



**mud ducks.**

functions + catering

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# functions at mud ducks

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what we can offer you:

- A beautiful location, with views of the Whanganui river from the outside deck
- A quality sound system available that connects to an mp3 player
- Available after hours (5pm onwards) Monday - Sunday with a late license
- Staff to help you create an effortless function. And to clean up afterwards!
- Set up and hire of a pa system, data projector and whiteboard etc. (additional cost)
- Free venue hire. (\$2000 minimum spend for after-hours functions)

We can cater for everyday dining as well as successfully managing your special event. Whether it is corporate catering, a wedding or a private celebration, our cafe staff have the experience to ensure that your special event is an enjoyable and successful one. You may choose from a selection of platters, canapés or buffet and set menus. If you have special requirements please let us know and we will be happy to discuss your needs.

A delicious menu, great coffee, friendly service and free wifi makes mud ducks the place to be!

corporate functions:

Mud ducks is the perfect place for that early morning meeting. How about a full cooked buffet breakfast for your team? There's free wi-fi on site, and we are happy to arrange the hire and set-up of projectors and white boards etc.

weddings and special events:

At Mud Ducks, we can comfortably cater for 45 patrons seated, or 80-100 standing. Let us take the hassle out of planning your reception. We have many options from full buffet, to plated meals and canapés. We can take care of decor, including flowers, favours and decorations. We are also happy to arrange the making of your cake. A stereo that is compatible with all mp3 players can take care of the music.

out – catering:

We can cater for functions held outside Mud Ducks cafe, as well as for private functions held on site. We can provide themed menus, gluten free and vegetarian options. All menus can be tailored to suit your special occasion. Mud Ducks can help with a range of catering options. Even if it's short notice, we can put something together for you - just give us a call.

# breakfast

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## breakfast finger food:

out-catering: 7am - 10am weekdays. delivery \$6.

all food will be served on disposable platters for your convenience

on-site: 6am - 9am weekdays.

chefs choice \$16.0 – consists of 5 items

pick individual items for \$3.5 each (minimum of 3 options. minimum 12 people, or chefs choice applies.)

breakfast quiche w chorizo, tomato and bacon

toasted bread cases filled w creamy garlic mushrooms

home-made sausage rolls w tomato relish

old fashioned bacon and egg pie

mini potato hash cakes w chipotle dipping sauce (gf)

individual smoked salmon and spinach quiche

streaky bacon wrapped sausage w tomato relish (gf|df)

corn and chilli fritters w sour cream & sweet chilli (gf)

mini sausage and herb patties (gf|df)

scones topped w jam and cream

cheese scones w tomato relish

sweet muffins (various flavours) (gf.a|df.a|v.a)

seasonal fresh fruits w berry yoghurt dip (gf|df.a|v.a)

## extras:

muesli & berry yoghurt cups | \$5.0 (df.a|v.a)

BLT and cheese croissant | \$6.0

large toasted bagel with salmon & dill cream cheese | \$6.0 (gf.a)

large toasted bagel with bacon and tomato or cream cheese & jam | \$6.0 (gf.a)

freshly squeezed orange juice 2l | \$12.0

## breakfast buffet:

onsite only. 6am – 9am weekdays

\$24.0p.p. minimum 12 people

- crispy bacon
- mini breakfast sausages
- creamy scrambled eggs
- breakfast skillet potato salad
- grilled balsamic tomatoes
- sauteed mushrooms
- toast and condiments

Or go sweet. Think waffles, hotcakes, fresh fruit, yoghurt, syrups, scones w jam and cream, muffins and pastries. POA.

# morning tea + afternoon tea

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off site only. weekends by arrangement

delivery \$6. all food will be served on disposable platters for your convenience

morning tea = 8am - 11am

afternoon tea = 2pm - 4pm

chefs choice \$16.0 – consists of 5 items

pick individual items for \$3.5 each (minimum of 3 options. minimum 12 people, or chefs choice applies.)

## hot items

bacon, egg and wholegrain mustard pies

quiches w a selection of fillings

kransky sausages wrapped in bacon served w smokey relish (gf|df)

pork and fennel sausage rolls w tomato relish

sweet corn fritters w sour cream & sweet chilli (gf|df)

vegetable or bacon frittata (gf)

caramelized onion, bacon and spinach pinwheels

## cold items

double decker sandwiches w assorted fillings

cheese scones served w butter and relish

raw vege sticks and hummus (gf|v)

## sweets

sweet muffins (various flavours) (gf.a|df.a|v.a)

devonshire scones topped w cream and berry jam

pear and ginger loaf

selection of sweet slices (gf.a|df.a|v.a)

afghan or muesli cookies

house-made muesli slice (gf|df|v)

baby spice cakes (v)

# lunch

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## light lunch

off-site only. weekends by arrangement.

delivery \$6. all food will be served on disposable platters for your convenience

chefs choice \$16.0 – consists of 4 items

pick individual items for \$ 4.5 each (minimum of 3 options. minimum 12 people, or chefs choice applies.)

double decker sammies:

- champagne ham and curried egg
- coronation chicken and bacon
- roast beef, tomato and swiss cheese
- chicken, apricot & cream cheese
- gourmet vegetarian

pies & pastries:

- gourmet meat pies (chefs creation)
- classic bacon and egg slice
- classic sausage roll
- caramelised onion, vege & feta tart
- thai chicken pies

other savoury items:

- risotto cakes (chefs creation) (gf)
- corn and bacon frittata (gf)
- quesadilla – various flavours (gf.a)
- baby stuffed potatoes (gf|df.a|v.a)
- satay chicken skewers (gf)
- lamb meatballs (or falafel) w tzatziki dip (gf|v)

sweets

- pear and ginger loaf
- selection of sweet slices (gf.a|df.a|v.a)
- afghan or muesli cookies
- house-made muesli slice (gf|df|v)
- baby spice cakes (v)

## individual lunch boxes

gourmet sandwich or wrap, muffin or slice and a piece of fruit = \$14

+ small gourmet salad - \$6

+ classic sausage roll or bacon and egg slice - \$6

+ kettle crisps or popped corn - \$2

+ bottle of orange juice - \$3.5

# finger food

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on-site during private after-hours functions  
off-site – delivery \$6.

select three or more items for the first 45 minutes of service and an additional food item per 30 minutes thereafter is recommended

\$12 per person provides 3 items each

\$16 per person provides 4 items each

\$18 per person provides 5 items each

\$20 per person provides 6 items each

**cold** (some items may be presented at room temperature)

- sweet corn fritters w sour cream & sweet chilli (gf)
- zucchini and bacon slice (gf)
- double decker sandwiches
- sushi – vege, chicken or salmon (gf|df.a|v.a)
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\*gluten free or vegetarian sandwiches available on request

**hot**

- mini thai chicken or creamy leek and chicken pies
- mango chicken sausage rolls
- pork and fennel sausage rolls w tomato relish
- kransky sausages wrapped in parmesan herb pastry w tomato relish
- peppered meatballs w barbecue dipping sauce (gf|df)
- lamb meatballs (or falafel) w tzatziki (gf|df.a|v.a)
- satay chicken tenders w yoghurt dipping sauce (gf|df.a)
- prawns w lemon and black pepper crumb served w aioli
- mushroom, blue cheese and caramelised onion tartlettes
- arancini rice balls w dipping chutney (chefs choice of flavour)
- mexicano corn and polenta nuggets w habanero dipping sauce (gf|df|v.a)
- crispy pork and cabbage spring rolls w sweet chilli dipping sauce (df)
- empanadas – pork and chorizo or beef & bean

please discuss with us if you are wanting any sweet treats on your menu, this can certainly be arranged.

# canapés

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on-site or staffed off-site functions only. additional fees may apply

select three or more items for the first 45 minutes of service and an additional food item per 15 minutes thereafter is recommended

\$12 per person provides 3 items each  
\$18 per person provides 5 items each

\$16 per person provides 4 items each  
\$20 per person provides 6 items each

You may also select items from the Finger Food menu.

## cold (some items may be presented at room temperature)

- puff pastry rounds topped w pulled chicken in sundried tomato pesto finished w lime and avocado salsa
- baby bruschetta (option of toppings) (df.a|v.a)
- blinis topped w smoked salmon and dill cream cheese
- beetroot pickled devilled eggs (gf|df.a)
- mushroom, blue cheese and walnut vol au vents
- thai beef on cucumber rounds w chilli, lime and peanuts (gf|df)

## hot

- salmon and caper fishcakes w dill mayonnaise (gf|df.a)
- mini lamb, chilli and cashew koftas w lemon yoghurt dip (gf|df.a)
- little red wine and beef pies topped w mustard mash
- buffalo chicken bites w blue cheese dip
- redcurrant jelly, brie and pine nut open tartlets
- prawn and chorizo skewers (gf|df)
- blue cheese and walnut stuffed mushrooms (gf.a)
- potato rosti w guacamole and black bean salsa (gf|df|v)
- aranchini balls w rich tomato passata (gf|df.a)
- devils on horseback (gf)
- chicken, cranberry and brie tartlets
- indian style vegetable pakoras (gf|df|v)

## larger bites \$5.0 each. minimum of 10 per flavour

### sliders:

- peppered beef, smokey cheese and bbq
- panko crumbed chicken, kewpie slaw and tonkatsu aioli

### bao buns:

- crumbed fish, slaw, sriracha aioli
- karage chicken, slaw, hoisin mayo

### posh dogs:

- kransky, tomato jam and mustard
- lamb sausage, caramelised onions and whipped feta

### tacos:

- pulled pork, pineapple salsa and chipotle mayo
- korean beef, salad, aioli, pickled onion

# platters

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on-site during private after-hours functions

off-site – delivery \$6.

## bread and spreads

a selection of fresh breads with various house – made dips and spreads. \$10pp

## antipasto

cold meats, cheeses, fruits, olives, sundried tomatoes, pickles, chargrilled vege, dips, crostini, breads, and pickles. \$17pp

\*contents may vary

## cheese board

a selection of gourmet cheese's, fruit chutney, grapes and crackers. \$15pp

## wheel of brie

topped with red currant jelly, dried fruit and nuts, caramelized onions, served with crackers \$85

## ocean platter

coconut crumbed prawn cutlets, tempura fish goujons, smoked fish pate, smoked salmon, garlic marinated mussels and kumara fries. \$25pp

## street food platter

buffalo fried chicken, pickles, onion rings, jalapeno bites, dumplings, crispy spring rolls, fries and condiments. \$30pp

## sweets platter

a very tempting collection of mud ducks' famous sweet slices served with cream \$12pp

grazing tables: p.o.a



# family style / buffet

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on-site only, during private after hours

price includes fresh baked breads and butter

option 1: \$45pp

- 1x carvery
- 2x vege + salads
- 2x dessert

option 2: \$70pp

- 2x carvery
- 2x main
- 3x vege + salads
- 3x dessert

## carvery:

- orange glazed champagne ham w wholegrain mustard
- roast beef fillet with a horseradish crust finished w red wine jus
- roasted herbed chicken w home-style gravy
- sous-vide pork belly porchetta w spiced apple sauce
- new zealand leg of lamb w mint chimichurri
- whole baked salmon sides in a fennel and riesling infusion, served w lemon and creamy aioli

## hot mains:

- chicken and asparagus bake (seasonal)
- crumbed fish goujons and lemon pepper prawns with tartare
- green thai chicken curry w rice
- pumpkin and spinach lasagne
- beef cheek chilli con carne w rice
- cauliflower and chorizo gratin

## veges + salads:

- crispy roast potatoes
- creamy potato bake
- medley of roasted vegetables tossed with feta and balsamic
- honey glazed baby carrots + steamed beans, garnished with slivered almonds
- crunchy asian slaw w edamame, sesame, chilli lime dressing and fried shallot
- italian salami pasta salad w sundried tomatoes, parmesan and pesto dressing
- pearl couscous w zucchini, haloumi, cherry tomato and a chilli basil dressing
- mud ducks famous broccoli and bacon salad
- spiced pumpkin, cranberry and feta salad

## desserts:

- lemon tart w berry couli
- american chocolate brownie
- sticky date pudding w butterscotch sauce
- pavlova stack and fresh berries or compote
- pear and apple crumble

all desserts served with whipped cream or ice cream

please discuss any dietary requirements with us – we are happy to tailor to suit where possible.

# set / plated menu

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on-site only, during private after hours

3 course set menu

alternative drop

\$70pp

starters: (choose two)

- ham and sage arancini with marinara sauce and parmesan
- classic bruschetta of tomato, spanish onion, basil, feta and balsamic
- salt and pepper prawns w sriracha mayo on crunchy slaw
- smoked fish pate, fried capers and toasted crostini
- dukkah crusted chicken skewers, lemon yoghurt, cherry tomato & cucumber salad

mains: (choose two)

- prosciutto wrapped, truffle infused chicken breast, ratatouille and basil crème fraiche
- porchetta pork belly, kumara mash, apple slaw, chorizo crumble
- lamb rump, lemon risotto, garlic and feta whip, brown jus
- angus beef eye fillet, creamy potato stack, sauteed mushroom and black peppered sauce
- pumpkin ravioli, burnt butter, pine nuts, sage, parmesan

desserts: (choose two)

- raspberry and rose eaton mess, pistachio crumble, vanilla bean mascarpone
- tamarind and lemon tart, salted macadamia praline, vanilla bean ice cream
- whittakers dark ghana chocolate brownie, raspberry compote, chocolate ice cream
- affagato of fresh coffee, vanilla ice cream, walnut and almond espresso slice
- sticky date pudding, butterscotch sauce, cream

please discuss with us if you would like to add extra options to your set menu, these can be arranged for an additional cost.

special dietary requirements can be catered for with advanced notice. please note that this is a sample menu, our chef is happy to meet with you and prepare a menu to meet your requirements.

menus are samples only & are subject to availability & seasonal availability

# cutlery + staff

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going the extra mile with your catering services.

from cutlery to wait and bar staff - we provide everything you'll need!

our catering services don't stop at providing delicious food when you need it - and you can trust us to do everything we can to ensure your next function or event is a complete success.

mud ducks has a long history in the area and experienced team behind them who are more than capable of meeting your every need.

## cutlery and crockery hire:

please discuss your requirements with us if you need cutlery and crockery hire included with your catering services. we have a range available to ensure you present the image you need at your event.

## wait staff hire - bar staff hire:

whether you need wait staff for a wedding or bar staff for a party, we are able to supply experienced and professional staff to help with the smooth running of your function at the following rates:

chef/supervisor for bar or food service: \$40 per hour plus gst

additional bar and kitchen/wait staff: \$30 per hour plus gst

all staff are 4 hours minimum.