

Come along and enjoy your christmas party at Gear Homestead, set in 4 acres of beautifully maintained grounds. If the weather is good you can have drinks and play some games from petanque, dominoes, cricket, croquet and a few more, or just sit back on our bean bags and enjoy the day. We are right next to Adrenalin Forest if you are feeling adventurous.

Open Tuesday to Sunday for lunch and dinner.

Minimum of 15 person per party.

Exclusive use for parties of 15 and over.

The Christmas decorations will be up, the crackers on the table, and the Christmas music going.

Why not come along and have fun.

Full liquor licence.

We offer a range of wines, beers and softdrinks.

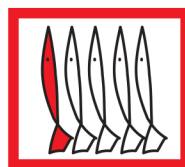
Call us to discuss special dietary requirements

TEL
04 478 8700

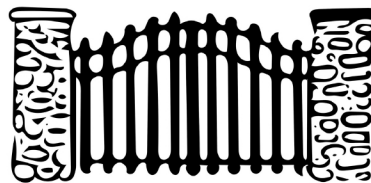
EMAIL
rherring@xtra.co.nz

WEBSITE
www.gearhomestead.co.nz

ADDRESS
1 Okowai Road,
Papakowhai,
Wellington



red herring catering



- GEAR HOMESTEAD -
FUNCTION VENUE AND CAFE



GEAR HOMESTEAD

Function Venue And Cafe

Christmas Menu 2019

From

Tuesday 12th November -
Sunday 22nd December

CHRISTMAS BUFFET MENU ONE



\$42.00 INCL GST

ROAST CHICKEN CARVED WITH SAGE AND ONION
STUFFING BALLS, PIGS IN BLANKETS, GRAVY AND
CRANBERRY SAUCE

SPICED GLAZED CHAMPAGNE HAM WITH OUR OWN
RELISHES

SEASONAL ROASTED VEGETABLES,
PEAS WITH MELTED BUTTER

CRUSTY BAGUETTE WITH BUTTER

KEY LIME PIE WITH WHIPPED CREAM

CHRISTMAS BBQ MENU TWO



\$33.00 INCL GST

BREAST OF CHICKEN MARINATED IN OUR OWN RICH
BBQ SAUCE.

HOME MADE BEEF BURGERS WITH SWEETCORN RELISH.

CRUSTY BAGUETTE

PASTA SALAD WITH CAPSICUMS, PEAS, CELERY,
OLIVES AND GHERKINS TOSSED IN A RANCH DRESSING.

SALAD LEAVES WITH VINAIGRETTE

CHRISTMAS PLATED MENU THREE



\$75.00 INCL GST

STARTER

SMOKED VENISON WITH FRESH ASPARAGUS AND
LIGHTLY POACHED QUAILS EGG AND SHAVED PARMESAN

MAINS

SALMON EN CROUTE WITH SPINACH AND PUFF PASTRY
WITH A RED PEPPER HOLLANDAISE

OR

DUCK BREAST RUBBED IN FIVE SPICE WITH APRICOT
FORCED MEATBALLS IN A REDUCTION SAUCE

GRATIN POTATOES, HONEY GINGER CARROTS AND
PARSNIPS
PEA MINTED PUREE

ARTISAN BREADS AND BUTTER

DESSERT

CHOCOLATE AND HAZELNUT TORTE WITH CINNAMON
CHANTILLY AND RASPBERRY COMPOTE