



Group Events

A guaranteed hit with everyone!

The ideal way to get a group working together in an un-intimidating social environment, which is a heap of fun! It can be as relaxed & groovy as you make it or as high energy & competitive as your group can handle!

100% tailor-made, we have 8 formats:

- 1) Three Course Fine Dining
- 2) Freestyle Masterchef Challenge
- 3) Small Plates
- 4) Round the World
- 5) Primo Italiano
- 6) Spanish Tapas
- 7) Mexicano!
- 8) Brunch

We can also customise your event if you require specific cuisines or products to be showcased.



Sounds great! What next?

- Choose a [suitable date from our calendar](#) on the website. Look for days marked “available for lunch/dinner” highlighted in orange.
- How many people are coming along? A ball-park figure is fine to start with.
- Which format do you prefer? Make yourself aware of our minimum & maximum numbers in each format.
- What session would you like? The lunchtime session can begin anytime between 10am and 12.30pm, and the evening session can begin anytime between 4.30pm and 6.30pm.
- Give us a call or email and we can get you all booked in – 09 302 1460 or mail@maincourse.co.nz



Main Course

Three Course Fine Dining

Focusing around our convivial dining table. Teams complete their yummy dishes then enjoy them in true dinner party style. The atmosphere is relaxed, casual and fun – it's just like dining out but with a twist! The duration of this format is about 3 hours from start to finish. Teams between 3 & 5 pax work best here.

\$135 pp. ex gst Min 8, max 30.

Starters

- 1 Pear, Goat Cheese and Walnut Tart (V)
- 2 Zingy Zucchini with Hazelnut and Ricotta (V)
- 3 Mushrooms with Pork & Sage Stuffing (can be V)
- 4 Roast Seasonal Vegetable Salad, Haloumi (V & WF)

Mains (all WF)

- 1 Miso Fish, Mirin Vegetables, Sticky Sesame Rice (WF)
- 2 Sticky Whiskey glazed Chicken, Peanut Lime Coleslaw, Lemon Potato (WF)
- 3 Aubergine Roulade with Spinach and Artichoke, Mornay Sauce (V)
- 4 Peppered Beef Sirloin, Sour Cherry Reduction, Roast Vegetable, Parmesan Chive Smashed Potato (WF)

Yummy conclusions

1. Pistachio Financier Cake, Lemon Sauce & Raspberries (can be WF/DF)
2. Molten Chocolate Raspberry Fondant (can be WF)
3. Apple Berry Crumble, Vanilla Ice Cream (can be WF/DF)
4. Seasonal Fruit Napoleon with Ube Mascarpone

Choose 1 dish from each course.

V = Vegetarian

WF = Wheat Free

DF – Dairy Free

Please advise dietary needs and we will work around these, where possible.

Freestyle Masterchef Challenge

The main course is prepared by teams in a Masterchef-style competition. We provide a range of ingredients and the teams plan, cook and present their dish. Nibbles platters are provided to start to munch while planning your dish. Dessert is included.

\$135 pp ex gst Min 8, max 30



Small Plates

A super high-energy class with each team making all 5 dishes. This class is great fun and ideal for groups with a healthy (or not!) sense of competition and for those who like to party! It runs for about 2.5 hours and the maximum for this class is 48 happy people.

\$109pp ex gst min 12, max 48

Choose any 5 of the dishes below.

1. Carne Asada Quesadilla – beef, salsa, cheese baked in a tortilla
2. Satay (choose Beef, Pork or Chicken) with Peanut Sauce (WF, can be V)
3. Patatas Bravas (V & WF)
4. Prawns Fritters Thai Style (WF)
5. Beef & Lamb Sliders, Red Onion, Tzatziki
6. Sushi! Choose Vegetarian, Chicken or Smoke Salmon (WF, can be V)
7. Mini Mushroom Tarts with melted Camembert (V)
8. Flambé Pineapple with Rum, Orange and Chili Syrup (V & WF)
9. Sticky Ginger Pudding with Butterscotch Sauce (V & can be WF)
10. Gooney Chocolate & Walnut Brownies (V & can be WF)

V = Vegetarian

WF = Wheat Free

Round the World

Especially formatted for larger groups, this class involves a great deal of hilarity and an evening of tasting as the groups move from one continent to another at each of the workstations in our kitchen making different canapés. There is sufficient food for a meal – nobody walks away hungry! Travel without the hassle of an airplane!

\$99 pp ex gst Min 28, max 48

Primo Italiano

After an entertaining demonstration on how to make fresh pasta with a delicious seasonal sauce, your team gets to grips with our pasta machines. Imagine pasta, flour, music, fun and a wee bit of chaos? A great recipe for a fun event!

We can split you in to teams and turn the whole event into a competition if you wish. Embrace the Italian spirit by dressing up/accessorizing with Italian flair, bring along some Nastro Azzurro, a Chianti or Frascati and we'll play some great Italian music whilst you all cook. This class is so much fun, and once you have made this gorgeous pasta you won't buy packet pasta ever again!

\$109 pp ex gst Min 8, max 30



Spanish Tapas

A selection of five delicious tapas dishes from around Spain including four savoury and one sweet dish. From Asturias in the North to Andalusia in the South, the food in Spain is varied but invariably fresh and tasty.

\$109 pp ex gst Min 8, max 30

Mexicano!

Riva, riva!

Hot, cold, colourful, fresh and fast – Mexican food gets a thumbs-up from all ages. Crunchy tostadas, salsas, pulled pork/chicken and melt-in-the-mouth flan caramel.

\$109 pp ex gst Min 8, max 30

Brunch

A fun and hearty way to start the day! The group will make fresh Focaccia Parmesan & Chorizo Smashed Potatoes, Garlic Mushrooms with Spinach, Roast Tomatoes with Feta Herb Crust & Eggs in a Basket. Available from 6am!

\$109 pp ex gst Min 8, max 30

Platters on request

We can put together some platters for you if you would like a few nibbles as the chef completes the demonstration. Our platters serve about 10 pax. Prices are ex GST.

1. Crudités, dips, bread and crackers \$60.00
2. Antipasto selection- olives, sundried tomato, salami, prosciutto, smoked chicken, dips and bread \$85.00
3. Premium Cheeses – a blue, a hard, a semi-hard and a soft cheese served with crackers and fruit pate \$85.00
4. Mixed Selection – 2 cheeses, salami, vegetable crudités & dips, bread and crackers \$85.00



Things you need to know

- All prices listed here are excluding GST.
- **We require a 50% deposit to confirm your booking and secure a date.** Please be aware that dates can book out very quickly and are on a strict "first come first served" basis. We can hold a date for you for 2 working days to allow you to confirm with your team if that helps so please do remember to request that early on in the process. Numbers in that time are totally flexible, as the balance will be reflected in the final invoice.
- The per person fee includes all the ingredients and you are welcome to bring along beverages which we will chill for you. We provide chilled water only.
- **Lateness** – When booking, you choose the start time. There is a 15 minute grace period. After that, there will be a charge of \$100 ex GST per hour to cover our staff and overhead costs.
- Please arrive 15 minutes *before* your booked start time to allow for meet & greet etc. We like to start promptly at your requested time.
- **Please note that the maximum duration allowed for your class is 3 hours and our operating time is strictly until 9.30pm** at which time we clear the premises - so we respectfully suggest that you organize onward arrangements for your team at the end.
- If you have people in your group with **dietary restrictions** please do let us know when confirming your menu choices. We can usually accommodate these within our menu selections. Clients with serious food allergies should be aware that although we can specify most ingredients in our dishes, we cannot be responsible for cross-contamination or products that have such base disclaimers on them, such as flour, stocks, fish sauce, pulses etc...

Helpful suggestions

- If you are a large group, have your beverages delivered to Main Course in the morning or the day before your class so we can chill them for you. Just let us know so we can make sure someone is here to accept the delivery.
- Organise onward transport for your team in advance, especially if your class is on a Thursday or Friday evening.
- Do you have a competitive team? If you would like a competitive session, we can arrange prizes for the winners/losers/everyone!



Prizes & Gifts

Let us do the shopping for you! We have a great range of goodies to give as prizes or gifts at \$5, \$10, \$15, \$20. We also have a range of quality knives and Circulon pots if a more substantial gift is required.

Let us know your budget when you confirm and we can have them all ready to go when you are!

Key Terms of Trade

We are happy to hold a chosen date for a maximum of two working days, after which, if not confirmed with a deposit we will offer to other clients without notice.

The date you book/require will not be confirmed or secure until we have received your deposit. The balance will be invoiced the day of your class.

We do not issue refunds, transfers or credit notes for cancellations made within ten working days of your booking.

An \$80 administration fee for cancelled, refunded or re-scheduled bookings will apply in all cases.

Numbers need be confirmed 5 working days before your class as no adjustments will be made to the final invoice for a decrease of booked numbers, i.e. - if you have booked (& paid a deposit) for 10 pax and only 8 make it along on the day, the balance invoiced will be for 10 pax.

A full copy of our Terms of Trade can be viewed on our website and we highly recommend that you read & understand them before you book.

Upon paying a deposit to secure your booking you are agreeing to and accepting our terms of trade and the conditions that apply to all Office Daze & Venue Hire bookings.

Our payment terms for the balance are STRICTLY seven days. Please let us know if this is contrary to your accounting system so that we can organize another method of payment.