

urban
GOURMET



DAY DELEGATE MENU

2025

BREAKFAST | PARAKUIHI

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PASTRY

Croissants, butter & preserves (N)

Pain au chocolate (N)

Fruit Danish (N)

SAVOURY

Mini croissant, champagne ham, Swiss cheese, tomato relish

Mini croissant, tomato, spinach, feta (V)

BREAKFAST BUN Gluten free option available

Streaky bacon, fried egg, tomato relish, cheese

Halloumi, roasted field mushroom, baby spinach, herb pesto, herb pesto (V)

Scrambled tofu, tomato, avocado, baby spinach, (VG)

INDIVIDUAL POTS

Bircher muesli, berry, apple, shaved coconut (G, D, N)

Seasonal fruit salad, vanilla syrup (G, VG, N)

Chia breakfast custard, fresh pineapple, tropical coulis (G, VG, N)



PLATED | PARAKUIHI PERETI

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Pork & fennel breakfast sausage, streaky bacon, rosemary roasted field mushroom, vine tomato, scrambled eggs, potato & herb rosti (G)

Smashed avocado, grilled Whitestone halloumi, cherry tomato salsa, grilled sourdough (V)

Rosemary roasted field mushrooms, baby spinach, vine tomato, kūmara & red onion hash (G, VG)

SERVED WITH

Selection of pastries

Fruit platter (G, VG)



MUFFINS

Blueberry (G)

Apple crumble

Raspberry

Chocolate

COOKIES

Chocolate chip (N)

Milk chocolate, hazelnut

Raspberry, matcha (N)

Anzac (N)

Chia, pecan (G)

OUR KIWI CLASSICS

Chocolate brownie (N)

Ginger crunch

Rocky road (G, N)

Caramel slice (G, N)

Carrot cake, cream cheese

Banana cake, caramel ganache

Scone, jam & cream

FRUIT

Seasonal whole fruits (VG)

Seasonal fruit skewers, passionfruit syrup (G, VG)



SAVOURY | KAI MOKARAKARA



COLD SAVOURY

Selection of club sandwiches, assorted fillings 2 PER PERSON

Selection of sushi 3 PER PERSON

Spinach, feta muffin (v)

Tomato, bocconcini, basil skewer (v)

Cheese scone, salted butter (v)

SAUSAGE ROLLS AND PINWHEELS

Beef sausage roll, tomato sauce

Chicken sausage roll, capsicum & apricot chutney

Kūmara, fresh herb & black bean sausage roll, eggplant chutney (VG)

Ham, cheese pinwheel

Spinach, feta pinwheel (v)

PIES

Chicken, leek, tarragon

Pork, watercress

Steak, ale, aged cheddar

Wild mushroom, Gruyere cheese (v)

Pumpkin, coconut, red curry (VG)

SAVOURY | KAI MOKARAKARA

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QUICHE (Made without gluten options available on request)

- Caprese quiche, bocconcini, vine tomatoes, basil, baby spinach (v)
- Hot smoked salmon, broccoli, cream cheese, dill (n)
- Caramelised onion, feta, thyme (v)

FRITTATA

- Spinach, roasted red pepper, feta (g, v, n)
- Champagne ham, new potato, cheddar (g, n)
- Hot smoked salmon, broccoli, cream cheese, dill (g, n)

SKEWERS

- Lamb kofta, mint yoghurt (g, n)
- Teriyaki chicken, spring onion, toasted sesame (g, n)
- Fresh herb and garlic roasted vegetables, romesco (g, vg, n)

SWEET

Chocolate slice (G, VG, N)

Pear & almond slice (G, VG)

Berry muffin (G, VG)

Coconut, chocolate fingers (G, VG, N)

Chia chocolate cup, tropical coulis (G, VG, N)

SAVOURY

Sundried tomato, baby spinach, vegan feta pinwheel (VG, N)

Kimchi, "Impossible meat", potato & coriander empanada (VG, N)

Cauliflower, pea & potato pakora, coconut raita (G, VG, N)



LUNCH | TINA



6" WRAPS (made without gluten on request)

Chicken, egg, parmesan, anchovies, cos lettuce, Caesar dressing

Streaky bacon, iceberg, smoked cheddar, tomato, avocado, chipotle mayo

Pulled Pork, kimchi slaw, sriracha mayo, coriander

Horseradish crusted beef, romaine, tomato, cheese, cucumber, ranch dressing

Tikka masala paneer, pickled red onion, red cabbage, coriander, cucumber, mango chutney (v)

Fennel roasted mushroom, sauerkraut, Catalina dressing, pickles, vegan cheese (VG)

BUILD YOUR OWN SANDWICH (select from the below bread options, made without gluten available on request)

FOCACCIA

CIABATTA

TURKISH BAP

Roast chicken, brie, butter lettuce, creamy mayo, peach & mango chutney

Honey mustard & dill chicken, lime crema, cucumber, mesclun, cranberry relish

Beef brisket, caramelised onions, Swiss cheese, tomato, rocket

Roast lamb, rosemary infused goat cheese, rocket, tomato, "Rescued kitchen" green tomato chutney

Champagne ham, Swiss cheese, piccalilli, aioli, mesclun

Sun blushed tomato, onion jam, wild rocket, buffalo mozzarella (v)

Grilled halloumi, maple roasted kumara, mesclun, chilli jam (v)

Blackened eggplant, roasted pepper, carrot, rocket, basil pesto (v)

Harissa tofu, roasted butternut, hummus, baby spinach, tahini coconut yoghurt (VG)

LUNCH | TINA

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HOT MAINS

Tamarind glazed salmon, kai-lan, jasmine rice, coriander & lime coconut yoghurt, crispy shallots (G, D, N)

Rosemary & garlic slow cooked lamb ragu, potato gnocchi, parmesan, parsley (G, N)

Slow cooked beef brisket, balsamic shallots, roasted heirloom carrots, salsa verde (G, D, N)

Roasted chicken thigh, preserved lemon & thyme stuffing, gravy, dukkha crumble (G, D, N)

Pad Thai, tofu, wild mushrooms, crispy shallots, mung beans, carrot ribbons, crunchy peanuts (G, VG)

Vegetable lasagne, "Rescued Kitchen" tomato sauce, spinach, toasted seeds (G, VG, N)

HOT SIDES

Steamed jasmine rice (G, VG)

Roasted vegetable medley, garlic & herb butter (G, V)

Twice cooked new season potato, beetroot & cannellini bean puree (G, VG, N)

Steamed cauliflower, leeks, parmesan, smoked almond crumble, truffle oil (G, V)



SALADS | HUAMATA

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Salad Bowl (SERVES 12 PAX per bowl)

Smoked salmon, new potato, avocado, radish, cucumber, watercress, rocket, lemon dill horseradish dressing, 5 seed sprinkle (G,N)

Caesar salad, pancetta, chopped egg, dressing, croutons, shaved parmesan (N)

Oregano chicken, Israeli couscous, sundried tomato, basil pesto, baby spinach, parmesan, fresh herbs

Furikake chicken, bok choy, soba noodles, crispy shallots, coriander, sesame soy dressing, edamame, spring onion (G)

Mexican beef, charred corn, avocado, cherry tomato, mesclun, coriander, creamy chipotle dressing (G, N)

Roast kūmara, baby spinach, red onion, chorizo crumb, smoked paprika yoghurt, garlic crostini (N)

Roasted baby carrots, wild rocket, toasted almonds, dried apricots, maple & mustard dressing, feta crumble (G, V)

New potatoes, creamy mayo, spring onion, cornichons, capers, boiled egg (G, V, N)

Leafy greens, cucumber, green capsicum, alfalfa sprouts, avocado, apple, pumpkin seeds, green goddess dressing (G, VG, N)

Black quinoa, chargrilled courgette, mint, sunflower seeds, black olives, white wine vinaigrette, wild rocket (G, VG, N)



AFTER FIVE MENU

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GRAZING BOXES | POUAKA KAIKAI (SERVES 10)

Aotearoa cheese; a selection of three NZ cheeses, grapes, quince paste, dried fruits, roasted nuts, Central Otago honeycomb, pickled onions, assorted cheese crackers (V)

Ploughman's; creamy NZ brie, Meyer cumin Gouda, artisan bread, Champagne ham, corned beef, sun blushed tomatoes, pickled onions, cornichons, piccalilli, dried apple

Mānuka smoked salmon; Mānuka hot smoked salmon, herbed crème fraiche, Mandy's horseradish, capers, fresh lemon, pickled cucumber, sourdough crostini

Garden box; chargrilled Mediterranean vegetables, vegetable crudités, garlic mushrooms, Vietnamese rice paper rolls, marinated vegan feta, selection of dips & spreads, spiced tortilla crisps (VG)

Middle Eastern mezze; lemon & saffron roasted seasonal vegetables, halloumi, "Rescued Kitchen" muhammara, mixed olives, tabbouleh salad, marinated artichokes, beetroot hummus, Turkish pide (V)

Charcuterie platter; pork rillette, salami, prosciutto, smoked kahawai brandade, chicken liver pate, cornichons, mixed olives, NZ brie, pickled vegetables, plum & tamarillo chutney, country sourdough, selection of crackers

Chip and dip; crispy flour tortilla chips seasoned with sweet smoked paprika, served with coriander & lime crema, chipotle tomato relish, guacamole (V, made without gluten options available)

Bread and dips; selection of artisan breads, sourdough, ciabatta, rye, baguette, rosemary focaccia, Urban selection of housemade dips and spreads (V)

AFTER FIVE CANAPES

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COLD | MAKARIRI

Tōgarashi prawn, avocado salsa, wonton crisp, coriander (D, N)

Smoked salmon, apple gel, wasabi pea powder, black garlic, rice crisp (G, D, N)

Coronation chicken scone, mango, apricot, chilli, almonds, raita

Confit duck, ginger & orange rice paper cigar, sesame, lime gel (G, D, N)

Pork rillette, pear & fennel jam, tostada, pork crackling (G, D, N)

Thai beef fillet, mango chutney, coriander, mint (G, D, N)

Parmesan shortbread, roasted leek, paprika mascarpone, quince gel (V, N)

Buffalo ricotta, poached pear, rocket pesto, Russian rye (V)

Mushroom parfait eclair, balsamic pearls, crème fraiche, pepita & pistachio crumb (V)

Carrot & ginger purée, orange gremolata, flax seed crisp (G, VG, N)

Kūmara donut, lemon tofu whip, spring onion, “everything but the bagel” seasoning (VG, N)

WARM | MAHANA

Seared scallop, chorizo crumb, jacket potato, lemon & parsley aioli (G, N)

Crab & prawn toast, sesame, sweet ‘n sour kewpie (N)

Prawn tempura, kawakawa mayo, seaweed salt (G, D, N)

Kūmara rosti, Hāngī chicken, watercress puree, plum gel (G, D, N)

Fried chicken, finger lime caviar, pickled zucchini, crème fraiche (G, N)

Honey glazed lamb loin, balsamic onion petal, blackberry gel (G, D, N)

Aged cheddar & caramelised onion choux, truffled Mānuka honey, rosemary (V, N)

Wild mushroom & hazelnut sausage roll, beetroot ketchup (V)

Kūmara fondant, cinnamon maple, candied pecan, thyme (G, VG)

Celeriac croquette, pickled apple, hazelnut crumb, horseradish aioli (G, VG)

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