

ON-BOARD MENU SELECTION 2024/2025



GOURMET BBQ

\$84 + GST per person

Main Course: King prawns wrapped in streaky maple bacon (GF)
 NZ grass fed eye fillet of beef, umami port & black garlic sauce (GF)
 Spiced maple glazed Big Glory Bay Salmon (GF)



Side Salad: Charred onion, red pepper, feta & rocket salad (GF)
 Orzo, basil pesto, sundried tomato & olive salad
 Crispy kiwi slaw (GF) (DF)

Served With: Buns, butters & condiments

To Finish: Apple Crumble shortcake squares
 Summer fruits & berries platter



Includes chef on board for a 4-6 hour charter. Minimum 10pax

HOT GRAZING BOARDS

\$48 + GST per person / minimum 20 people / suitable only for a 2-3 hour charter with chef on board

Sliders, Buns and Bao

Sticky pork belly bao buns with scallions & pickled ginger
 Memphis bbq chicken & slaw sliders

Skewers

Char Siu chicken skewers



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GRAZING BOARDS

\$228 + GST each / Boards are suitable for a light graze for 10-15 people

Sandwich Board

Selection of Mini croissants & Tea sandwiches with classic fillings of egg & chive, cucumber & salmon, Chicken & cranberry

Rise & Shine Platter

Mini pancakes, waffles, bacon wrapped kranskys, vine tomatoes, salmon, avo, Crème fraiche, bagels, fresh fruit & berries

Welcome Grazing Board

Selection of New Zealand's finest Kapiti cheeses, oat & fennel crackers, dried figs & fruit, deli pickles, salamis, chorizo, pestos, dips, ciabatta & grissini

Pomegranate & Honey Baked Salmon Board

Pomegranate & honey glazed salmon fillet W creamy dill sauce, almonds & cranberries, fresh breads & lavosh, caper cream cheese

Breads, dips & cruditee (V)

Seasonal crudité & roast pumpkin & cumin hummus, feta whip with spiced chickpeas, roasted garlic aioli, toasted nuts & pretzels, fresh breads & lavosh

Morning/Afternoon Tea Board

Mini cronuts
Ham & gruyere slice
Club sandwiches



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CARVERY

Option 1 / \$60 + GST per person*
Option 2 / \$84 + GST per person**



Main Course:

Choice two meats:

Whiskey, black pepper & mustard rubbed leg of lamb (GF)
 Parmesan & sweet roasted garlic chicken in a truffle cream (GF)



Side Salad:

Broccolini super food salad W cranberries, nuts & honey yogurt dressing (GF)
 Lush green garden salad
 Orzo, basil pesto, sun-dried tomato & olive salad

Served with:

Bread selection, condiments and dressings

Dessert:

Chocolate fondant, berries & cream



*Option 1: will see your beautifully presented buffet delivered chilled, ready to serve yourself in ecofriendly biodegradable trays. Too easy! Minimum 10 pax.

**Option 2: if you would prefer a personal chef to cook and serve your hot carvery on board for a 3-6 hour charter. Minimum 10 pax.



Beverage Selection 2024/25

Savoy is a fully licensed venue and we offer two pre-paid bar packages, priced per person:

- **SILVER:** Selection of Wine and Beer + Mineral Water and Non-Alcoholic beverages
Charters 3-4 hr: \$59pp - Charters 6-8 hr: \$79pp
- **GOLD:** Selection of Wine and Craft Beer + a Welcome Bubbly + Mineral Water and Non-Alcoholic beverages
Charters 3-4 hr: \$79pp - Charters 6-8 hr: \$99pp

<i>Wine - Chardonnay</i>		<i>Champagne/Bubbles</i>	
The Last Shepherd- Gisborne, NZ	53	Quartz Reef – Methode Traditionelle NV, Central Otago, NZ	65
Villa Maria 'Private Bin' - Hawke's Bay, NZ	43	Oyster Bay – Methode Traditionelle NV – Marlborough, NZ	91
<i>Wine - Sauvignon Blanc</i>		<i>Beer</i>	
Huntaway - 2022, Marlborough, NZ	63	Corona	8
PA Road - 2022, Marlborough, NZ	41	Heineken	8
<i>Wine - Pinot Gris</i>		Heineken 0%	8
Wither Hills - Marlborough, NZ	40	Peroni 0%	8
<i>Wine - Rose</i>		Steinlager light 2.5%	8
Stoneleigh Wild Valley – 2018, Marlborough, NZ	45	Asahi Super Dry	12
The Landing 'Boat House' – 2021, Bay of Islands, NZ	76	<i>Beer - Craft & Cider</i>	
<i>Wine - Pinot Noir</i>		Panhead Super Charger APA	13
Kumeu Village – 2022, Kumeu, NZ	53	Stoke Hazy Pale Ale	8
Pa Road - 2022, Marlborough, NZ	57	Somersby Apple Cider	7
<i>RTD's</i>		Summit Ultra Low Carb	8
Pals – Vodka, Peach, Passionfruit, Soda	9	<i>Non-Alcoholic</i>	
Pals – Vodka, Lime, Soda	9	Antipodes Mineral Water - Sparkling Water	9
Pals – Vodka, Mango, Pineapple, Soda	9	Antipodes Mineral Water - Still Water	9
Pals – Whisky, Apple, Soda	9	Vibe - Sparkling Water	5
		Karma Cola	7
		Lemmy Organic Lemonade	7
		Coke	5
		Sprite	5

*All prices are GST exclusive

**Please note that occasionally beverages on this menu are not available due to supplier restrictions.