

Group Catering



FOOD & DRINK



River Valley Ventures LTD
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Farm-To-Table Meals

Meals at River Valley Lodge are a celebration of seasonal produce, sourced primarily from our spray-free and regenerative gardens, River Valley Acres. This produce compliments almost all of our dishes, ensuring freshness, taste and nutrition.

We do not publish a menu, because we do not have one! Rather our chefs are encouraged to be creative and prepare beautiful gourmet meals with whatever produce is freshly and carefully harvested that day. These meals are augmented with relishes and chutneys again produced from ingredients sourced from our gardens.

Most special dietary requirements can be catered for with notice. We can also cater for special requests, or work with your group to create a custom menu.

Our fully licensed bar and restaurant can cater for groups of up to 90 people. In winter the huge open fire provides an ideal atmosphere for any occasion. As well as the indoor seating in the lodge we can also set up outdoor seating for your group, or a table down by the river.

Sample Menus

In this portfolio you will find some sample menus, and prices. These are some recommendations from our chef, and examples of dishes we love to serve. As we use a lot of seasonal produce from our gardens some dishes are not available all year round. Any sample menus and prices are subject to change, and can be affected by the availability and prices set by our food and beverage suppliers. Our catering team will be happy to work with you on a custom menu for your event.



Where Does Our Food Come From?

At River Valley we have a passion for healthy, hearty "real" food, that we love to share with visitors. We believe in serving food that is ethical, local and environmentally-sustainable. We pride ourselves in our ever-evolving search to producing wholesome, healthy food.

River Valley Acres

A large amount of our salad and vegetable ingredients come from our spray-free and regenerative vegetable gardens, River Valley Acres, ensuring freshness and taste. It is a natural fit for a company that firmly believes in protecting the environment, but more than that, a belief that we are a part of that environment and need to tread lightly. It is also an expression of a desire to eat "real", nutrient dense food, food that we know where it comes from and what went into growing it. This is the opposite of "fake" food that supermarket aisles are full of.

Our Meat

The Lodge serves free-range meat for the dinner meals. Our beef is all free range grass fed meat. These animals spent their lives doing what they were designed for, foraging on grass.

Our chicken comes from the organic, free-range poultry farm Bostock's Organic Chicken Farm, located in Hawkes Bay. Organic chicken farms are held to a much higher standard of welfare care than 'free-range' chickens. We also have our own chickens which provide most of our brightly coloured eggs.



Breakfast

For groups we serve a delicious breakfast buffet, dishes are home made where possible, using fresh or local produce.

The cafe also serves locally roasted coffee and fresh baking.



Buffet Breakfast

- Streaky bacon
- Locally made sausages,
- Our own free range eggs
- Hash browns
- Creamy garlic mushrooms,
- Beans
- Croissants
- Freshly baked breads
- Tea, filter coffee and orange juice

Continental breakfast is also available on request.

\$28 Per Person

Morning Or Afternoon Tea

- Tea and filter coffee
- Fresh fruit
- Lodge made sweet and savoury baking

\$18.00 Per Person



Group Catering

Lunch

Lunches can be served inside, outside, or picnic style by the river. We have a wood-fired pizza oven in the outside dining area. Packed lunches are also an option.

Wood-Fired Pizzas

\$25.00 Per Person



Antipasto Platter Lunch

- A selection of NZ meats and cheeses
- Homemade relishes and condiments
- Freshly baked bread and crackers
- Olives, sundried tomatoes
- Sesame pork dumplings
- Garlic prawns
- Stuffed mushrooms
- Sticky hoisin chicken
- Soft drinks

\$30.00 Per Person

Group Buffet Lunch

- Tea and filter coffee
- 2 Freshly made dishes - things like quiches, sandwiches or wraps, chicken skewers or sausage rolls
- Sweet or savoury baking
- Fresh garden salads
- Fresh fruit platters
- Soft drinks

\$38.00 Per Person



Group Catering

Food & Drink



Dinner

All courses are served buffet style, to your table. Below is our menu, however we can also usually cater to any special requests, or dietary requirements, if arranged in advance.

1 Course, 2 Course (Main & Dessert) and 3 Course Options Available

Starters

Shared antipasto platters, including...

- A selection of NZ meats and cheeses
- Homemade relishes and condiments
- Freshly baked bread and crackers
- Olives, sundried tomatoes
- Sesame pork dumplings
- Garlic prawns
- Stuffed mushrooms
- Sticky hoisin chicken



If the weather is nice, we can arrange to set up a table for your group down by the river. For special occasions why not add on some bottles of bubbly too.

Dinner Cont'd

Main Courses

Meat – a choice of 2 dishes from the menu below

- Slow cooked garlic and rosemary NZ lamb with mint jelly and gravy
- Smoked paprika chicken thighs with lemon and thyme butter
- Seared eye fillet with wholegrain mustard, red wine jus and Yorkshire puddings
- Nut roast, or another vegetarian substitute

Sides – a choice of 4 dishes from the menu below

- Rosemary and rock salt roasted potatoes
- Feta and sprouted quinoa salad
- Orzo and rocket salad, with a lemon herb dressing
- Grilled halloumi and pumpkin salad
- Indian spiced cauliflower salad with a minted yoghurt dressing
- Buttered seasonal greens
- Roasted vegetables with herbs, fresh from our garden
- Leek and blue cheese crumble
- Warm, Asian inspired, wild rice medley

* Please note, some sides are seasonal depending on the vegetables we have in the garden

Dessert

Shared platters of assorted sweet treats including...

- Mini lemon meringue tarts
- Espresso brownie bites
- Seasonal fruits
- Sticky orange and almond cake
- Baby sticky date puddings with rum sauce
- Unlimited tea and filter coffee





The Bar

Our licensed 'Fulcrum Pit' bar serves a range of alcoholic and non-alcoholic beverages. The bar features a range of New Zealand wines, craft beers and ciders. We have cold NZ beer and cider on tap, and seasonal specials like mulled wine.

Your group can pay as you go at the bar, or set up a tab for the group.

As we are a licensed premises you cannot bring your own alcohol but if you have any special requests for your event please let us know.

*A copy of our bar menu is available on request, however prices and availability are dependent on our supplier and therefore subject to change.





Contact Details

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