



Conference Pack





“ I would like to say a big thank you to you & your staff at A'Fare for the great catering job done for our conference & AGM in July. The food & service was great. The feedback from many has been that it was the best National Avocado Conference to-date & for some it was the best NZ Conference they have attended. It is with your help we were able to achieve this. We will certainly recommend A'Fare for any other event in the future. Many thanks -Edwina Aitchison, Avocado Growers' Association ”

A'fare

“ I just wanted to thank you for such a smooth, well-run event on Friday. The food was beautiful, both in taste and presentation and you and your staff were helpful and friendly whilst being unobtrusive. Everyone had a great time and the relaxed atmosphere made my first speech as “boss” so much easier. - Remeny Weber, Laboratory Manager, Northland Pathology ”

WELCOME

A'Fare Catering and Conference Centre is located close to the heart of Whangarei.

A'fare is a fully equipped Conference Centre offering exemplary in house catering alongside a fully licensed, well stocked bar. We are a seasoned team of professional staff, ready to attend to all your specific needs. We are fortunate to be watched over and led by Nicki, chef / restaurateur with over 25 years Hospitality experience in Europe and New Zealand.

The Centre is surrounded by lush gardens and a charming boardwalk along the iconic Hatea River. Our inviting indoor/ outdoor flow enables your guests to mix and mingle, chat and consolidate or simply settle and enjoy. Our place is your space, to be enjoyed and explored.

We are famous for our cuisine, especially our conference catering. All our food is hand crafted on site and we don't serve anything less than the best. Our professionalism definitely gives us the edge, and you the advantage, when it comes to conference catering. Choose A'fare to cater for your next function, your guests will most certainly thank you for it!

With pleasure
A'Fare Conference Team

“ I just wanted to say thank you very much for your help on Monday with our booking. Could you please also pass on our thanks to anyone else involved. I heard that the venue and service was great and we would definitely use A'fare again in the future. Thanks again -Sarah Irwin, Key Account Services Co-ordinator – TOWER ”



VENUE HIRE

CONFERENCES

Full Day - (8 hours) \$500

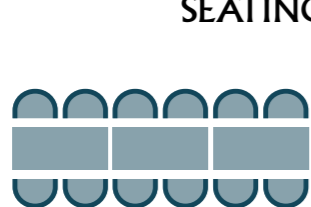
Half Day - (4 hours) \$350

All Venue Hire Includes:

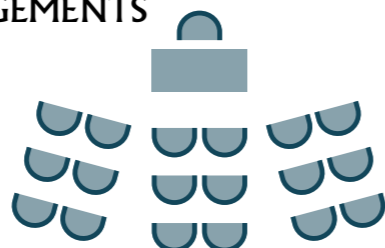
- Seating arranged as per your preference, complete with water stations and mints. This includes chairs, tables and tablecloths
- Data projector and screen
- P.A. System and microphone
- Off-street parking
- Complimentary WIFI
- Professional staff for your day
- Fully licensed bar facilities
- Selection of in-house catering menus

**We cannot accept outside catering companies.

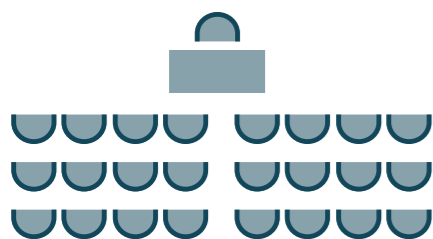
SEATING ARRANGEMENTS



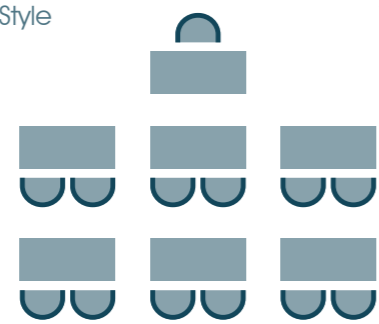
Boardroom Style



Theatre Style #2



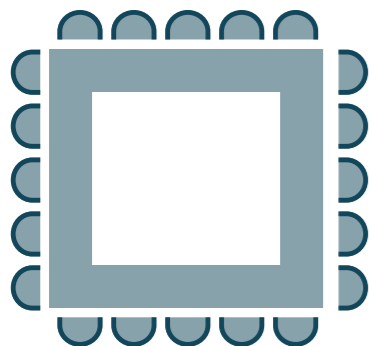
Theatre Style #1



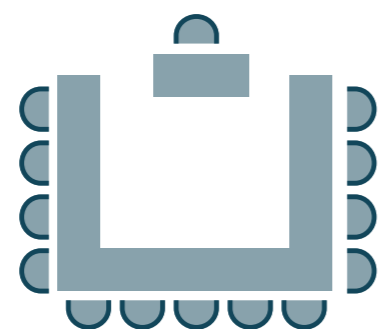
Classroom Style #1



Classroom Style #2



Hollow Square



'u' Shape with Top Table



'u' Shaped

MENU CHOICE

Morning or Afternoon Tea - \$8.50 pp

- Freshly brewed coffee and a selection of fine quality teas
- Chefs choice of sweet or locally sourced savoury items (includes 2 per person)

Conference Menu for Half Day Event - \$25.50 pp

- All day tea and coffee
- Morning or Afternoon tea which includes a selection of home-made sweet treats
- Lunch includes club sandwiches, filled rolls and wraps, chef's choice of locally sourced savouries & fresh fruit platter.

Conference Menu for Full Day Event - \$32.50 pp

- All day tea and coffee
- Morning Tea includes a selection of home-made sweet treats.
- Lunch includes mixed sandwiches, rolls & wraps, hot selection and fresh fruit platter.
- Afternoon tea which includes chef's choice of locally sourced savouries.

Deluxe Conference Menu for Full Day Event - \$38.50 pp

- All day tea and coffee
- Morning tea includes warm homemade muffins, date scones, savoury pinwheels and a selection of slices.
- Lunch includes a selection of carved roast meats, chef's choice of potato and a selection of salads and breads. A fresh seasonal fruit platter will also be served.
- Afternoon Tea includes chef's choice of savouries.

“Your food and service yesterday was fabulous. Thanks heaps to the a A'Fare team! Your food and service yesterday was fabulous.”
-Tania, Enterprise Northland





BREAKFAST OPTIONS

Express Breakfast - \$16.50pp

Tea, coffee and fruit juice

Toasted bread (white and wholemeal)
with a selection of spreads and preserves

Freshly baked pastries

Fresh sliced fruit platter

The Complete Kiwi Breakfast - \$26.50pp

Tea, coffee and fruit juice

Hot buffet: Scrambled eggs, crispy bacon, locally sourced sausages, hash-browns, baked beans, grilled tomatoes, sauteed mushrooms

Continental: Cereal with fresh fruit salad and selected yoghurts.
Also served with mixed pastries

“ Thanks Mandy it certainly has been great working with you and you deserve a large glass of your preferred celebratory drink for putting up with us this year. Thanks for always providing us with exceptional service and food. It makes it so much easier knowing that you will ‘take care of everything’! Deb Massey, Regional Administrator
New Zealand Nurses Organisation ”



CANAPES SELECTION

(Minimum \$100 total spend + delivery fee if offsite).
When selecting a finger food menu, first select how many items per person you would like:

3 items	\$10 per person
4 items	\$12 per person
5 items	\$14 per person
6 items	\$16 per person
7 items	\$18 per person

If you would like to include tea, coffee and juice with your selection this can be counted as one item.

Cold Selection

Caprese skewer with cherry tomato, mozzarella, and basil

Blinis topped with smoked salmon, cream cheese and dill

Petite sandwich of smoked chicken and mesclun with a pear and fig chutney

Savoury tartlet with pumpkin, chorizo and feta

Crab and capsicum salad on cassava chip

Cheesy polenta bites with bacon and mushroom

Vegetarian options

Sweet corn and coriander fritter with avocado salsa

Stuffed button mushrooms

Capsicum, haloumi and olive skewer

Avocado, sun dried tomato and basil bruschetta

Hot Selection

Piccolo potatoes wrapped in maple bacon

Pulled pork sliders with apple and ranch slaw

Potato and spinach fritter with whipped feta

Prawn twister with sweet chilli dip

Risotto cake with kale and chorizo

Prawn skewer with lemon pepper aioli

Mini pepperoni and gherkin pizettes

Spanakopita filo cups

Desserts Selection

Caramel slice
Mini blueberry muffins
Moreish american brownie
Hummingbird cake
Red velvet cake

Mini chocolate eclairs
Chocolate eclairs
Lamingtons
Caramel slice
Lemon meringue tarts

Fudge Bites
Mini gourmet cheesecakes
Glazed fruit tartlets
Christmas mince pies
Vanilla and cinnamon donut munchkins



PLATTER SELECTION

Cheese Platter \$9.50 pp

A selection of five New Zealand cheeses served with fruit, chutneys, relishes and crackers

Cold Meat Platter \$8.50 pp

Chef's selection of three cold meat cuts - chosen from beef, lamb, pork, ham, salami, and served with a selection of accompaniments, relishes, pickles and breads

Kia Moana - Seafood Supreme \$12.50 pp

A fine arrangement of prawns, steamed and marinated mussels, salt and pepper squid, smoked fish fillets and a smoked salmon dip. All served alongside an assortment of breads and crackers

Antipasto Platter \$9.50 pp

A combination of cheeses, meats, salmon dip, marinated mushrooms, sundried tomatoes, gherkins, olives, pickled onions, and char-grilled capsicum served with dips, relishes, pickles, crackers, crostini and breads

Ham Platter \$8.00 pp

Honey glazed ham, off the bone, and served with relishes, pickles, mustard, garden salad, rustic slaw and crusty bread selection

Fruit Platter \$6.50 pp

Slices of local, seasonal and tropical fruits, served with a passion fruit, coconut and yoghurt dip.

Mini Savouries Selection \$7.50 pp

A variety of mini savouries and quiches served with accompanying relishes and chutneys

Gourmet Sandwich Platter \$7.50 pp

A generous selection of mini sandwiches and rolls, filled with roasted meats, spreads and seasonal salads

Sweet Treat Platter \$7.00 pp per person

Variety of Danish pastries, petite fours & fudge

Please advise us of any gluten, dairy, or any food allergies so we can cater to all your guests needs.

DESSERTS TREATS

Mini Fruit Kebabs \$4.00 pp

2 skewers per person mini kebabs with seasonal and tropical fruit accompanied with yoghurt, coconut and passion fruit dipping sauce.

Petite Fours \$3.50 pp

2 pieces per person, leave it to the chef to provide an assortment of sweet treats - surprise your guests

Sweet Treat Platter \$7.00 pp

Variety of Danish pastries, petite fours and fudge.

Cheese, Crackers & Fruit & Platter \$8.50 pp

A selection of cheeses, fresh fruit, fudge, served with crackers





DRINKS LIST

BUBBLY

\$40 per bottle

BEERS

- Steinlager \$7
- Heineken \$7
- Speights \$7
- Amstel Light \$7
- Corona \$8

CIDER

Somersby \$7

HOUSE SPIRITS

Single with mixer \$6 - Double - \$7

WINES

Our wine selection changes on a regular basis. Please enquire about current availability.

Priced from \$6 per glass / \$35 per bottle

NON-ALCOHOLIC

Extensive range of soft drinks

Non-alcoholic punch-bowl

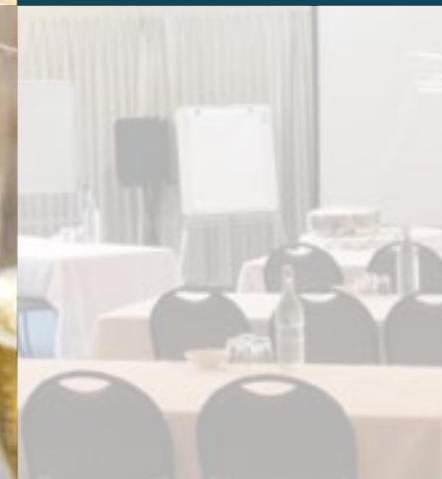
– approx. 50 servings - \$75

It's easiest is to run a bar tab with an allocated budget. You can allocate \$30 - \$35 per person which allows each person 3-4 drinks.

*BYO is charged at \$11.50 per person.



“ Thank you Mandy! Just a note to say a huge Thank You again for the wonderful catering for our luncheon on Wednesday 17th October. So many of the “girls” remarked on the lovely meal. Most Sincerely,
-Margaret Moorhead ”



“ After the successful completion of the Steam Up North Convention 2012 we would like to thank you and all your staff for the great effort you all put in to help make the convention the success it was. We only had good comments regarding the food selection, quantity, quality and the excellent service, this has made the convention a great event for the participants. We would not hesitate to recommend A'Fare to anyone else. Please pass this message on to all the staff that helped. Well done and thank you again. Roger Reynolds & Colin Smith, Whangarei Model Engineering Club ”





TO BOOK:

Ring the team at A'Fare Catering:

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Mob: 027-523-6161

Email: catering@afare.co.nz

197 Lower Dent Street, Whangarei

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