

## ON-BOARD MENU SELECTION 2024/2025



### GOURMET BBQ

**\$84 + GST per person**

Main Course: King prawns wrapped in streaky maple bacon (GF)  
 NZ grass fed eye fillet of beef, umami port & black garlic sauce (GF)  
 Spiced maple glazed Big Glory Bay Salmon (GF)



Side Salad: Charred onion, red pepper, feta & rocket salad (GF)  
 Orzo, basil pesto, sundried tomato & olive salad  
 Crispy kiwi slaw (GF) (DF)

Served With: Buns, butters & condiments

To Finish: Apple Crumble shortcake squares  
 Summer fruits & berries platter



Includes chef on board for a 4-6 hour charter. Minimum 10pax

### HOT GRAZING BOARDS

**\$48 + GST per person / minimum 20 people / suitable only for a 2-3 hour charter with chef on board**

#### Sliders, Buns and Bao

Sticky pork belly bao buns with scallions & pickled ginger  
 Memphis bbq chicken & slaw sliders

#### Skewers

Char Siu chicken skewers



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### GRAZING BOARDS

**\$228 + GST each / Boards are suitable for a light graze for 10-15 people**

#### **Sandwich Board**

Selection of Mini croissants & Tea sandwiches with classic fillings of egg & chive, cucumber & salmon, Chicken & cranberry

#### **Rise & Shine Platter**

Mini pancakes, waffles, bacon wrapped kranskys, vine tomatoes, salmon, avo, Crème fraiche, bagels, fresh fruit & berries

#### **Welcome Grazing Board**

Selection of New Zealand's finest Kapiti cheeses, oat & fennel crackers, dried figs & fruit, deli pickles, salamis, chorizo, pestos, dips, ciabatta & grissini

#### **Pomegranate & Honey Baked Salmon Board**

Pomegranate & honey glazed salmon fillet W creamy dill sauce, almonds & cranberries, fresh breads & lavosh, caper cream cheese

#### **Breads, dips & cruditee (V)**

Seasonal crudité & roast pumpkin & cumin hummus, feta whip with spiced chickpeas, roasted garlic aioli, toasted nuts & pretzels, fresh breads & lavosh

#### **Morning/Afternoon Tea Board**

Mini cronuts  
Ham & gruyere slice  
Club sandwiches



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### CARVERY

**Option 1 / \$60 + GST per person\***  
**Option 2 / \$84 + GST per person\*\***



#### Main Course:

Choice two meats:

Whiskey, black pepper & mustard rubbed leg of lamb (GF)  
 Parmesan & sweet roasted garlic chicken in a truffle cream (GF)



#### Side Salad:

Broccolini super food salad W cranberries, nuts & honey yogurt dressing (GF)  
 Lush green garden salad  
 Orzo, basil pesto, sun-dried tomato & olive salad

#### Served with:

Bread selection, condiments and dressings

#### Dessert:

Chocolate fondant, berries & cream



\*Option 1: will see your beautifully presented buffet delivered chilled, ready to serve yourself in ecofriendly biodegradable trays. Too easy! Minimum 10 pax.

\*\*Option 2: if you would prefer a personal chef to cook and serve your hot carvery on board for a 3-6 hour charter. Minimum 10 pax.



## Beverage Selection 2025/26

Savoy is a fully licensed venue and we offer two pre-paid bar packages, priced per person:

- **SILVER:** Selection of Wine and Beer + Mineral Water and Non-Alcoholic beverages  
Charters 3-4 hr: \$59pp - Charters 6-8 hr: \$79pp
- **GOLD:** Selection of Wine and Craft Beer + a Welcome Bubbly + Mineral Water and Non-Alcoholic beverages  
Charters 3-4 hr: \$79pp - Charters 6-8 hr: \$99pp

### Wine - Chardonnay

The Last Shepherd- Gisborne, NZ	53
Villa Maria 'Private Bin' - Hawke's Bay, NZ	43

### Wine - Sauvignon Blanc

Huntaway - 2022, Marlborough, NZ	63
PA Road - 2022, Marlborough, NZ	41

### Wine - Pinot Gris

Wither Hills - Marlborough, NZ	40
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### Wine - Rose

Stoneleigh Wild Valley - 2018, Marlborough, NZ	45
The Landing 'Boat House' - 2021, Bay of Islands, NZ	76

### Wine - Pinot Noir

Kumeu Village - 2022, Kumeu, NZ	53
Pa Road - 2022, Marlborough, NZ	57

### Champagne/Bubbles

Quartz Reef - Methode Traditionelle NV, Central Otago, NZ	65
Oyster Bay - Methode Traditionelle NV - Marlborough, NZ	91

### Non - Alcoholic

Antipodes Mineral Water - Sparkling Water	9
Antipodes Mineral Water - Still Water	9
Karma Cola	7
Lemmy Organic Lemonade	7
Coke	5
Sprite	5

### Beer

Corona	8
Heineken	8
Heineken 0%	8
Steinlager light 2.5%	8
Asahi Super Dry	8

### Beer - Craft & Cider

Panhead Super Charger APA	13
Sawmill Hazy Pale Ale	13
Somersby Apple Cider	7
Speights Summit Ultra Low Carb	8

### RTD's

Pals - Vodka, Peach, Passionfruit, Soda	9
Pals - Vodka, Lime, Soda	9
Pals - Vodka, Mango, Pineapple, Soda	9
Pals - Whisky, Apple, Soda	9
Alba - Original Sparkling Margarita	9

### Cocktails

Clarified Pina Colada	25
Classic Negroni	25
Classic Old Fashioned	25
Classic Martini	25

### Cocktails - Per 50 (Pre-pay)

Spritz on the Beach - Vodka, Peach, Orange, Cranberry & Soda	1000
Strawberry Pornstar Spritz - Vodka, Gin, Peach, Strawberry, Passionfruit & Soda	1000
Hugo Spritz - Vodka, Elderflower, Dry Vermouth, Rosemary, Thyme, Yuzu & Soda	1000

\*All prices are GST exclusive

\*\*Please note that occasionally beverages on this menu are not available due to supplier restrictions.

