

# WINGS MENUS

FOR FUNCTIONS, WEDDINGS,  
CONFERENCES, TRAINING SEMINARS  
& OTHER EVENTS

327 Hobsonville Road  
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Website: [www.hobson.co.nz](http://www.hobson.co.nz)

Information valid to 30 September 2012  
Revised in June 2011

Minimum ◇  
30 persons

**BUFFET MENU 1**

**\$30.00 per Adult**

**\$20.00 per Child**

**Hot Dish - Choice of two**

***Beef Lasagne***

***Honey Soy Chicken Drumsticks***

***Mild Indian Chicken Curry with rice***

***Lemon Peppered Crumbed Fish Fillets***



**Breads**

***Sliced Baguette with Butter***

**Salads**

***Mixed Bean Salad***

***Baby Beetroot Salad***

***Pasta Salad***

**Platters**

***Surimi Salad***

***Continental 2 Meat Platter***

**Vegetables**

***Seasonal Vegetable Medley***

***Roast Potato***

**Desert Selection**

***Traditional NZ Pavlova***

***Fruit Salad***

**Tea and Coffee**

Minimum ◇  
45 persons

**BUFFET MENU 2**

**\$35.00 per Adult**

**\$23.00 per Child**

**From the Carvery - Choice of one**

*Honey and pineapple glazed Ham cooked on the bone*  
*Rolled pork leg with crackling and apple sauce with Gravy*  
*Rosemary Seasoned Roast Beef with Gravy*

**Hot Dish - Choice of two**

*Beef Stroganoff*  
*Tomato Chicken Curry & Rice*  
*Steamed Fish with ginger and spring onion sauce*



**Breads**

**Sliced Baguette with butter**

**Salads**

**Corn & Capsicum Salad**  
**Baby Beetroot Salad**  
**Mesclun Salad with dressings & condiments**

**Seafood Platter**

**Seafood Marinara Salad**

**Vegetables**

**Stir Fried Vegetables**  
**Roast Potatoes**

**Desert Selection**

**Traditional NZ Pavlova**  
**Carrot Cake**  
**Seasonal Fruit Salad**

**Tea and Coffee**

Minimum  
45 persons

**BUFFET MENU 3**

**\$38.00 per Adult**

**\$25.00 per Child**

**From the Carvery - Choice of one**

**Roast Beef with Gravy**

**Honey and pineapple glazed Ham cooked on the bone**

**Roasted spring lamb with fresh garlic and rosemary**

**Rolled pork leg with crackling and apple sauce**

**Hot Dish - Choice of two**

**Mediterranean Baked Fish**

**Hungarian beef goulash**

**Roast chicken with mushroom sauce**



**Breads**

**Sliced Baguette with butter**

**Salads**

**Mixed Bean Salad**

**Baby Beetroot Salad**

**Mesclun Salad with dressings and condiments**

**Seafood Platter**

**Surimi Salad with sweet chilli sauce and coriander**

**Spiced cocktail sauce shrimp**

**Cold Meat Platter**

**Chefs Continental 3 Meat Platter selection**

**Vegetables**

**Vegetable Medlay and Roast Potato**

**Desert Selection**

**Traditional NZ Pavlova**

**Passion Fruit Cheese Cake**

**Seasonal Fruit Salad**

**Tea and Coffee**

Minimum ◇  
45 persons

**BUFFET MENU 4**

**\$45.00 per Adult**

**\$30.00 per Child**

**From the Carvery - Choice of one**

*Honey and Pineapple glazed Ham cooked on the bone*

*Roasted Spring Lamb with fresh garlic and rosemary*

*Rolled Pork Leg with crackling and apple sauce*

*Herb crusted beef with mustard and gravy*

**Hot Dish**

*Thai Beef Curry with rice*

*Chicken Teriyaki*

*Baked fish in mornay sauce*

*Steamed Mussels in Lemon Peppered & Garlic Butter*



**Breads**

**Dinner Rolls with butter**

**Salads**

**Waldorf Salad**

**Pasta Salad**

**Baby Leaves Salad Mix with dressings & condiments**

**Seafood Platter**

**Surimi Salad**

**Shrimp cocktail Salad**

**Cold Meat Platter**

**Chefs Continental 3 Meat Platter selection**

**Vegetables**

**Stir Fried Vegetable**

**Roast Potatoes & Pumpkin**

**Desert Selection**

**Chocolate Mud Cake**

**Berry Cheese Cake**

**Seasonal Fruit Salad Platter**

**Tea and Coffee**

Minimum 45 persons

◇ **BUFFET MENU 5**

**\$55.00 per Adult**

**\$36.00 per Child**

**From the Carvery - Choice of two**

***Honey and pineapple glazed Ham cooked on the bone***

***Roasted spring lamb with fresh garlic and rosemary***

***Rolled pork leg with crackling and apple sauce***

***Herb crusted beef with mustard and gravy***

**Hot Dish**

***Steamed Mussels in Red Curry Sauce***

***Roast chicken with mushroom sauce***

***Vegetarian tortellini with basil cream sauce***



**Breads**

***Selection of dinner rolls with butter***

**Salads**

***Greek Salad***

***Tomato & Cucumber Balsamic Salad***

***Baby Leaves Salad with dressings and condiments***

**Seafood Platter**

***Rock Oysters***

***Shrimp Cocktail Salad***

**Cold Meat Platter**

***Selection of fine continental meat with condiments***

***A selection of terrine with pickles and chutney***

**Vegetables**

***Steamed Vegetables***

***Roasted Baby Potato Lyonnaise***

***Roast Pumpkin***

**Desert Selection**

***Tiramisu Gateaux (Italian Coffee Liqueur Cake)***

***Berry Cheese Cake***

***Fresh Tropical Fruit Platter***

**Cheese Board, Tea and Coffee**

## WINGS FINGER FOOD & CANAPÉS MENUS

Finger Food & Canapés Platter / Packages are intended to be used as interlude grazer or at the end of an event. We require a minimum order of three packages unless ordered in conjunction with Buffet Menus.

<b>BRONZE SELECTION</b> (\$125.00 per platter)	<b>SILVER SELECTION</b> (\$150.00 per platter)	<b>GOLD SELECTION</b> (\$200.00 per platter)
<i>MINI BUFFET (1 platter each)</i>		
Club Sandwiches (10% Vegetarian)	Club Sandwiches (10% Vegetarian)	Tropical Fruit Selection
Fruit Platter	Fruit Platter	Cheese & Crackers Platter
<i>ROVING PLATTERS</i>		
100 items	100 items	100 items
Pumpkin Feta & Tomato Lantern Dumplings	Petite Seafood Sushi	Chicken Quesadilla Bites
Petite Savouries Platter	Petite Savories Platter	Russian Blinis topped with Smoked Salmon, Crème Fresh & Chives
		Teriyaki Sushi

## TEA MENUS

<b>TEA MENU 1</b> (\$4.00 per person)	<b>TEA MENU 2</b> (\$6.00 per person)	<b>TEA MENU 3</b> (\$7.00 per person)	<b>TEA MENU 4</b> (\$9.00 per person)
<b>TEA &amp; COFFEE</b>			
	<b>Assorted Biscuits</b>	Berry Muffins or Date Scones	Berry Muffins Or Date Scones
		Fruit Bowl	Tropical Fruit Platter
			Orange Juice

### Additions Available to Tea Menus

- ◇ Seasonal Whole Fruit Bowl \$1.50 per person
- ◇ Tropical Fruit Platter \$2.50 per person

*Minimum  
15 persons*

## BUFFET LUNCH MENUS

<b>WORKERS PACKAGE</b> (\$16.00 per person)	<b>DELEGATES PACKAGE</b> (\$18.50 per person)	<b>BUSINESS CLASS PACKAGE</b> (\$22.00 per person)
Fresh Filled Rolls (10% Vegetarian)	Stuffed Focaccia Bread (10% Vegetarian)	Filled Pita Pockets (Salmon, Ham & Vegetarian)
Seasonal Salad	Selection of Two Seasonal Salads	Selection of Two Seasonal Salads
Assorted Savouries	Chicken Nibbles	Assorted Petite Savouries
Vegetarian Cocktail Samosas with Mango Chutney	Cocktail Spring Rolls	Vegetarian Lantern Dumplings
Seasonal Whole Fruit Bowl	Seafood Sushi Platter	Prawn Twisters
Tea & Coffee	Potato Jacket Wedges with Sweet Thai Chilli Sauces	Teriyaki Sushi Platter
Orange Juice	Seasonal Whole Fruit Bowl	Potato Jacket Wedges with Sweet Thai Chilli Sauce
	Tea & Coffee	Fresh Seasonal Fruit Platter
	Fruit Juice Selection	Chocolate Mud Slice
		Tea & Coffee
		Fruit Juice Selection

## BUFFETT DINNERS

*Minimum  
15 persons*

### FINGER FOOD LUNCHES OR DINNERS

<b>FINGER FOOD MENU 1</b> (\$16.50 per person)	<b>FINGER FOOD MENU 2</b> (\$20.00 per person)
Club Sandwiches (10% Vegetarian)	Club Sandwiches (10% Vegetarian)
Crumbed Fish Gujons with Tar tare Sauce	Honey Soy Chicken Nibbles
Potato Wedges with Sweet Thai Chilli Sauce	Potato Wedges with Sweet Thai Chilli Sauce
Vegetarian Fried Spring Rolls with Sweet & Sour Sauce	Chicken Quesadilla (Mexican Chicken Tortilla Wrap)
Assorted Savouries	Sushi Platter
Seasonal Whole Fruit Bowl	Vegetarian Lantern Dumplings
Chocolate Mud Slice	Prawn Twisters
Tea & Coffee	Carrot Cake Slice
Orange Juice	Fresh Fruit Platter
	Tea & Coffee
	Orange Juice

*Minimum  
15 persons*

### CONFERENCES DINNERS

<b>Conference Dinner 1</b> (\$25.00 per person)	<b>Conference Dinner 2</b> (\$28.00 per person)
Crumbed Lemon Pepper Deep sea Dory	Roast Chicken in creamy Mushroom sauce
Honey Soy Chicken Drumsticks	Beef Lasagne
Chefs 2 Meat Platter selection	Seafood Marinara
Potato Wedges With Sour cream & Sweet Thai Chilli Sauce	Vegetarian Lantern Dumplings
Baby Beetroot Salad	Roast Gourmet potatos
Mescullun Salad with condiments	Steamed Vegetable Medlay
NZ Pavlova & Fruit Salad	Four bean Salad
Fruit Juice Selection	Baby Salad leaves & condiments
Tea & Coffee	Carrot Cake, Berry cheese cake & Fruit Salad
	Fruit Juice selection
	Tea & Coffee

Minimum  
15 persons

## GROUP BREAKFAST BUFFET

- ◇ **COOKED BREAKFAST** **\$15.00 per person**  
Scrambled Eggs  
Bacon  
Breakfast Sausages  
Grilled Tomatoes  
Hash browns  
Toast & Spreads  
Tea & Coffee  
Orange Juice
  
- ◇ **CONTINENTAL BREAKFAST** **\$13.00 per person**  
Cereal Buffet (Toasted Muesli, Corn Flakes & Weet Bix)  
Pastries (Croissants)  
Seasonal Whole Fruit Bowl  
Toast & Spreads  
Tea & Coffee  
Orange Juice
  
- ◇ **FULL COMBINED BREAKFAST (REF.26)** **\$18.00 per person**  
**BOTH BREAKFAST MENU ABOVE**

- **SPECIALS AND UPDATES**

If our menu prices change after 31st March 2012, we will post the changes on our website: [www.hobson.co.nz](http://www.hobson.co.nz) by updating the website version of this pack.

From time to time we may post additional menus and/or specials on our website under specials or newsletter.

## **BEVERAGES COST**

### **HOUSE WINES**

Glass \$6.50

### **BOTTLED WINE**

Usually in range from \$30.00 per bottle.

We usually stock Montana Whites & Wolf Blass Reds.

Your requirements are most welcome to discuss.

### **BOTTLED BEER (330 ml)**

Lion Red \$5.50

DB Export \$5.50

Lite Ice \$5.50

Heineken \$6.00

Steinlager \$6.00

Stella Toir \$6.00

### **STANDARD SPIRITS**

Single \$5.00

Double \$8.00

### **PREMIUM SPIRITS & LIQUEURS**

Single \$5.00

Double \$8.00

### **ORANGE & CRANBERRY JUICE**

Glass \$3.50

Small Glass \$2.00

### **SPLITS (SOFT DRINKS)**

Glass \$3.00

Small Glass \$1.50

**SHAKERS ARE USUALLY AVAILABLE AT THE PRICE DISPLAYED AT THE BAR**

**PUNCH (11 LITRE - NON ALCOHOLIC) \$45.00 PER BOWL**

## BAR AND BEVERAGES

- ◇ Beverage services may, for example, consist of drinks for guests upon arrival at venue, or pre meal drinks, or table beverages, or after meal drinks. The bar is available to your guests for spirits, liqueurs, sherries and ports, beers, wines and selection of non-alcoholic beverages.
- ◇ We offer a range of Bottled Beers both local and imported. Wine's are also available. This wine is also available to be served on the guests tables with the meals. We have a limited variety of bottled wines in stock Please let us know in advanced if you wish us to supply bottled wines that you particularly prefer. And if not stocked we will endeavour to arrange supply.
- ◇ The pricing structure and suggested budget for beverages can be discussed with us. Bar prices and generally stocked beverages are listed in this pack or on our website. Bartercard is NOT accepted as payment for beverages, unless we agree otherwise because for example we have sourced the beverages from a bartercard liquor supplier. Refer to our website under specials/ Bartercard for occasions when we might accept Bartercard payments.
- ◇ We are unable to permit you to supply your own alcoholic beverages, as pursuant to law, we must provide one of our bar staff when alcoholic beverages are consumed on the premises. Sometimes we may permit you to supply some special beverages, for example limited supply of wedding champagne, where our bar staff are present. If so, we will charge corkage at \$3.00 per bottle. We will not permit you to supply any beverages unless there are minimum bar sales (Bar Tab or guest self paying) guaranteed to us of \$750.00 and paid to us prior to the function.
- ◇ Usually the bar must close for last orders by 11.00 pm, with no consumption on the premises to finish by 11.30 pm with guests vacating the premises by mid night. Later closing times can only be accommodated if a special one-off license is obtained at extra cost to you and there will be no noise likely to affect near-by neighbours.

- **OUR TERMS AND CONDITIONS**

- ◇ We reserve the right at any time to require any event attendee to vacate if we suspect such person is intoxicated or causing damage to our property or is disrupting other guests or our staff or is causing unacceptable noise (inside or outside) or smoking inside. No refund of any payment will be made for any attendee asked to leave for any above reason.
- ◇ Menus are subject to seasonal change if any part or ingredient is unavailable.
- ◇ You or your guests must not damage our property and we reserve the right to recover the cost of repair from you. You must not make any damage or holes in the walls of our property for any purpose. Do not use any product that removes paint from the walls.
- ◇ We do not permit self catered functions, other than as agreed by us. If we permit a function that is self food catered, it shall be on the following basis:
  - a. There is no access to nor use of our kitchen nor crockery nor cutlery
  - b. Room hire age and set up charge are paid in full prior to the event if it is one-off
  - c. There are minimum bar sales guaranteed of \$750.00 or if there is no bar opened and no alcoholic beverages consumed there is instead an additional sum payable for lock-up and periodic staff monitoring of \$80.00 where the function continues after 8.00 pm.
- ◇ We do not accept firm bookings more than 24 months in advance.
- ◇ Bookings beyond the date our charges in this pack apply (“the current period”) may be charged at the rate applicable at the time of holding the function (“the function date”) or an increase of 0.50% per month from the end of the current period to the function date, whichever is lesser.
- ◇ When booking a wedding or function, the number confirmed as attending the event seven days prior to the event is the minimum number that will be charged for, as this is the number we will be required to prepare to cater for. Any greater number attending must be notified to us and you will be charged for them.
- ◇ We request payment for our charges be made by one payee for the whole group and not by each individual attendee, except in respect of any cash bar operating.
- ◇ Accounts overdue by 30 days incur interest from date of invoice at 1.5% per month plus costs of recovery. For repetitive events such as training seminars or conferences held periodically over a month or more will be invoiced at the conclusion of each continuous session and at least monthly.
- ◇ Unauthorized charge backs incur a \$50.00 charge back fee. We do not usually agree to charge back except for Government departments, local authorities, public companies, repeat guests we have usually previously charged back in the past 5 years, and for these groups there is no charge back fee.
- ◇ Deposits are non-refundable, even for a cancelled bookings, unless we decide otherwise. We will usually refund deposits less a non-refundable sum of \$500.00 where cancellation has been notified within the times below.

- ◇ Cancellation of bookings must be notified to us at least **21 days** prior to the event date. Tentative bookings must be confirmed to us at least **21 days** prior to the event date. If we get a firm booking for the same date as a tentative booking, we reserve the right to cancel the tentative booking without notice. All bookings are tentative until the deposit sum is paid to us or satisfactory arrangements for payment made or we otherwise accept it in writing as a firm booking.
- ◇ We reserve the right to refuse any booking request.
- ◇ Deposits should be made payable to **Hobson Motor Inn** and can be direct credited to our **ASB Account** number: **12-3085-0202333-00**. All credits to our bank account should include your name and booking number (if you have it) and advice of the credit should be posted, faxed or emailed to us. It is essential you immediately let us know of any electronic, direct credit or deposit into our account.
- ◇ Payment by credit card for sum exceeding \$2,000.00 shall be prior arrangement only.
- ◇ All Bartercard payments over \$300.00 must have prior authorization from the Management and pre-accepted by Bartercard. Bartercard will NOT be accepted for food menus. Bar expenses will NOT be accepted on Bartercard basis, unless we have sourced the bar supplies from a Bartercard supplier. If we accept any booking intended to be paid on Bartercard more than 3 months in advance of the event date, we reserve the right to cancel the event if we intend to cancel our Bartercard membership, but will give you not less than 3 months notice of cancellation, or if you wish to proceed by making payment in cash we will give you a 10% discount for inconvenience. We must include this provision because sometimes bookings are made up to 2 years in advance.
- ◇ No responsibility is accepted by us for any of your property left at our property or car park or stolen.
- ◇ GST is at 15%. If the Government reduces or increases GST, then our charges will correspondingly change to reflect the GST rates at the time of our invoice to you.
- ◇ The following pre-payment arrangements are required for any WEDDING or FUNCTION. These provision do NOT apply to conferences unless we expressly require them to apply. A **\$1,000.00 deposit** is payable to confirm your wedding or function with us. For groups exceeding 50 persons confirmation is usually expected at least **1 month** before the event date and in other cases as soon as possible to avoid the date being given to someone else. Our full charges, less deposit previously paid, are payable no later than **one week prior** to the event date, and if not so paid we reserve the right to give you notice of cancellation. This is because we incur supply and organization costs that can not be recovered if you fail to show. Where any part of our costs can not be pre-determined, such as part of the beverage costs, a reasonable estimate shall be payable one week prior and the balance of full payment may be require on the night at the conclusion of the event.
- ◇ All bookings on public holidays will incur a minimum of 15% mark up.

- **FREQUENTLY ASKED QUESTIONS**

**Q: Can we hire your venue but provide our own food and beverages?**

**A: Only in some limited circumstances do we allow supply of own food as described in above paragraphs. Generally we do NOT permit you to supply your own beverages.**

**Q: What if the numbers we want exceed the recommended numbers?**

**A: Sometimes suggested numbers can be exceeded to a limited extent, particularly depending on children numbers and seating arrangements. Discuss it with us.**

**Q: Can more than one menu be selected for the same function or conference?**

**A: No, although consideration will be given, if requested, to some catering variations for example where a guest is vegetarian. Of course the menus for teas, lunches, and dinners for conferences will not be all the same.**

**Q: Can we inspect the facility before making a booking?**

**A: We welcome a pre-booking inspection. To arrange contact or visit Hobson Motor Inn whose reception hours are:**

**Mondays to Thursdays 7.30 am - 8.30 pm**

**Fridays and Saturdays 7.30 am - 9.00 pm**

**Sundays 7.30 am - 8.00 pm**

**Q: We intend to make a booking, what is our next step?**

**A: Contact reception at Hobson Motor Inn to confirm that WINGS is available on the day of your intended event. If available and your event is a wedding or a function for over 80 persons, ask reception to arrange an appointment time for you to call and discuss arrangements with our wedding/function coordinator. If another event or conference any of our reception staff are able to make arrangements for you. It will help if you are able to complete and give us the booking information form available on our website under booking enquiries.**

**Q: We have out of town guests intending to make multiple accommodation bookings, when should they book?**

**A: Hobson Motor Inn is frequently fully booked on Saturdays, especially in the summer period, but also at other times. Accordingly, it is wise to confirm bookings and pay deposits as soon as possible particularly if a **Saturday** bookings is required. Our separate detailed information for accommodation bookings has additional information and guidance for accommodation group bookings. It can be downloaded from our website or emailed or posted to you upon request.**

#### **FUNCTION CHARGES CALCULATOR**

**We have an Excel Spreadsheet available to assist you in calculating likely costing. If you can not find the spreadsheet on our website, please email us a request for such spreadsheet which we can then email back to you as an excel attachment.**

**THANK FOR READING THIS PACK  
WE WELCOME YOUR CALL!**