



# Catering Package

JULY 2023-MARCH 2024

# Welcome to No.5 Café & Larder



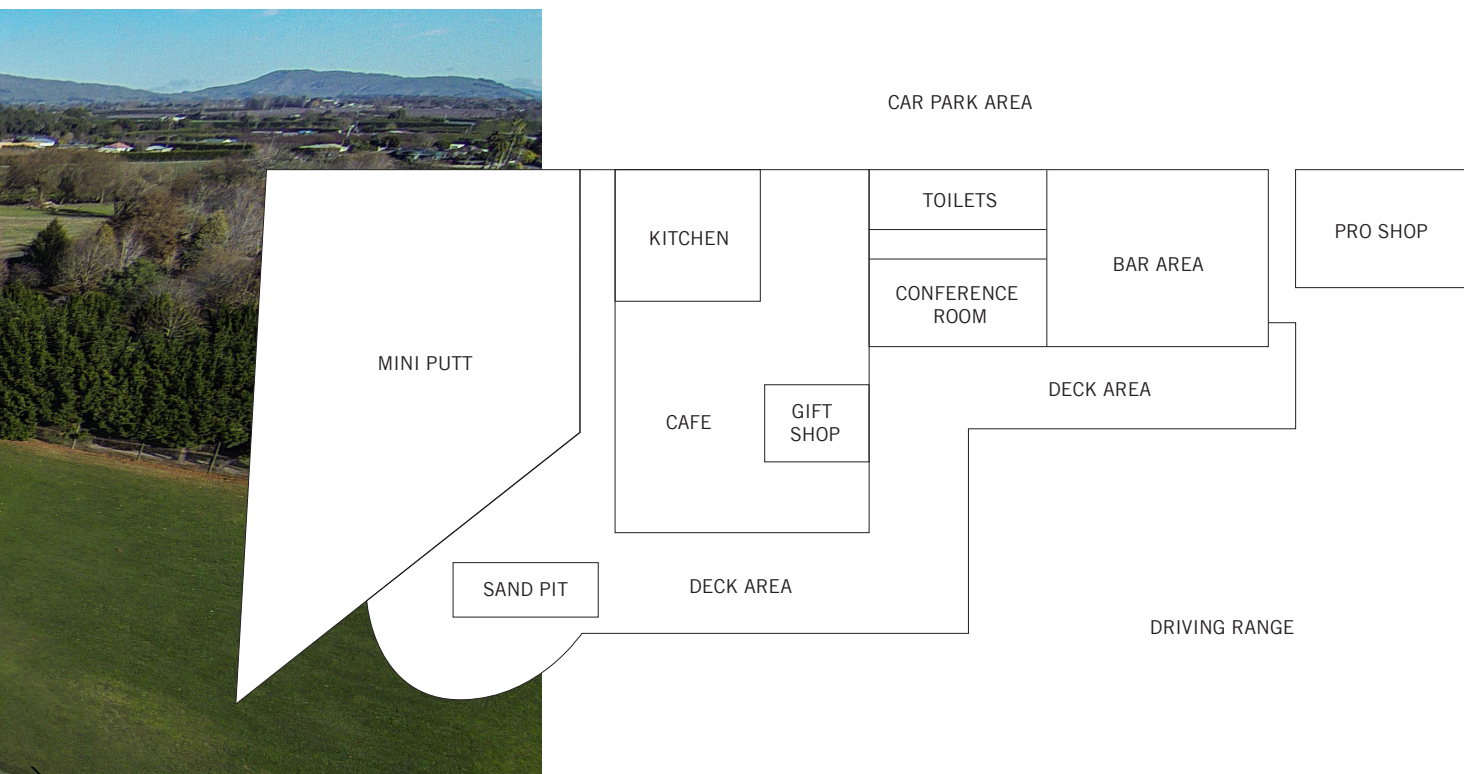
Situated between Clive and Hastings, just 15 minutes from Napier CBD. No.5 Café & Larder shares a passion for providing a special experience for all customers, being specialised in serving a seasonal and interesting menu using quality products and local suppliers that guarantee the delivery of unforgettable memories that will complement the significance of any occasion.

**FOR ENQUIRIES**  
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# Experience our space

A VARIETY OF OPTIONS TO SUIT EVERY OCCASION



SPACES	Cocktail	Banquet	Family	Boardroom	Theatre
	A few tables scattered, ideal for mingling and networking	Round tables with 8 or 10 guests per table	One long table or several rows of longer tables	A single table with a maximum of 25 guests	Rows of chairs facing a stage, podium, projector or other focal point
BAR	200	80	100	25	60
CAFE & RESTAURANT	150	-	80	-	-
CONFERENCE ROOM	50	30	30	25	40
DECK	150	-	-	-	-



# Bar area

This open plan area allows guests to effortlessly interact with each other while enjoying either canapé service, plated meal, platters or buffet style. Our deck offers the ability to extend your occasion through bi folding doors when booking the entire bar area (weather permitting.)

Features a TV screen, a whiteboard, Sonos sound system, a modern fully equipped bar with tap beer and a wide selection of wine and spirits. Licensed until 11.30pm.



# Café & restaurant

Sit down and relax in our unique and friendly ambience, overlooking the quiet and picturesque golf course. No.5 adds a splash of vibrancy and energy to your next dining experience. Licensed until 10pm.



# Conference room

Ideal for meetings requiring full privacy. A flexible space offering you the choice of classroom, theatre, u-shape or boardroom layouts. Features a projector, a whiteboard, an integrated sound system, in floor power supply and bi-fold doors that open onto a sheltered deck.



## Deck area

Our very popular deck area is adjacent to the bar, a great spot to catch up with friends. Enjoy a nice cold beverage on a hot day, ideal for our BBQ offering, platters, or just enjoy the beautiful back area overlooking the driving range. We also have lawn games available - Giant Jenga, Connect Four, Kubb and Molky.

# Catering options

TO SUIT EVERYONE'S NEEDS AND BUDGET



## BITES SELECTION

Our bites selection is our finger food menu - carefully designed by our team of chefs as an “easy to eat” canapé style or a more filling bites selection. This gives you the opportunity to choose the pieces and dishes you want for your stand-up event.



## PLATED MEAL

Offer guests your choice of two options per course - entrée and main, main and dessert or all go for three courses. Our main course is served with vegetables on the table to share. This type of service means everyone gets exactly what they want.



## BUILD A BUFFET

Buffet catering is always a hit, everyone can choose what they like and can even go back for seconds - no empty stomachs and half eaten plates of food. With a massive selection of delicious hot and cold options, our buffet catering selection is sure to have something to please even the pickiest of eaters.



## BBQ BUFFET

Our BBQ buffet menu features a selection of gourmet BBQ items including sausages, minute steaks, lamb chops and chicken thighs. This package is suitable for any occasion and includes salads, bread and condiments.





# Bites selection

MINIMUM 10 PEOPLE

## **SMALL BITES \$5 PER ITEM**

Choose one, we recommend  
3-4 per person

Spiced popcorn chicken

Crispy crumb prawns with chilli lime dipping  
sauce

Smoked salmon on herb blinis  
with citrus mascarpone

Herb crepes filled with roasted capsicum  
and rocket lettuce

Crispy falafel with beetroot hummus

Basil and feta tartlets with  
cherry tomato

Mini chicken filloetts filled with cream

## **FILLING BITES \$8 PER ITEM**

Choose one, we recommend  
1-2 per person

Confit duck steam buns

Roasted teriyaki beef salad

Grilled chicken and brie wraps

Pulled pork sliders

Roasted vegetables filled croissant

Multigrain sandwiches  
with various fillings

Vegetarian quiche

Vegetarian wrap

Ham, tomato and cheese croissant

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## **SOMETHING TO SHARE**

**Bar Platter \$70**  
(serves 3-4 people)

Wedges with cheese and sour cream, pea & mint bite, coconut crumb prawns, popcorn chicken, steamed buns and dipping sauces.

**No.5 Platter \$95**  
(serves 4-6 people)

A selection of cheese, cold meats  
with crackers and fruit



# Plated meal

MINIMUM 20 PEOPLE

## 2 COURSES

**\$73.50 PER PERSON**

Choose 2 options per course

## 3 COURSES

**\$83.5 PER PERSON**

Choose 2 options per course

## STARTERS

Choose 2 options

Confit duck with blue cheese and walnut salad with balsamic glaze

Sear scallop on potato and herb rosti with crispy black pudding and avocado puree.

Sundried tomato, spinach and feta filled mushroom

Roasted Thai beef salad with crispy noodles

## MAIN SELECTION

Choose 2 options

Aged rosemary and mustard cured beef rib eye on truffle potato mash with port wine jus

Spinach and feta stuffed chicken breast, crispy polenta with cranberry relish

Pan seared market fish on homemade fettuccine cherry tomato and spinach sauce.

Oven roasted lamb rump on minted gourmet potatoes with red wine jus

*\*Vegetarian on request*

## DESSERT

Choose 2 options

Homemade mixed berry cheesecake

Triple chocolate brownie

Tiramisu

Passionfruit roulade

Mini pavlovas

Citrus tart





# Build your buffet

MINIMUM 20 PEOPLE

## 2 COURSES

**\$65.50 PER PERSON**

**\$25 PER CHILD (12 AND UNDER)**

Choose 2 options per course

## MEAT SELECTION

Choose 2 options

Mustard crusted beef rib eye

Orange and brown sugar glazed ham

Thyme & onion stuffed chicken thighs wrapped in bacon

Local leg of lamb pan baked and carved

Herb crusted salmon

## SALAD SELECTION

Choose 2 options

Green salad

Shrimp and fennel salad

Pumpkin and feta salad

Roast vegetables and orzo pasta salad

Greek salad with chickpeas

## SIDES INCLUDED

Seasonal vegetables

Roasted baby potatoes with salsa verde

Freshly baked dinner rolls

Range of condiments

## DESSERT

Choose 2 options

Homemade mixed berry cheesecake

Triple chocolate brownie

Tiramisu

Passionfruit roulade

Mini pavlovas

Citrus tart



# BBQ buffet

MINIMUM 20 PEOPLE

## **\$45 PER PERSON**

Meat selection & extras

## **\$57 PER PERSON**

Meat selection, extras  
& dessert

## **MEAT**

Choose 3 meats

Mint glazed lamb chops

Rosemary cured minute steaks

Organic butchery sausages

Chicken thighs

## **EXTRAS INCLUDED**

Coleslaw

Mesclun salad

Bread rolls

Condiments

## **DESSERT**

Choose 2 options

Homemade mixed berry cheesecake

Triple chocolate brownie

Tiramisu

Passionfruit roulade

Mini pavlovas

Citrus tart





# Breakfast buffet

MINIMUM 20 PEOPLE

## **\$35 PER PERSON**

Cold and cooked selection  
& drinks

### **COLD SELECTION**

Selection of cereals

Berry compote

Yoghurt

### **DRINKS**

Orange and apple juice

Tea and coffee station

### **COOKED SELECTION**

Scrambled eggs

Streaky bacon

Sausages

Roasted portobello mushrooms

Roasted tomatoes

Hash browns

Toast and preserves



# Break time

MINIMUM 10 PEOPLE

## **MORNING OR AFTERNOON TEA \$5 PER ITEM**

Choose any options

Freshly baked scones with butter and relish

Freshly baked savoury scrolls

Freshly baked muffins

Freshly baked chocolate mini scrolls

Carrot cake with yoghurt

Triple chocolate brownie

## **LUNCH BREAK**

We recommend ordering off our lunch menu or bites selection

## **COFFEE & TEA STATION \$3.50 PER PERSON**

Minimum charge \$70

Lipton tea and Hawthorne coffee station



# Food & beverage information



## FOOD

We love serving groups large and small, our regular menu is on our website and is seasonally updated to take advantage of Hawke's Bay's wonderful local produce.

For groups of 12 or more we would love to show you our group menu. This is a slightly scaled back version of our regular menu to assist with speed of service, this menu is also updated seasonally. Groups of 20 plus can take advantage of our plated three course menu and buffets.

Celebratory cakes

There is no charge for you to bring your own celebratory cake provided No.5 have served a main meal to your guests. If you require No.5 to cut, plate and serve the celebratory cake there is a \$3 per person service charge.

### Allergens and dietary needs

We can cater to most dietary needs. Our menus will highlight some allergen information however please discuss with the team if you have any special needs. Our kitchen uses wheat/milk/eggs/fish/crustacean/tree nuts/peanuts/soy and while every effort will be taken to avoid cross contamination it is possible traces will be present.

## BEVERAGES

We are fully licensed. Our Bar and Conference Room areas are licensed until 11.30pm and our Café area is licensed until 10pm. Due to the nature of our licence, bringing your own drinks is not allowed.

### Cash bar

Each guest pays for what they require from the bar.

### Bar tab

There are a few options here, you can limit the type of drinks available and/or the value on the tab.

### Welcome drinks

To be served at the entrance, we can offer each guest a welcome beverage on arrival.

### Drink vouchers

If you wish to offer your guests a certain number of drinks we can exchange drinks for vouchers.

### Subsidised bar

For a part bar tab, part cash bar e.g. bar tab \$4 per drink, the guest pays the difference.

# General information

## VENUE HIRE

	Full Day 8am-4pm	Half Day 8am-12pm OR 12pm-4pm	Evening Functions After 5.30pm
BAR	\$400	\$300	\$600
CAFE & RESTAURANT			\$600
CONFERENCE ROOM	\$350	\$250	

## DEPOSITS

We require a deposit to confirm all bookings. Please note this is a non refundable deposit, and will be equivalent to the cost of the venue hire.

## CONFIRMATION OF FINAL NUMBERS

Final confirmed numbers are required 48 hours in advance. We will charge based on these final numbers, “no shows” will still be charged for. We can usually cater for a few additional guests and these will be charged for as required. If we are not notified of final confirmed numbers, we will use previously notified guest numbers for this purpose.

## WHAT IDENTIFICATION DO YOU ACCEPT?

A New Zealand drivers licence, valid passport, HANZ 18+ Card, HNZ 18+ Card or The Kiwi Access Card (all within expiry date) will be accepted as proof of age. We are legally required to ask anyone who looks under 25 to present identification.

## IS THERE CAR PARKING AVAILABLE?

Yes, car parking is available right outside. If you do need to leave your car overnight we are happy for that to happen, this is at your own responsibility.

## CAN WE DECORATE THE VENUE?

Yes we encourage it. However due to other potential bookings, if you require time to decorate we ask this is requested at the time of booking. Any small particle decorations such as glitter, confetti or sawdust are not allowed.

## WHAT CAN WE LEAVE IN THE VENUE OVERNIGHT?

We may have to set up the venue for events later that day or the following day, so we request that your belongings are packed up and taken with you at the end of your event.

## ARE WE ALLOWED TO BRING OUR OWN MUSIC, A BAND, OR A DJ?

We have a speaker system for playing music using Spotify, if you wish to supply your own music please talk with the team. Bands and DJs are also welcome, if you need some recommendations please ask the team.

## CAN WE BRING CHILDREN?

Yes, our Kiwi style café is perfect for the little ones, we even have a great sand pit and mini putt located right beside the café.







LIFE IS GRAND

NO.  
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CAFE & LARDER

EST. 11