



The Tin Hut

Country Local



**Festive food for a festive time
Celebrate your hard work
During 2010**



The summer break is coming, and not a day too soon. You, your staff, your clients or your suppliers, are invited to the Tin Hut, to celebrate your success, tenacity, survival skills, abilities, positive thinking and doggedness during another hard year.

We have prepared the venue stocked the shelves, weeded the garden, designed the menus and engaged the staff, we are ready for your party.

We offer the following to suit your group:

Two & three course dinners, Table buffet, Plated lunch(*ideal for ladies*), our popular BBQ in the garden or passaround food and cocktail menus.

Venue: The Tin Hut, Country Local, SH2, Tauherenikau.
The Bar, Dining Room, Veranda, The Terrace or The Garden

Bookings & enquiries: Ring Marcus on 06 308 9697 or email: marcus@tinhut.co.nz

Transport: Robyn at Transit New Zealand, 06 370 6600 or tours@tranzit.co.nz
Large or small groups can be accommodated
Or the Tin Hut courtesy van, seats 7

We warmly invite you to spend some time at the Tin Hut, your country local

Kind regards

Marcus





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Festive Food

Menu A

TABLE BUFFET - \$50.00 per head.

Minimum 20 persons

Similar to a buffet service but platters
portioned & served to the table

Menu

Breads & dips for the table

Mains

Roasted med rare sirloin of beef w horseradish cream
Glazed ham w cranberry jelly & mustards
Baked Marlborough salmon w lime aioli

Steamed asparagus w soft boiled egg dressing
Hot buttered potatoes
Mixed Green salad w French dressing

Desserts

Pavlova w soft whipped cream & fresh berries
Lemon tart w whipped cream & raspberry coulis
Christmas mince pies
ORB filter coffee & teas

For Menus B & C, choose from the following...

Mains

Asian style chicken salad w chilli, lime dressing & crushed peanuts
Roast pork w roasted vegetables & homemade chutney
Panfried fish of the day on crushed new potatoes, w greens
Chicken supreme wrapped in bacon & stuffed w herbs, cranberries & cream cheese
Braised lamb shank on garlic mash w buttered peas

A vegetarian main course is always available

Desserts

Tin Hut ice cream sundae- chocolate, strawberry or passionfruit
Chocolate mousse w soft cream
Summer fruit crumble with vanilla ice cream & runny cream
Homemade baked passionfruit & Galliano cheesecake served with fruit sorbet
Pavlova w cream & fresh berries
Lemon tart w raspberry coulis & soft cream

Menu B

DINNER - \$40.00 per head.

Choice of 2 mains, 2 desserts (from options below)

Plus Garlic bread for the table & **ORB** filter coffee & teas

Menu C

DINNER - \$45.00 per head.

Choice of Entrée –

Soup, Paté & toast or Squid rings

Choose 3 mains & 2 desserts

Plus Christmas mince pies &

ORB filter coffee & teas

Add ons

Passarounds, 3-4 per person **\$3.00 pp**

Garlic bread, Breads & dips **\$10.00 pp**



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Option D

BBQ MENU - \$35.00 per head

Minimum 20 persons

Baskets of bread w dips & oils

BBQ

Greytown Butchery gourmet sausages
Grilled sirloin steak
Hoisin marinated chicken drumsticks
Parkvale mushrooms

Condiments

Homemade tomato chutney
Horseradish sauce
Rocket sauce
Mustards

Salads

Green salad w French dressing
Gourmet potato salad
Roast vegetable & pasta salad w honey-mustard dressing

Desserts

Pavlova w cream & fresh berry compote
Chocolate fudge brownie w soft cream
Christmas mince pies

ORB filter coffee & teas

Option E

PLATED LUNCHEON - \$25.00 ph

Minimum 12 persons

Leak & potato soup w warm fresh bread

Sliced baked ham w mustard & quince jelly
Potato salad
Baby carrots
Buttered steamed asparagus
Green salad for the table

Fresh berries, meringues & cream

ORB filter coffee & teas



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Option F

COCKTAIL PARTY- Minimum \$15.00 per head

Tin Hut Canapé Package

For functions of 20 people or more, we are pleased to offer the following packages

Selection of 5 canapés for \$15.00 per head

Selection of 8 canapés for \$22.50 per head

Selection of 10 canapés for \$27.50 per head

Catering Considerations

You choose your own personal selection from this menu to accommodate your budget and dietary requirements.

To assist you in your choice, our chef has made the following recommendations.

A minimum of 6-7 canapés per person on average is suitable for an after work drink function or midday reception

A minimum selection of 8-10 canapés per person on average is suitable for a function around a meal time, in place of a meal or evening event

Special diet considerations

Please advise us if you have any dietary or allergy requirements. Our chef is more than happy to offer other options to accommodate your personal requirements.

Select from the following Passarounds Menu

The Club Selection

Triple stack sandwich of our cured ham & free-range egg
Smoked salmon, chive, cucumber and cream cheese

Tin Hut Cold Canapé Selection

*Denotes vegetarian

Rare roast beef with horseradish
Smoked salmon & cream cheese on a blini
Roasted garlic & mushroom tartlettes
Tin Hut Pâté on crostini
Caramelised onion & blue cheese tartlettes*
Vegetarian rice paper rolls*

Tin Hut Sweet Selection

Christmas mince pies
Rich chocolate brownie, dusted with icing sugar

Tin Hut Warm Canapé Selection

Spinach & Feta filo parcels*
Cock a leekie pie (sauté leek and potato)*
Roasted summer vegetable goats cheese tartlet*
Risotto balls stuffed w/ gruyere cheese*
Bacon & Egg tartlet
Crumbed squids rings with tartare sauce
Asian glazed chicken wings
Grilled French lamb cutlettes
Sausage rolls with tomato chutney
Skewer of chicken satay in coconut and coriander

Goujons of fish & fries with tartare sauce served in mini newspaper cone - perfect at the end of the night.

We can put together a great Kiwi Blocks selection, too.

The Tin Hut State Highway 2 Tauherenikau
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