



Hislops Wholefoods Cafe

Wine Bar & Function Centre

33 Beach Road

KAIKOURA

03 319 6971

www.hislops-wholefoods.co.nz

Function Information Pack

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Kaikoura - "Where the mountains meet the sea"



Encourage fresh perspectives in such a unique setting

Nestled halfway between Christchurch and Blenheim, Kaikoura provides an ideal backdrop for your next event. Escape the routine in an inspiring environment, famed for its marine life, breathtaking views, laid back pace of life and seafood.

33 Beach Rd, Kaikoura, NZ

Fax 03 319 7516

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cafe@hislops-wholefoods.co.nz

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Hislops is organic dining at its best.

Established in 1995, the cafe has grown from strength to strength, whilst retaining wholefoods principles throughout. Organic stoneground wholemeal flour is at the hub of the operation and is milled by the Hislops on their farm 8km south of Kaikoura and is the core for many of the kitchens creations.



“Welcome to Hislops”

Kaikoura’s award winning wholefoods restaurant, wine bar and function centre

Hislops is central and convenient for your guests and houses a dedicated upstairs function room with private balcony. It is a modern, clean, open space designed for ease of entertaining with panoramic views plus all the amenities and equipment on hand to make your event run smoothly.



A professional and experienced team are there to ensure you get the VIP service and will look after your room set up, equipment, menus, beverage service and the tidy up, so you can relax knowing it is all taken care of.



Hislops is located on SH1, just a 3 minute walk from the heart of Kaikoura



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Function Room Specifications

Accommodating:	Size:	Room provisions -
32 formal dining	Length 7.5m	Linen tablecloths
22 Boardroom/workshop	Width 4m	Fresh flower displays
45 theatre style (up to)	Balcony 7.5 x 1.5m	Table centre pieces: candles
50 cocktail function	Total floor area 41.25sqm	Iced water & tea/coffee

Function Room Equipment Hire

Digital projector and screen	Price on application
Whiteboard and pens	Price on application

Function Room Costs

Single Session \$100 (morning, afternoon or evening hire 2-4hours duration)

All Day Session= \$200

How to Book

- 1) Submit an online enquiry form ([Click here](#))
- 2) Read the whole of this information pack, which will help answer any questions you might have. Refer to the FAQ's and [terms and conditions](#).

We will contact you within 48 hours of receiving your enquiry to confirm availability of the room and to discuss the finer details of your event

- 3) When you are happy with the arrangements pay **\$100 deposit** direct into Westpac **03-0599-0201959-00** (this will credit your final bill) to reserve the room.

Function Room Catering Options



6 times recipients of the esteemed Beef & Lamb NZ Hallmark of Excellence Award

- Experience the difference of organic and wholefoods cuisine, featuring sensational beef and lamb dishes, local seafood, freshly baked bread, delicious wines, beers and coffee.
- **FULLY LICENSED** with extensive drink, wine and cocktail menus
- All meals are prepared fresh to order from the finest seasonal ingredients with a variety of gluten free, vegetarian or vegan options. The Hislops kitchen team can work around any dietary requirement, as long as they are declared within 48 hours of arrival.

Choose from the following delicious selection, designed specifically for function groups (Alternatively, you and your guests/delegates may wish to dine downstairs and choose from the restaurant menus).

Dietary requirements and special requests can be arranged with Hislops event managers during the booking process

Fingerfood Menus

All subject to a minimum of 12 diners.

Each option includes a selection of teas and freshly brewed Allpress Organic Coffee

Light Snack

\$12 per person

A selection of sweet and savoury mini muffins

Homemade biscuits and slices

Fingerfood One

\$16 per person

- Fresh made sandwiches on wholemeal bread. (ham/hot smoked salmon/vego)
- Selection of homemade biscuits and slices
- Fruit platter

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Fingerfood Two

\$25 per person

Subject to a minimum of 12 diners.

Includes fruit platter, a selection of teas and freshly brewed Allpress Organic Coffee

CHOOSE 3 OF...

- **Fresh made sandwiches on wholemeal bread (ham/hot smoked salmon/vego)**
- **Cornfritters with salmon and capers**
- **Feta and mushrooms filo parcels**
- **Individual quiches**
- **Pizza on Hislops Herbed pizza base**
- **Vegetable rosti with sundried tomato topping**

AND CHOOSE 2 OF...

- **Mini sweet muffins**
- **Homemade biscuits**
- **Homemade Slices**

Lunch Menu

Subject to a minimum of 12 diners.

Includes a selection of teas and freshly brewed Allpress Organic Coffee

\$25 per person

Hislops Seafood Chowder

served with a slice of Hislops wholemeal bread and butter

Or

Kumera and Feta Salad

with juileene vegetables, fresh greens and a herbed vinaigrette

Or

Beef Sandwich

served garlic bread and slow roasted tomatoes

Each main followed by a homemade cupcake with cream

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Dinner Menus

All are subject to a minimum of 12 diners.

Choose 1 main and one dessert from the options listed below. Sorry, we do not mix & match from the menus offered.

Each option includes a selection of teas and freshly brewed Allpress Organic Coffee

Menu One

\$40 per person

Mains

Seared Fish of the Day

On herbed brown rice, steamed greens and olive caper salsa
OR

Red Quinoa, Cranberry & Cashew

with caramelized vegetables and roasted onion and garlic vinaigrette
OR

Grilled Beef steak

with handcut kumera chips, seasonal vegetables and bearnaise sauce.

Desserts

Lemon Posset

With a lemon almond cookie
OR

Dark Chocolate Torte

With fresh fruit salsa

Add Hislops Garlic Bread as a starter for \$5 per person

Menu Two

\$50 per person

Mains

Seared Monkfish

On mushroom brown rice risotto with tempura prawns & herbed oil
OR

Potato & Tofu Rosti

With spinach, roast pumpkin & tomato chilli jam
OR

Dukkah-crusted Lamb

on kumera crush with green beans and yoghurt sauce

Desserts

Chocolate Mousse

with chantilly and fresh fruit garnish OR

Rosewater Roulade

with berry compote

Add Hislops Garlic Bread as a starter for \$5 per person

Menu Three

\$60 per person

Entrees

Portobello Mushrooms

Served on Hislops bruschetta with a herbed feta spread & balsamic reduction OR

Salmon Gavalax

On a herb blini with orange fennel salad

Mains

Fish of the Day

with potato toasted seed salad fresh greens and olive caper salsa

Grilled Lamb

with potato feta rosti , minted pea puree, seasonal vegetables with a walnut jus.

Organic Fettucine

with pine nuts, sundried tomato, spinach with basil cream finished with shaved parmesan.

Dessert

White chocolate & vanilla bean pannacotta with pistachio cookies

Apple Boysenberry filo with vanilla ice cream and butterscotch sauce