



MONA VALE
— Kitchen & Events —

Beverage Packages 2025/2026

monavale.nz | 03 341 7450 | 40 Mona Vale Avenue, Fendalton

"On Consumption" Beverage Service

Our "On Consumption" Beverage Service is designed with ease in mind. A beautifully simple way to host, your tab will reflect what's poured throughout the day. Set your budget, and we'll gently keep you updated as the celebration unfolds. If plans shift, you have the freedom to extend your tab or move to a cash bar, seamlessly.

Please choose 4 from the beer/cider/RTD's section and up to 6 from bubbles and wine

Beer/Cider/RTD's

Peroni 5%	12
Cassels Hazy Pale Ale 4.7%	12
Cassels Light Owl 2.5%	11
Zeffe Apple Cider 5%	12
Heineken Zero 0%	11
Pals RTDs (various flavours)	13

Bubbles

27 Seconds Sparkling, Waipara	12 65
Cloudy Bay "Pelorus" Methode Traditionnelle, Marlborough	15 90*
Veuve Cliquot N.V., Reims	24 140*
Giesen 0% Brut, Marlborough	11 55*

White Wine

Main Divide Sauvignon Blanc, Waipara	13 65
Main Divide Pinot Gris, Waipara	13 65
Main Divide Chardonnay, Waipara	13 65
Main Divide Riesling, Waipara	13 65
Pegasus Bay "Minuetto" Sauvignon Semillon, Waipara, 2021	17 85*
Pegasus Bay "Bel Canto" Dry Riesling, Waipara, 2023	17 85*

Rosé Wine

Main Divide Rosé, Waipara	13 65
Black Estate "Treble" Rosé, Waipara 2024	15 75*

Red Wine

Main Divide Merlot Cabernet, Waipara	13 65
Main Divide Pinot Noir, Waipara	15 65
Pegasus Bay "Maestro" Merlot Malbec, Waipara, 2020	24 120*

All prices are GST exclusive

Please note our menus change seasonally; selections and pricing may differ at the time of your event.



Soft Drinks – *always available*

Coke Zero	5
Sprite Zero	5
Ginger Ale	5
Sparkling Water	5
Orange Juice	6

Spirits – *by request only*

Little Biddy Gin & Tonic	17*
42 Below Vodka, Lime & Soda	17*

***Starred beverages are available upon request. All other beverages are included in standard bar set up**

Botanic Summer Punches (*approx. 30 glasses*) – *by request only*

Elevate your events with our 8-liter cocktail dispensers. The ultimate fusion of style and convenience, crafted for effortless entertaining. Ready and waiting for your arrival, they're the perfect centerpiece for canapé hour. Served over ice and finished with fresh fruit garnishes, each pour is a celebration in itself.

Aperol Spritz

Aperol, prosecco, soda & fresh orange slices	350
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Pimms No 1 Cup

Pimms, lemonade, ginger ale, cucumber, mint & seasonal fresh fruit	350
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Hugo Spritz

St Germain elderflower liqueur, prosecco, soda, mint & lemon slices	350
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Mojito

Bacardi white rum, lime juice, agave syrup, soda, with fresh mint & lime	350
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BATCHED Premium Cocktails (*approx. 170 serves*) – *minimum of 50 pours per flavour*

Premium ready-to-serve cocktails by BATCHED, selected for their exceptional balance and finish. Served ice cold with a signature nitro infusion, each pour carries a smooth, creamy head, bringing a refined, textural edge to every glass.

Espresso Martini 13.9%	15
Passionfruit Martini 13.9%	15
Classic Margarita 13.9%	15
Pineapple & Chilli Margarita 13.9%	15
Gin Sour 13.9%	15
Lychee & Yuzu Sour 14%	15

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Beverage Packages

Whether it's a toast during speeches or a glass shared among friends, our beverage packages are designed to suit any occasion. We've curated a thoughtful selection of local wines, craft beers, and non-alcoholic options so guests can relax, celebrate, and enjoy each moment together.

1 hr	32pp
2 hr	48pp
4 hr	85pp
6 hr	120pp

Beer/Cider/RTD's

Peroni | 5%

Cassels Hazy Pale Ale | 4.7%

Cassels Light Owl | 2.5%

Heineken | 0%

Zeffer Apple Cider | 5%

Pals RTDs (various flavours)

Wine

27 Seconds Sparkling, Waipara

Main Divide Sauvignon Blanc, Waipara

Main Divide Chardonnay, Waipara

Main Divide Rosé, Waipara

Main Divide Pinot Noir, Waipara

Main Divide Merlot Cabernet, Waipara

Soft Drinks

Coke Zero

Sprite Zero

Ginger Ale

Sparkling Water

Orange Juice

Welcome bubbles on arrival, or champagne toast at time of your choosing

Cloudy Bay "Pelorus" Methode Traditionnelle, Marlborough

15pp

Veuve Cliquot N.V., Reims

24pp

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Canapé Packages

Our canapé packages are designed for ease without compromising on quality by bringing together a curated selection of refined bites, substantial bowls, and thoughtfully styled grazing. The result is a relaxed yet elevated dining experience that allows your event to unfold naturally.

1 hr – 4 Canapés

24pp

A light offering designed to welcome guests. Perfect for arrivals or cocktail hour, where a simple, elegant bite is all that's needed.

2-3 hrs – 4 Canapés & 2 Bowls

48pp

A balanced, mid-level offering that moves beyond light bites, with the addition of substantial bowls to keep guests comfortably satisfied throughout.

4-5 hrs – 5 Canapés, 2 Bowl & 1 Grazing Station

85pp

A generous, well-rounded package that provides both variety and substance, with grazing elements adding a sense of abundance. Ideal for longer events or when a more substantial offering is required.

Welcome bubbles on arrival, or champagne toast at time of your choosing

Cloudy Bay "Pelorus" Methode Traditionnelle, Marlborough

15pp

Veuve Cliquot N.V., Reims

24pp

Additional items will be charged at

Canapés

6pp

Bowls

15pp

Grazing Stations

15pp

Grazing Station Options

Garden

A seasonal selection of artisan cheeses, house made dips, olives, pickles, crackers & fresh bread, accompanied by fresh & dried fruits | 14pp

Field & Coast

All the fresh, seasonal delights of our Garden platter, elevated with house smoked salmon & artisan meats | 21pp

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Canapé Choices

Garden

Confit leek, chive, feta croquette V

Tomato tart, horopito crème, tomato caramel, MV herbs V

Quattro formaggio arancini, brioche crumb, white truffle aioli V

Buttermilk fried oyster mushrooms, ranch, chives V

Sea

Crayfish arancini, caviar, champagne aioli

Hot smoked salmon parfait, brioche, fennel, creme fraiche

Scampi toast, ciabatta, lemon, salsa verde aioli

Farm

Wagyu and taleggio croquette, smoked tomato ketchup

Luxe angus beef pretzel slider, pancetta, aioli, pickles

Miso pork belly skewer, pickled cucumber, cherry hoisin DF GF

Poached chicken, chive and lemon cocktail sandwich with aioli DF

MV Fried chicken, aioli, white radish, caviar

Bowl Choices

Garden

Fried gnocchi, smoked leek soubise, parmesan and chives V

Beetroot, goats cheese, rocket, balsamic glaze V

Buttermilk fried oyster mushrooms, ranch, chives V

Sea

O.G. Prawn cocktail, iceberg, marie rose, cucumber DF GF

Hot smoked salmon with laksa crème, kaffir lime, shallots, thai basil, coriander DF GF

Lobster roll, buttered brioche, mayonnaise, chives, kettle fries

Farm

Lamb rogan josh, fried onions, curry leaf, pomegranate, mint, roti

Smoked brisket pita, chipotle mayo, coriander, mint, scallion, lemongrass

Angus sirloin, paris mash, béarnaise, onion rings

MV fried chicken, ranch, cucumbers, white onion, radish, dill

Tandor spiced chicken with luxe cashew marsala, fried curry leaves, pickled red onion GF

Optional Extras

Pacific oysters available on request at market price (*subject to availability*)

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Events Lunch/Dinner Menu 2025/2026

monavale.nz | 03 341 7450 | 40 Mona Vale Avenue, Fendalton

Mona Vale Plated Lunch/Dinner Menu

A personalised dining experience with individually plated mains. Please make selections from the below options.

3 Course 85pp

2 Course 65pp

Mona Vale Family Style Lunch/Dinner Menu

A dining experience with large sharing style mains served to the table for guests to enjoy together. Please make selections from the below options.

3 Course 100pp

2 Course 80pp

To start

Grizzly organic breads with truffle butter

Entrée *Choose 1 option*

Choose 2 options for alternate drop (+5pp)

Garden

Fried gnocchi, smoked leek soubise, parmesan, chives

Buttermilk fried oyster mushrooms, ranch, pickled fennel V

Sea

Hot smoked salmon, horseradish crème, cucumber, caviar, white radish

Prawn cocktail, french radish, cos, celery, garden herbs, lime, lemon aioli

Farm

BBQ lamb, white hummus, mint, whipped feta, smoked tomato, pomegranate

Grilled sirloin, burnt butter aioli, capers, radish, fried white onions, smoked almonds

Chicken liver pâté, pickled grape, lavosh

Main *Choose 2 options*

Garden

Wild mushroom lasagna, truffle bechamel, black garlic, salsa verde V

Roasted eggplant, white hummus, smoked yogurt, red onion escabeche, pomegranate, mint V GF

Sea

Akaroa salmon, salmon pearl and chive beurre blanc, poached prawn, chive, lemon potato salad GF

Sustainable line caught fish with potato crème, zucchini salad, salsa verde, green olives, lemon cheeks GF

Farm

Black Angus beef fillet, paris mash, onion rings, bearnaise, jus

Lamb presse, Agria purée, heirloom carrots, salsa verde, jus

Roasted chicken breast, potato crème, dukkah, salsa verde, MV herbs GF

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Sides *All included*

Roasted seasonal vegetables GF DF

Crispy roasted potatoes GF

Upgrade your potatoes to truffle & duck fat potato gratin | 2pp

Desserts *Choose 1 option*

Choose 2 options for alternate drop (+5pp)

Lemon tart, mascarpone, thyme meringue V

Dark chocolate crèmeux, sour cherry compote, caramel cream, sunflower seed praline GF

Pavlova, strawberries, rose syrup, cream V GF

Aged gouda, brie, quince, pickles, lavosh GFA

Chefs selection of petit fours

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