Desserts

Vanilla Ice Cream included in all options)	
Seasonal Fruit Salad (gf)(df)	
Cheesecakes (v)	
Berry	
Salted Caramel	
Passion fruit & Peach	
Apple Crumble (v)	
Pavlova (v) V fresh fruit & whipped cream	
Lemon Meringue Pie (v) Individual house made tartlets served w berry compote.	
Sticky Date Pudding (v) w butterscotch sauce	
Additions	
Cheese & Fruit Platter (v) \$200 Smoked Cheddar, Camembert & Blue cheese's w crackers & fresh grapes.	
Special Food Requirement:	

(v) vegetarian, (df) dairy free, (gf) gluten free

FUNCTION DETAILS

Nama:

ivalile.		
Company Name:		
Address:		
Phone Number:		
Mobile Number:		
E-Mail Address:		
Function Date:		
Start Time:		
Booked For:	People	
(Minimum charge will be based on number bool extra persons will be charged additional at the		
Venue:		
Venue (fully air conditioned indoor area)		
Canopy Area (40 People)		\$100
Ourdoor Area (30 People)		\$100
ndoor Area (60 People)		\$200
Total Venue (130+ People)	Ву	Negotiation
(We will waiver venue hire	e if catering is over \$20	000.00)

Fine Print:

Deposit: Equivalent to 30% of total cost is required to confirm booking. Deposit must be paid to secure booking. Deposit non-refundable unless by agreement.

Payment: Payment is required on the night in full, less deposit, by cash or credit card.

Children: Children \$4.00 a year to age 12.

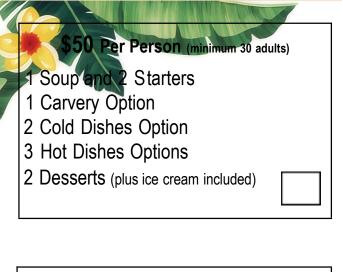
GST: All prices are GST inclusive

Please Note: Some items subject to seasonal change. Items & Prices subject to

Mokaba Cafe - 6 Quayside,Town Basin Mhangaret,Northland







\$60 Per Person (minimum 40 adults) 1 Soup and 3 Starters 2 Carvery Options 3 Cold Dishes Option 4 Hot Dishes Options 3 Desserts (plus ice cream included)

\$70 Per Person (minimum 40 adults) 1 Soup and 3 Starters 3 Carvery Options 4 Cold Dish Options 4 Hot Dishes Options 4 Desserts (plus ice cream included)

Soup Served w a warm Dinner Roll & Butter Creamy Tomato & Bacon	
Roast Pumpkin (v)(gf)(df option) Pea & Ham (gf)	
Starters	
Crumbed Mozzarella cranberry sauce	
Crispy Wontons <u>v</u> sweet Thai chilli sauce sauce	
Chicken Kebabs (df)(gf)	
Calamari golden crumb crust & mango sweet chilli dip	
BBQ Chicken Nibbles(df)(gf option) gesame seeds & spring onions	
Beef Meatballs house sweet & sour sauce	
rish Goujons ga tartare sauce	
Prawn Twister (lemon & chilli	
/egetable spring roll (v) ∟Si Racha mayonnaise	
Carvery (carved by the chef) Served <u>w</u> traditional condiments	
Roast Beef (gf)	
Roast Pork (df)(gf) g apple sauce, gravy & crackling	
Chicken Thigh (gf) v Tarragon, mushroom, parmesan and bacon cream sauce	
Rosemary Lamb Roast (gf)(df) u lamb jus & mint jelly	
Honey & Apricot Glazed Ham gf)(df) <u>w</u> wholegrain mustard & gravy	
Roast Turkey (seasonal) (gf)(df) ya herbs & fruit stuffing, & cranberry sauce	

