St GEORGES
RESTAURANT



WELCOME

"Chef Francky Godinho and Kathryn spoiled us rotten with his amazing creations and her perfect wine pairings! Most all the fruit and veggies are grown right on his property or just adjacent! Everything was perfectly splendid!"

Thank you for considering St Georges for your impressive conference or meeting venue. With the choice of booking some, or all of our venue our complimentary spaces are modern, multipurpose and create the perfect ambiance for your event.

St Georges individualised approach is what sets us apart. We understand the importance of customisation, ensuring each conference package is personalised to suit your requirements and budget.

We are a small family business that provides a beautiful venue, enticing food and friendly service, with Hawke's Bay makers, suppliers and sustainability in mind. Most of all we want your conference to run smoothly and your guests to enjoy a true Hawke's Bay experience.

FEATURES

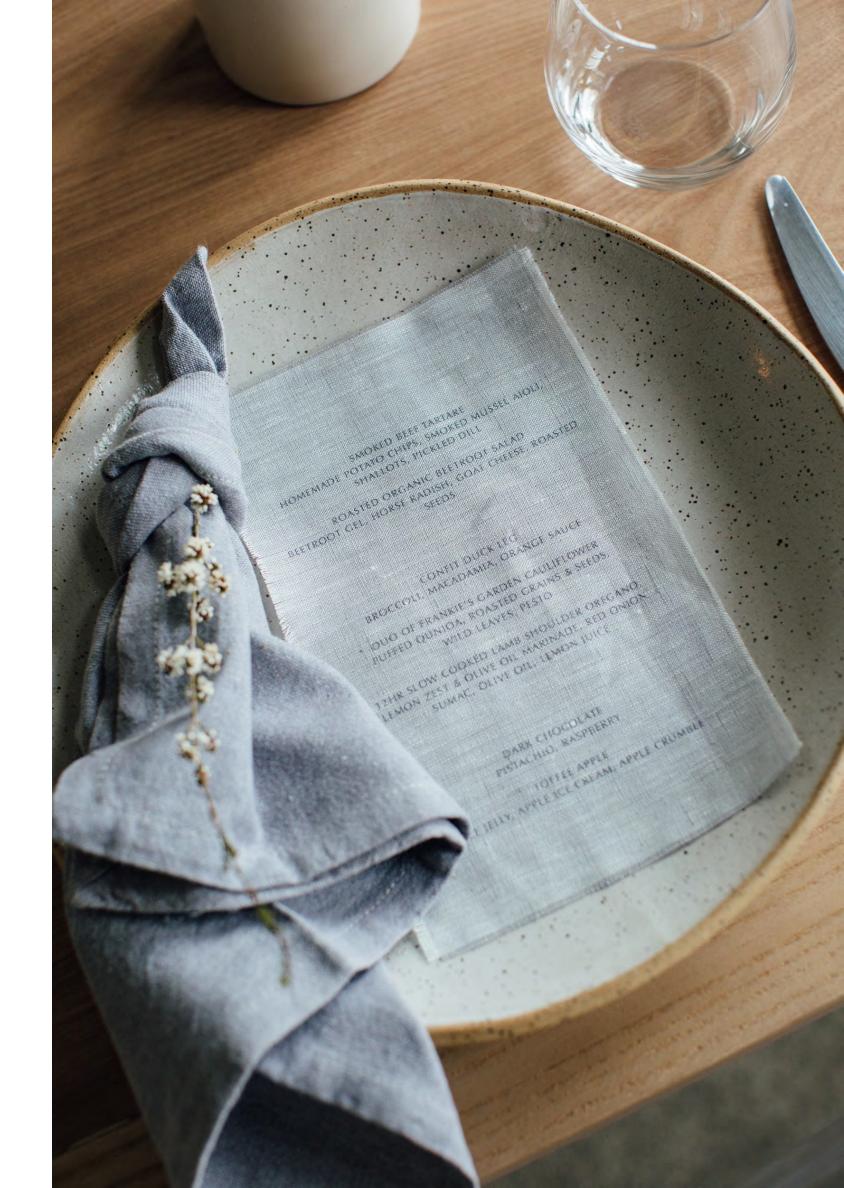
Our food, by growing and harvesting our organic produce our chefs have the creative freedom to design menus that fulfil the requirements of a formal conference, light lunch, breakfast on arrival or something a little more relaxed.

The location, situated close to both Hastings and Havelock North, accommodation options in the area are vast and nearby. The Napier airport is also easily accessible for guests arriving from out of town.

Our setting, enjoy our natural picturesque settings, neutral interior and views of Te Mata Peak. Providing your conference guests with the perfect ambiance for a meeting and a true Hawke's Bay experience.

Our spaces, with natural light and flow between indoor, outdoor courtyards and upstairs mezzanine. Our spaces are multipurpose. Utilise one of our spaces for your formal conference area before transitioning to another area for a meal or relaxed cocktail event.

A personalised approach, with every conference being unique. Our team plan with you to ensure any conference requirements are fulfilled and that your event will run smoothly.

















St Georges is the perfect location for an impressive conference or meeting venue. With natural light and flow between indoor, outdoor courtyards our spaces create the perfect ambiance for your conference. With views of Te Mata Peak and across Hawke's Bay guests can enjoy a true Hawke's Bay experience while attending your event at our venue.

Our chefs have the creative freedom to design menus that fulfil the requirements of a formal conference, breakfast on arrival, light lunch or a relaxed morning or afternoon tea spread.

"The indoor/outdoor flow really suited the atmosphere we wanted and we loved the connection all the outdoor vining and plantings."

THE MEZZANINE

With large windows, overlooking Te Mata Peak and surrounding orchards the Mezzanine has an abundance of natural light during the day. Helping to create a result-driven meeting room environment and design crucial for efficient conferences.

Spacious and inviting, the upstairs mezzanine area is perfect for a seated conference setting. With the option of having a less formal break out space created at one end of the Mezzanine area.

THE DINING ROOM

With white walls and polished concrete floors, the Dining room is a natural and enticing space. The wooden tables and seating providing a rustic or semi-industrial appearance creating a unique conference atmosphere.

The Dining room can be used for a seated conference area, informal dining setting or cocktail space following formal conference proceedings in the Mezzanine area.

THE HARVEST ROOM

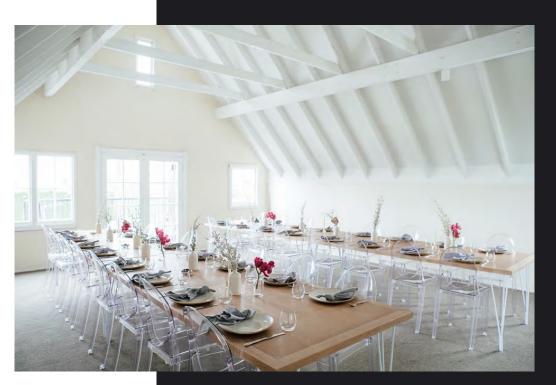
With large French doors, the Harvest Room has a natural flow through to our outdoor courtyards. Guests are also fond of the natural flow through to the Dining room and many choose to keep all of their conference proceedings on the lower level of our venue.

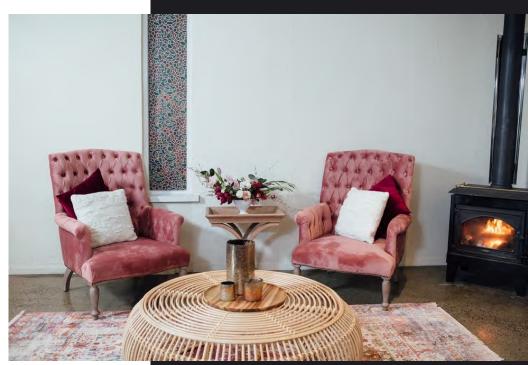
A comfortable room for a smaller party to enjoy a seated meeting or a great space to mingle and check in to your conference before transitioning to the upper Mezzanine. **COST:** \$350 hireage fee (4 hours)

Equipment can be ordered on the clients behalf with 7 days notice. These include; White boards, Flat Screen TV, Data Projector, Sound and Lighting, Staging, Pens and Pads, Flip Charts

COST: \$400 hireage fee (full day)

COST: \$300 hireage fee (fully day)







QUICK FACTS

100 PAX THEATRE STYLE
60 PAX CLASSROOM STYLE
60 PAX COCKTAIL SEATING
60 BOARDROOM STYLE

QUICK FACTS

60 PAX THEATRE STYLE
40 PAX CLASSROOM STYLE
40 PAX COCKTAIL SEATING
40 BOARDROOM STYLE

QUICK FACTS

40 PAX THEATRE STYLE
25 PAX CLASSROOM STYLE
25 PAX COCKTAIL SEATING
20 BOARDROOM STYLE

food.

WITH A RANGE OF MENU OPTIONS TO SUIT
INDIVIDUAL TASTES AND BUDGETS WHILE
CRAFTING CUISINE WITH ORGANICALLY GROWN
AND SEASONAL PRODUCE. HEAD CHEF FRANCKY
IS PASSIONATE ABOUT PERSONALISATION.
PLANNING AND MEETING WITH YOU TO ENSURE
YOUR MENU IS CREATIVE, ELOQUENT AND
SERVED IN A MANNER THAT SUITS YOU.

FOOD PHILOSOPHY

With a vision for organically grown and seasonal produce, our chefs believe that food is sentimental and should be enjoyed in a manner that suits you.

Our Chefs have the creative freedom to design menus that fulfil the requirements of a formal conference, breakfast on arrival, light lunch or a relaxed morning or afternoon tea spread.

Using our organic produce and ingredients sourced from passionate Hawke's Bay makers, each step of the food planning process is personalised and tailored to create unique cuisine for you.

HEAD CHEF | FRANCKY Godinho

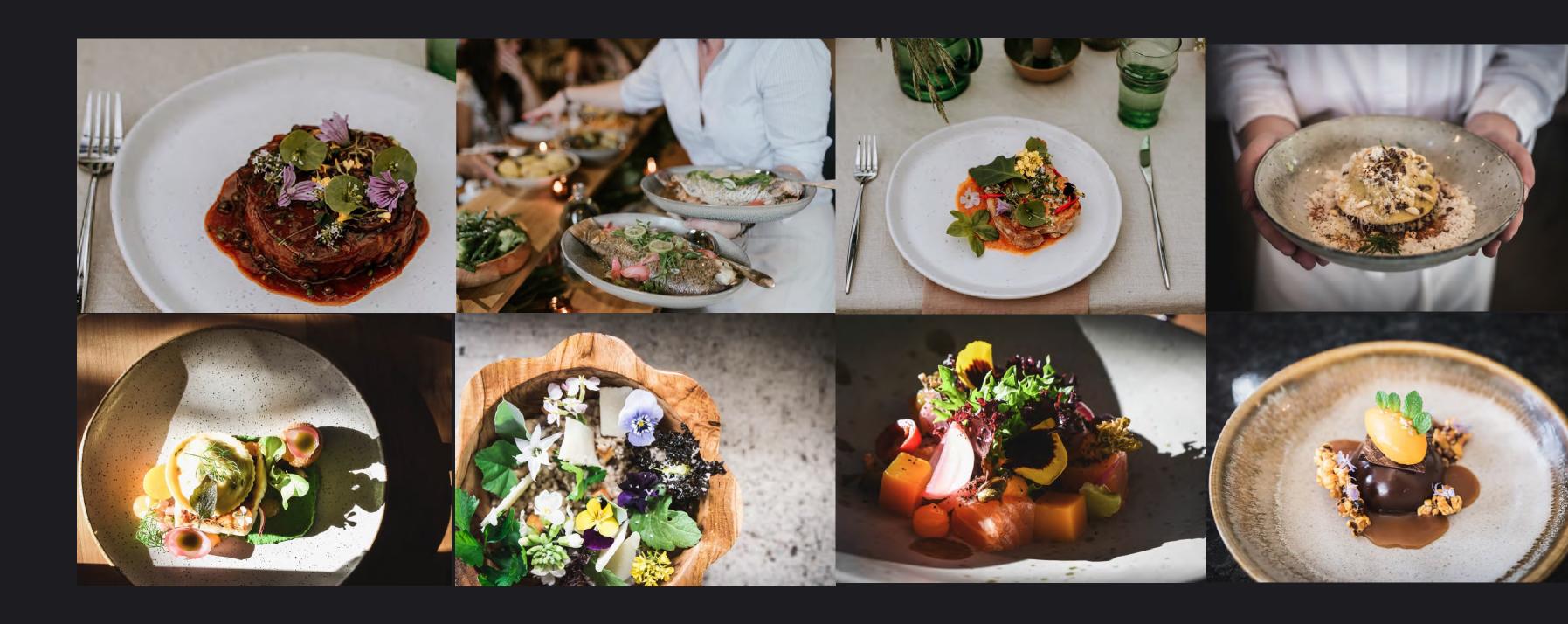
Creating with passion, Francky is an accomplished award-winning chef, restaurateur and genuine entertainer. With an emphasis on high-quality ingredients, honest flavours and organically nurtured produce his cuisine is beautifully impeccable.

As a chef, the cuisine planned to suit your celebration is important. But for Francky his passion also lies in providing guests with a memorable culinary experience and warm hospitality.



"The food was beautifully presented, you can't get any better than from the garden to your plate."

"The food was delectable, beautifully presented, flavoursome, and perfectly proportioned for the event. All our guests were highly impressed"





Breakfast options

BREAKFAST OPTIONS | \$7 PER ITEM/PER PERSON

Agria hashbrowns topped with crispy bacon and tomato jam

Spinach herb and feta filo tarts (v)

Ugly bagel w lemon crème cheese, fennel, capers & salmon

Ugly bagel w smashed avocado, tomato, basil

Smashed egg, caramelized onion on sourdough VG

Pesto, feta, olive brioche loaf VG

Roasted tomato bruschetta with pesto, ricotta and dehydrated tomatoes VG

Smoked Salmon with full cream cheese and capers berries

Home made banana bread, whipped ricotta, caramelised banana, toasted pecans and honey comb VG

Goodness bowl - watermelon, buckwheat, labne, hazelnut granola, pomegranate GF VG

Crumpets, whipped ricotta, charred figs NF V

Citrus & basil fool, petit cress GF V NF

Raspberry, strawberry, coconut yogurt, pistachio & honey GF VG

Avocado, rye toastie, seeds, sundried pesto, basil VG NF

Banana & walnut granola, choc soil, creme fraiche GF V

Mini bagel - pastrami, pickles & mustard NF

Mini croissants - proscuitto, mozzarella & basil NF

Mini Croissants – brie, tomato, avocado

Seasonal fruit platter chilled watermelon, strawberries, raw & pickled berries, labne, mint VG GF

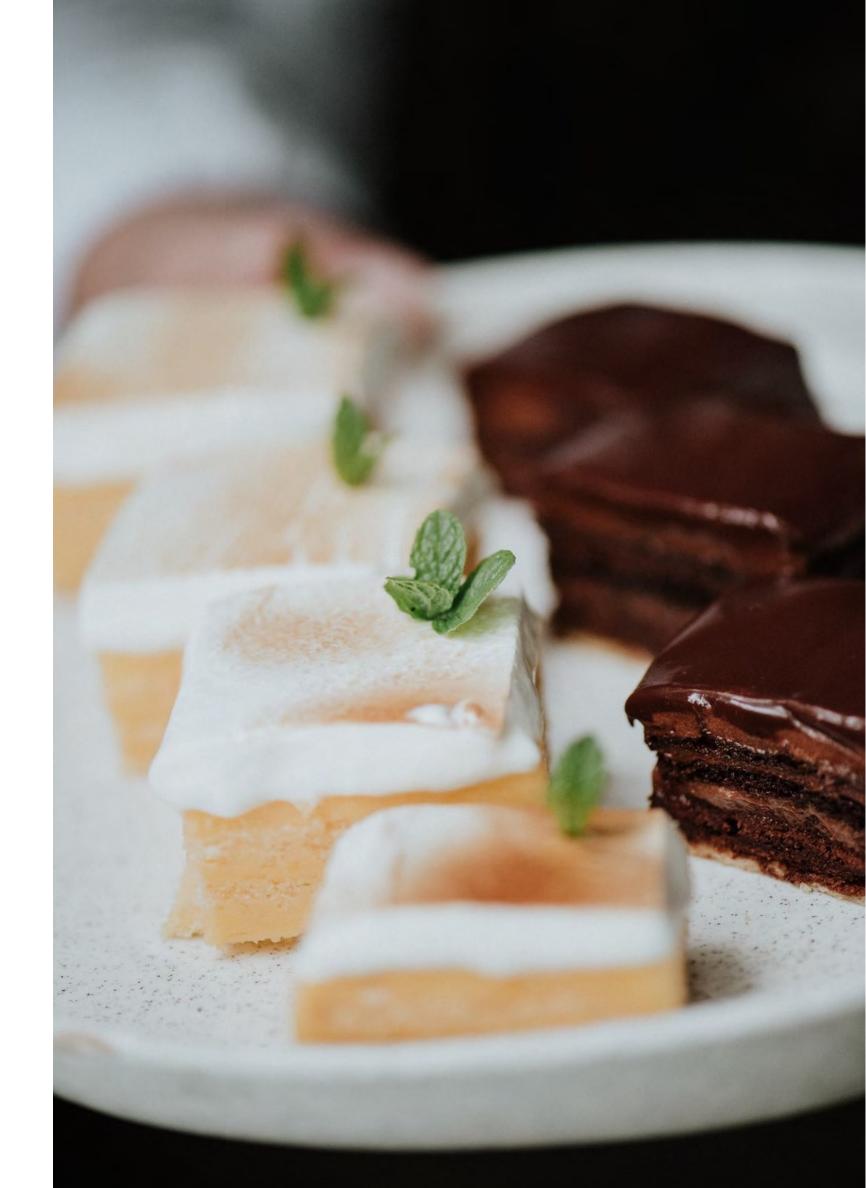
Morning / Afternoon Tea Menu

SAVOURY

Te Mata mushroom and parmesan arancini	\$4.50pp
Spicy chicken balls with melting cheese (gf)	\$4.50pp
Pesto, feta & caramelized onion muffins	\$4.50pp
Bacon & tomato quiche	\$4.50pp
Spinach, onion & feta quiche	\$4.50pp
Chive & cheddar scones	\$4.50pp
Selection of fresh sandwiches	\$5.00pp
Mini Ugly bagel w lemon crème cheese, fennel, capers & salmon	\$5.00pp

SWEET

White chocolate & raspberry browine	\$4.00pp
Chef selection of muffins	\$4.00pp
Lemon meringue tart	\$4.00pp
Orange and almond syrup cakes with thickened yoghurt (gf)	\$4.00pp
Homemade cookies eg. double chocolate chip	\$4.00pp
Lemon and poppy seed friands	\$4.00pp
Opera cake	\$4.00pp
Carrot cake	\$4.00pp
Strawberry & basil meringues (gf)	\$4.00pp



WORKING LUNCH MENU

THIS MENU IS DESIGNED TO BE SERVED WHILE WORKING DURING LUNCH. FINGER FOOD ITEMS ARE SERVED WITH NAPKINS AND SIDE PLATES.

COST: 4 items - \$42.00 per person

SELECT ONE

Sourdough / Baguette

Spicy Cauliflower, Pea Shoots, Hummus, Peanuts, Turmeric Mayo VG

Poached Chicken, Hass Avocado, Cos Lettuce, Lemon Aioli NF

Chopped Beef, Green Olive Tapenade, Shoots, Garlic Aioli

Honey Glazed Ham, Wholegrain Mustard, Iceberg, Pickled Carrot

Egg, Chive, Red Onion, Caper Mayo VG

Wraps

Poached Chicken, Chopped Cos, Crispy Bacon, Aioli NF

Cold Smoked Salmon, Capers, Dill & Cucumber Salsa, Citrus Aioli NF

Slow Braised Lamb Shoulder, White Beans, Harissa, Parsley & Mint

Balsamic Roasted Beetroot, Haloumi, Spinach

SELECT ONE

Ham, Tomato, Red Onion, Brie Tartlet VG

Caramelized Onion, Spinach Tartlet VG

Traditional Lamb, Beef & Pork Sausage Rolls, House Relish NF

Chickpeas, Lentils & Seeds, Spicy Pumpkin Rolls, Aioli V

Heirloom Tomato, Basil & Mozzarella Tartlet V NF

Vegetable Samosa

SELECT ONE

Organic Green Salad W Puffed Grains, Cucumber, Carrot, Radish,

Orange & Feta VG

Cos Hearts, Forage Rocket, Reggiano, Dijon Vinaigrette V NF

Summer Roasted Root Vegetables, Basil, Pumpkin Seeds VG NF

Quinoa, Capsicum, Spinach, Olives, Sundried Tomato, Pinenuts VG

Mesculin Salad, Sprouts, Tomato, Cucumber

Fruit Platter To Finish.



ever eaten <u>S</u> "St Georges place

CANAPE Sample menu

WE RECOMMEND A SELECTION OF 4-5 CANAPÉ OPTIONS.

(MINIMUM 3 ITEMS PER PERSON) \$4.00/PER PERSON, PER SELECTION.

Tempura Tiger prawns | tartare sauce Pork Tostada | avocado | pickled onion

Te Mata mushroom Arancini (V)

Mini beef croquette | garlic aioli | mirco radish

Mini chicken croquette | garlic aioli | mirco radish

Mini crostini | herb cream feta | pickled beets & basil (V)

Char grilled cauliflower | grated ginger | parsley (V)

Smoked Salmon | potato pave | capper mayonnaise

Vegetable spring rolls | sweet chilli dipping sauce

Pork shoulder dumpling | soy and honey dressing

12 hour slow cooked pork belly bites | apple compote

Cauliflower frittas

Beef tartare | ponzu | onion | potato

Smoked fish | dill | pickled cauli

Spiced lamb samoas

Vegetable samosa (V)

Oysters

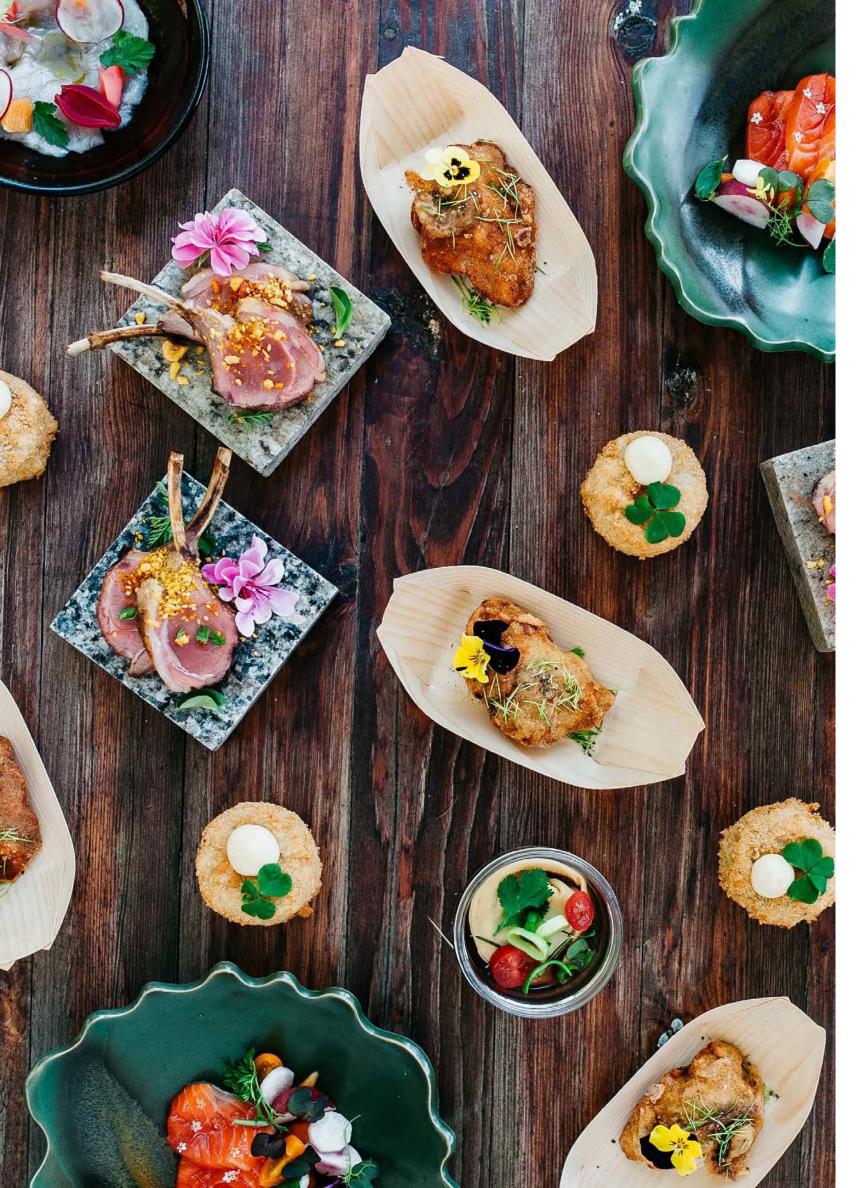
Smoked kingfish ceviche tostadas | lemon | fresh tomato

Potato curry | raita |cucumber | poppadum (V)









Walk & Fork MENU

WALK, FORK AND TALK. SMALL DISHES DESIGNED TO BE EATEN EASILY. Our walk and fork menu is a range of small dishes designed to be eaten easily while on the move. This menu style is perfectly suited for conferences where guests may wish to spend their break networking, viewing exhibits or moving around following a formal seated period.

MAINS | \$10 PER ITEM/PER PERSON

Lamb Kofta | dukkha | tzatziki

Chicken kebab | yoghurt | mint

Popcorn chicken | chipotle mayo

Noodle box – Thai spiced beef OR chicken | sprouts | carrots | spring onion | rice noodles

Sliders – Organic beef cooked over a smoky grill | brie | lettuce | mustard | tomato

Sliders – Pulled Pork | slaw | plum sauce

Panko Crumbed Grouper | pickled ginger | caper mayonnaise | thick cut fries

Melt in yo mouth Lamb | barley risotto

Asparagus w hollandaise sauce | bacon crumble (V)

Beetroot & halloumi sliders (V)

Salt & Pepper squid | paprika dressing | radish salad

Tiger Prawn cocktail

Beetroot cured Salmon | rocket | apple | honey dressing

Vegetable biryani | cashew nuts | sultans | poppadum

Green beef curry | pilaf | mango chutney

SWEET BITES | \$3 PER ITEM/PER PERSON

Mini Lemon Meringue Tarts

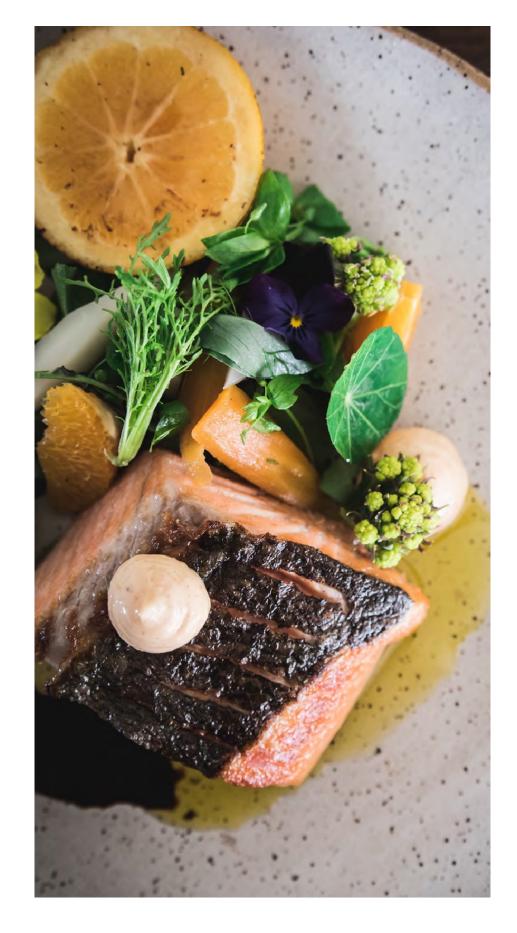
Chocolate & Raspberry brownie

Apple Tartlets

Macarons

Truffles

Food packages



At St Georges, we have a range of menu options to suit your tastes and budget. Your menu will be custom designed for your conference or event by our owner and Head Chef Francky Godinho.

OPTION ONE - \$65 per person Entree (2 options) Main course (2 options)

OPTION TWO - \$60 per person
Main course (2 options)
Dessert (2 options)

OPTION THREE - \$85.00 per person
Entrees (3 options)
Main course (3 options)
Dessert (3 options)

OPTION FOUR - Starting at \$60.00 per person Shared Bread
Shared Main

OTHER INFORMATION

DEGUSTATION OPTIONS AVAILABLE FROM \$115.00 PER PERSON - 7 COURSES
ADDITIONAL OPTIONS AND SIDES WILL BE OFFERED DURING CONSULTATION



SET COURSE Sample menu

ENTRÉE

Crumbed tiger prawns | ginger | citrus | radish | caper mayonnaise

Handmade chicken ravioli | wild grains | kale chips | mushroom sauce

Smoked beef tartare | homemade potato chips | smoked mussel aioli | shallots | pickled dill

St George's organic baked pumpkin | sumac labneh | pumpkin sauce | roasted sunflower | pumpkin seeds | fragrant salad

MAINS

Beef sirloin 200gm | pressed potato | rosemary& anchovy butter | Hey sea salt

Oven roasted pork belly | caramelized apple | fennel | skordalia | cider jus

Pan-seared snapper | zucchini | smoked tomato | olive oil | garlic | wild leaves pesto

Confit duck leg | broccoli| macadamia | orange sauce

Roasted organic beetroot salad | beetroot gel | horse radish | goat cheese | roasted seeds

DESSERT

Deconstructed Lemon cured | mango sorbet | passionfruit gel | meringue

Toffee apple | apple jelly | apple ice cream | apple crumble

Rosemary Crème Brûlée | rich vanilla ice cream | sable crumble

Chocolate dome | Vanica mousse | warm chocolate sauce | cocoa crumbs | mango sorbet Tea and coffee buffet \$3.00 pp

ADDITIONAL OPTIONS

Home made fresh baked bread with hummus and dukkah \$2.50 pp

Twice cooked thick potato chips with mustard mayo \$4.00 pp

Petit sweet treats \$4.00 pp

Espresso coffee available for groups of 20 and under \$5.00pp









Please note specific accompaniments may vary throughout the season as availability of produce changes, the core selection of dishes however will remain the same

SHARED DINING MENU

A COMMUNAL STYLE OF DINNING WHERE GUESTS ARE SERVED BEAUTIFUL SHARING PLATTERS TO THE TABLE ALLOWING TO FEAST TOGETHER.

SHARED STARTING BOARD

House grown & infused olives | duo of seasonal dips | cured meats | house smoked salmon |balsamic glazed mushroom| marinated feta | ciabatta

SHARED MAIN | Select two

Slow roasted Lamb Shoulder Rosemary | garlic | oregano | mint | pea | red onion | feta

Slow cooked Pork Belly Quince | caramelized baby apples | cider | juniper | dehydrated gingerbread

Herb rubbed Roasted Rib eye wholegrain mustard | rosemary | peppercorn sauce

Market Fish Fennel | lemon | quinoa | chilli & tomato sambal | basil

Bostock Chicken Marinated yoghurt | preserved lemon | olives | tomato | basil **SHARED SIDES** | Select one starch + two

vegetables

Starch

Roasted agria potatoes | rosemary | garlic butter

Caramelized leek & potato gratin

Honey & orange infused roasted kumara

Roasted pumpkin | feta | pumpkin seeds | burnt butter sage dressing

Charred carrots | quark | pesto | walnut

Vegetables

Medley of roasted organic home-grown baby vegetables

Mixed organic baby salad

Salad bowl: pearl barley | spinach | pine nuts | feta | summer roasted

house vegetables | balsamic dressing

Green beans | macadamia | lemon | olive oil

DESERT PETIT FOUR SELECTION | Select three

Opera

Passionfruit Basil Pavlovas

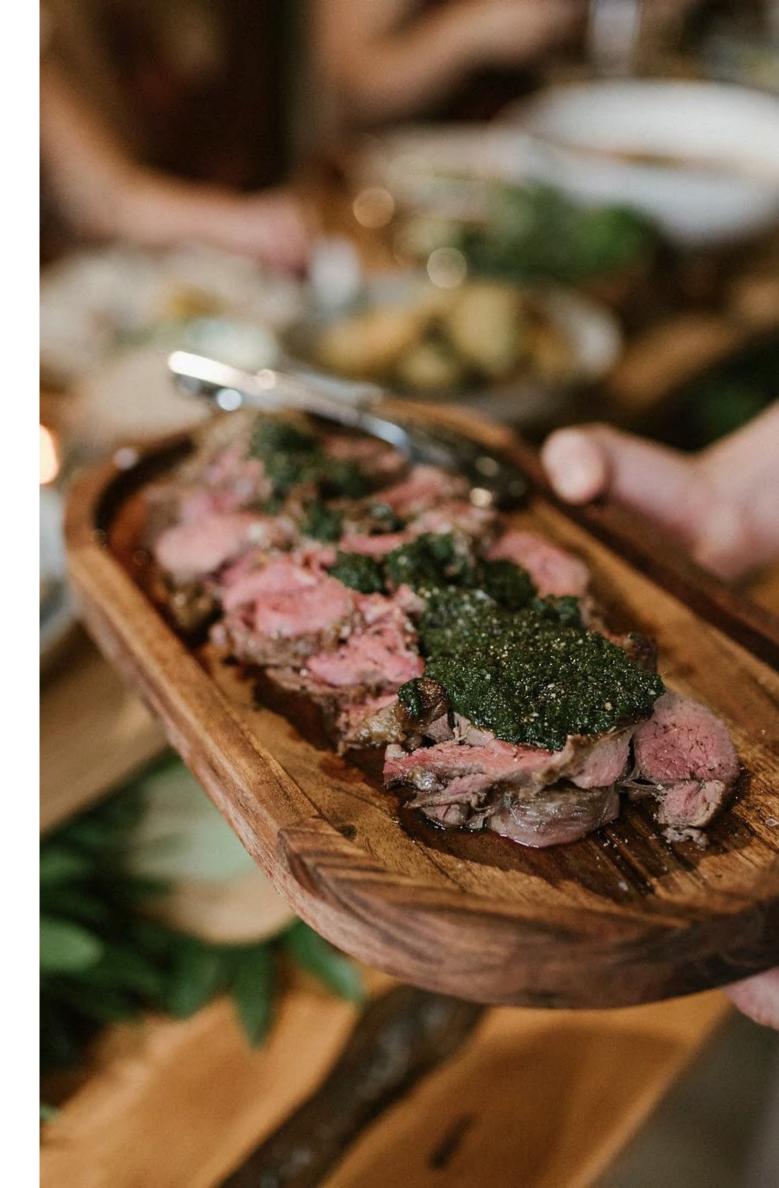
Macarons

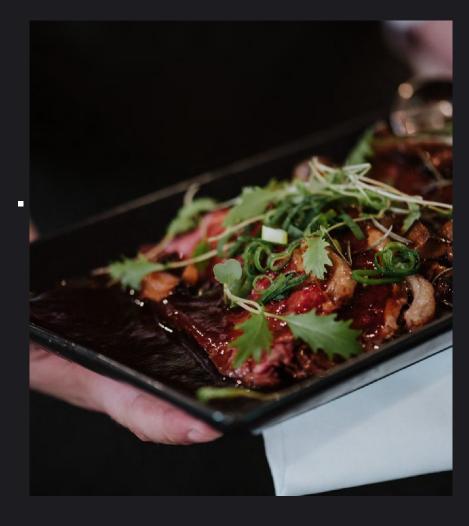
Lemon meringue layered gateau

Strawberries & Cream

Chocolate & Mint

Caramel apple











AVAILABILITY

We offer conference events year round. Our liquor license allows us to sell alcohol until 11.00pm with final guest departure at midnight. Exclusive use full day hire is available, please enquiry for more details.

DEPOSIT

All functions 20 guests & over require a deposit to secure the date + signed function agreement.

TERMS + CONDITIONS

- One menu option must be selected for entire group
- Special dietary requirements can be catered for with advance notice
- Vegetarian option available upon request
- Menus are suited to groups of 12 people and over. Bookings are essential
- A deposit or credit card may be required to secure your booking
- Menus are subject to seasonal changes
- Please confirm your menu at least one week prior to booking
- · Please confirm final numbers 72 hours prior to booking. Please note the final confirmation of numbers will be the minimum amount that will be charged

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• Prices valid from 1st January to 1st December

WE WANT TO THANK YOU FOR CONSIDERING ST GEORGES FOR FURTHER DETAILS OR TO CONFIRM YOUR BOOKING PLEASE CONTACT

Kathryn Ryan

Operations Manager

06 877 5356

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452 St Georges Road South, Havelock North