

CONFERENCE
guide



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.



THE VENUE & SPACES

St Georges | Conferences



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.

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



QUICK FACTS

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

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.

COST: \$400 hireage fee (full day)

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.



QUICK FACTS

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

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: \$300 hireage fee (fully day)



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 - prosciutto, 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.



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)



“St Georges is the most
amazing
place I've ever eaten!”



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



*“ The food was beautifully presented
and a taste explosion! ”*

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

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

Tea and coffee buffet \$3.00 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
- 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

info@stgeorgesrestaurant.co.nz

452 St Georges Road South, Havelock North