

Grazing Tables



Our grazing tables are filled with delicious gourmet treats, including a selection of cured meats, gourmet cheeses, dips and fruit, alongside artisan bread and crackers.

\$25 + gst per person minimum 20 people | \$30 + gst per person to add cold smoked Salmon

Slider Heaven



Lamb sliders: Served in a bun with a lamb pattie, rocket salad, mint mayo & relish

Spicy Mexican sliders: Served with a chorizo pattie, spinach salad, salsa & guacamole

Chicken kaarage sliders: Served in a bun with a rocket salad and sriracha mayo

Smoked tuna sliders: Served in a bun with a homemade tuna fishcake, Asian slaw & tartare sauce

Beef & cheese sliders: Served with a rocket salad & chipotle sauce

\$4.25 + gst per slider - minimum order of 6 per flavour



Finger Food



Chicken Kebabs

- Chicken kaarage skewers: Spicy Japanese chicken in panko crumbs & served with sriracha mayo
- Satay chicken kebabs: Served with a peanut satay dipping sauce
- Tandoori chicken kebabs: Served with a mint yoghurt dipping sauce



Lamb Kebabs

- Lamb koftas: Served with a garlic mint yoghurt dipping sauce
- Lamb tandoori koftas: Served with cucumber raita dipping sauce



Seafood

- Mediterranean barbecue prawns: Served with a garlic, chilli, lime & mint drizzle
- Mussel & coriander fritters: Served with sweet chilli dipping sauce
- Mussel & sweetcorn fritters: Served with sweet chilli dipping sauce
- Prawns Tropicana: Served with a lime & mango dipping sauce
- Smoked salmon mousse: Served on crostini topped with dill & chives
- Thai fish cakes: Served with a sweet & sour dipping sauce



Pricing

4 Item Selection @ \$18.00 + gst | 6 Item Selection @ \$27.00 + gst | 8 Item Selection @ \$36.00 + gst | 12 Item Selection @ \$54.00 + gst Extra items @ \$4.50 + gst per item per guest. Minimum Guests 20



Finger Food



Vegetarian

- Wasabi mushrooms: Mushrooms stuffed with cream cheese, wasabi & macadamia nuts grilled
- Porcini balls: Crisp with creamy cheese and herbs
- Harvest tart: Made with fresh seasonal vegetable
- Herb fritters: Made with fresh seasonal herbs



Desserts

- Mini cheesecakes - Range of flavours: passionfruit, raspberry, strawberry, chocolate, salted caramel, white chocolate & raspberry (select one flavour)
- Cannolis - traditional crispy shell with dreamy ricotta cheese filling
- Chocolate torte fingers: contains pistachio nuts & apricots

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Extra items @ \$4.50 + gst per item per guest. Minimum Guests 20



Meal Packages



'It's a Wonderful Cruise' Menu

- \$60 per person + GST

On Boarding

ARTISAN BREADS & DIPS PLATTERS

- Sour dough Baguettes, Walnut bread, Turkish Pide, Spiced Crostini
- Served w Hummus, Olive Tapenade, & Herb and Mushroom Pâté dips



From the Buffet

- A selection of freshly baked Breads & rolls
- Roasted New Potato Salad w Capers, Gherkins, Sundried Tomato, Dill in a Citrus Mayo Dressing
- Israeli Cous Cous salad with diced Cucumber, Olives, Tomatoes, Red Onions, Green Peppers, Fresh Mint, Feta and Italian Vinaigrette
- Aoraki Rum & Golden Syrup Oak Hot Smoked Salmon w mixed summer leaves, Pineapple, Cucumber, Japanese radish w Lime chilli dressing
- Maple Syrup glazed Ham carved off the bone served w mustards & peach mango chutney
- Something sweet, Mini Lemon & Passion Fruit Citrus Tarts



Meal Packages



'Skippers BBQ' Menu

- \$60 per person + GST

On Boarding

ARTISAN BREADS & DIPS PLATTERS

- Sour dough Baguettes, Walnut bread, Turkish Pide, Spiced Crostini
- Served w Hummus, Olive Tapenade, & Herb and Mushroom Pâté dips



From the Buffet

- A selection of freshly baked breads and crispy rolls and butter
- New Baby Potatoes with Pinenuts and Basil Pesto Mayo
- Caesar Salad of Baby Cos lettuce, Garlic Croutons, Streaky Bacon, & Anchovy Mayo dressing
- Cajun spiced Chicken Satay Tenderloins
- Horopito rubbed aged Angus Rump Steak w Char-grilled Mushrooms & Onions Jus
- Something sweet, Creamy Salted Carmel Pecan Nut Tarts



BYO Details

We do have a self- catering option (of pre-prepared food only) There is a \$7.50 + GST per person charge.
BBQ Rental \$50 + GST

SELF CATERING REQUIREMENTS

- All cutlery and serving utensils
- Paper napkins
- All platters/plates/bowls for serving
- Tablecloth is required - the table is 2m x 1m
- Rubbish bags
- Birthday Cake - cake knife required

PLEASE NOTE:

- Kiwa II can only accept self-catering charters if the following is agreed to:
- The menu must be advised to Kiwa II office at time of final payment to ensure that there will be sufficient food to satisfy the requirements of Kiwa II's liquor licence.
- All food must be pre-prepared - Kiwa II does not have cooking facilities available. A microwave is available for re-heating purposes.
- All food must be served on platters/plates or in bowls supplied by the hirer.

