

2025

Conference & Events



catering@otago.ac.nz

Conference & Events

University of Otago

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Please Note allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a particular allergen.

Dietary Key: • GF – Gluten Free* • V – Vegetarian • VG – Vegan • DF – Dairy Free

The Conference & Events Team

Email catering@otago.ac.nz

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Packages & Pricing

All prices indicated include venue & staffing* additional cost may apply for Otago Business School

Daily Delegate (DDP) Package

(minimum 30 people)

Includes:

Morning and Afternoon Tea Breaks

Choice of lunch option

Working Lunch \$56.00pp | Buffet Lunch \$59.00pp | Platter Lunch \$65.00pp

Freshly brewed coffee, selection of teas, herbal infusions & water service

Staffing

Exhibition Table and Chair Package \$21.00 ex gst per table

6 ft trestle table with black tablecloth or cover & chair (s)

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Morning & Afternoon Tea Breaks

Morning & Afternoon Tea \$12.00pp ex gst

(Minimum 30 per person)

Select 2 menu options

Includes Staffing , Venue, Freshly brewed coffee, selection of teas, herbal infusions

For events less than 30 guests please use express.catering@otago.ac.nz

Dietary Key

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Sweet Selection

Homemade Slices (incls GF on request)
 Homemade Cookies (incls GF on request)
 Blueberry Cream Cheese Muffin
 Date Scone with Jam & Cream
 Chocolate Fudge Brownie (GF, VG)
 Orange & Almond Poppy Seed Cake (GF, DF)
 Apricot Shortcake (VG)
 Jam Donut Dot
 Custard Square
 Homemade Muesli Bar
 Raspberry Friand (GF)
 Mini Danish Pastries
 Fresh Whole Seasonal Fruit
 Sliced Seasonal Fruit

For a lighter finger food style lunch

Choose 3 Items \$16.50pp

Choose 4 Items \$20.00pp

Add

Freshly brewed coffee, selection of teas, herbal infusions for an additional \$4.00pp

Price all-inclusive of staffing

Savoury Selection

Finger Sandwiches
 Vegetarian Finger Sandwiches (V)
 Warm Savoury Vegetable Muffin (V)
 Pesto and Feta Pinwheel Scone
 Broccoli & Spinach Quiche (VG)
 Caramelized Onion & Semi Dried Tomato Quiche (V)
 Pumpkin, Spinach & Pine Nut Sausage Roll (VG)
 Pork Apple & Fennel Sausage Roll
 Braised Lamb & Rosemary Pie
 Chicken Mushroom & Leek Pie
 Seasonal Vegetable & Lentil Pie (V)
 Broccoli, Mushroom & Pumpkin Frittata with Aioli (GF, V)
 Teriyaki Sushi with Soy, Ginger & Wasabi (piece) (GF)
 Vegetarian California Roll (piece) (GF)
 Cheese & Onion Tart (GF)
 Mince & Cheese Savory (GF)
 Freshly brewed coffee, selection of teas, herbal infusions

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Best Friends \$8.00 ex gst

Chocolate Brownie (GF, VG) & Chocolate Milk (V)

Bliss Balls (GF, VG, NF) & Carrot Juice (VG)

Pure New Zealand Ice Cream (GF) & Homemade Lemonade (VG)

Apricot Shortcake (VG) & Fruit Smoothie (V)

Cookies & Strawberry Milk Shake (V)

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Working Lunch Options

Working Lunch \$32.00 ex gst

(Minimum 30 guests)

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Select from the below options

Sandwiches please select 2

Finger Club Sandwich (incls Vegetarian)

Roasted Chicken Salad Sandwich

Croissant filled with Ham, Swiss Cheese & Salad

Sourdough Loaf filled with Ham, Beef & Salad

Grilled Vegetables, Sundried Tomatoes & Spinach Leaves on Ciabatta (VG)

Hot Savory Items please select 2

Smoked Chicken & Leek Frittata with Lemon Mayo (GF)

Broccoli, Mushroom & Pumpkin Frittata with Aioli (GF, V)

Broccoli, Mushroom & Blue Cheese Quiche (V)

Chicken Leek Mushroom Pie

Bacon & Egg Quiche

Beef & Cheddar Pie

Braised Lamb & Kumara Pie

Vegetable Lentil Pie (V)

Vegan Spinach & Mushroom Quiche (VG)

Sushi / Summer Rolls please select 1

Smoked Salmon & Avocado Maki Sushi (GF, DF)

Teriyaki Chicken & Avocado Maki Sushi (GF, DF)

Vegan Avocado Maki Sushi (VG, GF)

Vegan Vietnamese Rice Paper Roll (VG, GF)

Teriyaki Chicken Rice Paper Roll (GF, DF)

Salads please select 1

Gourmet Potato, Seeded Mustard, Red Onion & Dill with Sour Cream (GF, V)

Mesclun Leaves, Cherry Tomato, Radish, Cucumber with Balsamic Dressing (GF, VG)

Roasted Pumpkin, Parsnip & Kumara, Cherry Tomato & Spinach with Maple Dressing (GF, VG)

Thai Carrot Salad with Red Cabbage, Spring Onion & Mung Beans (GF, VG)

Quinoa & Chickpea Tabbouleh (GF, VG)

Greek Broccoli Salad (GF, V)

Roasted Kumara, Grilled Bacon & Walnut Salad (GF)

Traditional Caesar Salad

Sweet Thing please select 1

Homemade Slices (incls GF on request)

Chocolate Fudge Brownie (GF, VG)

Orange & Almond Poppy Seed Cake (GF, DF)

Raspberry Friand (GF)

Sliced Seasonal Fruit

Whole Fruit Basket

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Platter Lunch Options

Lunch Salad Platters \$40.00 ex gst

(Minimum 30 guests)

Served with artisan bread & butter

Freshly brewed coffee, selection of teas, herbal infusions & water service

Menu 1

Grilled Haloumi, Watermelon, Feta, Chickpea, Rocket, Basil with Mint Dressing (GF, V)

Flaked Peppered Salmon Niçoise with Lemon Vinaigrette (GF, DF)

Korean Rare Beef, Spicy Lettuce & Cucumber with Lime Sesame Dressing (GF, DF)

Maple Roasted Beetroot & Caramelized Pears, on Spiced Quinoa (GF, VG)

Sliced Seasonal Fruit (GF, VG)

Menu 2

Soy & Ginger Garlic Tofu, Broccoli, Cherry Tomato & Lima Beans (GF, VG)

Hot Smoked Salmon, Potato & Pea Salad with Russian Dressing

Thai Chicken Slaw, Rice Noodles with Nam Jim Dressing (GF, DF)

Harissa Roasted Kumara, Chickpeas & Spinach (GF, VG)

Sliced Seasonal Fruit (GF, VG)

Menu 3

Char Siu Pork & Choy Sum Salad (DF)

Dukkha Roasted Cauliflower, Green Peas & Walnuts with Chimichurri Dressing (GF, VG)

Crispy Sesame Tofu, Soba Noodles & Carrot Slaw (VG)

Shredded Chicken, Romaine Lettuce, Prosciutto Crisps, Shaved Parmesan & Sour Dough Croutons with Caesar Dressing

Sliced Seasonal Fruit (GF, VG)

Menu 4

Lemon and Thyme Chicken, Pearl Cous Cous, Spinach & Feta

Warm Roast Beef & Thai Carrot Slaw (DF)

Balsamic Chargrilled Halloumi & Ratatouille (GF, V)

Green Bean, Roast Pumpkin, Cherry Tomatoes & Zatar Crumble (GF, VG)

Sliced Seasonal Fruit (GF, VG)

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Buffet Lunch Options

Buffet Lunch \$35.00 ex gst

(Minimum 30 guests)

Served with bread roll & butter

Salads

Middle Eastern Spiced Quinoa & Chickpea Tabbouleh (GF, VG)

Mesclun Salad, Cherry Tomatoes, Radish & Cucumber with Balsamic Dressing (GF, VG)

Hot Mains

Salmon Fishcakes, Black Bean Salsa with Chive Aioli

Slow Cooked Beef, Mushroom Stroganoff & Steamed Basmati Rice (GF)

Potato Gnocchi, Tomato, Spinach & Basil Sauce with Mascarpone Cheese (V)

Dessert

Sliced Seasonal Fruit (GF, VG)

Freshly brewed coffee, selection of teas, herbal infusions & water service

Vegetarian Buffet Lunch \$35.00 ex gst

(Minimum 30 guests)

Served with bread roll & butter

Salad

Seasonal Green Salad with Chimichurri Dressing (GF, VG)

Hot Mains

Braised Tofu & Sticky Sesame Rice (GF, VG)

Spanakopita (V)

Gnocchi, Charred Broccoli, with Lemon & Thyme Butter (V)

Israeli Cous Cous, Roast Pumpkin, Green Beans & Feta with Dukkha Crumb (V)

Dessert

Sliced Seasonal Fruit (GF, VG)

Freshly brewed coffee, selection of teas, herbal infusions & water service

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Takeaway Options

Boxed Breakfast & Lunches

(Minimum 30 guests)

Select up to 2 sandwich items per order minimum 15 of each

Breakfast Box \$22.00 ex gst (delivered from 7.00am)

Choice of filled bread item:

**Ham & Swiss Cheese Croissant, or
Bacon & Egg Wholemeal Sandwich, or
Falafel, Hummus & Salad Wrap (VG)**

Muesli Bar

Fruit Yoghurt

Fresh Whole Seasonal Fruit

Vanilla Up & Go drink

Lunch Box One \$25.00 ex gst (delivered from 7.00am)

Fresh focaccia panini

Choice of filling:

**Pulled Pork & Slaw, or
Roast Chicken, Tomato & Cucumber, or
Ham, Swiss Cheese, Tomato & Lettuce, or
Falafel, Hummus & Salad (VG)**

Homemade baked quiche (cold)

Pasta (VG) or potato salad (GF, VG) box

Homemade slice

Fresh Whole Seasonal Fruit

Bottled Water

Lunch Box Two \$25.00 ex gst (delivered from 7.00am)

Fresh wrap

Choice of filling:

**Ham, Swiss Cheese & Salad, or
Chicken, Pesto & Salad or
Thai Beef Salad, or
Falafel, Hummus & Roasted Vegetable (VG)**

Homemade baked quiche (cold)

Pasta (VG) or potato salad (GF, VG) box

Sweet Texas Muffin

Fresh Whole Seasonal Fruit

Bottled Water

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Platter Selection

Platter Selection (Staffing costs apply OR platters delivered for a fee)

(10 guests per platter)

Tex Mex Dip Platter \$18.00 ex gst

Corn Chips with Spicy Bean Dip, Corn Salsa & Guacamole

Sandwich Platter \$70.00 ex gst

Selection of Finger Sandwiches, Pinwheel & Clubs (40 pieces)

Vegan Fried Snack Platter \$50.00 ex gst

Spring Roll, Samosa, Dumplings, Chipotle Bites, Cauliflower Bites, Pea & Mint Fritters with Dipping Sauces (60 piece)

Japanese Platter \$85.00 ex gst

Selection of Maki, Inari and Nigiri with Soy, Ginger & Wasabi (45 pieces)

Fruit Platter \$95.00 ex gst

Sliced Seasonal Fruits & Berries with Chocolate Dipping Sauce

Savoury Platter \$85.00 ex gst

Selection of Homemade Savouries & Sausage Rolls with Tomato Relish (30 pieces)

Dessert Platter \$100.00 ex gst

Selection of Sweet Treats, Slices, Tarts & Chocolates (40 pieces)

Charcuterie Boards \$85.00 ex gst

Farmhouse Cheese, Fruit Paste, Candied Nuts, Grissini Sticks Crackers & Super Grain Bark

Or

Deli Cut Meats Milano, Mortadella Danish Salmi & Prosciutto, Olives, Pickled Onions, Fruit Relish with Garlic Rosemary Bread

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Canapés

(Minimum of 30 per item)

Choose 4 canapes \$22.00pp ex gst

Choose 5 canapes \$28.00pp ex gst

Choose 6 canapes \$32.00pp ex gst

Cold

Goats Cheese Mousse & Beetroot Relish filled Pastry Cup (V)

Sweetcorn & Pea Fritter with Avocado Salsa, Chilli Mayo & Coriander (GF, DF, V)

Pumpkin Mousse on Potato Rosti with Olive Tapenade (GF, VG)

Cold Smoked Salmon with Crème Fraiche, Blini & Chives

Smoked Salmon Mousse with Tobiko Roe on Cucumber (GF)

Smoked Chicken Cranberry Bruschetta

Warm

Karaage Chicken with Kimchi Mayo & Sesame Carrot Pickle (GF, DF)

Thai Fish Cakes with Peanut Sambal & Coriander (DF)

Carrot Bhaji & Mango Chutney with Coriander, Coconut Yoghurt (GF, VG)

Pulled Pork & Gorgonzola Croquette with Chive Mayo (GF)

Goats Cheese, Semi Dried Tomato Arancini (GF)

Pea & Halloumi Fritter (GF, V)

Sweet

Mini Lemon Meringue Tart (GF)

Boysenberry Tartlet with Mascarpone & Mint (GF)

Chocolate Tart & Raspberry Meringue (GF)

Chocolate Fudge Brownie with Berry & Caramel (GF, VG)

Salted Caramel filled Profiterole

Substantial Canapes \$6.00 ex gst

(Minimum of 30 per item)

Choose 4 canapes \$32.00pp ex gst (Staffing costs included)

Available at Auahi Ora, Union Common Room, Terrace Lounge, Gazebo Lounge, ISB Link

Pulled Pork Apple Fennel Slaw Slider

Homemade Samosa (VG)

Homemade Duck Spring Roll with Sweet Chilli Dipping Sauce

Pulled Brisket Steamed Bun

Prawn Cocktail

Fish n Chip Cone with Remoulade, Lemon Salt

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Buffet Dinner Menus

(Minimum 30 guests)

Menu One \$68.50 ex gst

Served with dinner roll & butter

Salads

Tossed Garden Salad (GF, VG)

Green Bean, Tomato & Roasted Potato with Lemon Vinaigrette

Raw Slaw Salad, Roasted Seeds with Sweet Chilli Dressing

Mains

Char-Grilled Chicken fillets, Tomato, Spinach, Cream & Lemon Tuscan Style Sauce

Slow Roasted Beef Sirloin with Roasties with Béarnaise & Beef jus

Potato Gnocchi, Crushed Tomatoes with Spinach Pesto (GF, VG)

Asian Style Green with Crispy Shallots

Dessert

Fresh Fruit Salad (GF, VG)

Flourless Chocolate Torte (GF)

Pavlova Roulade with Raspberry & Lemon Curd (GF)

Freshly brewed coffee, selection of teas, herbal infusions & water service

Menu Two \$72.50 ex gst

Served with dinner roll & butter

Salads

Spiced Quinoa & Chickpea Tabbouleh (GF, VG)

Roasted Pumpkin, Parsnip, Kumara, Tomato & Spinach with Pomegranate Molasses (GF, VG)

Mesclun, Cherry Tomato, Radish & Cucumber Salad with Balsamic (GF, VG)

Mains

Sticky Glazed Pork with Glazed Carrots (GF, DF)

Barbecued Chicken Breast, Blackened Beans & Harissa (GF)

Crusted Beef Loin, Creamy Polenta with Chasseur Sauce

Cauliflower Risotto with Truffle Oil (GF, V)

Wok Tossed Seasonal Greens with Sesame Seeds (GF, VG)

Dessert

Fresh Fruit Salad (GF, VG)

Baked New York Cheesecake

Limoncello Tiramisu

Pavlova Roulade with Raspberry Lemon Curd (GF)

Freshly brewed coffee, selection of teas, herbal infusions & water service

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Banquette Dinner Platter Menus

\$80.00 ex gst

(Minimum 30 guests)

Served with artisan bread & butter

Freshly brewed coffee, selection of teas, herbal infusions & water service

Menu One

Mains

Confit Chicken, Maple Walnuts, Rocket & Labneh (GF)

Sticky Glazed Pork Loin, Apple & Pork Rind Crumble with Spiced Jus (GF, DF)

Warm Bean Salad, Baby Potatoes, Tomatoes, Olives & Tofu (GF, VG)

Kumara Mash with Orange & Ginger Reduction (GF, VG)

Roasted Spring Carrots with Lemon & Thyme & Crushed Pumpkin Seed (GF, VG)

Tossed Garden Salad with House Dressing (GF, VG)

Dessert Platters

Apple Crumble Cup with Pistachio

Turkish Delight Mousse filled Chocolate Pastry Cup

Mini Pumpkin Pie with Coconut Cream

Mini Macaroons (GF, DF)

Chocolate Fudge Brownie with Berry and Caramel (GF, VG)

Freshly Brewed Coffee, Selection of Teas, Herbal Infusions & Water Service

Menu Two

Mains

Brine Roasted Free Range Chicken, Carrot Puree, Picked Micro Herb & Za'atar

Slow Roasted Thai Spiced Beef Sirloin with Cucumber Pickle & Nam Jim (GF, DF)

Braised Tofu & Shitake Mushrooms with Rice (GF, VG)

Twice Cooked Crispy Potatoes with Balsamic Glaze & Parsley (GF, VG)

Steamed Carrots with Harissa Coconut Yoghurt & Poppy Seeds (GF, VG)

Green Salad, Radish & Fennel with Truffle Oil Vinaigrette (GF, VG)

Dessert Platters

Chocolate Tart with Raspberry Meringue (GF)

Chocolate Fudge Brownie with Caramel Frosting & Berries (GF, VG)

Boysenberry Tartlet with Mascarpone & Mint Powder (GF)

Lemon Curd Filled Chocolate Cups (GF)

Selection of Truffles

Freshly Brewed Coffee, Selection of Teas, Herbal Infusions & Water Service

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Pacifica & Hangi Style menus

Traditional Cultural Menus

(Minimum 30 guests)

Pacifica Style Menu \$35.00 ex gst

(Minimum 30 guests)

Pork Belly Chilli Fruit Glaze
 Sapa sui (Samoan Chicken Chop Suey)
 Kumara & Chickpea Curry
 Fried Green Beans with Soy, Ginger & Garlic
 Steamed Rice
 Upside Down Pineapple Cake, Caramel Sauce & Custard

Hangi Individual Packages \$18.00 ex gst (on campus, off campus POA)

(Minimum 30 guests)

GF option no stuffing or bread

Pork Belly & Chicken Leg

Kumara, Potato, Pumpkin, Stuffing
 Wrapped in Cabbage Leaves
 with Rēwena Bread & Butter

Lamb chop & Chicken leg

Kumara, Potato, Pumpkin, Stuffing
 Wrapped in Cabbage Leaves
 with Rēwena Bread & Butter

Corn cob (V)

Kumara, Potato, Pumpkin, Stuffing
 Wrapped in Cabbage Leaves
 with Rēwena Bread & Butter

Corn cob (VG)

Kumara, Potato, Pumpkin, Stuffing
 Wrapped in Cabbage Leaves
 with Rēwena Bread & Butter

Packages supplied with biodegradable, plates, cutlery and napkins

Hangi meals are individually wrapped in tin foil, stacked in a food pan inside a hot holding box. The hot box(s) is delivered to the on-campus event location and collection after the event.

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Beverage List

Beverage Menu ex gst

<u>PRODUCT</u>	<u>PRICE</u>	
	Glass	Bottle
WHITE WINE	150ml	750ml
Kopiko Sauvignon Blanc	\$7.83	\$33.91
Roaring Meg Sauvignon Blanc	\$10.43	\$47.83
Wither Hills Chardonnay	\$9.57	\$45.65
Roaring Meg Pinot Gris	\$10.43	\$47.83
Roaring Meg Rose	\$10.43	\$47.83
RED WINE	Glass	Bottle
	150ml	750ml
Kopiko Pinot Noir	\$7.83	\$33.91
Bannockburn Pinot Noir	\$10.43	\$47.83
Huntaway Reserve Syrah	\$9.57	\$45.65
SPARKLING WINE		
Lindauer Special Reserve		\$43.48
Quartz Reef Methode Traditionelle Brut		\$65.22
BEER & CIDER		
Corona Extra Lager	355ml btl	\$7.83
Steinlager Light 2.5% Lager	330ml btl	\$7.83
Speights GMA Bottle	330ml btl	\$6.96
Speights Ultra Bottle	330ml btl	\$6.96
Emerson's Orange Roughy	330ml can	\$10.43
Emerson's Pilsner	330ml can	\$10.43
Emerson's Pilsner	330ml can	\$10.43
Isaacs Classic Apple Cider	330ml btl	\$7.83
RTDS		
Gordon's, Pink Gin & Soda	250ml can	\$8.70
Smirnoff Ice, Red	250ml can	\$8.70
Smirnoff Soda	330ml can	\$8.70
Kirin Hyoketsu, flavours	330ml can	\$8.70
NON-ALCOHOLIC		
Real McCoy Range	1.0L ctn	\$8.70
Real McCoy Range	300ml gls	\$2.61
Allganics Ginger Beer Soda	330ml btl	\$4.35
Allganics Lemon, Lime & Bitter Soda	330ml btl	\$4.35
Pepsi	330ml can	\$2.61
7UP	330ml can	\$2.61

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Venue Hire

Venues	Set Up Capacity				
	Theatre	Classroom	Cocktail	Dinner	Cabaret
Auahi Ora	180	100	320	220	132
Union Common Room (MCR)	180	100	320	180	108
Union Hall	320	200	500	220	132
Terrace Lounge	135	135	135	100	112
Gazebo Lounge	130	100	150	120	100
Otago Business School Atrium	300	N/A	450	300	N/A
St David Concourse	N/A	N/A	450	N/A	N/A

Please note some conditions apply for semester time availability

Semester One : Mid February to mid-June (Semester break last week April)

Semester Break: Mid-June to Mid-July

Semester Two : -Mid July to Mid-November (Semester break first week September)

Venues	Hire Cost#	
	Half day	Full day
Auahi Ora*	\$ 150.00	\$ 250.00
Union Common Room (MCR)	\$ 150.00	\$ 250.00
Union Hall	TBC	TBC
Terrace Lounge	\$ 200.00	\$ 380.00
Gazebo Lounge	\$ 150.00	\$ 280.00
Otago Business School Atrium	\$ 500.00	\$ 750.00
St David Concourse	\$ 300.00	\$ 500.00

Venue hire only applied for non-catered events

Venues	Tech			
	Projector Screen	Microphone(s)	Laptop	Cables
Auahi Ora*	Yes	3	No	Yes
Union Common Room (MCR)	Yes	2	No	No
Union Hall	No	0	No	No
Terrace Lounge	Yes	2	Yes-Windows	Yes
Gazebo Lounge	Yes	2	No	Yes
Otago Business School Atrium	Yes	2	No	No
St David Concourse	No	0	No	No

We recommend tech support for formal events from eConferencing or an external provider

Approved external Audio Visual providers

iav@xtra.co.nz

strawberrysound.co.nz

gravityevents.co.nz

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