

# GROUP MENUS

All our food and cocktails are prepared inhouse by our team of acclaimed chefs and award winning bar team. With seated dining capacity for up to 200 guests, CoCo Restaurant is the ideal function restaurant space. We can also host your event in our Grand Lobby upstairs with buffet dining or canape options for up to 170 guests. Our full building hire capacity including catering is 400.

Bookings over 20 can select from one of two options:

1. A feast sharing menu – fun and informal! No need to order from the menu, the food just keeps coming with something for everyone. You select the table sizes and configuration or alternatively you can opt for a buffet table setting for this menu

2. A more traditional entrée, mains and dessert set menu - a pre ordered entrée and dessert and a choice of mains with selection of sides for all to share

Both options are available for lunch or dinner. Tables can be set in groups of 4, 6, 8, 10 or 12.

*Sample menus; subject to change on chef's whim! Please ask for the most up to date.*

## COCO FEAST MENU OPTION

\$59pp

### ON THE TABLE TO BEGIN

Fried nuts and seeds with chilli and oregano (GF, V)  
Poached olives with citrus and rosemary (GF, DF, V)  
Fresh baked breads (V)

For groups of 20-40, Choose 3 from First Round, 3 from Second Round, plus 3 Sides.

For groups of 40-60, Choose 4 from First Round, 4 from Second Round, plus 4 sides.

For groups over 60, Choose 5 from First Round, 5 from Second Round, plus 5 sides.



### FIRST ROUND (SHARED PLATES)

- Mushroom and parmesan arancini with rocket and almond salsa (V)
- Fried feta balls with truffle honey and thyme (V)
- Coconut and lime ceviche (GF, DF, V)

- Tomato caprese with Clevedon buffalo mozzarella (seasonal) (GF, DF, V)
- Caramelised cauliflower salad with date and harissa yoghurt (V, GF)
- Wakame seared salmon with edamame and yuzu custard (GF, V)
- Popcorn chicken with shallot, basil and lemongrass Sichuan battered calamari with chilli lime dipping sauce

### SECOND ROUND (SHARED PLATES)

- Festive glazed ham with condiments (Add \$10pp)
- Roast beef sirloin with quinoa, charred corn, hazelnut and chimichurri (GF, DF)
- Slow roast lamb shoulder with saffron braised fennel and tahini (GF, DF option)
- Citrus confit salmon with ginger hollandaise and cranberry (DF)
- Rigatoni pasta with roast beetroot cream and chard (V)
- Confit pork belly with tart apple jus (GF, DF option)
- Roast chicken with pistachio and porcini (GF)



### SIDES TO SHARE

- Cous cous (DF option)
- Roast potatoes and kumara with miso butter (GF, DF)
- Cumin roasted carrots with cracked wheat, tomatoes and tahini (GF)
- Garden green salad (GF, DF)
- Porcini potato gratin (GF, DF)
- Seasonal vegetables (V)

### THIRD ROUND (INDIVIDUAL DESSERT – CHOOSE ONE)

- Smashed meringue with fresh strawberries and almond cream (GF, DF option)
- Coconut, roast pineapple and passionfruit with amaretto crunch (GF, DF option)
- Dark chocolate mousse with blood orange and velvet crumble (GF option)



## COCO SET MENU OPTION

2 course lunch \$39/3 Course \$49

2 course dinner \$55/3 course \$65

*\*We can offer additional vegetarian/dietary requirements for bookings if notified in advance*

### ENTRÉE (CHOOSE 1)

- Coconut and lime ceviche with avocado, wasabi and pitta chips (DF, GF option)
- Pumpkin, coconut and lemongrass soup (GF, DF option)
- Smoked chicken with grilled asparagus, spiced pecan and whiskey dressing (DF, GF)

### MAIN (CHOOSE 2)

- Cauliflower stuffed Portobello mushroom, sage and shallot wafer (DF, GF option)
- Roast sirloin with Baghdad butter (GF, DF option)
- Slow roast lamb shoulder with tahini, cider and maple (GF, DF)
- Confit pork belly with tart apple jus (GF, DF option)
- Citrus confit salmon with ginger hollandaise (GF, DF option)
- Roast chicken thigh with pistachio and porcini (GF)

### ALL MAINS COME WITH SIDES TO SHARE (CHOOSE 4)

- Couscous with fennel, citrus and almond (DF option)
- Duck fat potatoes and kumara with miso butter (GF, DF option)
- Cumin roasted heirloom carrots with cracked whole tomatoes and tahini (GF)
- Garden green salad (GF, DF)
- Porcini potato gratin (GF, DF)
- Roast beetroot, parsnip and flagelot beans with preserved lemon (V)
- Seasonal vegetables (V)



### DESSERT (CHOOSE 1)

- Smashed meringue with fresh strawberries and almond cream (GF, DF option)
- Coconut, roast pineapple and passionfruit with amaretto crunch
- Dark chocolate mousse with blood orange and velvet crumble

## CANAPES AND COCKTAILS

The Roxy is the ideal party venue with the Grand Lobby available for hire from \$250. Our canape options are also popular for pre dinner or pre theatre. All our food and drink is prepared in house by our team of international chefs and award winning bar tender and can be out catered to your venue.

### COCO CANAPE MENU

#### VEGETARIAN

- Shitake mushroom and daikon waterchestnut cake (V, DF, GF, Vegan Served hot)
- Bocconcini, cherry tomato and basil filo tartlets (V)
- Mushroom arancini with rocket almond salsa (V Served hot)
- Fried feta with truffle honey and thyme (V / Served hot)

#### MEAT

- Coronation chicken crepes (DF)
- Chicken, roast pepper and chorizo skewers with sumac dressing (GF, DF Serve hot)
- Mini yorkshire puddings with roast lamb
- Pulled pork and hoisin

#### SEAFOOD

- Smoked snapper and tartar sliders (DF)
- Blinis with smoked eel, crème fraiche and cavair mussel fritter with lemongrass crème fraiche (Spoon)
- Coconut and lime terakihi ceviche (GF, DF Spoon)
- Salmon sashimi wasabi and fennel (GF, DF Spoon)

#### SWEET SELECTION

- Dark chocolate, lavender and lime tarts
- Coconut panna-cotta with vanilla roast pineapple (GF Spoon)
- Frangelico and coconut truffles
- Smashed meringue with poached berries and zabaglione GF / DF option
- Gingerbread with date, blue cheese whip and velvet crumble



## PLATTERS

FOR 10-12 PAX

Turkish and Italian breads with house made dips  
\$50

Cheeses, fresh fruit, crackers and house made pickles  
\$80

Antipasto – A selection of above with olives, local  
charcutere and marinated vegetables \$100

**GF** gluten free | **DF** dairy free | **V** vegetarian | **Spoon**  
served on a Chinese spoon |

**Serve Hot** needs reheating (instructions provided) or to  
be delivered hot for extra charge. For in house functions,  
items will be served hot for no additional charge

### WHAT DOES IT COST AND HOW MUCH TO ORDER?

4 canapés recommended for 1 hour -1.5hours	\$14.25pp
5 canapés recommended for 1.5 hours	\$15.25pp
6 canapés recommended for over 1.5 hours	\$18pp
8 canapés recommended for 2 hours	\$22pp
10 canapés recommended for 2-3 hours	\$25pp
3 canapés recommended for ½ hour*	\$9.5pp

(\*Only available for in house functions as part of a package)

### DELIVERY COSTS

Delivery is only available within Miramar. Free  
delivery on orders over \$750

Delivery weekdays pre 5pm \$20 (within Miramar)

Delivery weekends and after 5pm \$30 (within  
Miramar)

All items are delivered cold and come with easy reheat  
instructions.

Additional charge of \$20 for hot delivery (subject to  
availability)



### INDICATIVE ADDITIONAL STAFF COSTS FOR GRAND LOBBY FUNCTIONS AND FUNCTIONS HELD OFF SITE

Grand Lobby hire charge includes one bar tender and one  
wait staff for canape service. The following additional  
staff hires may charged depending on your function size  
and agreed food and beverage spend and for functions  
held outside The Roxy

- 30+ guests 1x function coordinator (\$30per hour), 1x  
bar (\$25 per hour)
- 50+ guests 1x wait-staff (\$25 per hour), 1x function  
coordinator (\$30per hour), 2x bar (\$25 per hour)

- 100+ guests 3x wait-staff (\$25 per hour), 1x function  
coordinator (\$30per hour), 2x bar (\$25 per hour)

\* If cocktails, may need additional bar staff

**STAFFING COSTS INDICATIVE ONLY. PLEASE CALL TO DISCUSS**



Please note that for  
functions outside the Roxy,  
there is a minimum staff  
hire time of 2 hours per staff



## COCO COCKTAIL SELECTION

Specially created by our award winning bartenders, these cocktails are the perfect additions to any event

-Minimum of 25 serves-

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### RED CARPET TEMPTATIONS

\$9 per serve

#### CoCo In The City

House made vanilla infused Wyborowa vodka, a dash of passionfruit & cranberry.

(Served in a cocktail glass)



#### LOST IN TRANSLATION

Strawberry liqueur, Beefeater gin & fresh lemon juice.

(Served in a cocktail glass)

#### RIO NEGRO

Havana Club Especial rum, fresh lime juice & ginger beer. Garnished with a drizzle of house made seasonal coulis.

(Served in a long glass over ice)

#### MERCHANT OF VENICE

Housemade spiced white peach is stirred into a sparkling wine.

(Served in a flute glass)



## COCO COCKTAIL DELIGHTS

\$12.5 per serve

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#### THE AVIATION

A measure of Beefeater gin shaken with violet liqueur, elderflower, albumen & fresh lemon.

(Served in a cocktail glass)

#### CoCo RENDEVOUS

Elderflower & passion fruit stirred with Wyborowa vodka, fresh lime & finished with sparkling water.

(Served in a long glass over ice)

#### SHIMMERING ROSES

Rose petal infused ice is covered in Beefeater gin, green apple liqueur & fresh lime. Finished with a sparkling water

(Served in a long glass over ice)

#### SNOW QUEEN

Havana Club Especial rum served with fresh lime, house made gomme. Finished with sparkling water & a tickle of candy floss.

(Served in a long glass over ice)

#### CHAMBORD KIR ROYALE

Chambord black raspberry liqueur topped with a measure of french sparkling blanc de blanc. The classic sparkling cocktail.

(Served in a flute glass)

## THEMED COCKTAILS AND CLASSICS

POA





#### **TERMS AND CONDITIONS FOR GROUP MENUS:**

1. Group menus must be pre booked and we require a 50% deposit on confirmation.
2. Balance payment including any drinks tab are to be paid on of invoice unless by prior agreement.
3. No split bills and no personal cheques. Minimum 20 guests
4. No BYO.
5. Confirmation of numbers will required 5 days prior to your event.
6. 48 hours advance notice to be given for any dietary requierments
7. We reserve the right to amend a quoted menu and cost should your guests numbers reduce below those quoted for.
8. Ingredient substitutions may need to be made depending on produce availability. Major menu changes will be communicated prior to event.
9. Any changes or cancellations that occur within 24 hours of the event must be communicated by phone, not email or fax, directly to CoCo on 0275152555. You will be obliged to pay full costs if cancelled within 48 hours of your event.
10. Minimum orders for weekend/public holiday \$500
11. All prices exclusive of GST
12. Hireage Extras : We charge hire company costs plus 15% handling/cleaning for certains items and will notify you of costs prior to confirmation of your booking.



#### **TERMS AND CONDITIONS FOR CANAPES AND COCKTAILS:**

1. Minimum 25 guests
2. Minimum order for weekend/public holidays \$500
3. All prices exclude GST
4. Non-refundable 50% deposit to be paid on confirmation of booking. Balance to be paid within 7days of invoice.
5. Full costs payable if booking cancelled within 48 hours. All changes and cancellations must be communicated by email to [events@roxycinema.co.nz](mailto:events@roxycinema.co.nz) or by phone to functions on 02751512555.
6. Final guest numbers to be confirmed 7 days prior to event. 48 hours advance notice to be given for any changes or dietary requirements. There may be additional charges for changes and/or menu changes where numbers are reduced.
7. Items subject to seasonal availability and may be substituted with suitable alternative. Major changes will be notified in advance
8. Hireage Extras : If we need to hire additional glasses, tablecloths crockery or cutlery we charge hire company costs plus 15% handling/cleaning and will notify you of costs prior to confirmation of your booking.

