



ALCOVA

private garden venue

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55 MANUWAI LANE, KARAKA

P O BOX 26550, EPSOM, AUCKLAND 1344

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FOOD AND BEVERAGE

Alcova has a selection of menus available designed by head chef Kylie Bradley.

Kylie creates the most delicious buffet selections and platters. By blending healthy and exciting foods, she creates flavours that are simple yet memorable. Her dishes are reminiscent of home cooked favourites but have that added little twist, delivering a superior taste. With a homely yet refined presentation, Kylie's food is sophisticated and full of flavour.

FINGER FOOD PLATTERS

\$4.00 per item

A selection of finger foods containing some of the following:

Macadamia crumbed chicken strips

Pork Gyoza

Fish cakes with mirin dipping sauce

Mince curry puffs with chutney dip

Potato and chorizo empandas

Prawn and chorizo skewers

Pumpkin, sage and feta wontons

Tomato, haloumi and basil skewers

Red pepper and walnut mini tartlets

Spinach and feta mini tartlets

Blue cheese and walnut mini tartlets

Sundried tomato and olive mini tartlets

Chicken kebabs with a selection of
marinades and rubs

Beef kebabs with a selection of
marinades and rubs

Moroccan carrot dip with crostini

Hummus with crostini

Porcini and chicken liver pate with
crostini

Tomato and cashew chutney with crostini





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CANAPÉS

\$20.00 per person

(approx 5 canapés per person, please select from below)

Zucchini, potato & herb fritters with roasted garlic aioli (v)

Arancini di riso – sundried tomato & caramelised onion risotto cakes (gf) (v)

Chilli lime chicken dumpling skewers with homemade sweet Thai chilli sauce

Vietnamese rice paper rolls with prawn & coriander (gf)

Eye fillet wrapped in prosciutto with béarnaise sauce (gf)

Moroccan lamb served on rosemary skewers with tzatziki (gf)

Aoraki smoked salmon served on belinis with horseradish and chive cream cheese

(Increase in canapé selection available if desired)





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PLATED MENU

from \$60.00 to \$85.00 per person

Starters served to tables and dinner served alternate drop to all guests

Catering Menu Sample

Option One

Starters

Arancini di riso - sundried tomato & caramelised onion risotto ball stuffed with prosciutto wrapped fresh mozzarella on wild rocket with rich tomato pasta.

Traditional Roman Arancini di riso – porcini risotto cake stuffed with mozzarella and served with chilli pasta sauce & rocket (v)

Mains

Oven roasted Prime Angus Scotch fillet served on creamed spinach with salt & pepper onion rings & a pinot noir reduction

Chicken breast stuffed with roasted red pepper, brie, fresh sage served with Mediterranean vegetable tabouli

Roast goats cheese, caramelised onion and beetroot tart served with rocket & parmesan salad (v – on request)

Desserts

Lemon brulee served with a homemade brandy snap sail & honey & cinnamon mascarpone

Chocolate & hazelnut torte with raspberry coulis and clotted cream



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Option Two

Starters

Warm vegetable tarte – roasted aubergine, courgettes, capsicum, feta and avocado served with a fresh herb salad and roasted garlic aioli (v)

Duck, cranberry and pistachio terrine with ciabatta and fig and rocket salad

Mains

Mediterranean baked monkfish with olives, roasted peppers and fresh homemade mozzarella

Dukkah crusted lamb rump on kumara and ginger rosti with a mint and red wine reduction

Oven roasted field mushroom stuffed with ricotta and herbs served on potato, zucchini and herb fritters with rocket oil and roasted tomato coulis (v – on request)

Desserts

Valrhona chocolate fondant with marinated cherries and hazelnut praline

Sticky date pudding with caramel sauce and vanilla bean mascarpone



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BUFFET

Mains \$60.00 per person

Rare Roasted Sirloin of Beef with Horseradish Cream

Lemon Harissa Chicken

Manuka Smoked Salmon

Twice Roasted potatoes

Pasta, Ricotta and Baby Spinach Salad

Rocket, Cherry Tomato and Parmesan with a Balsamic Dressing

Artisan breads

Dessert \$15.00 per person

Individual Ginger Cakes with Butterscotch Sauce

Baby Meringues with Passion Fruit Cream

Seasonal fruit and cream.

SMALL MEAL OPTIONS

Small meals - \$10.50 each

(Served on a variety of small plates, cones, containers or noodle boxes)

Thai chicken curry on rice with mango chutney

Smoked eye fillet carpaccio, horseradish creme, pea shoots & semi-dried tomato

Thai beef salad, fresh herbs & homemade sweet chilli sauce dressing

Pulled pork belly, cauliflower puree, roasted corn salsa & sprouts

Pumpkin, ricotta & nutmeg raviolo, roquette puree & crispy sage

Wild mushroom & caramelised shallot salad, baby watercress & parmesan foam



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SLIDERS

Sliders - \$6.50 each

Pulled pork, herb slaw & jalapeno avocado mousse

Crispy snapper, shredded lettuce, tomato, homemade tartare

Smoked eye fillet, gruyere & crispy onions

Venison meatball slider with gherkin relish & pecorino

Smoked eggplant pate, haloumi, semi-dried tomato

Southern spiced chicken, shredded lettuce, roasted corn salsa & chipotle aioli

CARVERY

\$45.00 per guest

Glazed ham on the bone

Manuka Smoked Salmon

Fresh ciabatta rolls & Fresh green salad

Fresh garden Coleslaw

Raw beetroot salad & roasted potatoes

Selection of condiments

WEDDING CAKE

A CAKE CUTTING FEE DOES APPLY OF \$2.00 PER PERSON IF THIS IS YOUR ONLY DESSERT



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BEVERAGES

Beverages on arrival

Pimms and lemonade

\$75.00 per glass dispenser

Homemade fruit punch

\$45.00 per glass dispenser

Wine

Diamond Heart Sparkling \$60.00p/bottle

The Ned Sav/Pinot Gris \$40.00 p/bottle

The Ned Pinot Noir \$45.00 p/bottle

The King Series \$50.00 p/bottle

Awhitu Range \$60.00 p/bottle

Corkage Charge for BYO Bubbles is \$10.00 per bottle

The Kings Series Sauvignon Blanc

The Kings Series Pinot Gris

The Kings Series Pinot Noir

Awhitu Peninsula Chardonnay

Awhitu Greenock Syrah

The Ned Sauvignon Blanc

The Ned Pinot Gris

The Ned Pinot Noir

The Kings Series Chardonnay

Awhitu Harbour Rosé





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Beer & Cider

All beer \$8.00 each

Heineken
Steinlager Pure

Amstel Light
Isaac's Apple Cider

Non-Alcoholic

All Soft Drinks \$4.00 each

Coke
Lemonade
Cranberry Juice
Orange Juice

Diet Coke
Soda Water
Ginger Beer
Lemon Lime & Bitters

