



Deliciosa Group Bookings – MAY2024

Nestled in the heart of Havelock North, Deliciosa is the perfect place to come together. We offer a casual environment for drinks, sharing plates & a la carte dining plus have unique spaces to gather your favourite people and celebrate that special occasion. Below are our group booking options. Please see the last page for any terms and conditions that may apply to you.

Dinner Option 1 - \$55pp (choose 8 options)

Lunch Option 1 - \$45pp (choose 6 options)

for groups of 15 or more

Additional dishes can be added for \$5pp per dish

Deliciosa Sharing Plate Set Menu

A selection of our favourite Sharing Plates; any additional dishes \$5pp

Shoestring Fries [GF/DF/Ve]

Cumin Flatbread w White Bean + Miso Dip [DF/V]

Patatas Bravas – Crispy Fried Potato, Piquant Tomato Salsa & Aioli [GF/DF/V]

Salt & Pepper Squid w Aioli + Kaffir Lime Splash [GF/DF]

Crispy Holly Pork Belly w Sticky Lemongrass + Ginger on Asian Slaw [GF/DF]

Arancini – Mushroom Panko Crumbed Risotto Balls w Carrot Puree & Parmesan Whip [V]

Duck Liver Pate, Onion Jam, Cornichons, Croutes & Breads

Grains & Greens – Broccoli, Edamame & Seasonal Greens, Quinoa, Buckwheat, w a Soy,

Agave, Ginger Dressing, Sesames & Cashews [GF/DF/V/Ve]

Prawns w Coconut, Chilli & Lime w a Cucumber, Pickled Ginger, Shallot Salsa

& Bread on the side [GF* on request/DF]

Artichoke & Spinach – Our Famous Cheesy Spinach Artichoke Hot Skillet Bake, w Mexi Salsa &

Tortilla Wafers [GF* on request/V]

Mezze Platter – a Selection of House-Made Dips, Olives, Nuts, Pickles & Cumin Flatbread [DF/Ve]

Bang Bang Tempura Cauliflower with Spicy Sichuan Sauces [DF/V]

Firstlight Wagyu Tataki – Seared Wagyu, Cold, Sliced, w Green Bean, Rocket & Crispy Chickpea Salad

& Truffle Ponzu Dressing [GF/DF]

Fried Chicken Toasted Sesame & Sticky Soy Dressing, Pickled Cabbage + Spring Onions [GF]

Moroccan Braised Lamb, Honey Glazed Eggplant, Citrus Labne & Salsa Verde [GF/DF* on request]

Beef Brisket - Braised Sticky BBQ Brisket, Chipotle Potatoes & Corn+Black Bean Salsa [GF/DF* req]

Mussels (1kg) in Garlic, White Wine, Chilli Jam & Cream, Bread on the Side [GF* w/o bread]

Dessert Options

Individual Desserts - Choose from the Menu

CRÈME BRULEE | almond biscotti & affogato bean ice cream | gf* on request **\$17.90**

STICKY DATE PUDDING | clotted cream, butterscotch, candied walnuts **\$17.90**

APPLE CRUMBLE CHEESECAKE | salted caramel ice cream **\$17.90**

SKILLET COOKIE | Sesame + White Chocolate Cookie, served hot (allow 12min cooking time) w Rush
Munro Malted Milk Ice Cream - \$14.90

Small Sweets \$9.50 per piece

Dark Chocolate, Macadamia, Raspberry & Marshmallow Rocky Road

White Chocolate, Pistachio, Tropical Fruit, Coconut & Marshmallow Rocky Road [GF]

Bohemien Artisan Dark OR Milk Chocolate Fish [GF]

Canapé Dessert Platters for the table

48 hours notice required

\$10.50pp – selection of 2

\$17.50pp – selection of 4

\$22.00pp – selection of 6

Double Chocolate Brownie w Coconut Whip [GF/DF/Ve]

Mexican Spiced Chocolate Mousse w Coconut Whip [GF/DF/Ve]

Lemon Meringue Tartlettes

Chocolate Fudge Brownie **or** Red Velvet Cake Pops (choc dipped cake pops)

Dark Chocolate, Macadamia, Raspberry & Marshmallow Rocky Road Pieces

Chocolate Dipped Strawberries (*seasonal*)

White Chocolate, Pistachio, Tropical Fruit, Coconut & Marshmallow Rocky Road Pieces [GF]

Cheeses

all cheese served with fresh bread, croutes & crackers (GF wafers on request)

your choice of the following;

MEYER VINTAGE GOUDA [NZ]

nutty semi-hard aged gouda w onion jam

WHITESTONE WINDSOR BLUE 60g (NZ)

creamy blue cows milk cheese, quince paste

CHEVRE 60g (FR)

chevre (goats cheese), blue borage honey & walnuts

ONE CHEESE 16.50

TWO CHEESES 30.00

THREE CHEESES 45.00

Option 2 - between \$45 - \$75pp
For groups of 20 or more that have reserved an exclusive area
***minimum spend may apply**

Deliciosa Canapé Menu

for guests to have an area to stand & mingle while eating

6 options \$45pp | 8 options \$60pp | 10 options \$75pp
7-10 days notice required for this type of menu

Salt & Pepper Squid with Aioli [GF/DF]

Crispy Pork Belly - w Sticky Lemongrass + Ginger on Asian Slaw [GF/DF]

Snapper Cerviche with Toasted Coconut [GF/DF]

Arancini – Mushroom Panko Crumbed Risotto Balls w Carrot Puree & Parmesan Aioli [V]

Duck Liver Pate, Croutes, Onion Jam

Aloo Tika – Spiced Potato Fritter [GF/DF/V/Ve]

Spanokopita/Spinach+Ricotta Filo [V]

Mini Beef Wellington, Puff Pastry, Mushroom Duxelle [V*on request]

Walnut Oat Cakes w Onion Jam, Seared Beef & Parmesan Whip

Chorizo Albondigas w Balsamic Glaze

Buckwheat Blinis w Crispy Duck Breast & Blueberry Sauce [GF/DF]

Bang Bang Tempura Cauliflower with Spicy Sichuan Sauces [DF/V]

Firstlight Wagyu Tataki, Seared, Sliced, w Truffle Ponzu & Green Bean, Rocket &

Crispy Chickpea Salad [GF* on request/DF]

Pacific Prawns – Prawns w Coconut, Chilli & Lime w Cucumber + Pickled Ginger + Shallot Salsa [GF/DF]

Fried Chicken Toasted Sesame & Sticky Soy Dressing, Pickled Cabbage + Spring Onions [GF]

Tempura Fish Goujons with Tartare

Patatas Bravas – chunks of fried potato topped w a piquant tomato salsa & aioli [GF/DF/V]

Lamb Brioche Sliders w Pomegranate Beetroot Relish

Roast Portobello Mushroom, Onion Jam & Gorgonzola Brioche Sliders [V]

Sticky BBQ Braised Brisket, Southern Slaw & House-made Pickles on Brioche Sliders

Other Sliders & Canape Options designed on Request

Option 3 - \$55pp

Deliciosa 2 Course Set Menu

Choose either Entrée/Main or Main/Dessert
Guests then choose their preferences

Example Menu Only

Option 4 - \$70pp

Deliciosa 3 Course Set Menu

Guests choose their preferences from each course.

Complimentary bread plates to start are included on both options

Entrées

Grains & Greens - Broccoli, Beans, Seasonal Greens, Quinoa, Buckwheat, w a
Soy, Agave, Ginger Dressing, Sesame+Cashew Sprinkle [GF/DF/Ve]

Pacific Prawns, Coconut, Chilli & Lime w a Cucumber, Shallot, & Pickled Ginger Salsa [GF/DF]

Firstlight Wagyu Tataki, Seared, Sliced Rare, Wagyu Beef w a Green Bean, Rocket & Crispy Chickpea Salad,
Truffle Ponzu [GF* on request/DF]

Mains

(vegetarian main designed on request)

Moroccan Braised Lamb Shoulder, Honey Glazed Eggplant, Citrus Labne, &
Salsa Verde [GF/DF* on request]

Beef Brisket - Braised Sticky BBQ Brisket, Chipotle Potatoes & Corn+Black
Bean Salsa [GF/DF*req]

Hapuka, Pan Fried w Miso Beurre Blanc, Carrot Puree, Sauteed Greens [GF]

Desserts or Cheese

CRÈME BRULEE | almond biscotti & affogato bean ice cream | gf* on request

STICKY DATE PUDDING | clotted cream, butterscotch, candied walnuts

APPLE CRUMBLE CHEESECAKE | salted caramel ice cream

Or

Choose a Cheese

(served w ya bon bread, condiments, fruit & croutes)

MEYER VINTAGE GOUDA [NZ]

WHITESTONE WINDSOR BLUE 60g [NZ]

CHEVRE 60g [FR]



Deliciosa Group/Function Drinks Menu

For large groups we suggest choosing a selection of the following as a limited beverage list offering for your group, this can be set up as a separate bar area for your guests to help themselves (depending on numbers). We have an extensive beer & wine list and are more than happy to tailor a list to your individual group preferences & budgets.

For our full range of our wines & beverages please see our website

	Glass	Bottle
Sartori Prosecco [Brut/Dry]	\$12.90	\$59.90
Aimery Grande Cuvee 1531 Brut	\$12.90	\$59.90
Aimery Grande Cuvee 1531 ROSE Brut	\$12.90	\$59.90
Peyol Provence Rose	\$12.90	\$53.90
Clearview Blush	\$11.90	\$49.90
Eradus Sauvignon Blanc	\$12.50	\$54.90
Eradus Pinot Gris	\$12.50	\$52.50
Hopesgrove Chardonnay	\$13.90	\$68.50
Neck of the Woods Pinot Noir	\$13.90	\$65.90
Azabache Tempranillo/Rioja	\$12.90	\$59.90
Hopesgrove Syrah	\$14.90	\$68.50
Kokako Syrah	\$15.90	\$72.90
Elephant Hill Merlot	\$13.90	\$68.90
Tap Beer – Brave EPA Bottle Rocket 475ml	\$12.90	
Heineken	\$9.90	
Peroni	\$10.20	
Garage Project Hapi Daze	\$10.70	
Zeffyr 0% Crisp Apple Cider	\$9.90	
Zeffyr Green Apple Cider	\$10.40	

TERMS AND CONDITIONS

General terms and conditions:

1. Confirmation of guests in party is required 24 hours before your reservation, and these numbers will be charged on the night.
2. Notification of dietary requirements is required 48 hours before your reservation to allow our chefs to put together dishes appropriate for your guests.
3. Notification of the added dessert option (applies to Sharing Plate/Tapas and Canape set menus) is required 48 hours before your reservation.
4. Any changes to any of the set menus is charged at an extra \$5pp.
5. One bill is preferred however, split payment may be discussed 6 hours prior to your reservation, and a list of guest's names will be required to set up individual tabs.
6. We currently do not charge a room hire, however, you may be required to pay a deposit to secure your booking, this is then deducted from the final bill.
7. Minimum spend applies for exclusive use of areas or canape style menus
8. No BYO is allowed.
9. If you would like to bring a cake, notice is required 24 hours prior to your reservation; a \$2.50pp Cake Fee will be added to the final, capped at \$25.
10. If you would like to book out the entire restaurant the minimum spend for peak season is \$8,500, and off-peak \$6,500.
11. If you are hiring out the entire restaurant & wish to have louder music than restaurant level – you will need to discuss this prior & also possibly hire your own speakers
12. Continuing with the reservation you agree to all terms and conditions above and below.

Tapas Set Menu

1. Extra dishes for the Tapas Set Menu is charged at an extra \$5pp.
2. Any changes to the listed dishes is charged at an extra \$5pp.
3. Minimum spend does not apply.

Canape Set Menu

1. Extra bites for the Canape Set Menu is charged at an extra \$5pp.
2. Any changes to the listed dishes is charged at an extra \$5pp.
3. Minimum spend applies depending on your group size and the selected reserved area, see below.

A La Carte Set Menu

1. Any changes to the listed dishes is charged at an extra \$5pp.
2. Minimum spend applies depending on your group size and the selected reserved area, see below.

Reserved Areas

We have 3 areas to choose from if you wish to pick either the Canape or A La Carte Set Menu. A deposit of 10% of the total food bill/minimum spend is required to confirm reservation and will be deducted from the final bill at the end of your reservation.

1. **Kereru (Green) Room**
 - a. Capacity of 22pax seated (across 4 couches/tables – not moveable or joinable); 20-30 pax standing, couches included in seating plan.
 - b. \$1500 minimum spend to have sole use of area
2. **Pohutakawa (Red) Room**
 - a. Capacity of 25pax seated; 40pax standing.
 - b. \$2500 minimum spend to have sole use of area
3. **Canopy & Outside**
 - a. Capacity of 40pax seated; 60pax standing.
 - b. \$3500 minimum spend to have sole use of area