



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 ready-to-eat.

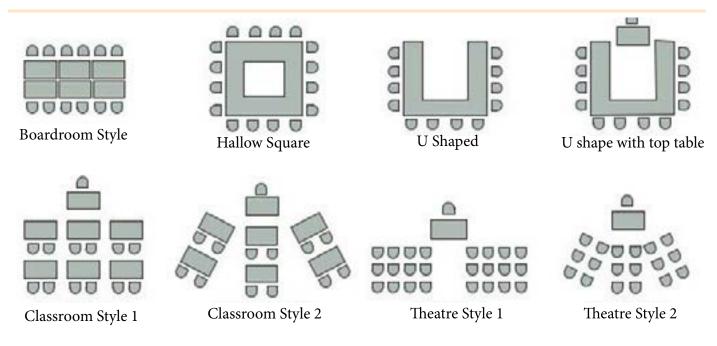
<u>Spitroast.com</u> is the solution for all your catering needs





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 And Chapel Monday - Thursday

8 hours +

Please email for pricing.

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

WORKING LUNCH MENUS

Conference Menu 1 \$20.00 pp	Conference Menu 3 \$32.00 pp
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	butter
A variety of house made gourmet sandwiches &	Working Lunch
sliced fresh fruit	Variety of sliders (mini burgers) made with grilled
Conference Menu 2 \$26.00 pp	meats Platter of fresh seasonal fruit
All day tea and coffee	Salad Options - Choose two
Morning Tea	
Assorted muffins baked fresh & served with butter	Seasonal roast vegetables mixed through a lemon couscous & finished with an orange
Lunch	vinaigrette
Mixed sandwiches, rolls & wraps, chefs choice of savouries & sliced fresh fruit	Roast Beetroot Salad with spinach, orange & feta finished with caramelised walnuts and orange vinaigrette
Afternoon Tea	Chicken Caesar Salad with bacon, croutons and
Selection of delectable sweet treats and slices	egg, mixed through a Caesar dressing Traditional Coleslaw with a homemade mayon- naise

Afternoon Tea Selection of delectable sweet treats and slices





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 '<u>Spitroast.com</u>'. 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





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 perfcet 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.