, orange & red onion
- Mediterranean - char-grilled capsicums, onions and feta in a light dressing
- Classic Caesar - cos lettuce, croutons, bacon and anchovies in caesar dressing
- Mushroom Pasta - mushrooms, spiral pasta, bacon, red capsicum and spring onions with a vinaigrette dressing
- Potato & Bacon - new potatoes with bacon served in a light creamy dressing
- Orzo Pasta & Pesto - orzo pasta with red capsicum, cheese & basil pesto
- Imrans Rice - rice, green capsicum, spring onion, parsley, roasted peanuts, sultanas in a light curry dressing

Additions Section - see page 8

Dessert Menu - see page 9

Delivered Self Service Buffet Option

\$26.00 PP incl GST, min 25 adults

Included in this package are linen tablecloths for the buffet tables, crockery and stainless steel cutlery. Staff to deliver and set up. All food is left with you to enjoy. We will return the following day to collect all items.

Delivery Fee of \$70.00 includes pick up on the following business day.

Available in Metropolitan Auckland & Hamilton ONLY

Serviced Onsite Buffet Option

\$29.00 PP incl GST, min 40 adults

Included in this package are linen tablecloths for the buffet tables, crockery and stainless steel cutlery, staff to carve, serve and clean up.

See Desserts Menu

Children under 5 years free (max 8), 5-10 years half price - 11 years up full price

Corporate Package

COOKED ONSITE OPTION

Perfect for all occasions!

Main Dish Option 1

choose two (additional mains \$4 each pp)

- Angus Beef Rump - spiked with garlic & herb seasoning
- Crispy Skin Spit Roasted Chicken - boneless chicken roasted & served with plum sauce
- Spit Roasted Pork - served with tasty crackling and apple sauce
- Roasted Beef Sirloin - with a blue cheese & herb crust
- Premium NZ Export Lamb - served with mint jelly (\$2.00 pp extra)
- Spit Roasted Champagne Ham - served with honey mustard sauce
- Vegetarian Lasagne - broccoli, carrot, pumpkin in a light cheese sauce layered between sheets of pasta

Main Dish Option 2 – all served with jasmine rice **choose one**

- Thai Green Chicken Curry
- Beef Ragout
- Ginger, Chilli & Lime Pork Stir-fry on Noodles
- Scalloped Potato & Salmon Bake

Bread Selection - fresh breads and rolls

Hot Vegetables

choose two

- Roasted Vegetable Medley
- Hot Buttered Baby Potatoes
- Minted Peas
- Steamed Carrots
- Roasted Kumara
- Roasted Pumpkin

Fresh Salads

choose four

- Gourmet Egg - egg in a lightly curried creamy mayonnaise
- Fresh Citrus Garden - rocket leaves, cucumber, orange and red onion in a mango dressing
- Mediterranean - roasted capsicum, onions, olives & feta tossed in a light dressing
- Classic Caesar - cos lettuce, croutons & bacon served with caesar dressing & anchovies
- Mushroom Pasta - mushrooms, spiral pasta, bacon, red capsicum and spring onions in a vinaigrette dressing
- Potato & Bacon - new potatoes with bacon served in a light creamy dressing
- Orzo Pasta & Pesto - orzo pasta with red capsicum, cheese & tasty basil pesto
- Imrans Rice - rice, green capsicum, spring onion, parsley, roasted peanuts, sultanas in a light curry dressing

FingerFood Plattered Dessert Options **choose three**

- Mini Chocolate Eclairs
- Profiteroles
- Variety of Sweet Slices
- Carrot Cake Squares with Cream Cheese Frosting
- Gourmet Chocolate Brownie Slice
- Selection of Tartlets

Without Desserts

\$36.00 PP incl GST – min 40 adults

Included in this package are linen tablecloths for the buffet tables, table crockery and stainless steel cutlery, staff to carve, serve and clean up.

With Finger Food Desserts

\$45.00 PP incl GST – min 40 adults

Included in this package are linen table cloths for the buffet, white table crockery and stainless steel cutlery, staff to carve, serve and clean up.



Mid Winter & Christmas Package

COOKED ONSITE OPTION

A great way to celebrate winter or end of the year with this traditional themed Christmas package.

Minimum of 40 adults

Spit Roasted Meats

choose three

- Garlic and Herb Spiked Beef Rump
- Pork with Crackling and Apple Sauce
- Crispy Skin Chicken with Plum Sauce
- Champagne Ham on the Bone
- Turkey with Cranberry Stuffing
- NZ Export Lamb with Mint Jelly (\$2.00 pp extra)

All with Hot Jacket Potatoes and Sour Cream

Bread Selection - fresh breads and rolls

Hot Vegetables

choose two

- Roasted Vegetable Medley
- Steamed Carrots
- Hot Buttered Baby Potatoes
- Roasted Kumara
- Minted Peas
- Roasted Pumpkin

FRESH SALADS:

choose four

- Gourmet Egg & Potato - egg & potato in a lightly curried mayonnaise
- Fancy Lettuce & Vegetables - mesculin with vegetable garnish
- Mushroom Pasta - button mushrooms, spiral pasta, bacon, spring onions and red capsicum in a vinaigrette dressing
- Hawaiian Pasta - spiral pasta, spring onion, ham and pineapple in dressing
- Classic Potato - baby potatoes in a light sour cream dressing
- Asian Kumara - roasted kumara with a creamy dressing
- Indonesian Rice - steamed rice flavoured with onion, peanuts, sultanas, red capsicum and lightly curried
- Long Cut Coleslaw - long cut cabbage mixed with grated carrot and onion in mayonnaise
- Asian Noodle Salad - asian noodles in a light spicy dressing tossed with fried vegetables
- Roasted Vegetables with Couscous - roasted kumara, pumpkin, parsnip, carrot, onion jam & couscous
- Tabouleh - bulgar wheat, spring onion, tomato & parsley with mint, olive oil & lemon juice
- Bean & Coriander - green beans, red kidney beans, red & green capsicum, chickpeas, onion, fresh coriander and dressing

Desserts

choose three

- Fresh Fruit Salad with Fresh Whipped Cream
- Profiteroles
- Apple Strudel
- Zesty Lime Tart
- Chocolate Mud Cake
- Xmas Mini Mince Pies
- Mini Pavlovas
- Carrot Cake with Cream Cheese Frosting

Without Desserts – min 40 adults

\$35.00 PP incl GST

Included in this package are linen tablecloths for the buffet tables, white table crockery, stainless steel cutlery, staff to cook, carve, serve and clean up.

With Desserts – min 40 adults

\$42.00 PP incl GST

Included in this package are linen tablecloths for the buffet tables, white table crockery, stainless steel cutlery, staff to cook, carve, serve and clean up.

**See Additions Section
for More**

Children under 5 years free (max 8), 5-10 years half price, 11 years up full price

Barbeque Spit Combo

COOKED ONSITE OPTION

The Barbeque packages are great for any occasion - home, commercial job site or a corporate event - we cover them all!

<u>Spit Roasted Meat</u>	Garlic and Herb spiked Beef Rump
<u>Barbequed Meat</u>	Gourmet Pork Sausages
<u>Condiments</u>	Tomato Sauce & Gourmet Honey Mustard
<u>Bread Selection</u>	Fresh Breads & Rolls
<u>Potatoes</u>	Baked Jacket Potatoes with Sour Cream
<u>Salads</u>	Leafy Green Salad, Country Potato, Hawaiian Pasta, Long Cut Coleslaw

Barbeque Spit Combo - min 40 adults

\$23.00 PP incl GST

Price includes linen tablecloths for the buffet tables, high quality disposable plates, bowls and cutlery, with staff to cook, carve and serve

See Dessert Menu

Add more to your menu – see the options below.

Hot BBQ Add Ons

\$3.75 each pp (please tick box)

- Lamb Kebabs served with mint jelly
 - Tandoori Chicken Kebabs
 - Lime & Chili Chicken Kebabs
- Prawn Kebabs with Garlic Aioli Dipping Sauce
- Champagne Ham on the Bone
- Chicken Steaks – Mexican BBQ or Sweet Chili & Lime
 - Garlic Bread
 - Corn on the Cobb
 - Olive Oil & Dips

Gourmet BBQ Package

COOKED ONSITE OPTION

For the BBQ Connoisseurs

BBQ Meat Options

choose four - all served with a variety of sauces and chutneys

- Gourmet Beef Patties
- Gourmet Angus Beef Patties
- Rib Eye Steaks
- Tandoori Chicken Kebabs
- Prawn Kebabs with Garlic Aioli Dipping Sauce
- Baked Kumara Rosti
- BBQ Mushrooms
- Gourmet Lamb Patties
- Ham Steaks
- Gourmet Pork Sausages
- Lime & Chili Chicken Kebabs
- Crumbed & Herbed Chicken Schnitzel
- Chicken Steaks with Mexican BBQ or Sweet Chilli & Lime

Chutneys & Sauces:

all included

- Tomato Sauce
- BBQ Sauce
- Caramelized onion marmalade
- Garlic aioli

Bread Selection – fresh kaiser buns and breads

Potatoes

Baked jacket potatoes with sour cream

Fresh Salads

choose four

- Sliced Tomato, Cucumber and Grated Cheese
- Tossed Mesculin
- Baby Beetroot - baby beets served in black peppercorn vinaigrette
- Gourmet Egg & Potato - egg & potato in a lightly curried mayonnaise
- Fancy lettuce & vegetable – mesculin with carrot and red cabbage garnish
- Hawaiian Pasta - spiral pasta, spring onion, ham and pineapple in dressing
- Classic Potato – baby potatoes in a light sour cream dressing
- Indonesian Rice - steamed rice flavoured with onion, peanuts, sultanas, red capsicum and lightly curried
- Long Cut Coleslaw - long cut cabbage, grated carrot and onion in mayonnaise

Gourmet BBQ Package

- min 40 adults

\$29.50 PP incl GST

Included in this package are linen tablecloths for the buffet tables, table crockery and stainless steel cutlery, staff to cook, carve, serve and clean up.

See Desserts Menu.

Spit Roast Ready to Roll!

Ideal informal catering for large numbers at trade fairs, social gatherings & sporting events. This package includes long rolls or baps filled with hot Spit Roasted meats. Salads are also available with Option 2.

Both options are serviette ONLY options and CANNOT be converted to a buffet

There are two options available - cooked on site and serviced or delivered

OPTION 1 – no salad

Spit Roasted Meats

choose two

- Garlic and Herb spiked Beef Rump
- Champagne Ham on the Bone

- Chicken with Plum Sauce
- Pork with Crackling and Apple Sauce

Ready to Roll Option 1 – DELIVERED

-min 25 adults

\$13.00 PP

Meats arrive hot and carved with bun, and condiments. All items delivered are yours to keep.

Incl GST

Delivery Fee Applies

~ **Auckland Metro - \$40**

~ **Hamilton Metro - \$30**

Price includes set up of buffet

Ready to Roll Option 1 – COOKED ONSITE

-min 50 adults

\$14.50 PP

Meats are carved hot from the spit and served with buns and appropriate condiments.

Incl GST

See additions for more

OPTION 2 – with salad

Spit Roasted Meats

choose two

- Garlic and Herb spiked Beef Rump
- Champagne Ham on the Bone

- Chicken with Plum Sauce
- Pork with Crackling and Apple Sauce

Fresh Salads

All Included

Coleslaw

Fancy Lettuce & Vegetable Salad

Ready to Roll Option 1 – DELIVERED

-min 25 adults

\$16.00 PP

Meats arrive hot and carved with buns and appropriate condiments. All items delivered are yours to keep.

Incl GST

Delivery Fee Applies

~ **Auckland Metro - \$40**

~ **Hamilton Metro - \$30**

Price Includes set up of Full Buffet

Ready to Roll Option 2 – COOKED ONSITE

-min 50 adults

\$17.50 PP

Meats are carved hot from the spit and served with baps and appropriate condiments.

Incl GST

See Additions for more

Children under 5 years free (max 8), 5-10 years half price, 11 years up full price



Spit Roast Christmas & Mid Winter Christmas Delivery Package

A themed hamper perfect for smaller Christmas functions.

Delivered and set up wherever you want.

A minimum of 25 adults and a maximum of 70 people
(maximum is a suggestion only)

Spit Roasted Meats are delivered hot and carved ready for the buffet.

Salads are in disposable tableware.

Spit Roasted Meats choose three

- Garlic and Herb Spiked Beef Rump
- Crispy Skin Chicken
- Turkey with Cranberry Stuffing
- Champagne Ham on the Bone
- Pork with Crackling and Apple Sauce
- NZ Export Lamb served with mint jelly (\$2.00 pp extra)

All with Hot Jacket Potatoes and Sour Cream

Bread Selection - fresh breads and rolls

Fresh Salads All included

Fancy Lettuce & Vegetable - mesclun with vegetable garnish

Hawaiian Pasta - spiral pasta, spring onion, ham and pineapple in a dressing

Indonesian Rice - steamed rice flavoured with onion, capsicum, peanuts, sultanas and lightly curried

Classic Potato - baby potatoes in a light sour cream dressing

Desserts All included

Xmas Mince Pies - Chocolate Mud Cake - Fresh Fruit Salad - Fresh Whipped Cream

Without desserts – min 25 adults

\$24.50 PP incl GST

Includes disposable plates, cutlery, Christmas serviettes, Christmas tablecloths for the buffet tables and one Christmas cracker per person

Delivery Fee Applies

Auckland Metro \$40

Hamilton Metro \$30

Price includes set up of buffet

With desserts – min 25 adults

\$32.00 PP incl GST

Includes disposable plates, cutlery, Christmas serviettes, Christmas tablecloths for the buffet tables and one Christmas cracker per person

Delivery Fee Applies

Auckland Metro \$40

Hamilton Metro \$30

Price includes set up of buffet

Spit Roast Premier Delivery Package

Perfect for smaller functions with an upmarket feel.
Delivered and set up wherever you are having your function.
Minimum of 25 adults and a maximum of 70 people.
(maximum is a suggestion only)

Spit Roasted meats are delivered hot and carved.

Spit Roasted Meats choose three

- Garlic and Herb spiked Beef Rump
- Crispy Skin Chicken
- Champagne Ham on the Bone
- Pork with Crackling and Apple Sauce
- NZ Export Lamb served with mint jelly (\$2.00 pp extra)

All with Hot Jacket Potatoes and Sour Cream

Bread Selection - fresh breads and rolls

Fresh Salads choose any four

- Gourmet Egg & Potato - egg & potato in a sour cream dressing
- Fancy Lettuce & Vegetable - mesculin with vegetable garnish
- Mushroom Pasta - spiral pasta, baby mushrooms, bacon, spring onions and capsicum in a vinaigrette dressing
- Hawaiian Pasta - spiral pasta, spring onion, ham and pineapple in dressing
- Classic Potato - baby potatoes in a light sour cream dressing
- Asian Kumara - roasted kumara with a creamy dressing
- Indonesian Rice - steamed rice flavoured with onion, peanuts, sultanas, red capsicum and lightly curried.
- Long Cut Coleslaw - long cut cabbage mixed with grated carrot and onion in our dressing
- Asian Noodle Salad - asian noodles in a light spicy dressing with fried vegetables
- Roasted Vegetables with Couscous - roasted kumara, pumpkin, parsnip, carrot, onion jam & couscous
- Tabouleh - bulgar wheat, spring onion, tomato & parsley with mint, olive oil & lemon juice
- Bean & Coriander - green beans, red kidney beans, capsicum, chickpeas, onion, fresh coriander and dressing

Desserts choose three

- Fresh Fruit Salad with Fresh Whipped Cream
- Mini Pavlovas
- Chocolate Mud Cake
- Carrot Cake with Cream Cheese Frosting

Without desserts – min 25 adults

\$24.00 PP incl GST

Includes disposable plates, cutlery, napkins and tablecloths for the buffet tables - even a rubbish bag

Delivery Fee Applies
Auckland Metro \$40
Hamilton Metro \$30

Price Includes set up of Buffet

With desserts – min 25 adults

\$31.00 PP incl GST

Includes disposable plates, cutlery, napkins and tablecloths for the buffet tables - even a rubbish bag

Delivery Fee Applies
Auckland Metro \$40
Hamilton Metro \$30

Price Includes set up of Buffet

Spit Roast Value Delivery Package

Perfect for smaller functions at a cost effective price.
Delivered and set up wherever you are having your function.
Minimum of 25 adults and a maximum of 70 people.
(maximum is a suggestion only)

Spit Roasted meats are delivered hot and carved.

Spit Roasted Meats

choose two

- Garlic and Herb spiked Beef Rump
- Champagne Ham on the Bone
- Crispy Skin Chicken
- Pork with Crackling and Apple Sauce

All with Hot Jacket Potatoes and Sour Cream

Bread Selection - fresh baked breads and rolls

Fresh Salads All included

- Classic Potato - baby potatoes in a light sour cream dressing
- Fancy Lettuce & Vegetable - mesculin with vegetable garnish
- Indonesian Rice - steamed rice flavoured with onion, capsicum, peanuts, sultanas and lightly curried
- Long Cut Coleslaw - long cut cabbage mixed with grated carrot and onion in mayonnaise

Desserts

All Included

Fresh Fruit Salad ~ Fresh Whipped Cream ~ Chocolate Mud Cake

Without desserts – min 25 adults

\$21.00 PP incl GST

Includes disposable plates, cutlery, napkins and tablecloths for the buffet tables - even a rubbish bag!

Delivery Fee Applies
Auckland Metro \$40
Hamilton Metro \$30
Price includes set up of buffet

With desserts – min 25 adults

\$27.00 PP incl GST

Includes disposable plates, cutlery, napkins and tablecloths for the buffet table - even a rubbish bag!

Delivery Fee Applies
Auckland Metro \$40
Hamilton Metro \$30
Price includes set up of buffet

Spit Roast Express Package

Perfect for smaller functions at a very cost effective price.
Delivered and set up wherever you are having your function.
Minimum of 15 adults and a maximum of 70 people.
(maximum is a suggestion only)

Spit Roasted Meats are delivered hot and carved

Spit Roasted Meats

All included

Garlic and Herb spiked Beef Rump

Pork with Crackling and Apple Sauce

All with Hot Jacket Potatoes and Sour Cream

Bread Selection - fresh breads and rolls

Fresh Salads All included

Fancy Lettuce & Vegetable - mesculin with vegetable garnish.

Long Cut Coleslaw - long cut cabbage, carrot and onion in mayonnaise

Desserts

All Included

Fresh Fruit Salad ~ Fresh Whipped Cream ~ Chocolate Mud Cake

Without desserts – min 15 adults

\$18.00 PP incl GST

Includes disposable plates, cutlery, napkins and tablecloths for the buffet tables - even a rubbish bag!

Delivery Fee Applies

Auckland Metro \$40

Hamilton Metro \$30

Price includes set up of buffet

With desserts – min 15 adults

\$24.00 PP incl GST

Includes disposable plates, cutlery, napkins and tablecloths for the buffet tables - even a rubbish bag!

Delivery Fee Applies

Auckland Metro \$40

Hamilton Metro \$30

Price includes set up of buffet

F.A.Q

Booking and Payment

- Q: How much deposit is required and when do I need to pay it?**
A: 20% of the total cost and is due within 2 weeks of receiving your booking
- Q: What payment options do I have?**
A: Direct Credit, Cheque, Cash, Visa, and Master Card.
- Q: What are children ages and prices?**
A: Under 5 years – free (max of 8), 5-10 years half price, 11 years up full price.
- Q: When must I make final payment?**
A: Final payment is due before or on the day of your function.
- Q: When is the latest I can cancel my booking and have my deposit refunded?**
A: One month prior to the date of your function – or you will lose your deposit.
- Q: What happens if our event is postponed or cancelled on the day of our function?**
A: Unfortunately you will be invoiced for the full cost of the catering.
- Q: When must I give final numbers?**
A: 5 days prior to your event.
- Q: What happens if we have extra guests on the day?**
A: As per the terms and conditions ‘should the number of guests in attendance on the day be greater than the number booked – you will be charged accordingly for the extra guests’. We endeavor to have more than enough food for the number booked.
- Q: What happens if we are running late and need to delay the dine time?**
A: Let the staff know immediately as we will need to keep the food fresh. Should the delay be only 10-20 minutes this will be fine, however any delay longer than this will be charged out at an hourly cost of \$35.00 per staff member onsite.
- Q: If we are having an outside event and it's raining on the day what are our options?**
A: You must ensure you have a wet weather backup plan. You will be charged the full amount of the catering should you cancel or postpone on the day due to weather etc.

Who Provides What

- Q: Will you cater using my own meat?**
A: NO we ONLY cook the meat we supply.
- Q: Do you cater a whole beast on the spit?**
A: No - we cook and cater boned and rolled portions of meat.
- Q: What items do I need to supply for you?**
A: Shelter, trestle tables, parking, lighting at night, and power where necessary.
- Q: Does my venue need a kitchen?**
A: No kitchen is required.
- Q: Do you need parking at the venue?**
A: Yes we must have parking as close to the buffet as possible.
- Q: Do you need power?**
A: Only if we are supplying tea & coffee.

Delivery Menu Options

- Q: How do the delivery packages work?**
A: We arrive shortly before your dine time to set up the buffet.
All items delivered are yours to keep, eg. serving tongs and cane bread basket .

Onsite Menu Options

- Q: What time do you arrive?**
A: We arrive approx 2 hours prior to the main meal time.
- Q: What happens to the leftover food?**
A: All food is yours to keep. We will repack all leftovers and leave them with you.
- Q: If we are having an outside event and it's raining on the day - what are our options?**
A: You must ensure you have a wet weather backup plan or you will be charged the full amount for catering should you cancel or postpone on the day due to the weather or any other reason
- Q: Do you clear the guest tables after each course?**
A: We clear all items connected with OUR catered food ONLY.

Menus:

- Q: Can we change the set menus on your website?**
A: Yes you can – speak to one of our staff regarding your requirements.
- Q: Can you design a menu for us?**
A: Yes we can –speak to one of our staff regarding your requirements.
- Q: Do you provide tea & coffee?**
A: Yes - this is available for \$3.75 per person.

Please complete the booking form

Date of Function _____ Menu Option _____ Additions Y / N

Time to Dine* _____ Number of Guests* _____
(include children eg. 50 adults, 10 child)

Name _____

Company Name (if applicable) _____

Address _____

Postal Address _____

Phone Number _____ day) _____ (evg/fax) _____ (email)

Contact Person on day of Function: _____ Contact Mobile: _____

VENUE ADDRESS _____

Site Access (upstairs, vehicle access etc) _____

Type of Function (Wedding, 21st etc) _____

How did you find out about Spit Roast Catering Company _____

NB. Please include your menu with this booking form.

TERMS & CONDITIONS

FINAL CONFIRMATION OF NUMBERS AND SERVICE TIME IS DUE 5 DAYS PRIOR TO THE FUNCTION

All Prices Include 15% GST.

TERMS OF TRADE

The Time to Dine Indicated must be adhered to or a \$35 per staff member, per hour charge may be applied should this time be changed on the night eg. late arrivals, speeches. A set period of service time is allocated to each function. The size and type of function will determine the service period time allocated. Any booking on a Public Holiday will incur a 10% surcharge. We do NOT serve head tables. Prices quoted include the supply of all food, serviettes, cutlery & crockery (as per package selected) and tablecloths for the buffet tables only.

WE DO NOT PROVIDE TABLES

IMPORTANT- NO BOOKING WILL BE CONSIDERED CONFIRMED UNTIL THE DEPOSIT IS RECEIVED

Confirmation of Final Numbers

You must contact us with confirmation of numbers 5 working days prior to the function date (eg. if your function is on a Saturday, your final numbers are due the Monday prior). This confirmed number will be the minimum number which will be charged. However should the actual number of guests in attendance be greater, than the greater figure will be charged

Children and Minimum Numbers

Children under 5 are free of charge up to 8 children and then it is \$3 per child. Children aged 5-10 are charged half the food price. Children from the age of 11 upwards are charged as adults. Onsite options are a minimum of 40adults. Delivery options are a minimum of 25 adults.

Changes to Orders

All changes to the order must be made no later than 5 working days prior to the function date. All changes will be considered but we hold the right not to accept the change. All changes must be made in writing.

TERMS & CONDITIONS

Delivery Charges

All delivery packages in metropolitan areas - Auckland \$40.00 and Hamilton \$30.00.

A travel charge applies if outside of these areas.

Food Quantity and Equipment

All allocations are based on experience in the food industry. We cannot account for over average eaters. We do not take responsibility for any other food or drink provided on the day at the function. If any of our equipment remains onsite you are responsible to notify us. We will collect when convenient to you. You must supply buffet tables.

Outdoor Events

If you are having an outdoor event, you **MUST** ensure an alternative venue should the weather be adverse on the day. You will be invoiced for the full cost of the catering should you cancel or postpone the function on the day - due to weather conditions, etc. You must provide power and lighting where required. You must also provide shelter from the elements (wind / rain / sun) for both the cooking and serving of the food. We do **NOT** provide shelter.

Final Payment

Full payment is due on or before the day of the function unless by prior arrangement.

Delivery Delays

We endeavour to arrive on time, yet circumstances beyond our control, such as road works, traffic, weather, may delay us. We will **NOT** be responsible for any costs incurred should the delivery or service be delayed.

Deposit Required

20% deposit is required within two weeks of booking. If this payment is not received your booking is subject to cancellation.

Cancellations

If a cancellation is made within four weeks of the date of your function the deposit will not be refunded. If a cancellation is made within 5 days of your function you are required to pay for 75% of the final cost of the function. You will be invoiced for the full cost of the catering should you cancel or postpone the function on the day due to weather conditions, etc.

Availability and Agreement to Terms and Conditions

All bookings and menu options are subject to availability. By signing this form you agree to our 'terms and conditions' of trade. No booking will be processed if terms and conditions are not agreed.

Contact Details

Your details will be added to our promotions list and you will receive regular emails regarding specials and our latest promotions. You can remove yourself at any time by simply emailing and asking to "unsubscribe."

General

The Spit Roast Catering Company would like to assure you of our excellent food, service and presentation. Should you require any assistance at any stage regarding any aspect of your function, the Spit Roast Catering Company will be happy to oblige.

You MUST supply tables for the buffet and adequate shelter, lighting and power where necessary for cooking and serving – including outdoor events!

I _____ agree to terms and conditions stated above.
(Print name above)

Signature _____ Date _____

All Pricing, Travel Charges, and Terms and Conditions are subject to price changes – updated 5.5.11



POSTAL ADDRESS
P O BOX 204-162, Highbrook, Auckland 2161