



CATERING

EVENT
C I N E M A S

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ALLERGEN NOTICE

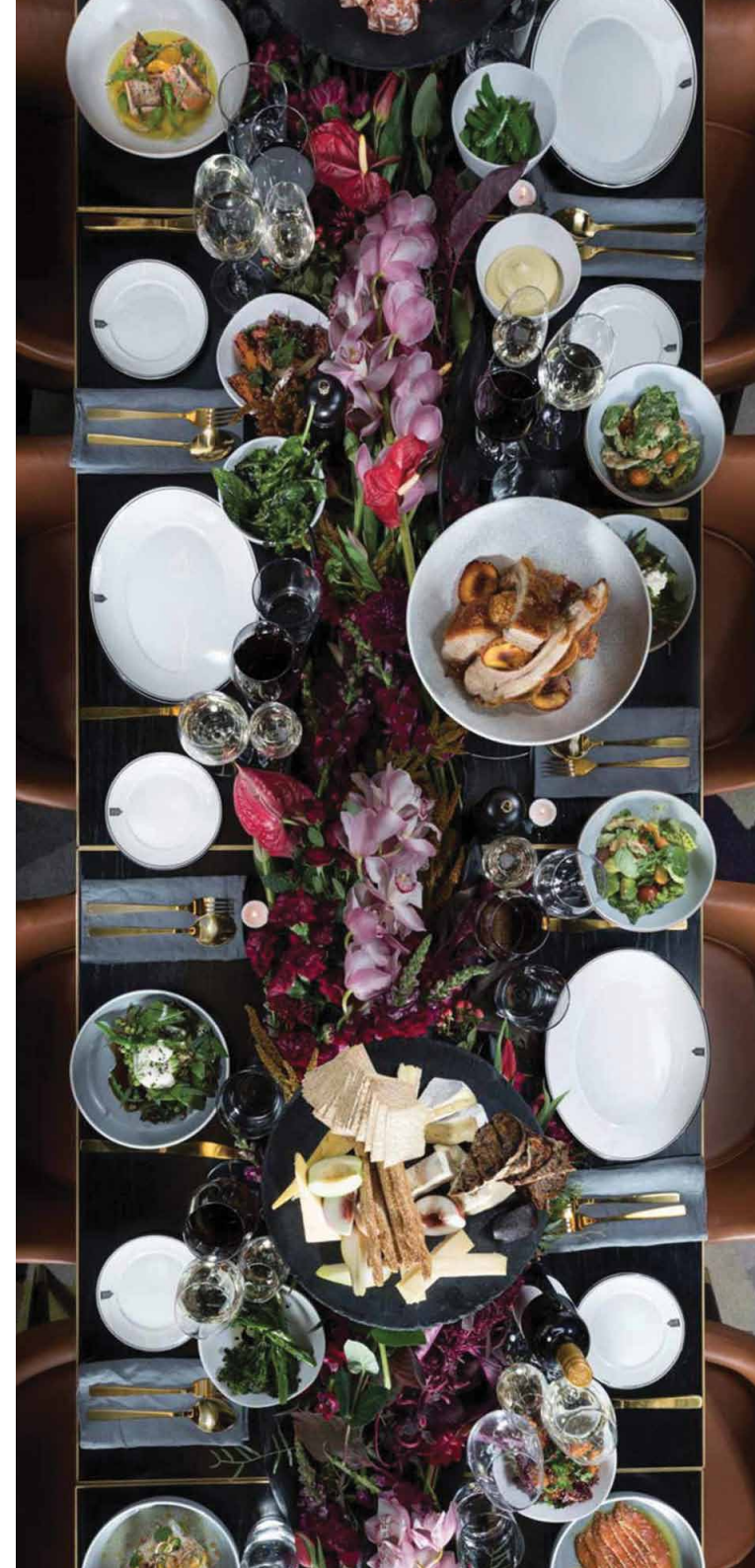
At EVENT Cinemas, we strive to provide a safe and enjoyable experience for all our guests. Please be advised that our kitchen and suppliers handle products that may contain common allergens, including:

Peanuts, Tree Nuts, Soy, Dairy, Eggs, and Wheat.

While we take thorough precautions to minimise the risk of cross-contamination - including cleaning, sanitisation, and separating the preparation, cooking, and storage of goods - we cannot guarantee that any of our products are completely free from these allergens.

If you have food allergies, please be aware of this potential risk. EVENT Cinemas does not accept liability for any adverse reactions that may occur due to the consumption of our products or contact with allergens in our facilities and guests waive and release EVENT Cinemas from any such claims.

For any specific questions about our ingredients or food handling practices, please don't hesitate to contact us directly.



MATINEE PACKAGES

MORNING TEA / AFTERNOON TEA

\$30pp

choose 2

from the breakfast / morning tea / afternoon tea menu options

includes

freshly brewed tea, coffee & juice

MATINEE LUNCH

\$38pp

choose 2

from the lunch menu options to be served alternately

mini fruit salad *PB*

chocolate & walnut brownie bites

coconut slice with fudge base &
coconut sultana choc topping

muesli slice filled with nuts, raisins & cranberries *PB*

belgium slice filled with raspberry jam,
spicy cinnamon crust & white icing

includes

freshly brewed tea, coffee & juice



EXPERIENCE UPGRADES

espresso coffee - enquire with us

+\$3

FULL-DAY CONFERENCE / KEY NOTE PACKAGE - \$50PP

menu selections are limited to five options

arrival brewed tea, coffee + juice

MORNING TEA

choose 2

from the morning tea menu options

LUNCH

choose 2

from the lunch menu options to be served alternately

includes 1 dessert

choose from the dessert menu selection

AFTERNOON TEA

choose 1

from afternoon tea menu options

includes

freshly brewed tea, coffee & juice + soft drink

EXPERIENCE UPGRADES

wrap up drink +\$12

choose from: sartori prosecco brut, twenty acres by bogle chardonnay, swiftsure sauvignon blanc, matawhero pinot gris, rosabel rose, crimson peak pinot noir, wee angus merlot

kapiti ice cream & mini popcorn +\$11



HALF-DAY CONFERENCE PACKAGE - \$45PP

choose between morning or afternoon tea, includes lunch & arrival tea/coffee

arrival brewed tea, coffee + juice

MORNING TEA

choose 2

from the morning tea menu options

LUNCH

choose 2

from the lunch menu options to be served alternately

1 dessert

AFTERNOON TEA

choose 1

from afternoon tea menu options

Includes

freshly brewed tea, coffee & juice + soft drink

EXPERIENCE UPGRADES

wrap up drink +\$12

choose from: sartori prosecco brut, twenty acres by bogle chardonnay, swiftsure sauvignon blanc, matawhero pinot gris, rosabel rose, crimson peak pinot noir, wee angus merlot

kapiti ice cream & mini popcorn +\$11



**Menu selections are limited to five options*

MORNING TEA / AFTERNOON TEA SELECTIONS

REFRESH

seasonal fruit salad *GFI, VG, PB*

yoghurt, granola, berries & mint *GFI, VG*

smashed avo bruschetta, mint, edamame, feta,
dukkah *VG, PB*

corn fritters, avocado, feta *GFI, VG*

FROM THE PATISSERIE

petite pancakes, whipped cream & passionfruit pulp *VG*

mini baked muffins *VG*

ham & cheese / cheese & tomato *VG* croissants

mini bagels

*choose from: cream cheese, tomato & basil VG /
cream cheese & salmon / bacon & cherry tomato*

kiwi favourites

*mini mince pies, potato top pies, sausage rolls,
bacon & egg quiche, tomato sauce*

croque monsieur

*champagne ham, kāpiti kōwhai gruyere,
dijon mustard, onion jam, mayo*

INDULGE

toasted banana bread *VG*

choc, caramel & walnut brownie bite *VG*

assorted mini donuts *VG*

warm house baked cookies *VG*

lemon & pistachio layer cake *VG*

lamingtons, whipped cream *VG*



LUNCH SELECTIONS

served in cinema or feasting style in bar

GOURMET SANDWICHES

kiwi club veggie sandwich *VG*

roast chicken & basil pesto club sandwich

champagne ham, egg & cheddar

cheese club sandwich

SALADS

vietnamese noodle salad

vermicelli noodles, cucumber, mint, carrot, green cabbage, red onion, edamame beans with vietnamese lemongrass dressing *VG*

smoked chicken & mesclun salad

mixed with sundried tomatoes, olive, feta topped with sliced almonds

BOWLS

chilli beef

brown rice, mexican cheese, black beans, corn, sour cream, guacamole, pico del gallo, jalapenos, coriander

teriyaki chicken

pickled ginger, sesame, cucumber, avocado, coriander, edamame, nori, shallots, rice

butter chicken

butter chicken, rice, tomato kasundi, yoghurt raita

HOT OPTIONS

shoestring fries, spicy wedges, onion rings

served with smokey bbq sauce & tomato sauce

angus beef meatballs

topped with pasta sauce & parmesan

beef sliders

angus beef patties, aged smoked cheddar, tomato sauce, free range aioli & gherkin

chicken sliders

crispy fried chicken with aged smoked cheddar, slaw & chipotle mayo

halloumi sliders

with chargrilled capsicum, basil pesto, tomato & capsicum relish

fish & chips

breaded fish, chips, lemon with tartare sauce



DESSERT SELECTIONS

served in cinema or roaming canapés

seasonal fresh fruit skewers GFI, VG, PB

carrot cake VG

topped with a lemon cream cheese icing & sprinkled with walnuts

red velvet cake VG

with vanilla frosting & white chocolate flakes

black forest chocolate cake VG

layered with a blend of black cherries, kirsch and fresh cream

tiramisu VG

chocolate sponge infused with espresso, layered with a classic european mousse

chocolate mud log VG

dark chocolate cake base with creamy chocolate filling

orange & almond cake VG

moist cake made from almond meal & juicy oranges, covered in almond pieces & a dusting of icing sugar

banana cake VG

light banana cake topped with chocolate ganache

banoffee pie VG



BOUTIQUE DINING PACKAGES

TRADITIONAL PACKAGE - \$50

1 medium popcorn

BEVERAGE

choose 1

from the house wine, beer, juice/soft drink
menu to be served in cinema

MAIN

choose 1

main meal to be served in cinema

PREMIERE PACKAGE - \$55PP

BEVERAGE

choose 1

from the house wine, beer, juice/soft drink
menu to be served in cinema

MAIN

choose 1

main meal to be served in cinema

DESSERT

choose 1 option

red velvet cake
with vanilla frosting & white chocolate flakes

black forest chocolate cake
*layered with a blend of black cherries,
kirsch & fresh cream*

tiramisu
*chocolate sponge infused with espresso,
layered with a classic european mousse*



MAIN MEAL TO BE SERVED IN CINEMA

choose 5 mains options from the below

PIZZETTA

cheesy garlic

fresh pizza dough with garlic & herb
butter and mozzarella cheese *VG*

margherita

fresh pizza dough with cherry tomatoes
and buffalo mozzarella *VG*

steak & blue cheese

fresh pizza dough with beef, blue cheese,
mushrooms, caramelised onion savoury, garlic
& herb butter and mozzarella cheese

cranbrie chicken

fresh pizza dough with chicken, spinach,
cranberry sauce, brie and mozzarella cheese

moroccan lamb

fresh pizza dough with lamb, capsicum,
spinach, moroccan seasoning,
tzatziki and mozzarella cheese

BURGERS

plant based katsu burger

crispy plant-based chicken, tomatoes, lettuce,
red onion, pineapple and vegan aiol *VG, PB*

cheeseburger

beef patty, cheese, gherkin, lettuce, tomatoes,
red onion, burger sauce and mayonnaise

fish burger

battered cod, gherkin, lettuce, tomatoes
red onion and tartare sauce

spicy chicken burger

louisiana spicy chicken, gherkins, lettuce, tomatoes,
red onion, burger sauce and mayonnaise

HOUSE SPECIALS

salt & pepper squid

seasoned squid with free range aioli served
with a fresh seasonal salad or fries

fried chicken slider

fried chicken, asian slaw, chipotle
mayo and smoked cheddar

spicy shrimp po boy

crumbed prawns, spicy sriracha mayo, lettuce,
tomato, red onion, spring onions served in a sub roll

vietnamese noodle salad

vermicelli noodles, cucumber, mint, carrot,
green cabbage, red onion, edamame beans with
vietnamese lemongrass dressing *GFI, VG, PB*



CANAPÉS

kumara rosti topped with smashed
avocado and salsa *GFI, VG, PB*

mini beetroot, pumpkin seed salad with feta *GFI, VG, PB*

polenta rosemary chilli chips with sweet
roasted capsicum salsa *GFI, VG, PB*

mushrooms & parmesan with truffle aioli poppas *VG*

seasonal vegan sliders *VG, PB*

garlic prawn skewers drizzled with yum yum sauce

potato herb rosti topped with crème fraiche,
smoked salmon and chives *GFI*

fish bites served with lemon aioli

beef sliders with aged smoked cheddar

chicken slider with fried chicken and chipotle mayo

karaage chicken served with japanese mayo

pork & chives wontons served with soya sauce

vegetable spring rolls served with
sweet chill sauce *VG*

sweet teriyaki beef skewers

crab & corn empanadas served with sweet chilli sauce

lamb bites served with tzatziki sauce

potato & fresh herb rosti topped with buffalo
mozzarella and cherry tomatoes *GFI, VG*

3 ITEMS \$18PP

4 ITEMS \$22PP

5 ITEMS \$25PP

Minimum order requirement = 30 canapes for Boutique and 50 canapes V-Max

GFI - gluten free ingredients VG - vegetarian PB - plant based



PLATTERS

JUMBO PIZZAS

margherita - fresh pizza dough with cherry tomatoes, buffalo mozzarella VG

cheesy garlic - fresh pizza dough with garlic butter, buffalo mozzarella VG

pepperoni - fresh pizza dough with italian pepperoni, buffalo mozzarella

hawaiian - fresh pizza dough with pineapple, ham, mozzarella cheese

\$45 each

THE 3 - WAY FRY

breaded onion rings with bbq sauce, golden shoestring fries with ketchup & chunky wedges with moroccan seasoning & sour cream VG

\$65

PESTO & TOMATO BLINI

whipped pesto cream with marinated sun blush tomato on mini blinis VG

\$65

BRIE & ONION

MARMALADE CROSTINI

creamy brie, caramelized onion marmalade, fresh grape on crisp crostini VG

\$65

BRUSCHETTA PLATTERS

garlic toasted french baguette topped with cream cheese and traditional tomato salsa VG

\$75

garlic toasted french baguette topped with cream cheese, smoked salmon and dill

\$95

MEZZE PLATTER

vegan toasted pita, flat breads with authentic hummus & harissa paste, falafel and olives VG PB

\$85

PLOUGHMAN'S PLATTER

french stick, ham, cheddar cheese, tomato relish, gherkins and pickled onions

\$85

ANTIPASTO PLATTER

a selection of marinated goodies, cured meat, hummus, basil pesto & garlic crostini

\$110

MEXICAN PLATTER

mexican pork quesadillas with tomato salsa, corn chips with guacamole, jalapeno cheese bites

\$90

SUSHI PLATTER

an assortment of sushi served with pickled ginger, wasabi & soy sauce

\$100

SEAFOOD PLATTER

fish bites, prawn skewers, tempura battered squid served with lemon and cocktail sauce

\$100

BEEF SLIDER PLATTER

angus beef patties served in a mini bun with aged smoked cheddar, free range aioli and gherkin

\$110

CHICKEN SLIDER PLATTER

fried chicken, asian slaw, chipotle mayo and smoked cheddar

\$110

NEW ZEALAND CHEESE PLATTER

a selection of 4 nz cheeses served with crackers, dried fruit, condiments VG

\$120

(low gluten option available \$130)

PORK BELLY PLATTER

succulent crispy roasted pork bites served with chunky apple dipping sauce

\$70 – per kg



Each platter serves approx. 10 guests

GFI - gluten free ingredients VG - vegetarian PB - plant based

CANDY BAR

CLASSIC COMBOS

mini popcorn + 600ml bottle drink or pump water	\$11.50
medium popcorn + 600ml bottle drink or pump water	\$12.50
large popcorn + 600ml bottle drink or pump water	\$13.50

FLAVOURED COMBOS

parlour lane flavoured popcorn + 600ml bottle drink or pump water	\$15.00
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ICE CREAM

kāpiti stick ice cream	\$6.00
waiheke dairy free	\$5.00

ICE CREAM COMBOS

mini popcorn + 600ml bottle drink or pump water + kāpiti stick ice cream	\$17.00
medium popcorn + 600ml bottle drink or pump water + kāpiti stick ice cream	\$18.50
large popcorn + 600ml bottle drink or pump water + kāpiti stick ice cream	\$19.50

POPCORN

mini popcorn	\$5.00
medium popcorn	\$6.50
large popcorn	\$7.50
parlour lane flavoured popcorn	\$9.00

DRINKS

600ml drink	\$6.00
750ml pump water	\$6.50
large drink	\$7.00

SNACK

cheese box – 3 cheeses, crackers, grapes, dried fruit	\$20.00
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*\$9.50 for 100+ purchased



CROWD PLEASERS

PLATTERS

lamingtons

mixture of mini chocolate and strawberry lamingtons VG **\$60**

chocolate brownies

mini decadent chocolate brownies VG **\$55**

muffins

assorted flavoured mini muffins VG **\$50**

hash brown parmesan sticks

served with aioli VG **\$60**

mini pancakes

served with jam and cream VG **\$60**

fries

served with tomato sauce VG **\$50**

kiwi favourites

mini mince pies, potato top pies, sausage rolls, bacon & egg quiche served with tomato sauce **\$95**

mini hot dogs

traditional kiwi battered hot dogs served with tomato sauce **\$90**

cheeseburgers

beef patties, cheese and tomato sauce **\$110**

**serves 20 kids or 10 adults*

INDIVIDUAL

popcorn chicken and chips

\$12 per person

fish bites and chips

\$12 per person

jumbo margherita pizza VG

\$45 per pizza

jumbo hawaiian pizza

\$45 per pizza



HOUSE BEVERAGES

TRADITIONAL CINEMAS

HOUSE WINE

montana festival block chardonnay **\$10**

montana festival block sauvignon blanc **\$10**

montana festival block pinot gris **\$10**

montana festival block merlot cabernet **\$10**

montana festival block pinot noir **\$10**

montana rosé **\$10**

brown brothers mini moscato **\$11**

brown brothers mini prosecco rosé **\$11**

HOUSE BEER

monteith's golden light **\$10**

corona **\$10**

heineken **\$10**

heineken 0.0% **\$10**

sapporo **\$10**

heineken silver low carb **\$10**

orchard thieves apple cider **\$10**

RTDS

jim beam & cola **\$10**

gordons gin & tonic **\$10**

smirnoff ice red **\$10**

BOUTIQUE CINEMAS

HOUSE WINE

sartori prosecco brut **\$12**

twenty acres by bogle chardonnay **\$12**

swiftsure sauvignon blanc **\$12**

matawhereo pinot gris **\$12**

rosabel rose **\$12**

crimson peak pinot noir **\$12**

wee angus merlot **\$12**

HOUSE BEER

monteith's golden light **\$10**

corona **\$10**

heineken **\$10**

heineken 0.0% **\$10**

sapporo **\$10**

heineken silver low carb **\$10**

orchard thieves apple cider **\$10**

