

### Welcome

Castle Claremont is located just 15 minutes from Timaru, with ample off-street parking which includes room for cars, mini-vans & buses.

Set on secluded premises of 26 acres, surrounded by gardens & lawns, we ensure your privacy with no immediate neighbours whilest still being close to all Timaru amenities.

A fully-equipped function centre with in-house catering & bar facilities, Castle Claremont can cater to all your requirements. Great indoor-outdoor flow means guests can comfortably settle inside, venture to the delightfully sunny covered deck or stroll through the landscaped gardens.

#### **CAPACITY**

Comfortably accommodates 10 to 100 people in various seating arrangements and opens out, overlooking the expansive grounds.

This is a versatile room with no pillars and we able to set up this room in any way you wish, Great for Seminars, Expo's, Large cocktail parties, product launches, Dinners and Weddings.

#### **BUSINESS PARTNERS**

<u>Spitroast.com</u> is the original Kiwi spitroast catering company. Since beginning as the Canterbury Spit Roast Company in 1991, Spitroast.com has built a solid reputation for great food and outstanding service in Christchurch, Auckland, and around New Zealand. From delicious spitroast meat to a gourmet BBQ or platters. Wedding, birthday, party or corporate event. Black tie or backyard BBQ. Cooking at your place or delivered readyto-eat.

<u>Spitroast.com</u> is the solution for all your catering needs

Mobile: 021 238 8448 , Email: info@castleclaremont.co.nz

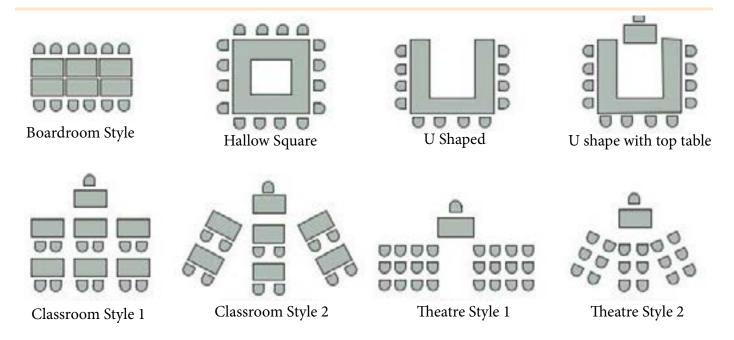
Website: <a href="http://castleclaremont.co.nz/">http://castleclaremont.co.nz/</a>



# Room Capacity

The Main House can seat up to 10 people The Chaple can seat up to 120 people The Dining Hall can seat up to 120 people

Suggested Seating Arrangement & Seating Styles



# Equipment and Room hive

Conference room, House Monday - Thursday 8 hours + And Chapel \$200 per hour \$150 per hour \$500

Prices includes – room setup, whiteboard & markers, on site parking, water station and mints These prices may vary on the type of function and time of year



Castle Claremont Conference, Wedding & Event Centre has full onsite and out catering plus bar facilities.

Our Chef is happy to discuss any food requirements that you may have. All conference menus include vegetarian options. Gluten free and other dietary requirements are available upon request

#### Additional menus available on request

#### **BEVERAGES**

Tea & coffee \$4.00 per person All day tea and coffee \$10.00 per person Orange juice \$12.00 per litre

#### **WORKING LUNCH MENUS**

All day tea and coffee All day tea and coffee

Morning Tea Morning Tea

Assorted muffins baked fresh & served with butter Assorted muffins baked fresh & served with

Lunch

A variety of house made gourmet sandwiches & Working Lunch sliced fresh fruit

Conference Menu 2 \$26.00 pp

All day tea and coffee

Assorted muffins baked fresh & served with butter

Lunch

Morning Tea

Mixed sandwiches, rolls & wraps, chefs choice of

savouries & sliced fresh fruit

Afternoon Tea

Selection of delectable sweet treats and slices

butter

Variety of sliders (mini burgers) made with grilled

meats

Platter of fresh seasonal fruit

Salad Options - Choose two

Seasonal roast vegetables mixed through a lemon

couscous & finished with an orange

vinaigrette

Roast Beetroot Salad with spinach, orange & feta

finished with caramelised walnuts and

orange vinaigrette

Chicken Caesar Salad with bacon, croutons and

egg, mixed through a Caesar dressing

Traditional Coleslaw with a homemade mayon-

naise

Afternoon Tea

Selection of delectable sweet treats and slices



## Catering

#### **BREAKFAST**

Express Breakfast \$16.50 pp

Tea, coffee & orange juice

Toasted bread (white, wholemeal or fruit bread)

with a selection of spreads and preserves

Freshly baked pastries

Fresh sliced seasonal fruit

The Complete Kiwi Breakfast \$26.50 pp

Tea, coffee & orange juice

Your choice from the continental buffet and the cooked selection Cereal selections – cornflakes, muesli, weetbix

Bacon & eggs (scrambled)

Sausages

Hashbrowns

Grilled tomatoes

Sautéed mushrooms

Baked beans

#### EXTRA'S

NZ Cheese platter	\$7.50 pp
Bread and Dips	\$6.00 pp
Mixed muffins, scones, date pinwheels or slice	\$5.50 pp
Mixed savories, ham & cheese croissants or sliders	\$6.50 pp

#### **SPIT ROAST**

We have also have our mobile catering offering the renown and very popular 'Spitroast.com'. Spitroast.com have been catering for weddings and events throughout NZ for 20 plus years. Spitroast and BBQ's on the large deck certainly provide an additional element of theatre for your conference or event. Click the link below to view their menus



### Catering

### CANAPÈS (FINGER FOOD)

\$10.50 per person choice of three items

#### **COLD**

Fresh Sushi

Juicy king prawns poached in lime and chilli accompanied with rock melon.

Assorted Bruchette includes vegetarian - selection of pesto, tomato fresca & feta, beef and onion marmalade,

Smoked salmon roulade

#### **VEGETARIAN**

Kumara & Corn fritter with smoked salmon sour cream & dill Homemade falafel, oven baked served with a refreshing tzatziki Wild mushroom tatin with chives Vegetable Frittata with a tomato chilli jam

#### HOT

Spicy Fried Chicken Bites with Derby Dip Mini steak burger with salsa Verde and cucumber Prawn twister with sweet chili sauce Mini pizzas Beef or vegetarian Mini salmon, hoisin and ginger burger Tender Pork Ribs infused with our own sticky BBQ sauce

#### **SWEET THINGS**

A variety of cupcakes, mini muffins and slices Finish with a relaxing drink and canapes at our bar - the perfect way for the team to catch up before they head back to the Hotel or Airport

#### **PLATTERS**

Antipasto Platter \$9.50 per person

A combination of selected cheeses, meats, salmon pate, marinated mushrooms, sundried tomatoes, gherkins, olives, pickled onions, char grilled capsicum. The platter is complimented with dips, relishes, pickles, crackers, crostini and breads.

Kai-Moana - Seafood Supreme \$12.50 per person

A delicious arrangement of poached prawns, marinated mussels, and smoked salmon, dressed with an assortment of breads.

Cheese Platter (V) \$12.50 per person

Assorted selection of New Zealand cheeses which includes aged cheddar, brie, creamy blue, smoked cheese and Edam. Accompanied by a variety of condiments and served with crackers.