

CLASS OF 2017

GRADUATIONS AT ELLERSLIE



eventcentre.co.nz





A MEMORY TO CHERISH

FOR ALL HIGH SCHOOL STUDENTS, GRADUATION IS A TIME TO CELEBRATE WITH FAMILY AND FRIENDS.

Acknowledge the achievements of departing students in style at Ellerslie Event Centre.

Set in the beautiful grounds of the historic Ellerslie Racecourse, we offer a truly unique venue and outstanding service to ensure your end of year function is one to remember.

With a range of rooms that can accommodate between 50 and 750 guests and experienced suppliers to assist with your needs we are the perfect fit for your schools graduation.

YOUR 2017 PACKAGE INCLUDES

- Exclusive use of one of our function rooms
- Free on-site parking
- Choice of either a delicious buffet meal or a plated meal
- Complimentary glass of sparkling grape juice on arrival
- Unlimited non-alcoholic beverages, soft drinks and mineral water
- Coloured napkins to match your theme or school colours
- A dedicated Account Manager to oversee the project from start to finish.
- Wait staff

PRICE including GST

Buffet: \$69.00 per person

Plated: \$89.00 per person



SPECIAL OFFER

Book both your school ball and graduation event at Ellerslie Event Centre before 28th April 2017 and receive 10% off the graduation package price.

(Terms and conditions apply)





MENUS - BUFFET

Your choice of two hot dishes

- Chicken cacciatore with red wine, olives, garlic and rosemary **g d**
- Beer braised beef cheek with pearl barley and baby carrots **d**
- Sous vide of lamb shoulder rack infused with ras el hanout **g d**
- Salmon fillet with anchovy butter and capers **g**
- Tofu and vegetable Thai red curry with coconut and coriander **g v**
- Roast pork scotch with apple glaze and pomegranate molasses **g d**

Your choice of two seafood dish

- Surimi salad with marie-rose sauce and capers **g**
- New Zealand green lip mussels with fig balsamic **g d**
- Shrimp and red onion salad **g d**
- Half shell oysters with ginger lime oil **g d**

Your choice of one potato dish

- Potato wedges with sour cream and bacon
- Potato gratin with cream and cheddar cheese **v**
- Roast duck fat potatoes **g d**

Your choice of one vegetable dish

- Medley of seasonal vegetables with avocado oil **g d v**
- Roast root vegetables with herbs **g d v**
- Stir fry Asian vegetables with soy sauce **g d v**

Your choice of four salads

- Bacon, jalapeno and sweetcorn salad with basil **g**
- Herbed quinoa with carrots, cherry tomatoes, garlic, lemon juice and romaine lettuce **g d v**
- Greek salad with goat's feta, sundried tomato, olives and onion **g v**
- Beetroot, orange and apple salad **g d v**
- Japanese noodle salad with nuts and miso **d v**
- Toasted Israeli couscous with fresh mint **d v**
- Chilli salsa with corn chips, tomato, spring onion and chilli **d v**

Choice of four desserts

- Fresh strawberries **g d v**
- Cherry ripe cheesecake **v**
- Mango royale **v**
- Fresh fruit salad **g d v**
- Pavlova with kiwifruit **g v**
- Tiramisu **v**

Selection of tea and freshly brewed coffee

Please note – to ensure vegetarian guests are catered for a chef's selection vegetarian option will always be available

g – Gluten free **d** – Dairy free **v** – Vegetarian

While the best intensions are taken to ensure dietary requirements are met, there may be traces of dairy, gluten and nuts in the dishes. If you have severe allergies then you may wish to discuss alternative options.





MENUS - PLATED MENU

Choice of one entrée, main and dessert

Entrée (Cold)

- Sous vide of fresh line fish on micro greens with capers and avocado oil **g d**
- Trio of seafood – seared scallops, salmon tartar and king prawns with vanilla balsamic **d**
- Tandoori smoked chicken breast on pistachio couscous with lime oil
- Black Angus tenderloin and prosciutto with bocconcini and mesclun salad **g**
- Antipasto with artichoke hearts, sundried tomatoes, black and green olives, balsamic onions, chargrilled pepper and salad greens **g d v**

Main

- South Island salmon fillet on saffron mash with roast zucchini and basil **g**
- Corn fed breast of chicken, filled with walnut and cream cheese on potato hash
- Szechuan roasted chicken breast with asparagus spears on shitake couscous **d**
- 100 day grain fed angus sirloin with horopito on golden kumara galette and creamed spinach **g**
- Sous vide of Hawkes Bay lamb shoulder rack infused with merlot, lemon and rosemary
- Smoked loin of USA pork with apple sauce glaze on herb hash with seasonal greens **g**



Dessert

- Dark and white chocolate cheesecake on peach and passionfruit chutney **v**
- Saffron pollen panna cotta **v**
- Mascarpone cream with mixed berry compote **v**
- Chocolate brownies with chocolate mousse on vanilla custard **v**
- Key lime tart **v**

Please note – to ensure vegetarian guests are catered for a chef's selection vegetarian option will always be available

g – Gluten free **d** – Dairy free **v** – Vegetarian

While the best intensions are taken to ensure dietary requirements are met, there may be traces of dairy, gluten and nuts in the dishes. If you have severe allergies then you may wish to discuss alternative options.

Menus current for 2017 events



ADD SOME SPARKLE

Truly customise your night with our additional options

TOP UP THE DRINKS

- Two bottles of sparkling grape juice served to each table \$12.50 per bottle
- A can of V Pure for each guest \$3.00 per person

TOP UP THE FOOD

Canapés on arrival - From \$4.80 per person per item

Examples:

- Sushi and sashimi with soy sauce and wasabi **g d v**
- Tempura battered prawns with sweet Thai chilli sauce
- Mini venison and fig burgers with tomato relish
- Vegetarian spring rolls **v**

Chocolate Fountain - From \$4.00 per person (minimum 200 guests)

A delicious mixture of fruit, marshmallows and profiteroles to dip

Mini Ice creams - From \$3.00 per person

Our staff can hand out mini ice creams as a little surprise

Fish n' Chips or Chicken n' Chips - From \$6.00 pp

Individually served Fish n' Chips or Chicken n' Chips in a cone



Audio Visual Requirements

Edwards Sounds offer the latest special effects lighting from fog machines to computerised coloured laser light shows. They can also provide lecterns and microphones for important speeches and presentations.

Staging - \$63.25 per piece incl GST (each piece is 1m x 2m)

Add staging for those all-important speeches or for your DJ.

Theming

If you can dream it, we can make it happen! Whether you are starting with a blank canvas, or you have something more specific in mind, meet with one of our recommended theme designers and they can help bring it to life.

Entertainment

NZDJ have many years' experience DJ'ing school graduations and can cater for all your musical requirements. With top of the line sound systems, they can provide sound for up to 1,000 people. The large range of sound and lighting options means that they are able to customise a DJ entertainment package that suits your theme, your demands and your budget. For more information or to book NZDJ for your special night, please speak to your Account Manager

Photography and Photo Booths

White Door Event photography is Auckland's favourite Graduation Photographer - from 100 to 1,000 guests.

Packages include - up to 4 backdrop photographers, a roving photographer and up to 6 photo booths that run all night!

For full package and pricing information visit www.whitedoor.co.nz



FOR FURTHER INFORMATION PLEASE CONTACT

E: functions@ellerslie.co.nz

P: 09 524 4069

W: Ellerslie Event Centre: eventcentre.co.nz

W: Auckland Racing Club: ellerslie.co.nz

