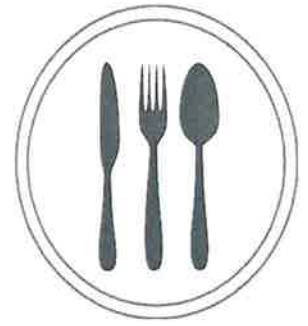




# Function



## MENU

### **BUFFET 1 - \$30 PER PERSON**

**Choice of 1 Meat**  
**Seasonal Veges**  
**Choice of 1 dessert**

### **BUFFET 2 - \$40 PER PERSON**

**Choice of 2 Meats**  
**Choice of 2 Salads**  
**Choice of 2 Veges**  
**Choice of 2 desserts**

### **BUFFET 3 - \$ 50 PER PERSON**

**Choice of 3 Meats**  
**Choice of 3 Salads**  
**Choice of 4 Veges**  
**Choice of 3 Desserts**

### **TEA & COFFEE INCLUDED**

#### **Optional Extra's Available**

Soup or Entree, Grazing table, Cheese Platter

**We will work with your to meet any dietary requirements and can be flexible to meet your budget**



# Function



## BOOKING FORM

Email to: [info@oxfordclub.co.nz](mailto:info@oxfordclub.co.nz) ph: 03 312 4411

Event Name \_\_\_\_\_

Event Date: \_\_\_\_\_ Event numbers : \_\_\_\_\_

Event Time \_\_\_\_\_ Dining Time: \_\_\_\_\_

Contact Name \_\_\_\_\_

Contact PH \_\_\_\_\_ Email: \_\_\_\_\_

Method of Payment \_\_\_\_\_

Buffet Selected; #1 #2 #3 (Circle one)

Please tick options selected

### HOT MEATS

- Ham
- Chicken
- Pork
- Beef
- Lamb (add \$1 extra pp)

### VEGETABLES\*

- Roast Potatoes
- Gourmet Baby Potatoes
- Baby Carrots & Peas
- Broccoli & Cauliflower
- Roast Pumpkin
- Kumara Wedges

### SALADS

- Green - mixed
- Coleslaw
- Potato
- Pasta
- Broccoli

### DESSERTS

- Cheesecake
  - Chocolate Brownie
  - Pavlova
  - Fruit Salad
  - Vanilla Ice-cream
- (All served with whipped cream)

Set up Instructions & Dietary Requirements

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