



PRESENTATIONS AND PRODUCT LAUNCHES





EXPERIENCES

MORNING & AFTERNOON TEA PACKAGE

TWO ITEMS FROM THE MORNING TEA MENU

FRUIT PLATTER

**NON-ALCOHOLIC BEVERAGE SERVICE
FOR 45 MINUTES**

SOFT DRINKS
JUICE
STILL/SPARKLING WATER
TEA
COFFEE
HOT CHOCOLATE
WHITE HOT CHOCOLATE

\$20 PER PERSON (INC GST)

LUNCH PACKAGE

TWO ITEMS FROM THE LUNCH MENU WITH A SIDE

FRUIT PLATTER

**NON-ALCOHOLIC BEVERAGE SERVICE
FOR 45 MINUTES**

SOFT DRINKS
JUICE
STILL/SPARKLING WATER
TEA
COFFEE
HOT CHOCOLATE
WHITE HOT CHOCOLATE

\$30 PER PERSON (INC GST)



EXPERIENCES

BRONZE CANAPÉ PACKAGE

FOUR CANAPÉS FROM THE CANAPÉ MENU

BRONZE BEVERAGE SERVICE FOR 45 MINUTES

LITTLE CREATURES ROGERS ALE
JAMES BOAGS PREMIUM
GOLD CLASS HOUSE WHITE
GOLD CLASS HOUSE RED
MORGANS BAY SPARKLING
NON ALCOHOLIC BEVERAGES

\$35 PER PERSON (INC GST)

SILVER CANAPÉ PACKAGE

FOUR CANAPÉS FROM THE CANAPÉ MENU

SILVER BEVERAGE SERVICE FOR 45 MINUTES

LITTLE CREATURES ROGERS ALE
JAMES BOAGS PREMIUM
HEINEKEN
KIRIN FUJI CIDER
RED CLAW SAUVIGNON BLANC
RED CLAW PINOT GRIS
RED CLAW CHARDONNAY RED
CLAW PINOT NOIR
RED CLAW SHIRAZ
DOMAINE CHANDON NV
NON ALCOHOLIC BEVERAGES

\$45 PER PERSON (INC GST)

GOLD CANAPÉ PACKAGE

FOUR CANAPÉS FROM THE CANAPÉ MENU

GOLD BEVERAGE SERVICE FOR 45 MINUTES

LITTLE CREATURES ROGERS ALE
JAMES BOAGS PREMIUM
HEINEKEN
JAMES SQUIRE 150 LASHES PALE ALE
KIRIN FUJI CIDER
CLOUDY BAY SAUVIGNON BLANC
RED CLAW PINOT GRIS
YABBY LAKE CHARDONNAY
YABBY LAKE PINOT NOIR
HEATHCOTE ESTATE SHIRAZ
CAPE MENTELLE 'TRINDERS' CAB MERLOT
MOET ET CHANDON
NON ALCOHOLIC BEVERAGES

\$55 PER PERSON (INC GST)



SAVOURY CANAPÉS

HOT CANAPÉS

PEKING DUCK SPRING ROLLS AND HOISIN SAUCE (DF)

PRAWN TWISTERS WITH CHILLI LIME MAYONNAISE (DF)

MINI VEGETABLE SAMOSA (V)(DF)

BEEF, BURGUNDY AND MUSHROOM MINI PIE

CHICKEN AND LEEK MINI PIE

VEGETABLE SPRING ROLLS WITH HOISIN SAUCE (V)(DF)

ROASTED PUMPKIN, BASIL AND PARMESAN MINI PIES (V)

MINI SAUSAGE ROLLS WITH TOMATO SAUCE (DF)

BEEF PIES WITH TOMATO SAUCE (DF)

CHICKEN AND CEMBERT PIES WITH TOMATO SAUCE

GOATS CHEESE AND TOMATO TART (V)

BBQ PULLED PORK VOL-AU-VENT WITH HORSERADISH CREAM AND CHIVES

CANAPÉ BEEF BURGERS WITH TOMATO SAUCE, DIJON MAYONNAISE AND LETTUCE

CRISPY CHICKEN STRIPS WITH LIME CHILLI MAYONNAISE (DF)

COLD CANAPÉS

TOMATO, BOCCONCINI, BASIL SKEWERS WITH BALSAMIC GLAZE (V) (LG)

MINI BRUSCHETTA (V)

POACHED PRAWNS WITH HORSERADISH SAUCE (LG)(DF)

SWEET CANAPÉS

CHOCOLATE CARAMEL TARTLET

COCONUT CHERRY TARTLET

ECLAIR

LEMON MERINGUE

MUFFIN

PASSIONFRUIT TARTLET

STRAWBERRY CHEESECAKE



MORNING/AFTERNOON TEA

DEVONSHIRE TEA

BUTTERMILK SCONES WITH JAM AND CREAM

ASSORTED DANISHES

STRAWBERRY, APPLE AND APRICOT

FILLED CROISSANT

CROISSANT WITH HAM, CHEDDAR CHEESE AND VINE RIPENED TOMATOES

ASSORTED MUFFINS (LGO)

SEASONAL SWEET OR SAVOURY MUFFINS

EGG AND BACON PIDE

TURKISH ROLLS FILLED WITH SCRAMBLED EGGS AND BACON

BERRY PARFAIT

YOGHURT WITH MUESLI AND MIXED BERRIES

LUNCH

FALAFEL WRAP (V)

CHICKPEA AND PARSLEY MORSELS, HUMMUS, TZATZIKI, CUCUMBER, TOMATO, PARSLEY AND COS LETTUCE IN A FLOUR TORTILLA

LENTIL AND VEGGIE BURGERS (V)

SPICED LENTIL AND VEGETABLE PATTIES WITH A SPICY CAPSICUM SAUCE AND COS LETTUCE

GOLD CLASS MINI BURGERS (LGO)

ORGANIC BEEF AND PORK BURGERS WITH TASTY CHEESE, CARAMELISED ONIONS, LETTUCE, TOMATO SAUCE AND DIJON MAYONNAISE

CHICKEN PARMA WRAP WITH FRESH MOZZARELLA

CRUMBED CHICKEN, NAPOLI SAUCE, SMOKED HAM, BOCCONCINI, COS LETTUCE AND JAPANESE MAYONNAISE IN A FLOUR TORTILLA

HALOUMI AND SPINACH PIDE (V)

TURKISH BREAD FILLED WITH HALOUMI, FETTA, RICOTTA AND SPINACH

FISH TACOS

TEMPURA SNAPPER FILLETS, COLESLAW, CORIANDER, CHIPOTLE MAYONNAISE AND LIME

CHICKEN TACOS

LOUISIANA SPICED CHICKEN TENDERS SERVED IN FLOUR TORTILLAS WITH TASTY CHEESE, GUACAMOLE, SALSA AND SHREDDED LETTUCE



CINEMA EVENTS, PRIVATE SCREENINGS AND GROUP BOOKINGS

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