



THE HOWICK CLUB CHRISTMAS & MID WINTER BUFFET PACK

By Bishop Catering



HOWICK CLUB VENUE

Here at the Howick Club we pride ourselves on our professional service and top quality food.

Enclosed are our Christmas lunch and dinner buffet menus, all of which can be easily modified to suit your requirements.

All menus are inclusive of G.S.T. and room hire. Minimum of 50 people.

We look forward to receiving your enquiry so that we can tailor an event that best meets your needs.

If you have any further questions or would like to make an appointment, please do not hesitate to contact me.



Functions Manager
Rob Bishop



FACILITIES

We offer multiple room configurations and seating based in our state of the art facility. Room packages are outlined below:

Function Room 1..... 70 People Max

Function Room 2..... 160 People Max

Combined Function Room..... 200 People Max

Lower Restaurant..... 70 People Max



BUFFET MENU OPTIONS

We offer the following buffet menus, which can be modified to suit your tastes. All prices are based on a minimum of 50 guests.

LUNCH BUFFET \$32.00 per person

DINNER BUFFET \$37.50 per person

CHILDREN

Children (0-5 years of age)	Free of Charge
Children (6-12 years of age)	Half Menu Price
Children (13 years and Over)	Full Menu Price



CHRISTMAS LUNCH MENU

BREADS

- Bakers Basket of Assorted Bread Rolls.

SALADS

- A Chefs Selection of 3 Seasonal Salads.

FROM THE CARVERY

- Champagne Ham with Crushed Pineapple and Wholegrain Mustard.

HOT SELECTION

- Roast Potatoes.
- Honey glazed Kumara.
- Chicken A'la King.
- Fluffy White Rice.
- Medley of Seasonal Vegetables
- Battered Fish Bites with Tartare Sauce.

DESSERTS

- Pavlova Topped with Fresh Fruit and Cream.
- Traditional Christmas Pudding.
- Brandy Custard.
- Fresh Fruit Salad.

Freshly Brewed Coffee & Teas.



CHRISTMAS DINNER MENU

BREADS

- Bakers Basket of Assorted Bread Rolls.

SALADS

- A Chefs Selection of 3 Seasonal Salads.

FROM THE CARVERY

- Roast Turkey Roll with Cranberry Stuffing.
- Champagne Ham with Crushed Pineapple and Wholegrain Mustard.

HOT SELECTION

- Roast Potatoes.
- Honey glazed Kumara.
- Chicken A'la King.
- Fluffy White Rice
- Medley of Seasonal Vegetables.
- Battered Fish Bites with Tartare Sauce.

DESSERTS

- Pavlova Topped with Fresh Fruit and Cream.
- Traditional Christmas Pudding.
- Brandy Custard.
- Fresh Fruit Salad.

Freshly Brewed Coffee & Teas.

OPTIONAL EXTRAS

- Mussel & Shrimp Platter \$4.50 Per Person
- Indulgent Seafood Platter \$9.50 Per Person

TERMS & CONDITIONS

Your booking with us at The Howick Club shall be deemed as full acceptance of the following terms and conditions:

PRICES: Are based on a minimum of 50 guests, for fewer guests we would be more than happy to quote a revised price.

CONFIRMATION: To confirm your booking a deposit of \$200 is required (refunded 1 business day after the event).

FINAL PAYMENT: Final payment & confirmed numbers of guests is required at least 7 days prior to your event (in the event that more guests attend the event these will be charged for accordingly as per the package rate). All our prices are inclusive of G.S.T. and subject to change without notice.

MANDATORY REQUIREMENTS: A sign in sheet will be emailed to you on confirmation of your booking and must be completed and returned when final payment is made (7 days prior to the event).

CANCELLATION OF BOOKING: In the event that you decide to cancel your booking, deposit will be refunded as follows:

- 6 months prior 100% refund of deposit minus a \$50 admin fee.
- 3 to 6 months prior 50% refund of deposit minus a \$50 admin fee.
- Less than 3 months prior No refunds.

GUESTS: It is a requirement of the Liquor Licensing Law that all your guests are signed in.

HEALTH & SAFETY: The organiser of the function is responsible for the conduct of all guests present and for any damage caused by guests or subcontractors. The cost of any damage or theft may be charged to the organiser. The organiser indemnifies the Howick Club against any claims which may arise from injury or damages from the use of any subcontractor the organiser employs. In accordance with the Health and Safety in Employment Act 1992, visitors must obey all reasonable instructions and signs whilst on site to ensure that their actions do not create hazards to people or property.

EXITS: All fire and emergency exits are to be kept clear at all times. On hearing an alarm please leave the building by the nearest fire exit, assemble at the area designated on the fire notice and wait further instruction.

SMOKING: This is not permitted in any indoor area, only in designated area.

SIGNAGE: Signs, placards and advertising are not be nailed, taped, stapled, blue tacked or velcroed to any surface.