



**Looking for ideas for your staff
Christmas do?**

Look no further!

We have it all sorted!

**Drop off's available or you can
ring to book one of our venues!**

Napier Sailing Club - Call Jenny 06-8353811

Hawkes Bay Club - Call Russell 06-8357269





Hot Smoked Low N Slow

Pulled Pork

Rubbed in DC's Rub of Awesomeness

Hot Pork Spareribs

Glazed in a Sweet Californian Smoked BBQ Sauce

Hot Smoked Beef Brisket

Low and Slow for 19 hrs

Rolled in a Horopito (NZ Native Bush Pepper) Rub

Hot Smoked Longhorn Beef Sirloin

Rolled in kawakawa with yellow mustard and cracked pepper

Hot Smoked Spiced Hot Wings

Rubbed in Tex Mex Spices

Hot Smoked Asado Lamb

BBQ'ed Argentinian Lamb with a Sweet Mint Dressing

All served with Condiments

Home Made DCBBQ Sauce and Hot Sauce

Breads, Buns, Biscuits Or Rice

Brioche Rolls, Cornbread or Cowboy Biscuits (Scones)

With Lashings of Butter

Steamed Jasmine or Basmati Rice (Gluten Free)

Salads and Vegetables

Crunchy Fennel Slaw

With Horopito and an Apple Cider Dressing

Granmas Bean Salad (Cowboy Caviar)

with Corn, Chickpeas, Beans and Mum's Secret Dressing

Roasted Vegetarian Salad

Potato, Kumara and Pumpkin with Roasted Sunflower and Pumpkin Seeds and Mustard and Herb Mayonnaise

Juicy Corn on a Cob

(When in season)

Served with a Mango Chilli Butter

Classic Tater Salad (Potato)

With a Kiwi Twist

Keeping it Green

Traditional Green Salad

Desserts

Lemon and Coconut Tart

served with Mascarpone Passion Cream

New York Styled Chocolate and Carmel Brownie

Served with Yoghurt (Gluten Free)

Fresh Spiced Strawberry Pottles (when in season)

Served with Fresh Whipped Cream

Sweet Treats Platter

(\$100.00 per Platter for 20 people)

Salted Caramel Puffs, Mini Lemon Tarts, Fresh Seasonal Fruit,

Broken Chocolate Bits, Mini Chocolate Tarts,

Biscotti, and Petit Fours



Prices

Option One – Drop Off or Pick Up Ready to eat

Pulled Pork

Or

Sliced Beef Brisket

Crunchy Fennel Horopito Slaw

Classic Tater Salad (Potato)

Brioche Rolls

Gravy

Condiments

\$35.00 Per Person

Option Two

2 Meats, 2 Salads, 2 Breads, Condiments & 1 Dessert

\$45.00 Per Person

Option Three

3 Meats, 3 Salads, 2 Breads, Condiments & 1 Dessert

\$55.00 Per Person

Option Four

4 Meats, 4 Salads, 3 Breads, Condiments & 2 Desserts

\$65.00 Per Person

Additional Info

Alternative Menu Items are available as well as any Special Dietary Requirements or Requests.

We can arrange any hired ware that you may need including Glassware, Trestle Tables, Linen etc.

Staff – We can provide our Caterers Endorsed Liquor Licence for a fee of \$150.00. We have a Licensed Duty Manager for \$40.00 per hour for a minimum of 3 hours and Bar and Wait staff available for \$30.00 per hour also for a minimum of 3 hours.

There is a surcharge on Staff for functions held on any Public Holiday.

Prices may vary due to inflation, seasonal availability of products and rising supplier costs.

Travel cost – applies to all off site catering and varies from site to site.

Confirmation of Menu must be made 10 days prior to function and final numbers must be made no less than 72 hours prior to function

Minimum numbers – 30 People.