



Ascot Park Hotel

INVERCARGILL • NEW ZEALAND

General Out Catering 2026



41 Racecourse Road, Invercargill, New Zealand

Phone 03 219 9304 | 0800 272 687

email: functions@ascotparkhotel.co.nz

www.ascotparkhotel.co.nz



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Welcome

Ascot Park Hotel catering service - Treat your guests to the quality they deserve!

Ascot Park Hotel are here to meet all your catering needs. Our team has extensive experience in catering for large events, including corporate functions, gala dinners, public and sporting events. We are the exclusive caterers at ILT Stadium Southland and The Civic but can bring our dedicated professional service anywhere.

We offer a wide range of food and beverage menus to meet your requirements, including breakfast, morning & afternoon teas, lunches, dinners and suppers.

The team at Ascot Park Hotel are more than happy to meet with you and discuss in detail exactly what you require and your food and beverage requirements.

As each out catering event requires a different level of service we can tailor a package to suit. The enclosed menus are suggestions only - we are happy to recreate your favourite dishes to make your event special.

Contact our professional conference team:

Haley Dreaver

Function & Events
Manager

Hannah Dudley

Function & Events
Coordinator

Chloe Morton

Function & Events
Coordinator



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Breakfast

Finger food

served or buffet style

Hot Items

- Ham and Swiss cheese petite croissant \$9.50
- Spanish Agria omelette with sage & onion marmalade \$7.50
- Smoked salmon & whipped crème fraiche open mini bagel \$8.50
- Self crusting Quiche Lorraine with blistered heirloom tomatoes \$7.50
- Bacon & avocado blini stacks \$6.00

Cold Items

- Assorted mini Danish \$6.00
- Overnight oats, caramelised apple & cinnamon crunch \$7.50
- Seasonal fresh fruit kebabs with honeyed yoghurt \$6.00
- Granola cups with blueberry compote \$7.50
- Petite Nutella & strawberry blini stacks \$8.50
- Cinnamon scrolls \$6.00

Add on beverages

- Orange juice \$4.00pp
- Freshly brewed coffee and tea \$4.00pp





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Coffee breaks

Savoury

- | | |
|--|--------|
| • Club sandwiches with assorted fillings 2pp | \$6.00 |
| • Assorted savouries 2pp | \$6.00 |
| • Aged cheddar scones and soft butter | \$6.00 |
| • Sausage rolls with tomato compote 1pp | \$3.00 |
| • Gourmet mousetrap triangle 1pp | \$3.00 |
| • Spinach caramelised onion and parmesan cups V | \$7.00 |
| • Sundried tomato pesto and feta scrolls V | \$7.00 |
| • Country chicken vol au vents 1pp | \$6.00 |
| • Spinach, feta & cheese mini scrolls V | \$5.00 |
| • Sweet chilli & cheese mini scroll V | \$5.00 |
| • Chicken, cress, apricot & capsicum chutney baguette | \$7.00 |
| • Bagel with smoked salmon rocket and preserved lemon cream cheese | \$7.00 |
| • Crustless mediterranean vegetable quiche GF, V | \$6.00 |



Sweet

- | | |
|---|---------|
| • Freshly baked muffins | \$6.00 |
| • Berry friands DF,GF | \$6.00 |
| • Scones with jam and cream 1/2pp | \$3.00 |
| • Chocolate and raspberry brownie GF on request | \$6.00 |
| • Mini carrot cake with cream cheese icing GF, VEG on request | \$7.00 |
| • Honey and ginger panna cotta GF | \$6.00 |
| • Chocolate pots with hazelnuts and praline crumble GF | \$6.00 |
| • Apricot & coconut cake GF, DF, V, VEG | \$6.00 |
| • Assorted bliss balls 2pp DF,GF,V | \$4.00 |
| • Assorted biscuits 2pp | \$4.00 |
| • Chef's selection of cakes and slices | \$6.00 |
| • Seasonal fresh fruit slices platter | \$45.00 |
| • Fruit bowl 15 pieces | \$35.00 |
| • Individual Vanilla Ice Cream tub | \$6.00 |



Beverages

- | | |
|-------------------------------|-------------------|
| • Orange juice | \$4.00pp |
| • Tea and coffee | \$4.00pp |
| • Continuous tea and coffee | \$16.00pp |
| • Tea and coffee 3L (20 cups) | \$49.00 per flask |
| • Tea and coffee 5L (30 cups) | \$59.00 per flask |

Please note: Platters and individual items cannot be divided or halved

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Lunch

Option 1 \$25.00pp

minimum of 10 people

- Choose one option: club sandwiches / wraps / rolls
- Assorted savouries 2pp
- Gourmet mousetrap triangles
- Chocolate and raspberry brownie GF on request
- Tea and coffee



Option 2 \$28.00pp

minimum of 10 people

- Choose one option: club sandwiches / wraps / rolls
- Marinated chicken drums 2pp
- Choice of one of the salads listed below
- Chef's selection of cakes & slices
- Tea and coffee



Option 3 \$30.00pp

minimum of 20 people

The Ascot sub station:

- Create your own filled roll with carved meat, buns, salads and assorted condiments
- Chef's selection of cakes & slices
- Tea and coffee



Option 4 \$35.00pp

minimum of 20 people

- Choose one option: club sandwiches / wraps / rolls
- Beef Lasagne
- Southern style chicken kebabs 1pp
- Choice of one of the salads listed below
- Chocolate pots with hazelnuts and praline crumble GF
- Tea and coffee



Salad Options

- Smokey & Spicy roast cauliflower, chickpea & kale with pickled red onion & herb dressing GF, DF, V, Vegan
- Edamame & red cabbage salad with Thai peanut dressing V
- Gourmet potato, bacon & spring onion salad with seeded mustard & sour cream dressing GF



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Build your own lunch

minimum of 20 people

Example:

Beef lasagne | Cheddar scones | Tex Mex Salad | Tea & coffee

\$27.00 per person

Hot dishes \$11.00 per item

- Crumbed fish goujons with lemon wedges and tartare sauce 3pp
- Sweet corn and streaky bacon baked potatoes GF
- Southern chicken tenders with spiced plum sauce 2pp
- Penne arrabbiata bake V
- Beef lasagne
- Butter chicken with steamed jasmine rice GF
- Beef bourguignon with parmesan pomme puree GF
- Crushed potatoes and chorizo sausage with caramelised onion and cheddar cheese melt GF
- Pulled pork with chuckwagon rice pilaf GF
- Marinated chicken drumsticks

Savoury

- | | |
|--|--------|
| • Club sandwiches with assorted fillings 2pp | \$6.00 |
| • Assorted savouries 2pp | \$6.00 |
| • Aged cheddar scones and soft butter | \$6.00 |
| • Sausage rolls with tomato compote 1pp | \$3.00 |
| • Gourmet mousetrap triangle 1pp | \$3.00 |
| • Spinach caramelised onion and parmesan cups V | \$7.00 |
| • Sundried tomato pesto and feta scrolls V | \$7.00 |
| • Country chicken vol au vents 1pp | \$6.00 |
| • Spinach, feta & cheese mini scrolls V | \$5.00 |
| • Sweet chilli & cheese mini scroll V | \$5.00 |
| • Chicken, cress, apricot & capsicum chutney baguette | \$7.00 |
| • Bagel with smoked salmon rocket and preserved lemon cream cheese | \$7.00 |
| • Crustless mediterranean vegetable quiche GF, V | \$6.00 |

Add fresh bread rolls and butter \$2.00 pp

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Build your own lunch

minimum of 20 people

Salads

\$6.00 per item

- Pistachio & seasonal green salad with sesame soy dressing GF, DF, V, VEG
- Broccoli, bacon, cashew, red onion and arugula salad GF
- Seasonal garden salad with house dressing DF,GF,V
- Smokey & spicy roast cauliflower, chickpea & kale with pickled red onion & herb dressing GF, DF, V, VEG
- Vegetable Fajita salad with tortilla brittle V
- Cucumber & blueberry spinach salad with goats cheese & toasted almonds GF, V
- Tex Mex black bean & basmati rice salad GF, DF, V
- Tabbouleh salad DF, V
- Edamame & red cabbage salad with Thai peanut dressing V
- Roasted kumara & chickpea salad with creamy balsamic dressing GF, V
- Gourmet potato, bacon & spring onion salad with seeded mustard & sour cream dressing GF
- Roast beetroot, caramelised pear, rocket & goats cheese salad with toasted pecans GF, V

Sweet

- Freshly baked muffins \$6.00
- Berry friands DF,GF \$6.00
- Scones with jam and cream 1/2pp \$3.00
- Chocolate and raspberry brownie GF on request \$6.00
- Mini carrot cake with cream cheese icing GF, VEG on request \$7.00
- Honey and ginger panna cotta GF \$6.00
- Chocolate pots with hazelnuts and praline crumble GF \$6.00
- Apricot & coconut cake GF, DF, V, VEG \$6.00
- Assorted bliss balls 2pp DF,GF,V \$4.00
- Assorted biscuits 2pp \$4.00
- Chef's selection of cakes and slices \$6.00
- Seasonal fresh fruit slices platter \$45.00
- Fruit bowl 15 pieces \$35.00
- Individual Vanilla Ice Cream tub \$6.00

Beverages

- Orange juice \$4.00pp
- Tea and coffee \$4.00pp
- Continuous tea and coffee \$16.00pp
- Tea and coffee 3L (20 cups) \$49.00 per flask
- Tea and coffee 5L (30 cups) \$59.00 per flask





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Packed lunches

Option 1

\$20.00pp

- Club sandwich GF,V on request
- Sweet muffin with butter
- Piece of whole seasonal fruit
- Fruit Juice
- Serviette



Option 2

\$23.00pp

- Filled roll GF,V on request
- Cheese and crackers
- Piece of cake
- Pieces of whole seasonal fruit
- Fruit juice
- Serviette



Option 3

\$28.00pp

- Club sandwich GF,V on request
- Chicken drumstick
- Side salad
- Sweet slice
- Pieces of whole seasonal fruit
- Fruit juice
- Serviette
- After dinner mint
- Salt and pepper sachets
- Knife and fork





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Buffets

minimum of 30 people

Option 1 \$57.00

1 Carvery | 1 Hot | 2 Vegetables
2 Salads | 2 Desserts

Option 2 \$67.00

1 Carvery | 2 Hot | 2 Vegetables
2 Salads | 3 Desserts

Option 3 \$77.00

1 Carvery | 3 Hot | 3 Vegetables
3 Salads | 3 Desserts

Includes fresh bread rolls with butter and tea and coffee

Add a starter

- Breads and dips \$6.50pp
- Soup of the day GF,V on request \$8.00pp
- Seafood chowder \$11.00pp
- Grazing platter GF,V on request \$12.50pp



Carvery

- Champagne ham glazed in apricot and seeded mustard DF,GF
- Roast pork loin with crispy crackling and apple sauce DF,GF
- Roast lamb leg with thyme and confit garlic DF,GF
- Beef rump with rosemary and dijon mustard rub DF,GF



Hot dishes

- Sauté chicken breast with smoked paprika & tomato crème , fried shallots GF
- Oven baked salmon on Puy lentil ragu & roast capsicum coulis DF, GF
- Slow cooked lamb shoulder supreme with parsnip puree & red wine jus DF, GF
- Roast cauliflower & chickpea Tikka Masala DF, GF, V, VEG
- Pulled pork shoulder with hearty cannellini bean ragout DF,GF
- Braised lamb leg with aged balsamic & salsa verde GF
- Chicken pot pie topped with shallots and parmesan crumble
- Gnocchi tossed through salsa Verde with portobello mushroom and baby spinach V
- Beef with caramelised onions and chimichurri DF
- Braised pork belly with star anise soy glaze & steamed bok choy DF, GF
- Beef bourguignon with parmesan pomme puree GF





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Vegetables

- Roast Agrida potato wedges tossed in fresh rosemary and garlic infused olive oil **DF,GF,V,VEG**
- Steamed seasonal vegetable medley tossed with fresh herbs and butter **GF,V**
- Roast vegetable medley with confit garlic and balsamic glaze **DF,GF,V,VEG**
- Baked cauliflower and broccoli mornay **V**
- Gourmet smashed potatoes with caramelised onion jam & grilled cheddar cheese **GF, V**
- Chuck wagon vegetable rice pilaf **DF, GF, V, VEG**
- Creamy potato gratin with parmesan crust **GF,V**
- Ratatouille - assortment of traditional vegetables braised in a rich tomato sauce **GF, DF, V, VEG**

Salads

- Pistachio & seasonal green salad with sesame soy dressing **GF, DF, V, VEG**
- Broccoli, bacon, cashew, red onion and arugula salad **GF**
- Seasonal garden salad with house dressing **DF,GF,V**
- Smoky & spicy roast cauliflower, chickpea & kale with pickled red onion & herb dressing **GF, DF, V, VEG**
- Vegetable Fajita salad with tortilla brittle **V**
- Cucumber & blueberry spinach salad with goats cheese & toasted almonds **GF, V**
- Tex Mex black bean & basmati rice salad **GF, DF, V**
- Tabbouleh salad **DF, V**
- Edamame & red cabbage salad with Thai peanut dressing **V**
- Roasted kumara & chickpea salad with creamy balsamic dressing **GF, V**
- Gourmet potato, bacon & spring onion salad with seeded mustard & sour cream dressing **GF, V on request**
- Roast beetroot, caramelised pear, rocket & goats cheese salad with toasted pecans **GF, V**

Desserts

- Baked New York cheese cake with peach coulis & raspberry crumble
- Bread and butter pudding laced with dark chocolate and sultanas
- Dark chocolate pave with red berry compote
- Lemon curd and berry eton mess **GF**
- Apricot & coconut cake with honey ginger coconut yoghurt **GF, DF, V, VEG**
- Tiramisu with Kahlua infused Mascarpone
- Pavlova with whipped cream topped with seasonal fruit and passionfruit glaze **GF**
- Poached apples with a cinnamon, almond, and oat crumble served with vanilla custard
- Self-saucing chocolate pudding with Chantilly crème
- Seasonal fresh fruit salad **DF,GF,V,VEG**
- Add vanilla ice cream \$2.00pp



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Canapes

minimum of 20 people
Includes tray service

Option 1 \$24.00pp

1 hour - 4 items
2 Hot | 2 Cold

Option 2 \$30.00pp

1.5 hours - 5 items
2 Hot | 3 Cold

Option 3 \$36.00pp

2 hours - 6 items
3 Hot | 3 Cold

Hot

- Country chicken vol au vent
- Honey bourbon pork belly squares **GF**
- Salt and pepper squid with a lime, chilli and palm sugar dipping sauce
- Roast cauliflower bhaji bites with a tamarind yoghurt **DF,GF,V,VEG**
- Malaysian style marinated tiger tail prawns with a lime dip **GF**
- Braised lamb shoulder croquette with mint gel and aioli
- Vietnamese chicken spring rolls with soy dipping sauce **DF**
- Confit golden agria & thyme gratin cube with freeze dried ketchup flakes **GF, V**

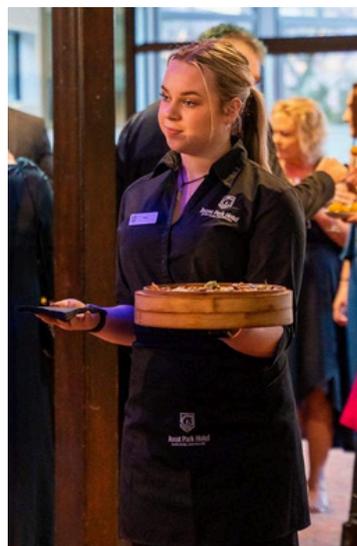
Cold

- Beef tartare with dijon mustard crème & crispy shallots **GF**
- Prosciutto, bocconcini & cherry tomato skewers with aged balsamic glaze **GF**
- Golden sweet corn fritters with caramelised red onion **V**
- Beetroot and vodka cured salmon on horseradish crème fraiche bilini
- Fish ceviche with coconut, lime, pepper **DF,GF**
- Cocktail chicken roll **DF**
- Crispy duck with hoisin and cucumber in a wonton basket **DF**
- Spiced tomato and basil salsa with whipped avocado on tortilla crisp **DF,V**
- Hot smoked salmon on kumara rosti with popped caper **DF,GF**

Sweet

- Char-grilled pineapple kebabs with mascarpone **GF,V**
- Chocolate raspberry profiteroles **V**
- Whipped double cream blue with caramelised pear on crostini **V**
- Dulche de leche tartlets with chantilly & dark chocolate curls **V**

Additional item \$6.00 per item per person





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Platters

Grazing Platter

Pickled vegetables, continental meats, cheeses, smoked salmon, breads and crackers

\$100.00

Assorted sushi

Chicken, salmon, and vegetarian, wasabi & soy GF 20 pieces

\$70.00

Breads and dips

Selection of 3 dips and assortment of breads

\$50.00

Chicken kebabs

Southern fried chicken kebabs 20 pieces

\$110.00

Chicken wings

Tossed in a smokey bbq sauce GF 20 pieces

\$70.00

Club sandwiches

Sandwich quarters of assorted fillings 20 pieces

\$60.00

Cakes and slices

Chef's assorted selection

\$60.00

Fruit kebabs

Seasonal fruit with honeyed yoghurt dipping sauce GF 20 pieces

\$80.00

Mini beef burgers

With onion jam, cheddar cheese and ketchup 20 pieces

\$110.00

Party savouries

Assortment of savouries and sausage rolls 30 piece

\$90.00

Southern cheeseboard

New Zealand cheeses, fruit paste, breads and crackers

\$100.00



All platters are based on 10 pax
Platters and individual items cannot be divided or halved

Gluten Free options available on request. POA



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Terms and conditions

- Tentative bookings** Will be held on a first option basis indefinitely. If another client requests this space then we will contact you to ask for immediate confirmation.
- Confirmation** Confirmation of all bookings must be in writing. A deposit is required for large events.
- Cancellation** All cancellations must be received in writing. Cancellations within 14 days of the event will be subject to a cancellation fee. No-shows and late cancellations will result in charges for room hire and any catering organised.
- Price variations** All prices are current at the time of quotation and every effort is made to maintain prices. However food and beverage prices are subject to change. In the unlikely event that quoted prices change, we will notify you prior to your event.
- Confirmed numbers** All final details, menus, dietary requirements, beverages, room set up, AV requirements and timings must be confirmed 14 days prior to the event. A guaranteed minimum number is required 14 days prior, with a final number to be advised 5 working days prior. Charges will be based on this number, or the final head count – which ever is greater.
- Surcharges** Extra charges may apply for functions scheduled on Public Holidays. Extra labour charges may apply if your event extends beyond midnight prior to a Public Holiday.
- Payment** Credit facilities may be available upon completion and approval of a Credit Application form. Unless credit terms have been arranged prior to the event, credit card details are required to guarantee payment via by cash, direct credit or credit card and is required immediately following the event for any outstanding charges. A 7-day invoice may be arranged, with credit card details required to guarantee payment.
- Food and beverage** Only food and beverages purchased from the Ascot Park Hotel can be consumed on the hotel premises. Licensing and food safety regulations prevent the removal of food and beverages from the hotel premises. In special circumstances clients may be able to provide sponsored food as long as a written application is confirmed and signed off by the Executive Chef.
- Dietary Requirements** We will make every effort to cater to guests with special dietary requirements, i.e. vegetarian, vegan, gluten free, dairy free, or medically diagnosed food allergy anaphylaxis at no extra charge. Any other additional special meal requests will incur a \$10 surcharge per person i.e Keto, Low Carb, as well as late notice dietary requirement. Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten, lupin, fish, crustacean, soybean, sesame seeds and nut products.
- Deliveries** The hotel is to be notified of any deliveries. The Hotel will not be responsible for packages, parcels or equipment that arrive without prior notification. All deliveries must clearly state the company or function name and the date of the function.
- Insurance** It is the client's responsibility to be insured for all items belonging to them for the period these items are in the hotel. While the hotel will take all necessary care, it will not accept responsibility for the loss of any property left in the Hotel prior to, during or after the event unless specific arrangements have been made with hotel management. Clients are responsible for any damage sustained to hotel property by them or their attendees.
- Compliance** Clients will be responsible to ensure orderly behaviour of their guests and the hotel reserves the right to intervene and eject any objectionable person from the function off the hotel premises without liability. The Hotel accepts this responsibility with guidelines set by the Sale and Supply of Alcohol Act. The hotel retains the right to adjust any set up to ensure fire and safety codes are not breached. Particular attention will be paid to the accessibility of fire exits during trade shows where partitioning is erected. Floor Plans must be approved by Hotel management prior to set up.
- Function rooms** We reserve the right to reallocate function rooms due to circumstances beyond our control. If final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room. We will discuss changes with you when the decision is made. If you wish to guarantee set up and access the day before the event then an additional full day room hire fee is charged.
- Unauthorised extras** Unless otherwise instructed in writing, the client will be liable for all charges incurred by the client or his agents during the course of the function.