

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

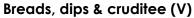
Welcome Grazing Board

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



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: Brocollini 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	_	Beer	
The Last Shepherd– Gisborne, NZ	53	Corona	8
Villa Maria 'Private Bin' - Hawke's Bay, NZ	43	Heineken	8
THE MONEY THATE BIT - HOWKE 5 BUY, NZ		Heineken 0%	8
Wine - Sauvignon Blanc		Steinlager light 2.5%	8
3		Asahi Super Dry	8
Huntaway - 2022, Marlborough, NZ	63		
PA Road - 2022, Marlborough, NZ	41		
		Beer - Craft & Cider	
Wine - Pinot Gris			
		Panhead Super Charger APA	13
Wither Hills - Marlborough, NZ	40	Sawmill Hazy Pale Ale	13
		Somersby Apple Cider	7
Wine - Rose		Speights Summit Ultra Low Carb	8
Stoneleigh Wild Valley – 2018, Marlborough, NZ	45	RTD's	
The Landing 'Boat House' – 2021, Bay of Islands, NZ	76		
5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5		Pals – Vodka, Peach, Passionfruit, Soda	9
Wine - Pinot Noir		Pals – Vodka, Lime, Soda	9
		Pals – Vodka, Mango, Pineapple, Soda	9
Kumeu Village – 2022, Kumeu, NZ	53	Pals – Whisky, Apple, Soda	9
Pa Road - 2022, Marlborough, NZ	57	Alba - Original Sparkling Margarita	9
Champagne/Bubbles		Cocktails	
Quartz Reef – Methode Traditionelle NV, Central		Clarified Pina Colada	25
Otago, NZ	65	Classic Negroni	25
Oyster Bay – Methode Traditionelle NV –		Classic Old Fashioned	25
Marlborough, NZ	91	Classic Martini	25
Non - Alcoholic		Cocktails - Per 50 (Pre-pay)	
Antipodes Mineral Water - Sparkling Water	9	Spritz on the Beach - Vodka, Peach, Orange,	1000
Antipodes Mineral Water - Still Water	9	Cranberry & Soda	
Karma Cola	7	Strawberry Pornstar Spritz - Vodka, Gin, Peach,	1000
Lemmy Organic Lemonade	7	Strawberry, Passionfruit & Soda	
Coke	5	Hugo Spritz - Vodka, Elderflower, Dry Vermouth,	1000
Sprite	5	Rosemary, Thyme, Yuzu & Soda	

^{*}All prices are GST exclusive

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