NAPIER GOLF CLUB

CATERING & FUNCTIONS



WELCOME TO NAPIER GOLF CLUB

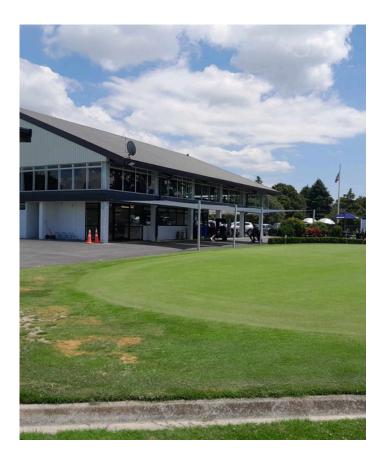
Nestled in the heart of beautiful Hawke's Bay, Napier Golf Club offers the perfect venue for your next event. Our spacious function rooms provide stunning views of the golf course, creating a picturesque backdrop for any occasion. Whether you're hosting a community function, corporate event, or private celebration, our fully customizable catering service is designed to meet your unique needs and exceed expectations. Let us help you make your event unforgettable!

> for enquiries (1) 06 844 7913 (1) catering@napiergolf.co.nz

A TRULY UNIQUE FUNCTION VENUE

Napier Golf Club offers a one-of-akind setting for your special event. Our venue boasts stunning views of the golf course, creating a serene and beautiful atmosphere that is perfect for any occasion. With space to comfortably seat up to 150 guests, we provide a full catering service tailored to your unique preferences and dietary requirements.





Our friendly and welcoming staff are dedicated to ensuring every detail is perfect, from the moment your guests arrive until the last celebration ends. Whether it's a wedding, corporate function, or private gathering, Napier Golf Club is here to make your event truly memorable.

OUR CATERING OPTIONS Options to suit your unique function

BBQ STATION (BEFORE TEE OFF)

What a great way to start your Golfing Day!! Organize your registrations, practice your putting and grab a few drinks from our cafe while our chef is on the BBQ, cooking up some delights. The BBQ station is conveniently located between our chipping and putting greens, so turn up early, grab a coffee, and let us do all the hard work.

-Sausage Sizzle \$8.50 per head.

2 x "Porkys Butchers" Pork and Herb Sausages, Couplands Bread, Caramelized Onions and condiments.

Large Bacon Rolls \$10.50 per head. (Our most popular option) Holy Streaky Bacon, Soft Tip Top baps and a selection of sauces.

Stacked Breakfast Burger \$12.50 per head.

Seeded Brioche Bun with Holy Streaky Bacon, Hashbrown, Fried Egg and BBQ sauce.

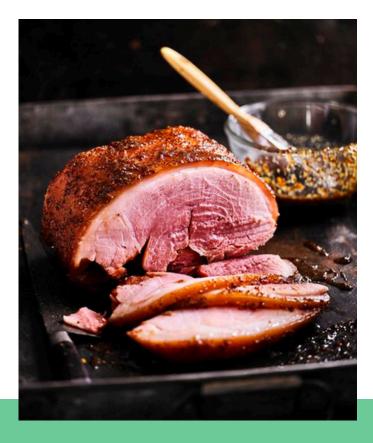


NAPIER GOLF CLUB'S SIGNATURE HOT HAM BUFFET

Indulge in our signature Great Kiwi Hot Ham Buffet, a crowdpleasing favorite offering exceptional value at **\$29.50 per person** (minimum 20 guests).

This mouth-watering experience features a fully glazed hot ham, carved at the buffet table, accompanied by a selection of sides, ensuring a delightful and affordable experience for you and your guests.

-Honey, Orange, and Mustard Glazed Whole Ham -Rosemary and Garlic roasted Gourmet Potatoes -American Coleslaw -Mixed Leaf Garden Salad -Warm, whole-grain dinner rolls with butter -Caramelized Onions. -All condiments, dressings, and sauces.





BUILD A BUFFET

BUILD A BUFFET - \$37.50 (MINIMUM 20 COVERS)

Choose one of the following meats:

- Prime Rib of Beef, with a Mustard Bark served with Red Wine Jus
- Roasted, Rolled Chicken Thigh, bone out Skin on.
- Whole Ham on the Bone, glazed with Orange, Honey and Mustard
- Lamb Shoulder. Rolled and baked with Rosemary, Thyme and Lemon

Choose three of the following salads and vegetables:

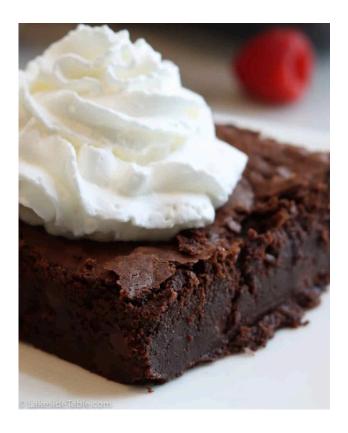
- Classic Green Leaf Garden Salad
- Casaer Salad with Croutons
- American Coleslaw
- Broccoli and Bacon Salad
- Beetroot, Walnut, and Feta Salad
- Buttered Leek and Cabbage Mix
- Glazed Baby Carrots
- Balsamic Glazed tomatoes
- Minted Garden baby peas
- Asparagus with Hollandaise (Seasonal)



Each dish is accompanied by an array of delicious extras, including Roasted Garlic and Herb Gourmet potatoes, freshly baked mixed Grain dinner rolls, and a selection of artisanal condiments and sauces.



SWEET DELIGHTS & HOT DRINKS



Finish the night with a self-serve dessert buffet, offering a range of sweet treats and toppings for **\$12.50 per person. Choose 2 of the following:**

- White Chocolate and Hawkes Bay Strawberry Cheesecake
- Warm Chocolate Brownie with Cream
- Individual Pavlova with Seasonal Hawkes Bay Berries
- Salted Caramel Cheesecake

Tea and Coffee Station.

Keep your guests refreshed and satisfied with our easy-to-use Urn station, featuring a variety of teas, instant coffee, and specialty milks (available upon request). This convenient service is just **\$3.00 per person**, and available throughout your booking.



PLATED EVENT

For a more elegant affair, consider our full plated dinner or lunch service, expertly tailored to impress your guests. To discuss the details and explore our range of options, please reach out to our Food and Beverage Manager. Our packages start at just \$49 per person for a 2-course experience, offering exceptional value without compromising on quality." Examples include...

Entrees:

- Beef Carpaccio
- Classic Prawn Cocktail
- Asparagus and Feta Tart
- Caprese Salad
- Cream of Pumpkin soup

Main:

- 4 Hour Braised Lamb Shank, Pommes Puree, Balsamic Vine Tomato, Asparagus and Lamb Sauce
- Porchetta (Rolled and Stuffed Pork Belly) Duck Fat roasted Potatoes, Cabbage and Leek Mix and Apple Jus.
- Eye Fillet of Beef, Garlic and Mustard Mash, Glazed Baby Carrots, Bok Choy Parcel and Red Wine Jus
- Confit Duck Leg, Duchess Potatoes, Carrot Puree, Broccolini, Port and Cherry sauce.

Dessert

- White Chocolate and Hawkes Bay Strawberry Cheesecake
- Warm Chocolate Brownie with Cream
- Individual Pavlova with Seasonal Hawkes Bay Berries
- Salted Caramel Cheesecake

PLATTERS & Share plates

Make every golf outing or get-together with friends a little more special with our shareable snack platters – the perfect way to wrap up a round or catch up with loved ones.

The BIG Beer platter – A mix of Chicken Tenders, Corn nuggets, Broccoli Bites, Onion Rings, Jalapeno Poppers and Vege Samosas on top of Fries and Seasoned wedges – with your choice of dipping sauces.

To serve 4 \$55.00 To serve 8 \$95.00

The BIG Seafood Platter – A mix of Fish Bites, Prawn Twisters, Salt and Pepper squid Prawn Torpedos, Calamari rings topped, fries and seasoned wedges. Topped off with 500g of Warmed NZ Green Mussels and our famous seafood dipping sauce.

To serve 8 \$120.00

To inquire or to make a booking please contact our Food & Beverage Manager John.



catering@napiergolf.co.nz



06 844 7913