DC | DESIGN CUISINE



Design Cuisine Business Catering

OPTION ONE

Morning & Afternoon Tea

Packages from $100

Perfect for meetings, training days, workshops and office morning or afternoon teas.

ASSORTED MORNING OR AFTERNOON TEA PACKAGE

From $100, based on 10 people | Includes 3 choices

Choose from the savoury and sweet selections below, or let our chefs put together an assorted package for you.

Additional items from $6 pp per item.

SAVOURY

Gourmet finger sandwiches
Grandma's cheese scones with butter
Mini savoury tartlets
Gourmet sausage rolls with DC chutney

SWEET

Muffins of the moment
Orange & polenta cakes (GF)
Chocolate brownie
Danish pastries
Fresh seasonal fruit, sliced or kebabs

OPTION TWO

Business Lunch Catering

From $17.50 pp

Fresh, easy lunch catering for office meetings, staff training days and business events.

PRICING

4 items – Chef Selection: $17.50 pp 5 items – Chef Selection: $18.50 pp 5 items – Your Selection: $19.50 pp

SAVOURY DISHES

Filled mini rolls with assorted meats, DC chutneys and salad
Wholegrain finger sandwiches with assorted fillings
Wraps filled with local fresh seasonal fillings
Chicken & leek mini tarts
Pulled pork bao buns with Korean dipping sauce
Homemade brisket sausage rolls with DCBBQ sauce
Old-fashioned bacon, egg pie with homemade relish
Falafel & hummus wraps with fresh salad
Beef brisket brioche rolls with Asian slaw

SALAD BOXES

Couscous with corn, celery, spring vegetables and lemon dressing
Homemade chicken Caesar salad
Broccoli & bacon salad with sweet dressing (GF, DF)
Roasted vegetable & feta salad pots

DESSERT DISHES

DC homemade individual mini cakes
Chocolate brownie slice
Sweet of the day with fresh sliced fruit
Fresh fruit platter, kebabs or sliced

DC | DESIGN CUISINE

OPTION THREE

Boxed Lunches

From $18.50 pp

Packed and ready to go — ideal for workshops, conferences, staff lunches and off-site meetings.

BOXED LUNCH INCLUDES

1 x salad box of your choice
DC roll, sandwich or wrap
Slice of bacon & egg pie or vegetarian quiche
Slice or biscuit of the day
Fresh seasonal fruit

PRICING

5 items – Chef Selection: $18.50 pp
5 items – Your Selection: $19.50 pp
Water bottles 250ml from $3.00 each
Boxed lunch, are all packed in biodegradable packaging

Add-On Options

BEVERAGES

Tea & coffee, including herbal teas, from $3 pp
Water bottles 250ml from $3
Orange juice 2L bottles from $12

DIETARY REQUIREMENTS

Vegan, paleo, keto, gluten-free and dairy-free options can be prepared separately
Please advise severe allergies at booking

SEASONAL ROTATION

Menus update quarterly to feature Hawke's Bay produce and seasonal specials

ADD-ONS

Premium protein upgrades, including smoked salmon or pulled beef
Hot dish additions served in eco trays
Compostable plates, cutlery and individual eco boxes available

DELIVERY

Napier CBD and nearby from $10
Wider Napier area from $25
Delivery windows Monday–Friday, 8:00am–3:00pm

ORDERING

Minimum order may apply
Payment on invoice, due 7 days from delivery

NOTES

- All catering enquiries will be provided with a no-obligation quote based on your requirements.
- All pricing is GST exclusive.
- Delivery charges, minimum spend or minimum guest numbers may apply.
- Dietary requirements can be accommodated on request and are prepared separately where required.
- Compostable service ware and individual packaging are available on request.
- Selections and prices are subject to seasonal availability and supplier cost changes.
- Terms & Conditions apply.