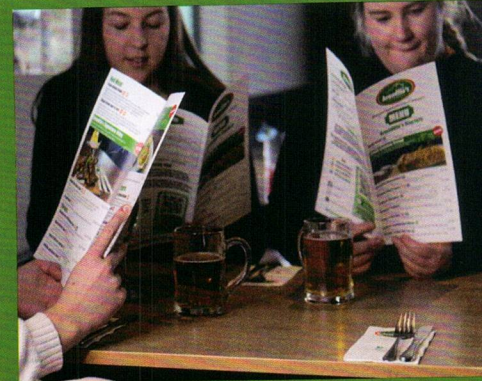




FUNCTIONS

From Casual To The Corporate



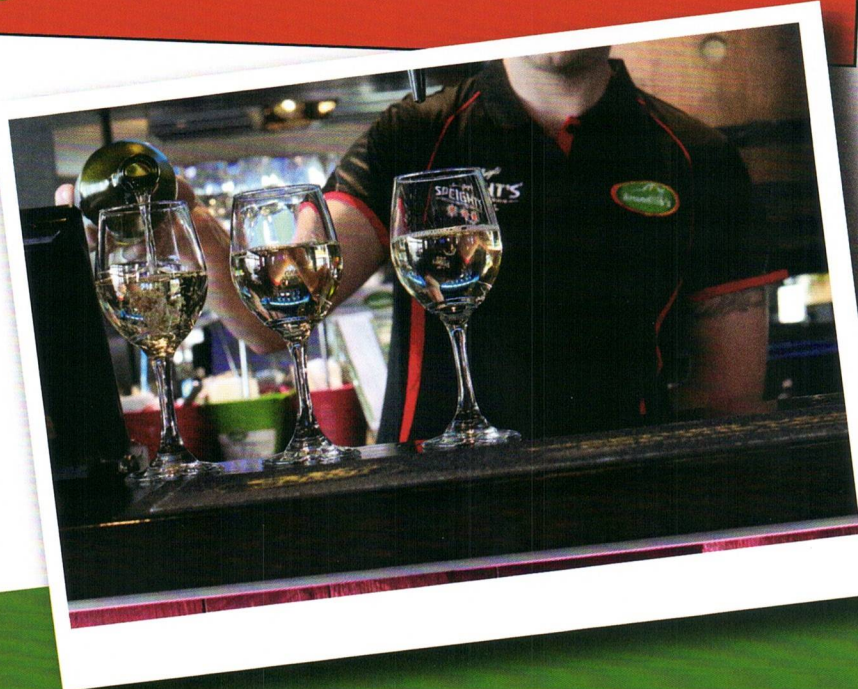
Whether it's a casual dinner party for your closest friends or a corporate dinner and everything in between Armadillo's Restaurants will cater to your needs.

The relaxed ambience of all our restaurants lends themselves exceptionally well to special events. Our experienced and friendly staff are proud to be able to provide an extensive range of services from wedding receptions, celebrations of life and hens nights to Christmas parties and formal business dinners.

ASK US ABOUT OUR CATERING OPTIONS

WHY CHOOSE ARMADILLOS?

- ✓ Large seating area
- ✓ Wide range of menus
- ✓ Options for all budgets
- ✓ Packages starting from \$35
- ✓ Conference dinners
- ✓ Organisers gift (Ts & Cs apply)
- ✓ Friendly staff
- ✓ Free room hire
- ✓ Christmas parties
- ✓ Formal business dinners
- ✓ Hens and bucks nights



GET IN TOUCH!

Contact us for more information or bookings at www.armadillosrestaurantsnz.com

CHRISTMAS SET MENU

**COMPLIMENTARY
WARMED BREAD FOR THE TABLE**

Entrée

Smoked Salmon Bilini

Smoked salmon served with lemon cream cheese and capers

Seafood Cocktail

Served with West Coast gurnard and king prawns

Crumbed Camembert

Served with toasted crostini and cranberry sauce

Main

250gm Ribeye

Fresh asparagus and bechamel sauce

Glazed Ham

Slow-roasted served with pineapple salsa

Chicken Breast

Oven-baked chicken breast served with
creamy mushroom sauce

ALL MAINS ARE SERVED WITH POTATO BAKE AND HOUSE SALAD

Dessert

Mini Pavlova

Served with passionfruit sauce, cream and ice cream

Home-Made Chocolate Brownie

Served with berry compote, cream and ice cream

Sticky Date Pudding

Served with brandy custard and icecream

\$55 2 COURSE
\$65 3 COURSE



BRONZE PACKAGE

Entrée

Cajun Crumbed Chicken Tenders

Deep-fried until golden and served with our famous rib sauce.

Soup of the Day

Our chef's creation or your request.

Buffalo Cauliflower Bites (Vegan)

Battered cauliflower wings cooked until crunchy and served with our vegan aioli.

Mains

Thyme Infused Beef Schnitzel

Tender ribeye steak crumbed and fried to golden, served with salad, fries and traditional lemon wedge.

Roasted Vegetable and Halloumi Stack (vegan available)

Seasonal vegetables including portebello mushrooms, chargrilled capsicums oven-roasted until cooked and served with balsamic reduction.

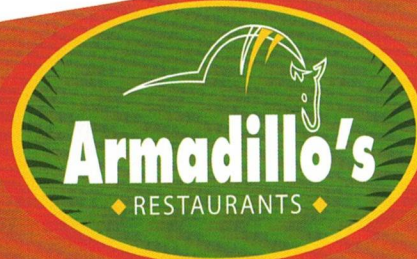
Fish and Chips

Gurnard freshly battered in our famous beer batter, served with salad, fries, tartare sauce and lemon wedge.

Add dessert for \$10 per person

\$35

Per Person



SILVER PACKAGE

Entrées

Crispy Tempura Prawns

Served with a zesty lime mayo

Buffalo Cauliflower Bites (Vegan)

Battered cauliflower wings cooked until crunchy and served with our vegan aioli.

Cajun Crumbed Chicken Tenders

Deep fried until golden and served with our famous rib sauce.

Mains

250g Ribeye Steak

Cooked to your liking, served with steamed green beans and baby carrots, creamy potato bake and red wine jus.

Asian Inspired Green Thai Chicken Curry

Tender chicken thigh bound together in a creamy coconut and mild thai curry sauce, served with rice and poppadoms.

Armadillo's Famous BBQ Ribs

Succulent slowly braised pork ribs smothered in our own BBQ sauce served with toasted sesame seeds and crispy fries.

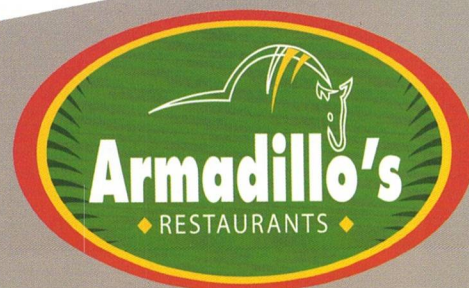
Seafood Workshop

Our famous seafood workshop, pan-fried gurnard topped with seared scallops and prawn cutlets in a creamy garlic reduction with fresh tomato salsa, served with creamy potato bake and house salad.

Add dessert for \$10 per person

\$45

Per Person



GOLD PACKAGE

Entrées

Cajun Crumbed Chicken Tenders

Deep- fried until golden and served with our famous rib sauce.

Halloumi Bruschetta

Grilled halloumi on crispy ciabatta with fresh salsa.

Potato Herb and Salmon Rosti

Oven- baked rosti served with smoked salmon and hollandaise sauce.

Main

Roasted Vegetable and Halloumi Stack (vegan available)

Seasonal vegetables including portobello mushrooms, chargrilled capsicums oven roasted until cooked and served with a balsamic reduction.

Chicken and Bacon Stack

Served with a mild cajun, green peppercorn and capsicum reduction, creamy potato bake and house salad.

250g Ribeye Steak

Cooked to your liking, served with steamed green beans and baby carrots, creamy potato bake and red wine jus.

Seafood Workshop

Our famous seafood workshop, pan-fried gurnard topped with seared scallops and prawn cutlets in a creamy garlic reduction with fresh tomato salsa, served with creamy potato bake and house salad.

Desserts

Apple crumble

Gluten-free brownie with berry compote

Cheesecake

\$55

Per Person



PLATINUM PACKAGE

Entrées

Chilli Garlic Prawns

Buttery garlic and chilli prawns served in a mini yorkshire pudding.

Mini Greek Salad

Traditional greek salad consisting of feta, olives, cucumber and salad greens.

Halloumi Bruschetta

Grilled halloumi on crispy ciabatta with fresh salsa.

Cajun Crumbed Chicken Tenders

Deep fried until golden and served with our famous rib sauce.

Mains

All mains come with sharing salad and vegetables (Roast or steamed) to share (to discuss)

Roasted Vegetable and Halloumi Stack (Vegan available)

Seasonal vegetables including portobello mushrooms, chargrilled capsicums oven-roasted until cooked and served with a balsamic reduction.

Stuffed Chicken Breast

Stuffed with spinach, sundried tomato and cream cheese, served with a creamy sundried tomato sauce on a creamy potato bake.

Deconstructed Fillet Mignon (Or Ribeye)

150g of premium angus beef fillet, with field mushrooms crispy bacon and a rich beef jus served on creamy potato bake.

Salmon and Asparagus

Crispy skinned salmon served with steamed asparagus with a lime hollandaise sauce on creamy potato bake.

Canterbury ½ Rack of Lamb

Herb crusted and roasted served with on creamy potato bake, served with traditional mint jelly and a rich red wine and thyme jus.

\$65

Per Person

Desserts

Apple crumble

Gluten-free brownie with berry compote

Cheesecake



ULTIMATE FEAST

The Ultimate Table Styled Buffet

Entrées

Mini seafood cocktail

Baby prawns and gurnard poached in white wine with a tangy cocktail sauce

Halloumi Bruschetta

Grilled halloumi on crispy ciabatta with fresh salsa

Honey Soy Pork Belly Bites

Crispy skinned pork belly bites with dipping sauce

Mains

Choose 3 types of meat and \$5 extra per meat per person. All come with red wine jus.

Canterbury lamb shoulder with roasted garlic ,rosemary and minted jelly

Ham off the bone with wholegrain mustard

Herb crusted beef sirloin with horseradish cream

Lemon and turmeric roasted chicken breast

Pork belly with caramelised apple chutney and pork crackle

Oven-baked salmon with crispy skin

Choose 5 sides, addition \$3.00pp

Baby potatoes with herbed butter

Honey glazed carrots with toasted sesame

Minted peas

Rustic country coleslaw

Classic waldorf salad

Greek salad

Fresh garden salad

Farmhouse potato and chive salad

Curried egg salad

Desserts

(Choose 3, addition \$3.00pp)

Mini profiteroles

Mini apple crumble

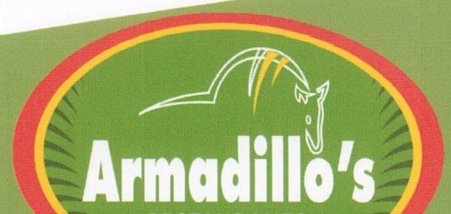
Mini meringues

Fresh fruit salad

Raspberry and chocolate mousse

\$85

Per Person



FINGER FOOD

Club Sandwiches \$60

Classic egg, ham, tomato, lettuce and cheese, tomato, lettuce and aioli

Standard Savouries \$65

Bacon and egg quiche, sausage rolls, potato top and mince pies

Gourmet Savouries \$75

Steak and pepper savouries

Spinach and feta rolls

Butter chicken savouries

Steak and cheese savouries

Venison savouries

(Flavours may change)

Crispy Goodness Platter Full \$65 or Half \$40

Chicken nuggets, fish bites, pork wontons, mini spring rolls and samosas with dipping sauces.

Breads and Dips \$35

A trio of breads served with house-made tomato relish, beetroot relish, basil pesto and balsamic vinegar.

Beef Sliders (20) \$65

Angus beef patties, lettuce, swiss cheese, tomato, beetroot relish and aioli in a soft bun.

BBQ Chicken Sliders (20) \$65

Grilled chicken, coleslaw and tangy BBQ sauce in a soft bun.

Cheese and Cracker Platter \$65

Blue cheese, camembert and a smokey cheddar cheese with crackers, vegetable sticks and grapes.

Mixed Gourmet Platters \$100

3 selections of 10 items

Beef crostini, rare roasted beef and beetroot

Tempura prawn cutlets with zesty lime mayo

Lemon pepper crumbed goujons with tartare sauce

Crumbed onion rings with aioli

Pork wontons with chilli sauce

Grilled halloumi bruschetta with tomato salsa

Apricot chicken crostini

Prawn horns with sweet chilli

Parmesan crusted mussels

