



Functions and Business Events

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sky
STADIUM
FUNCTION
CENTRE

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Introduction

Sky Stadium Function Centre is one of Wellington's largest venues.

Sky Stadium can be the unique setting for your function, business event or gala dinner. Our Function Centre offers 15 versatile spaces, spread over four levels. All rooms have natural light and unparalleled views over the iconic Stadium pitch.

We offer state of the art audio visual technology, free WIFI and complimentary parking directly outside the main entrance to the Function Centre.

The Function Centre can accommodate everything from an intimate teambuilding session for 20, to a weeklong conference for 300 complete with exhibition booths, and a Hollywood level celebration for 5000.

Sky Stadium Function Centre is in the centre of

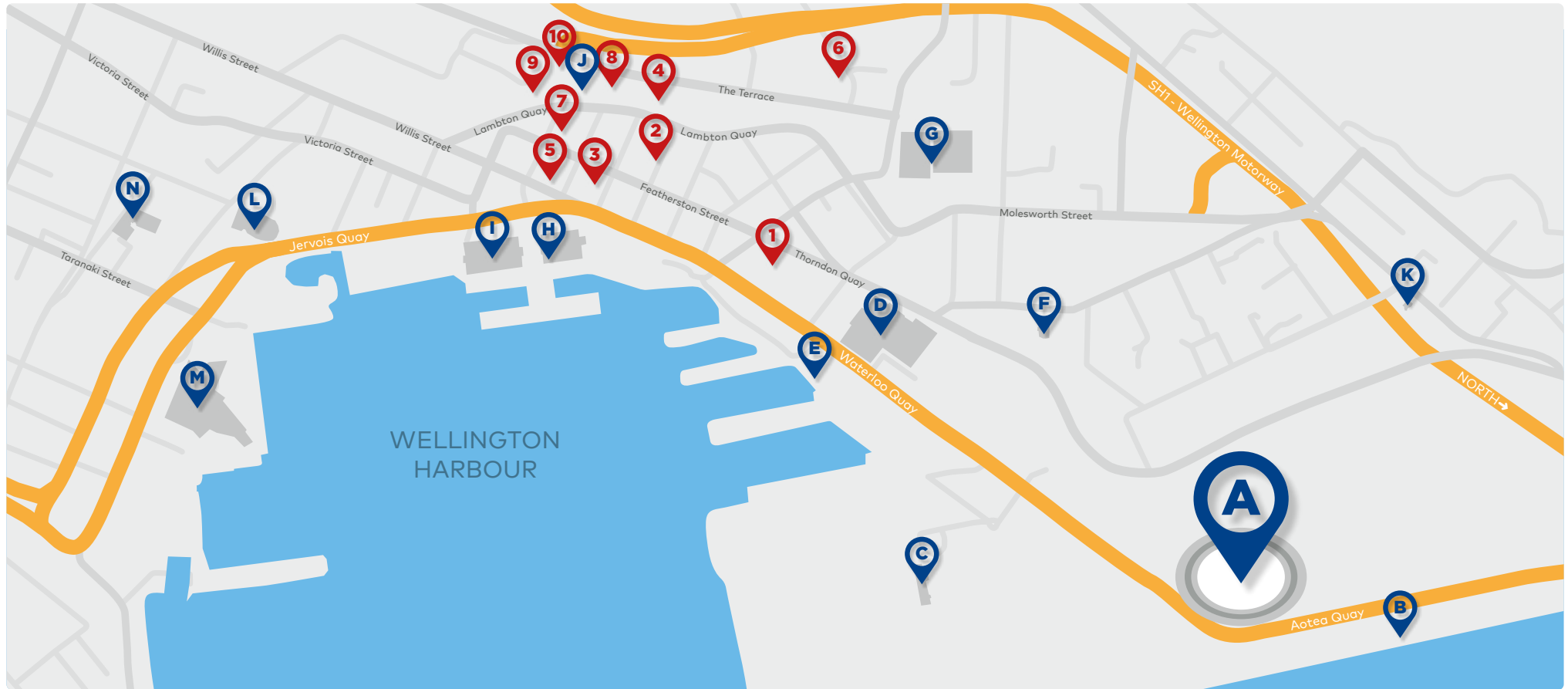
the Wellington transport hub, with direct access to Wellington Railway Station and bus terminal, just minutes from ferry terminals and a 20 minute drive from Wellington International Airport.

It sits on the fringe of the central business district, within walking distance to major hotels, retail and hospitality as well as the business precinct of Featherston Street, Lambton Quay and The Terrace. The Beehive, Parliament buildings, government headquarters and the historic Thorndon neighbourhood are also nearby.

Sky Stadium is on the doorstep of Wellington's waterfront where a harbourside stroll offers a variety of artisan shops, waterside dining, parks, museums and artworks.

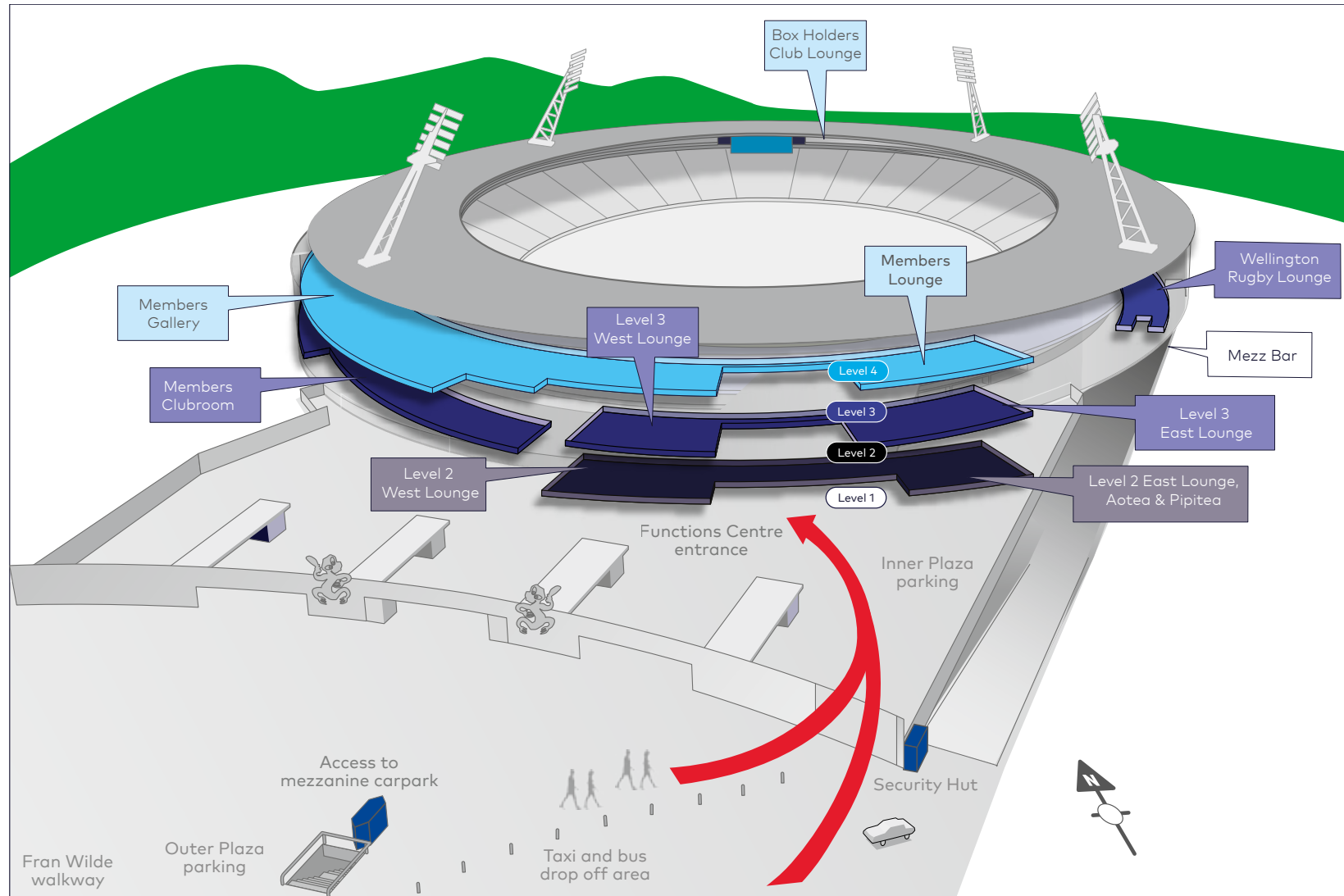


Location



A Sky Stadium		G Parliament Buildings	18min	M Te Papa	30min	5 InterContinental	21min
B Cruise Ship Berth	8min	H Shed 6	21min	N The Opera House	30min	6 Sofitel	22min
C CentrePort	9min	I TSB Arena	20min	1 Rydges	16min	7 DoubleTree by Hilton	22min
D Railway Station	10min	J Cable Car	22min	2 Quest on Johnston	19min	8 Novotel	23min
E Blue Bridge Terminal	13min	K Katherine Mansfield	26min	3 Ibis	20min	9 CityLife	23min
F Old St Pauls	16min	L Michael Fowler Centre	29min	4 Park Hotel	21min	10 James Cook Hotel	25min

Entry Map



Audio Visual Equipment



We're proud to work alongside one of New Zealand's most innovative Audio Visual companies, AV Media.

The team at AV Media share our commitment to creating events that achieve your objectives and exceed your expectations.

AV Media have custom installed equipment in our function rooms, so where possible, equipment is ceiling mounted providing more real estate for people and furniture, good sightlines and clear audio experience for your delegates.

The AV Media team can provide tailored floorplans for each function space as well. They work very closely with our sales and operations team to provide event support in the lead up and during your event. With a dedicated Events Executive and AV technician based onsite, you will be in safe hands.

For a tailored quote and floor plan - please contact:

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AV Media is the exclusive AudioVisual supplier of Sky Stadium. All AV arrangements must be with AV Media.



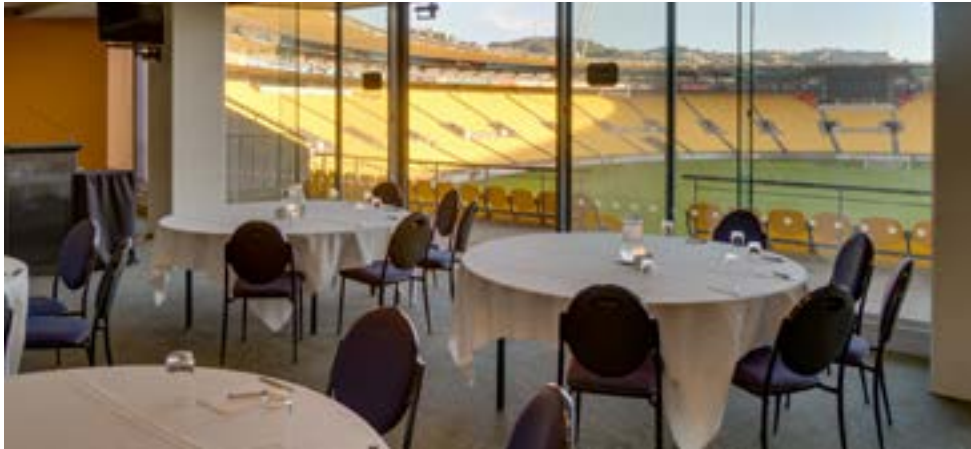
Function Room layout options



	ROOMS	THEATRE	BANQUET	CABARET	CLASSROOM	COCKTAIL	BOARDROOM	AREA SQM
LEVEL 4	Members Gallery	800	650	520	240	1500	-	1644
	Members Lounge	300	200	120	60	400	60	490
	Wellington Rugby Lounge	-	-	-	-	100	24	189
	Box Holders Club Lounge	80	60	48	16	100	24	140
	Corporate Boxes	20	20	-	-	24	-	35
LEVEL 3	West & East Lounges	230	180	144	-	380	-	444
	West Lounge	130	120	96	51	200	40	295
	East Lounge	80	50	40	24	100	20	149
	Members Clubroom	198	150	120	-	600	-	777
LEVEL 2	West & East Lounges	230	200	160	-	400	-	509
	West Lounge	130	140	112	48	250	30	322
	East Lounge	100	60	48	30	150	20	187
	Aotea & Pipitea Lounges	-	50	40	-	70	20	157
	Aotea Lounge	50	40	32	-	40	18	112
	Pipitea Lounge	30	20	16	-	30	14	45
	Centurions Lounge	80	50	40	-	100	24	130
LEVEL 1	Mezzanine Bar	-	70	-	-	500	-	563
	Pavilion Bar	70	60	48	-	200	-	340
	Concourse	The largest exhibition space in Wellington				5000		4,636

The guest numbers cited above are estimates which may take account of space for catering services and AV setup. The estimated numbers are not intended to represent maximum occupancy. Please check with your Function Sales Coordinator for a customised floorplan based on your function requirements.

Function Rooms



Level 2 West Lounge



Level 2 East Lounge



Level 3 East Lounge | Socially distanced Theatre style



Level 2 West Lounge with AV

Function Rooms



Members Gallery



Members Lounge



Members Gallery



Members Gallery



Catering

Delaware North at Sky Stadium is a global leader in hospitality and food service and the exclusive caterer to Sky Stadium.

A top-down view of a dark green ceramic bowl filled with a breakfast meal. The bowl contains a layer of white yogurt at the bottom, topped with a generous amount of golden-brown granola. Interspersed among the granola are several whole red grapes and sliced almonds. A silver spoon is visible on the right side of the bowl, partially submerged in the yogurt. The background is a light, textured surface.

Breakfast Options

Breakfast Options

Continental Light Breakfast

\$22.00 per person

Minimum 20 people

Buffet or sharing platters at tables

- Sliced seasonal fruits ^{V VG GF DF}
- Baker's basket - Danish pastries, croissants, bread, muffins ^V
- Butter, selection of jams, spreads ^V
- Bircher muesli pots ^V
- Orange juice ^{V VG GF DF}

Hot and Healthy Light Breakfast

\$24.00 per person

Minimum 20 people

Buffet

Includes

- Individual fruit salad with yogurt ^V
- Orange juice ^{V VG GF DF}

Choice of two hot items from the following:

- Corn fritters ^V
- Bacon and egg muffin
- Mini ham and cheese croissant
- Sausage wrapped with bacon on skewers ^{DF}
- Scrambled eggs ^{V GF}
- Cheese and green onion omelette ^{V GF}

Vegetarian ^V Gluten Free ^{GF} Vegan ^{VG} Dairy Free ^{DF}

Prices exclude GST

Breakfast Options

Full Hot Breakfast

\$36.00 per person

Minimum 20 people

Plated or Buffet, served with juice, tea and coffee

- Sliced seasonal fruits ^{V VG GF DF}
- Pastry basket – Selection of Danish pastries, muffins, wholegrain bread, croissants ^V
- Selection of jams and spreads ^V
- Bircher muesli pots ^V

Choice of one free-range egg option from below:

- Scrambled with herbs ^{GF}
- Poached ^{GF DF}

Choice of four accompaniments from below:

- Free range streaky bacon ^{DF GF}
- Grilled breakfast sausage (chicken or pork) ^{DF}
- House made hash brown ^{V VG DF GF}
- Kumara rosti ^{V VG DF GF}
- Corn fritters ^V
- Sautéed Swiss brown mushroom ^{V VG GF DF}
- Grilled tomatoes with herbs ^{V VG GF DF}
- Chorizo and baked beans ^{DF}
(Vegetarian option available)

Choice of two juices from the below list:

Orange, Apple, Pineapple, Cranberry, Spicy Tomato

Vegetarian ^V Gluten Free ^{GF} Vegan ^{VG} Dairy Free ^{DF}

Prices exclude GST

Breakfast Options

Menu Enhancements

Minimum 20 people

Omelette station

Made to Order

With choice of mushrooms, olives, capsicum, tomatoes, spinach, green onions, ham, feta or tasty cheese

\$16 per person

Juice station

Freshly squeezed carrot, turmeric juice ^{V GF DF VG}

Freshly squeezed apple, ginger & celery juice ^{V GF DF VG}

Beetroot juice ^{V GF DF VG}

\$18 per litre

Smoothie station

Mixed Berry ^{V GF}

(mixed berries, bananas, yoghurt, and apple juice)

Mango ^{V GF}

(mango, bananas, yoghurt and apple juice)

Spirulina ^{V VG GF DF}

\$18 per litre

Barista coffee station

\$100 set up fee and a minimum of 50 coffees
@ \$4 per person (1 hour)

(\$300 minimum cost)

Vegetarian ^V Gluten Free ^{GF} Vegan ^{VG} Dairy Free ^{DF}

Prices exclude GST



Conference Catering

Conference Catering

Conference Catering Packages

Light Package @\$46

Minimum 20 people

Choose from menu options:

Morning tea – 1 item

Working Lunch – 5 items
(1x sandwich, 2x salads, 1x hot, 1x sweet)

Afternoon tea – 1 item

Standard Package @\$54

Minimum 20 people

Set daily lunch menu, choice of morning
and afternoon tea from menu options

Arrival tea and coffee

Morning tea – 2 items

Set Lunch – 6 items (1 x sandwich,
2 x salads, 2 x hot and 1 x fruit platter)

Afternoon tea – 1 item

Stadium Package @\$59

Minimum 20 people

Choose from menu options:

Arrival tea and coffee

Morning tea – 2 items

Working Lunch – 7 items (1 x sandwich,
2 x salads, 2 x hot, 1 x fruit platter, 1 x sweet)

Afternoon tea – 1 item

Light Lunch only

\$36.00 per person and includes tea and coffee

Standard Set Lunch only

\$39.50 per person and includes tea and coffee

Stadium Lunch only

\$47.00 per person and includes tea and coffee

Vegetarian ^V Gluten Free ^{GF} Vegan ^{VG} Dairy Free ^{DF}

Prices exclude GST

Conference Catering

Morning and Afternoon Tea Options

Minimum 20 persons

Sweet Selection

- Muffin selection – chocolate, banana or lemon poppyseed ^V
- Plain or date scones with jam and cream ^V
- Lemon buttermilk cake ^V
- Pains au chocolat ^V
- Salted caramel custard eclairs ^V
- Berry friands ^{V GF}
- Selection of sweet Danish pastries ^V
- Homemade chocolate fudge brownie ^V
- Jelly doughnuts with cinnamon sugar ^V
- Seasonal sliced fruit platter ^{V VG GF DF}
- Fruit custard tartlets ^V
- Pikelets with jam and cream ^V

Savoury Items

- Spinach, vine tomato and ricotta cheese savouries ^V
- Vegetable filo parcels with date chutney ^V
- Pizza scrolls, roasted peppers, pesto and mozzarella cheese ^V
- Ham and cheese croissants
- Cheese and green onion scones ^V
- Pork, caramelised onions and sage sausage rolls with tomato relish
- Savoury muffins - pumpkin and feta, bacon and cheddar or tomato and sweetcorn
- Samosas - baby peas, curried potatoes and lentils with tamarind chutney ^V

Morning or Afternoon tea only:

Option 1

One item plus tea & coffee

\$9.50 per item per person

Option 2

Two items plus tea & coffee

\$12.50 per item, per person

Additional item \$3.90

Vegetarian ^V Gluten Free ^{GF} Vegan ^{VG} Dairy Free ^{DF}

Prices exclude GST

Conference Catering

Set Daily Lunch (Included in Standard Package)

Monday

- Roast Angus beef wrap with sliced gherkins, mustard pickle, shredded vegetables
- Broccoli pasta salad with red bell peppers, brine cured black olives, Parmigiano Reggiano cheese ^V
- Stadium green garden salad, mixed greens, tomatoes, cucumber and citrus vinaigrette ^{V VG GF DF}
- Sautéed chicken and brown mushrooms with white wine sauce, parmesan cheese and conchiglie pasta
- Marinated tofu and vegetable skewers with spicy peanut sauce and jasmine rice ^{V VG GF DF}
- Fresh fruit platter ^{V VG GF DF}

Thursday

- Club sandwiches with salami, tomato, rocket, smoked pepper relish
- Tuscan bean salad, cannellini beans, celery, minced lemon zest, lemon dressing ^{V VG GF DF}
- Stadium green garden salad, mixed greens, tomatoes, cucumber and citrus vinaigrette ^{V VG GF DF}
- Teriyaki beef, shiitake mushroom, ginger, soba noodle, green onion
- Vegetarian pasta, mushrooms, olives, sun-dried tomatoes, crushed tomatoes ^V
- Fresh fruit platter ^{V VG GF DF}

Tuesday

- Salted caramel chicken wrap with coriander salad and chipotle chilli glaze
- Quinoa salad with corn kernels, baby spinach, carrots with citrus vinaigrette ^{V VG GF DF}
- Stadium green garden salad, mixed greens, tomatoes, cucumber and citrus vinaigrette ^{V VG GF DF}
- Korean barbeque pork with char siu sauce, fried rice and crispy shallots
- Vegetable dumplings with soy and ginger dipping sauce ^V
- Fresh fruit platter ^{V VG GF DF}

Friday

- Tuna and avocado potato rolls with lemon aioli, salad greens ^{DF}
- Roasted beet salad, balsamic vinaigrette, minted mince parsley, caramelised onion ^{V VG GF DF}
- Chicken curry, mild coconut sauce, green beans, jasmine rice ^{GF DF}
- Chickpea and cauliflower korma, basmati rice, mango chutney ^{V VG DF GF}
- Stadium green garden salad, mixed greens, tomatoes, cucumber and citrus vinaigrette ^{V VG GF DF}
- Fresh fruit platter ^{V VG GF DF}

Wednesday

- Horopito crusted roast pork in olive rolls with fennel salad and apple chutney ^{DF}
- Honey baked ham and pasta salad with Dijon mustard and sliced scallions
- Stadium green garden salad, mixed greens, tomatoes, cucumber and citrus vinaigrette ^{V VG GF DF}
- Beer battered fish & chips with lemon aioli
- Tofu and ginger sautéed with garden vegetables ^{V VG GF DF}
- Fresh fruit platter ^{V VG GF DF}

Vegetarian ^V Gluten Free ^{GF} Vegan ^{VG} Dairy Free ^{DF}

Prices exclude GST

Conference Catering

Working Lunch Choices (included in Light and Stadium Packages)

Minimum 20 people

Light Lunch

Please select:

1 x Sandwich option

2 x Salads

1 x Hot dish

1 x Sweet item

Coffee and tea included

\$36 per person

Premium Lunch

Please select:

1 x Sandwich option

2 x Salads

2 x Hot dishes

1 x Sweet item

Coffee and tea included

\$47 per person

A. Sandwich selection

- Club sandwiches with salami, tomatoes, rocket, smoked pepper relish
- Horopito crusted roast pork in olive rolls with fennel salad and apple chutney ^{DF}
- Salted caramel chicken wrap with coriander salad and chipotle chilli glaze
- Tuna and avocado potato rolls with lemon aioli and salad greens ^{DF}
- Roast Angus beef wrap with sliced gherkins, mustard pickle and shredded vegetables
- Moroccan lamb in Turkish pide, young cos lettuce, harissa and mint chutney ^{DF}
- Char siu pork in bao buns with salad greens and hoisin glaze
- Sliced baked ham croissants with Gouda cheese, tomatoes and basil pesto
- Bacon and fried egg sandwich with baby lettuce and tomato relish on wholemeal
- Sesame chicken bahn mi sandwich with fried noodles, spring onions and sriracha mayo

B. Salads

- Herbed cucumber salad with sliced red onions, cider and kosher salt ^{V VG GF DF}
- Tomato basil salad with minced fresh garlic, extra virgin olive oil and fresh basil ^{V VG GF DF}
- Roasted beet salad with mint, parsley, caramelised onions and balsamic vinaigrette ^{V VG GF DF}
- Broccoli pasta salad with red bell peppers, brine cured black olives and Parmesan cheese ^V
- Tuscan bean salad with celery, lemon zest, cannellini beans and lemon dressing ^{V VG GF DF}
- Tabbouleh with cracked bulgar wheat, vine ripe tomatoes, parsley, minced garlic and fresh lemon juice, ^{V VG DF}
- Quinoa salad with corn kernels, baby spinach, carrots and citrus vinaigrette ^{V VG GF DF}
- Honey baked ham and pasta salad with Dijon mustard and sliced scallions
- Panzanella salad with tomatoes, basil, torn sourdough, cucumber and shredded lettuce ^V
- Cauliflower and artichoke salad with oregano, olives, rocket and blue cheese dressing ^{V GF}
- Stadium green garden salad, mixed greens, tomatoes, cucumber and citrus vinaigrette ^{V VG GF DF}

Conference Catering

C. Hot dishes

- Poached chicken thighs with Swiss brown mushrooms, white wine, grated Parmesan cheese and conchiglie pasta
- Beer battered fish & chips with lemon aioli
- Turkish lamb kebabs with saffron rice, yoghurt and cucumber sauce ^{GF}
- Teriyaki beef with shiitake mushrooms, ginger, soba noodle and green onion
- Chicken curry with mild coconut sauce, green beans and jasmine rice ^{GF DF}
- Panko crumbed pork with tonkatsu sauce, egg noodles and pickled radish
- Korean barbeque pork with fried rice and crispy shallots ^{GF}
- Chickpea and cauliflower korma with basmati rice and mango chutney ^{V VG DF GF}
- Chicken dumplings with quick-fried vegetables, soy sauce and rice vinegar chilli sauce
- Lamb rogan josh with basmati rice, tomato chutney and poppadum ^{GF}

D. Sweet Items

- Chocolate brownie ^V
- Caramel slice ^V
- Lemon sour cream cake ^V
- Raspberry delights ^V
- Gluten free coconut slice ^{GF}
- Chocolate éclairs ^V
- Fruit tartlets ^V
- Mini Pavlova ^V
- Tart au citron ^V
- Coconut cream pie ^{V DF}

Vegetarian ^V Gluten Free ^{GF} Vegan ^{VG} Dairy Free ^{DF}

Prices exclude GST

Conference Catering

Carts

Available for lunches or evening functions

1 choice - \$35 per person

2 choices - \$49 per person

3 choices - \$65 per person

Additional choices - \$9 per person

Far East

- Chicken and sweetcorn soup
- Pork and vegetable dumplings with do chua and soy chilli dipping sauce
- Wombok salad with sesame and ginger dressing ^V
- Japanese Cheesecake ^V

Mexico

- Tortilla soup with spicy chicken, tomatoes and crispy tortilla strips
- Pulled pork tacos, tomato salsa, sour cream and guacamole
- Chopped salad with sweetcorn, avocado, tomatoes, capsicum, cucumber and lime dressing ^{V VG GF DF}
- Crème Catalan with cinnamon churro ^V

Middle East

- Red lentil soup with vegetables ^{V GF}
- Ras el hanout chicken shawarma
- Tabbouleh salad with bulgur wheat, parsley, mint, vine ripened tomatoes, cucumber and toasted almonds ^V
- Baklava ^V

South East Asian

- Tomkha soup with chicken and coconut
- Singapore fried noodles with ginger and chilli marinated chicken
- Carrot and cabbage salad with black sesame and rice wine vinaigrette
- Gulamelaka sago palm sugar pudding ^V

India

- Curried yellow split pea dhal soup ^{V GF}
- Butter chicken with turmeric basmati rice ^{GF}
- Kachumber salad with yoghurt dressing ^{V GF}
- Milk Barfi with nuts and edible gold leaf ^{V GF}

Alternate Diet on request ^{V GF DF VG}

- Pumpkin soup
- Navratan Korma, mixed garden vegetables cooked with Kashmiri spices Basmati rice
- Fruit salad
(optional whipped vanilla cream or yoghurt)

Vegetarian ^V Gluten Free ^{GF} Vegan ^{VG} Dairy Free ^{DF}

Prices exclude GST



Buffets

Buffet Dinner Options

Stadium Buffet

\$85.00 per person

Minimum 40 people

- Breads and spreads
- 2 x Cold larder items
- 1 x Carvery item
- 2 x Hot items
- 3 x Accompaniments
- 3 x Dessert items
- Tea and coffee

Standard Buffet

\$69.00 per person

Minimum 30 people

- Breads and spreads
- 2 x Cold Larder items
- 2 x Hot dishes
- 2 x Accompaniments
- 2 x Dessert items
- Tea and coffee

Add - Seafood selection:

Prawn cocktail, house hot smoked salmon, NZ mussels with lemon and garlic aioli for an additional \$10 pp

Add – A second carvery item for an additional \$10 pp

Cold items

Cold larder Items

- Herbed cucumber salad with sliced red onions, cider and kosher salt ^{V VG GF DF}
- Tomato basil salad with fresh garlic, extra virgin olive oil and fresh basil leaves ^{V VG GF DF}
- Roasted beet salad with balsamic vinaigrette, mint parsley and caramelised onions ^{V VG GF DF}
- Broccoli pasta salad with red bell pepper, brine cured black olives and Parmesan cheese ^V
- Tuscan bean salad with celery, lemon zest, cannellini beans and lemon dressing ^{V VG GF DF}
- Tabbouleh with bulgur wheat, vine ripe tomatoes, minced garlic, fresh lemon juice and parsley ^{V VG DF}
- Quinoa salad with corn kernels, baby spinach, carrots and citrus vinaigrette ^{V VG GF DF}
- Honey-baked ham and pasta salad with Dijon mustard and sliced scallions
- Panzanella salad with tomatoes, basil, bocconcini, torn sour dough, cucumber and shredded lettuce ^V
- Artichoke salad with tomatoes, oregano, olives, marinated peppers and baby spinach ^{V VG GF DF}

Hot items

- Pancetta wrapped chicken breast with green beans and salsa verde ^{GF}
- Grilled lemon pepper chicken with lemon and sage rub and almond rice ^{GF DF}
- Teriyaki chicken with soy, ginger and garlic ^{DF}
- Greek chicken with yoghurt, sumac and cucumber salsa ^{GF}
- Grilled pork tenderloin with kumara rosti and apricot ginger sauce ^{GF DF}
- Argentinian slow braised pork belly with sauerkraut ^{GF}
- Stuffed pork loin with date, apricot and sage stuffing, roasted pumpkin and spinach
- Kalbi Jjim – Korean braised short ribs with light soy, shiitake mushrooms, mirin and pickled daikon
- Lamb korma with marinated with cumin, coriander, chilli and slow braised with onion & tomato ^{GF DF}
- Seasonal vegetable korma with mango chutney and rice ^{V VG GF DF}

Vegetarian ^V Gluten Free ^{GF} Vegan ^{VG} Dairy Free ^{DF}

Prices exclude GST

Buffets

Accompaniments

- Roasted potatoes with thyme, paprika and truffle oil ^{V VG GF DF}
- Garlic butter mashed potatoes ^{V GF}
- Potato gratin with oregano and garlic ^{V GF VG}
- Steamed gourmet potatoes with mint butter ^{V GF}
- Roasted kumara and pumpkin with rosemary and sea salt ^{V VG GF DF}
- Vegetable and egg fried rice ^{V GF}
- Steamed seasonal vegetables ^{V VG GF DF}
- Steamed jasmine rice ^{V GF DF VG}
- Spiced couscous pilaf ^{V VG DF}
- Pasta with herbs, garlic and olive oil

Carvery

- Roast Hereford beef, herb and mustard crust, port-wine jus ^{GF DF}
- Ham on the bone with sweet mustard, honey and condiments ^{GF DF}
- Stuffed leg of lamb with condiments ^{GF DF}
- Free range roast NZ pork with apple sauce and crackling ^{GF DF}

Cold desserts

- Crème caramel ^V
- Panna cotta with vanilla and pistachio ^{V GF}
- Pear frangipane tartlets with raspberry coulis ^V
- Raspberry mousse with white chocolate shavings ^V
- Éclairs with Danish custard filling ^V
- Cookies & cream cheesecake ^V
- New York cheesecake ^V
- Triple chocolate cheesecake with strawberry coulis ^V
- Chocolate tartlets ^V
- Crème brûlée with almond biscotti ^V

Hot dessert

- Sticky date pudding with salted caramel sauce ^V
 - Apple and rhubarb crumble with brandy sauce ^V
 - Warm chocolate cake with crème anglaise ^V
 - Made to order – crêpes flambées with brandy, whipped cream and chocolate or orange syrup ^V
- Add \$5.00 per person**

Vegetarian ^V Gluten Free ^{GF} Vegan ^{VG} Dairy Free ^{DF}

Prices exclude GST



Plated Dinner

Plated Dinner

Three Course Dinner

\$80.00 per person

Minimum 30 people

One entree, one main and one dessert
(Includes tea and coffee with dessert)

Alternate Drop Main

2 items (pre-chosen)

\$85.00 per person

Minimum 30 people

Includes entrée, dessert, tea and coffee

Choice of Main

Guest choice of 3 entrée items

\$89.00 per person

Minimum 30 people

Includes entrée, dessert, tea and coffee

Entrées

- Grilled Marlborough salmon with baby beets, avocado mousse and honeydew pearls ^{GF}
- Beef carpaccio with shaved parmesan, capers and extra virgin olive oil ^{GF}
- Tuna tartare with black sesame, lemon zest, dill, baby rocket and caper berries ^{GF DF}
- Smoked lamb loin with cumin, cucumber, yoghurt and toasted pita
- White fish ceviche with coconut, peppers, tomatoes, cucumbers and micro greens ^{GF DF}
- Avocado with tomatoes, grilled haloumi and artichoke cakes ^V

Mains

- Hereford beef sirloin with kumara cake, Portobello mushroom and pinot noir jus ^{GF}
- Char-grilled lamb rump with sumac, garlic, crushed potatoes, sauté beans and red wine jus ^{GF}
- Pork tenderloin with roasted cauliflower, saffron risotto, baby spinach and mustard jus ^{GF}
- Beef eye fillet with mashed potatoes, caramelised onions and red wine jus ^{GF}
- Corn fed chicken suprême with herb stuffing, grilled polenta, roasted peppers and citrus sauce
- Roasted salmon with mustard and brown sugar glaze, capers and dill salsa
- Market fish with potato purée, broccoli almondine and lemon butter sauce ^{GF}

Dessert

- Panna cotta with vanilla and pistachio ^{V GF}
- Pear Frangipane tartlets with raspberry coulis ^V
- Raspberry mousse with white chocolate shavings ^V
- Chocolate glazed profiteroles with Danish custard and caramel sauce ^V
- Triple chocolate cheesecake with strawberry coulis ^V
- Crème brûlée with almond biscotti ^V
- Warm spiced date cake with butterscotch sauce and cinnamon crème fraîche ^V

Vegetarian ^V Gluten Free ^{GF} Vegan ^{VG} Dairy Free ^{DF}

Prices exclude GST

The background image is a collage of various appetizers. It includes bread, meats, and vegetables. A central text overlay reads "Canapés, Platters & Grazing Tables".

Canapés, Platters & Grazing Tables

Canapés, Platters and Grazing Tables

Canapés

Minimum 30 people

1 hour

\$29.00pp ~ Select four canapés

1½ hour

\$32.00pp ~ Select four canapés

2 hours

\$35.00pp ~ Select four canapés

Additional Canapé item

\$4.00pp per item

Cold Canapés

- Tuna tataki with cucumber relish, wasabi and pickled ginger ^{GF DF}
- Smoked salmon bruschetta with sour cream, dill and fried capers
- Rare Hereford beef with pickles, Dijon mustard and toasted rye
- Cajun-seared prawns with lime mayo and mini kumara cake ^{GF}
- Whipped blue cheese with melba toast, Marlborough grapes and pistachio soil ^V
- Moroccan grilled chicken with apricot and cranberry relish ^{GF DF}
- Sushi - salmon and avocado with teriyaki chicken or tuna with wasabi, soy sauce and pickled ginger ^{GF}
- Cucumber cups with marinated prawns and remoulade sauce ^{GF DF}
- Bloody Mary shots with celery and peppers ^{V VG DF GF}

Hot Canapés

- Crispy pork with honey mustard, apple and rhubarb relish ^{GF DF}
- Popcorn chicken with spicy plum sauce
- Lamb kebab with cucumber and raita ^{GF}
- Pork and ginger wontons with sesame and ponzu dipping sauce
- Crumbed tiger prawns with soy and honey glaze
- Panko crumbed fish with citrus aioli
- Grilled Marlborough salmon skewers with mustard and brown sugar glaze ^{GF DF}
- Mushroom arancini with rocket pesto ^V
- Broccoli cheese bites with harissa mayo ^V
- Onion bhaji with tamarind chutney ^V

Vegetarian ^V Gluten Free ^{GF} Vegan ^{VG} Dairy Free ^{DF}

Prices exclude GST

Canapés, Platters and Grazing Tables

Sweet Canapés

- Chocolate profiteroles with orange cream and pistachios ^V
- Assorted cheesecake bites ^V
- Dark chocolate truffles ^V
- Assorted macarons

Hot Substantial Canapés

\$7.50pp per item

- Chicken or vegetable dumplings with do chua pickle and dipping sauces
- Spiced chicken shawarma with Israeli couscous
- Singapore fried egg noodles with ginger and chilli marinated chicken ^{DF}
- Butter chicken with basmati rice ^{GF}
- Pulled pork tacos with tomato salsa, sour cream and guacamole
- Lamb koftas with lentils, saffron rice, mint and cucumber yoghurt ^{GF}
- Wok fried beef with mushrooms, ginger, bean sprouts and rice vermicelli
- Thai chicken curry with sweet potatoes, coconut, green beans and jasmine rice ^{GF DF}
- Pork laksa cup
- Pulled pork slider with BBQ glaze and cilantro slaw

Vegetarian ^V Gluten Free ^{GF} Vegan ^{VG} Dairy Free ^{DF}

Prices exclude GST

Canapés, Platters and Grazing Tables

Platters

Minimum 20 people per platter

Cold Platters

Mediterranean

\$16.00 per person

Chorizo and pepperoni salami, leg ham, marinated olives, artichoke, artisan breads and dips

Seafood

\$22.00 per person

Smoked Marlborough King salmon, smoked green lip mussels, prawn skewers, lemon aioli, caper berries, artisan breads and dips

Vegetarian ^V

\$15.00 per person

Grilled marinated tofu, marinated mushrooms, char-grilled eggplant, devilled eggs, finger vegetarian sandwiches, olives ^V

Whitestone Cheeses ^V

\$24.50 per person

Maheno, Totara and Mt Kyeburn smoked cheddars
Lindis Pass Brie and Vintage Windsor blue cheese - winner Gold and trophy, NZ Cheese Awards
Accompanied with grapes, dried figs, dried apricots, crackers, quince jelly, fruit chutney

Assorted Sushi

\$18.00 per person

Cucumber and avocado, chicken and salmon

Dessert ^V

\$14.00

Tarte au citron, apple custard tarts with butterscotch sauce, chocolate truffles, macarons

Hot Platters

Asian Market

\$18.00 per person

Soy and honey chicken wings, pork spring rolls, prawn dumplings and dipping sauces

Middle East Souk

\$18.00 per person

Lamb kofta, chicken shish kebab, hummus grilled halloumi skewers, pita crisps

Southern BBQ Belle

\$18.00 per person

Popcorn chicken, smoked beef sliders, salt & pepper calamari, citrus mayonnaise

Vegetarian

\$16.00 per person

Samosas with mint chutney, polenta chips with smoked paprika aioli, sesame crusted tofu skewers with nvoc cham dipping sauce

Vegetarian ^V Gluten Free ^{GF} Vegan ^{VG} Dairy Free ^{DF}

Prices exclude GST

Canapés, Platters and Grazing Tables

Grazing Tables

Minimum 30 people

Our grazing table concepts are an informal themed food station that will add a focal point to your event. The below options may provide you with an alternative to platters and / or canapés for your function. Equally they are a great way to enhance your platter or canapé choices by adding a point of difference, especially for a longer event.

Rustic Country Fare

\$22.50 per person

Sliced cold roast beef, shaved ham off the bone, smoked chicken, olives, pepperdews, cornichons, country style bread selection

Kai Moana

\$24.50 per person

Selection of sushi and sashimi, prawns with sesame, ginger and soy

Fijian kokoda with coconut cream and lime duo of seafood dips with pita crisps and crostini

Antipasti

\$24.50 per person

Salami Calabrese, pepperoni, manuka smoked ham, assorted olives, artichoke hearts, marinated mushrooms, pickled vegetables, artisan breads and dips

Whitestone Cheeses ^V

\$24.50 per person

Maheno, Totara and Mt Kyeburn smoked cheddars

Lindis Pass Brie and Vintage Windsor blue cheese-winner Gold and trophy, NZ Cheese Awards

Accompanied with grapes, dried figs, dried apricots, crackers, quince jelly, fruit chutney

Something Sweet ^V

\$16.00 per person

Assorted sliced fresh fruits, Russian fudge, chocolate tarts, house made truffles, chocolate and custard filled profiteroles

Vegetarian ^V Gluten Free ^{GF} Vegan ^{VG} Dairy Free ^{DF}

Prices exclude GST



Beverages

Prices Exclude GST

Beverages

Sparkling Wines

Brancott Estate Brut Cuvée	42.00
Deutz Cuvée Brut, Marlborough	58.00
Mumm Cordon Rouge, Reims – France	109.00

White Wines

Stoneleigh Rose, Marlborough	41.00
The Grayling Chardonnay, East Coast	37.00
The Grayling Sauvignon Blanc, Marlborough	37.00
The Grayling Pinot Gris, Hawkes Bay	37.00
Pencarrow Sauvignon Blanc, Martinborough	39.00
Triplebank Sauvignon Blanc, Marlborough	46.00
Triplebank Pinot Gris, Marlborough	46.00
Boundary Vineyards Rapaura Road Sauvignon Blanc, Marlborough	47.00
Boundary Vineyards Paperlane Pinot Gris, Waipara	47.00
Church Road Chardonnay, Hawkes Bay	49.00

Red Wines

The Grayling Pinot Noir, Waipara	37.00
George Wyndham Bin 555 Shiraz, NSW	37.00
Brancott Estate Pinot Noir, Marlborough	41.00
Church Road Cabernet Merlot, Hawkes Bay	49.00
Camshorn Pinot Noir, Waipara	51.00
I am George Cabernet Merlot, Coonawara, SA	52.00
The Last Shepherd Pinot Noir, Central Otago	57.00

Beer & Cider

Heineken	8.30
Steinlager Pure	8.30
Corona	8.30
Panhead Quickchange XPA	10.00
Steinlager Light (2.5%)	7.40
Isaac's apple cider	8.70

Spirits

Spirits from	7.80
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Mocktails

Mocktails per litre	12.00
Lavendar lemonade	
Apple mint spritzer	
Strawberry mint soda	
Blood orange ginger cooler	

Soft Drinks

Soft Drinks from	4.00
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Juices

Juice per litre from	8.70
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Prices exclude GST

Beverages

Beverage Packages

Minimum 20 persons

Bronze

One hour - \$24.00 pp

Two hours - \$39.00 pp

Brancott Estate Brut

The Grayling Chardonnay, East Coast

The Grayling Sauvignon Blanc, Marlborough

The Grayling Pinot Noir, Waipara

Steinlager Pure, Steinlager Light, soft drinks,
orange juice

Silver

One hour - \$29.00 pp

Two hours - \$44.00 pp

Brancott Estate Brut

Pencarrow Sauvignon Blanc, Martinborough

Triplebank Pinot Gris, Marlborough

Camshorn Pinot Noir, Waipara

Steinlager Pure, Steinlager Light, Heineken, Panhead
APA, Isaac's apple cider, soft drinks, orange juice

Gold

One hour - \$44.00 pp

Two hours - \$59.00 pp

Deutz Cuvée Brut, Marlborough

Triplebank Sauvignon Blanc, Marlborough

Boundary Vineyards Paperlane Pinot Gris, Waipara

The Last Shepherd Pinot Noir, Central Otago

Church Road Cabernet Merlot, Hawkes Bay

Heineken, Steinlager Light, Panhead XPA,
Isaac's apple cider

Soft drinks, orange juice

Prices exclude GST

A nighttime photograph of Auckland, New Zealand. The top half shows a panoramic view of the city's lights reflecting on the water. The bottom half shows the Sky Stadium, a large circular arena with its name illuminated in red and white. The stadium is surrounded by parking lots and other buildings, all lit up at night.

Meetings and Events

For more information or to enquire about bookings contact us on:

W: skystadium.co.nz/functions

E: functions@skystadium.co.nz

P: 04 495 8488

sky
STADIUM
FUNCTION
CENTRE