

FUNCTION PLATTERS

Served Cold | Price below is per platter. Each platter serves up to 5 guests.

The Butchers Board (G) — $190

Prosciutto, Coppa, Black forest ham, Spanish lomo, Pickled vegetables, Marinated olives, Artisan crackers

The Cellar Board (D, G) — $190

Kikorangi blue, Aged cheddar, Double cream brie, Grapes, Spiced pear relish, Artisan crackers

Smoke & Scale (D, G, S) — $220

Akaroa Cold Smoked Salmon, Marinated green lipped mussels, Salmon pâté, Pickled onions, Herb crème fraîche, Piccalilli, Artisan crackers

Garden Graze (G, PB) — $190

Marinated artichoke, Grilled broccolini, Eggplant, Vine tomato, Hummus, Marinated olives, Roasted carrot dip, Artisan crackers

Bloom (PB) — $55

Selection of Seasonal cut fruit

Something Sweet (G, D, N) — $100

Selection of sweet miniatures

(N) - Contains Nuts, (D) - Contains Dairy, (G) - Contains Gluten, (S) - Contains Seafood, (V) - Vegetarian, (VE) - Vegan

While SkyCity Auckland takes all reasonable efforts to accommodate guest's allergies or intolerances, we cannot guarantee that any menu item will be completely allergen free due to potential allergen cross contamination in our kitchens or from our suppliers.

If you or your guests have any food allergies or intolerances, please speak to your Event Planner about what we can do to support their specific requirements.