



MARAE FUNCTION MENU

ALL DAY SET MENU

SET MENU ONE:

LUNCH:

Roast carvery Meal Lunch/Supper

DINNER:

Boil up Meal Lunch/Supper

ADDITIONAL BREAKFAST:

Porridge/Cereal with toast, brown sugar and banana chips

OR

Scrambled egg, Bacon & Fried Bread (yeast) Tomato, Sausage, Hash Brown and Toast

\$24.0
PER HEAD



SET MENU TWO:

LUNCH:

Soup with salads

DINNER:

Boil-up/Roast pork Meal Lunch/Supper

ADDITIONAL BREAKFAST:

Porridge/Cereal with toast, brown sugar and banana chips

OR

Scrambled egg, Bacon & Fried Bread (yeast) Tomato, Sausage, Hash Brown and Toast

\$24.0
PER HEAD

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SET MENU THREE:

LUNCH:

Pacifica buffet Meal Lunch/Supper

DINNER:

Soup and salads

7 CHOICES BUFFET SELECTION WITH

ADDITIONAL BREAKFAST:

Porridge/Cereal with toast, brown sugar and banana chips

OR

Scrambled egg, Bacon & Fried Bread (yeast) Tomato,
Sausage, Hash Brown and Toast

\$24.0
PER HEAD

FULL BUFFET SELECTION (15 DISHES)

WITH ADDITIONAL BREAKFAST:

Porridge/Cereal with toast, brown sugar and
banana chips

\$40.0
PER HEAD

OR

Scrambled egg, Bacon & Fried Bread (yeast)
Tomato, Sausage, Hash Brown and Toast

\$44.0
PER HEAD


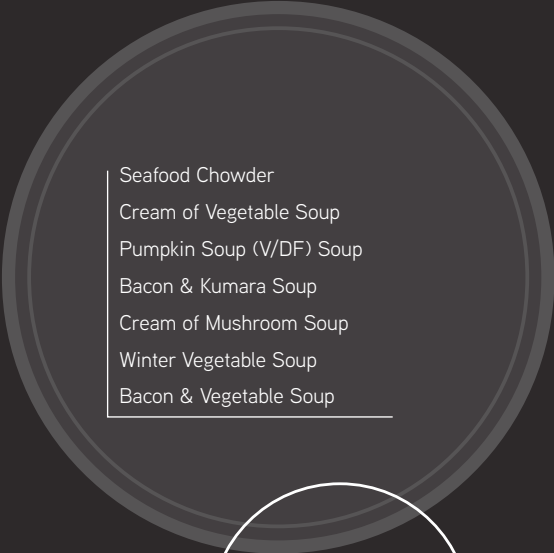
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BREAKFAST

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Seafood Chowder
Cream of Vegetable Soup
Pumpkin Soup (V/DF) Soup
Bacon & Kumara Soup
Cream of Mushroom Soup
Winter Vegetable Soup
Bacon & Vegetable Soup

MORNING TEA/
AFTERNOON TEA

Bay of Islands Salad

(Fresh Fish of the day, with
Coconut Cream on a bed of Tossed Salad)

Sea Food Platter

(Fresh Shellfish, Fish &
Fish Savouries served on a Platter)

Selection of Fresh Salads (See Daily Choice)

(Choice of 3 Salads served with Dressing)

Coconut Cream Raw Fish Salad

PASKIFIA DISHES

BUFFET STYLE

- Roasted Pig or Chicken
- Chop Suey
- Egg Fu- Yong
- Japanese Curried Chicken
- Chicken Chow
- Corned Beef & Vegetables
- Roasted Salmon Platters
- Sweet & Sour Deep Fried Pork
- Taro and Banana Served in Coconut Cream
- Potato Salad
- Seafood Pasta
- Green Salad
- Sea Food Platter
- Cooked Honey Glazed Ham

7
CHOICE
SELECTION

\$18.0

FULL
BUFFET
SELECTION

\$32.0

**SIDE
ORDERS**
ROAST KUMARA,
PUMPKIN, POTATO

\$4.0

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CHILDREN'S MENU

Mini Filled Roll,
OR
Fruit & Juice

\$3.0

Soup & Toast Fingers
(See Starter Menu for Choice)

\$3.0

Children's roast meal available

\$5.5

DESSERTS

Pavlova with Fresh seasonal fruit

\$3.2

Bread & Butter Pudding & Custard

\$3.2

Steamed Fruit Pudding & Custard

\$3.2

Sponge Pudding

\$3.2

Vanilla Ice Cream

\$3.2

Fresh Fruit Platter

\$3.7

Chocolate Log & Fresh Cream

\$3.2

OCCASIONAL CAKES

AVAILABLE ON REQUEST

(Please ask for Daily Choice,
Personal Messages available)

\$35.0

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BEVERAGES

Tea/Coffee

\$3.0

Juices

\$3.5

Selection of
mineral Cold Drinks

\$3.7

CHEESE BOARD

Selection of
New Zealand Cheeses
served with Crackers,
Dried Fruit

\$5.5

TERMS AND CONDITIONS

NOTIFICATION

Please allow a minimum of 24 hours notice to place function bookings. All bookings will be confirmed prior to function.

ORDER NUMBER

All MIT orders require a purchase order number before catering can be supplied. No functions will be catered for without this number being in place.

EQUIPMENT HIRE

Equipment hire charges may apply for off-site catering, larger numbers (over 100Pax) or if non-standard/additional equipment is required. Equipment hire age estimates for your function are available on request.

STAFFING REQUIREMENTS

Functions held outside normal trading hours, held offsite, that require the Temporary recruitment of additional staff to enable catering (large functions) or functions with specific staffing requirements that require additional staffing (waiter service) will be charged to the client. Additional staffs cost estimates are available on request.

CANCELLATION

24 hours notice of cancellation is required. There will be a late cancellation fee charged if cancelled outside of this time frame

DELIVERY

Delivery charges may apply. Please consult the Foodservice Manager in regards to your specific circumstances.

ADDITIONAL CHARGES

There may be a same day charge for catering, dependant on circumstances should this be relevant to catering being provided, this will be disclosed prior to catering proceeding.

ADDITIONAL MENUS

Personal choices are available on request, including gluten free options.

ALL PRICES QUOTED ARE GST EXCLUSIVE.

INTERNAL MIT STAFF RECEIVE A 5%
DISCOUNT WHEN A PO IS RECEIVED
(EQUIVALENT TO 20% OFF EXTERNAL PRICES)

FOR ALL ENQUIRIES PLEASE CONTACT:

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