

Waikato
Day
Catering
2026





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About Us

Thank you for considering Montana Food and Events for your upcoming event. We are delighted to have the opportunity to bring our culinary expertise and passion for exceptional service to you. Our team is dedicated to crafting a memorable dining experience tailored to your unique vision and preferences.

At Montana Food and Events, we believe that great food and outstanding service are the heart of every successful event. Whether you're planning an intimate gathering, a grand celebration, or anything in between, we are here to ensure that every detail exceeds your expectations.

We look forward to the opportunity to work with you and create a truly remarkable experience.



Breakfast

Prices are per person, excluding GST
Minimum orders & conditions apply
Menus served from buffet as standard



V Vegetarian
G Made without Gluten
D Made without Dairy
VG Vegan

Beverage Add Ons 

Design Your Own

Stand Up Breakfast

- Zucchini, Corn & Chickpea Fritter with Harissa Ricotta ^{V,G}
- Freshly Baked Cinnamon Rolls ^V
- Banana & Date Bread with Maple Whipped Butter ^V
- Blueberry Buttermilk Cheesecake Muffin ^V
- Seasonal Fruit Skewers ^{G,D, VG}
- Fruit Salad with Mint & Pomegranate ^{G,D, VG}
- White Peach, Dried Mango, Natural Yogurt and Goji Berry Bircher ^V
- Vanilla, Maple & Raspberry Chia Pudding ^{G,D, VG}
- Chorizo and Black Bean Taco
- Cold Smoked Salmon, Labneh & Dill Mini Bagel
- Ham & Edam Cheese Mini Croissant
- Wild Mushroom, Mozzarella & Parsley Mini Croissant ^V
- Salmon, Dill & Cream Cheese Brioche
- Cured Bacon, Fried Egg, Fresh Bun & Homemade Brown Sauce
- Chorizo, Tomato Relish, Chives & Swiss Cheese Roll
- Sundried Tomato, Zucchini & Gruyère Cheese Frittata ^{V,G}

Breakfast

Our selection of breakfast recommendations

Prices are per person, excluding GST
Minimum 20 guests & conditions apply
Menus served from buffet as standard



V Vegetarian
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Beverage Add Ons 

Recommended Packages

Continental

Bakery Croissant & Seeded Breakfast Roll ^V

Super Seed Granola, Maple Roasted Pineapple, Greek Yoghurt ^V

Meyer Gouda, Champagne Ham, Preserves ^G

Chocolate & Custard Twist ^V

Energy Breakfast

Fruit & Berry Smoothie Jar ^{G, D, VG}

Coconut & Mango Chia Pot ^{G, D, VG}

Banana, Honey & Granola Protein Pot ^V

Plant Based Golden Oat Cookie ^{D, VG}

Chocolate & Coconut Protein Balls ^{G, D, VG}

Buffet

Bakery Basket: Croissants & Toast with a Selection of Preserves & Butter ^V

Scrambled Eggs ^{V, G}

Middle Bacon ^{G, D}

Choice of Chipolata - *Choose One*
Pork ^{G, D} Chicken ^{G, D}

Portobello Mushrooms ^{G, D, VG}

Tomatoes ^{G, D, VG}

Mini Potato Rosti ^{V, D, G}

Morning & Afternoon Tea

Prices are per person, excluding GST
Minimum orders & conditions apply
Menus served from buffet as standard



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Beverage Add Ons 

Savoury

- Smoked Chicken Pesto & Brie Pinwheel Sandwich
- Free-Range Pork, Fennel & Apple Sausage Roll with Tomato Ketchup
- Ham & Edam Cheese Mini Croissant
- Wild Mushroom, Mozzarella & Parsley Mini Croissant ^V
- Club Sandwich Platter
- Chicken, Leek & Mushroom Mini Pie with Relish
- Braised Beef, Cheddar & Caramelized Onion Savory with Tomato Ketchup
- Sundried Tomato, Zucchini & Gruyère Cheese Frittata ^{V, G}
- Marmite Scroll with Salted Butter ^V
- Spiced Potato & Lentil Sausage Roll with Relish ^{D, VG}
- Cheddar Cheese & Scallion Scone with Salted Herb Butter ^V

Sweet

- Carrot & Walnut Cake with Lemon Honey Frosting ^V
- Chocolate Brownie ^{V, G}
- Classic Caramel Slice ^V
- Apple Crumble & Cinnamon Muffin ^V
- Freshly Baked Cookie Selection ^{V (2 Pieces)}
- Mango & Banana Sunshine Chia Pot ^{G, D, VG}
- White Chocolate Rocky Road ^{V, G}
- Orange Gingerbread with Butter Cream ^V
- Dark Chocolate Coconut Blondie ^V
- Ginger & Pistachio Slice ^{G, D, VG}
- Hummingbird Cake with Vanilla Cream Cheese Icing ^V

Light Working Lunch

Prices are per person, excluding GST
Minimum 20 guests & conditions apply
Menus served from buffet as standard



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Beverage Add Ons 

Design Your Own Package

Walk & Fork Lunch

Choose 3 Modern Classics

Light Stand-up Buffet

Artisan Breads with Olive Oil
Choose 1 Salad, 3 Modern Classic & 1 Mini Sweet

Regular Lunch Buffet

Artisan Breads with Olive Oil
Choose 1 Salad, 1 Menu Board, 1 Main Course & 1 Mini Sweet

Salad

Roasted Beetroot, Curry Leaf Dukkah, Coconut Yoghurt & Pink Onions ^{VG, D, G}

Greek Salad, Crispy Spiced Chickpeas with Garlic Olive Oil Dressing ^{VG, D, G}

Sautéed Broccoli, Kale, Toasted Almonds, Chilli Flakes
with Balsamic Vinaigrette ^{VG, D, G}

Green Leaf Salad, Cherry Tomatoes, Radish, Red Onion, Pomegranate Seeds
with Vinaigrette ^{VG, D, G}

Cucumber, Edamame, Orange, Green Leaves with Citrus Dressing ^{VG, D, G}

Turmeric Cauliflower, Pumpkin Seeds, Spelt & Sundried Tomato ^{D, VG}

Maple Roasted Carrots, Red Quinoa, Mint & Coriander ^{VG, D, G}

Ancient Grains & Charred Pepper Tabbouleh ^{D, VG}

New Potatoes, Cucumber, Radish, Rocket with Mayonnaise Dressing ^{G, D, VG}

Roasted Sweet Potato Salad, Beetroot, Ancient Grains,
Pomegranate Rubies & Fragrant Herbs ^{D, VG}

Light Working Lunch

Prices are per person, excluding GST
Minimum 20 guests & conditions apply
Menus served from buffet as standard



V Vegetarian
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Beverage Add Ons



Modern Classic

- Chargrilled Chicken Caesar Salad Bowl ^G
- Firecracker Beef & Super Seeds Rice Bowl ^{G, D}
- Salmon & Greens Protein Bowl ^{D, G}
- Chipotle Black Bean Nachos Bowl ^{G, D, VG}
- Loaded Hummus Toasted Buckwheat & Pea Fritter Bowl ^{D, VG}
- Mini Chicken Katsu Bowl, Rice & Slaw
- Southern Fried Buttermilk Chicken, Coleslaw & Chipotle Mayo Focaccia
- Roasted Pepper, Artichoke & Olive Tapenade Flatbread with Mint Coconut Yoghurt ^{D, VG}
- Sticky Korean Fried Chicken, Sweet Gochujang Sauce & Pickled Asian Slaw Wrap
- Falafel Köfte Wrap, Hummus, Cucumber, Lettuce, Tomato with Spiced Coconut Yoghurt & Dukkah ^{D, VG}
- Open Pastrami & Sauerkraut Swiss Cheese Bagel
- MFE Mushroom Burger, Rescued Relish & Rocket ^{VG}
- Feta & Heirloom Tomato Tart ^V
- Quiche Lorraine
- Filled Croissant with Bacon, Egg, Spinach & Parsley

Boards

- Sushi & Nigiri with Soy Sauce, Wasabi & Pickled Ginger ^(3 Pieces)
- Lamb & Falafel Pita Board with Tahini Dressing & Tabbouleh ^(2 Pieces)
- MFE Fried Chicken Bao Buns, Tonkatsu Sauce, Cabbage & Pickled Cucumber ^(2 Pieces)
- Tandoori Chicken & Paneer Skewers ^{G (2 Pieces)}
- Beef Carnitas & Oyster Mushroom Pil Pil Taco's ^(2 Pieces)

Light Working Lunch

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Menus served from buffet as standard



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Beverage Add Ons 

Main Course

- Green Peppercorn Brisket, Crispy Rosemary Potatoes & Spring Onions ^{G, D}
- Lemon & Tahini Chicken with Grains ^{G, D}
- Red Braised Pork Belly, Honey Glaze, Fresh Chilli, Ginger, Spring Onion, Sweet Soy with Asian Style Greens & Noodles ^D
- Thai Red Seafood Curry & Kaffir Lime Rice ^{G, D}
- Creamy Chicken Korma & Jeera Rice with Raita ^G
- Wok-Fried Greens, Baby Corn, Oyster Mushrooms & Noodles ^{VG, D}
- Purple Potato, Tofu & Aubergine Massaman Curry with Toasted Sunflower Seeds & Grain Ragout ^{D, VG}
- Crispy Chilli Beef with Ginger & Steamed Rice ^{G, D}
- Hunter's Chicken, Mushroom, Rocket, Tomato, Lemon & Oregano Potatoes ^G
- Braised Lamb, Shawarma Spices, Pomegranate, Sunflower Seed Dukkah & Cauliflower Tabbouleh ^D

Patisserie

- Berry Frangipani Tart ^V
- Red Velvet Cake with Cream Cheese Frosting ^V
- Passionfruit Meringue Tarts, Freeze-Dried Yuzu ^V
- Hummingbird Cake with Vanilla Cream Cheese Icing ^V
- Golden Pudding Polenta Cake with Whipped Mascarpone ^G
- Cacao Berry Truffle Mousse Cake

Light Working Lunch

Our selection of light working lunch recommendations

Prices are per person, excluding GST
Minimum orders & conditions apply
Menus served from buffet as standard



V Vegetarian
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Beverage Add Ons 

Recommended Packages

Walk & Fork Lunch - Option One

Southern Fried Buttermilk Chicken, Coleslaw & Chipotle Mayo Focaccia

Firecracker Beef & Super Seeds Rice Bowl ^{G, D}

Feta & Heirloom Tomato Tart ^V

Walk & Fork Lunch - Option Two

Sticky Korean Fried Chicken, Sweet Gochujang Sauce & Pickled Asian Slaw Wrap

Salmon & Greens Protein Bowl ^{D, G}

Open Pastrami & Sauerkraut Swiss Cheese Bagel

Light Working Lunch

Our selection of light working lunch recommendations

Prices are per person, excluding GST
Minimum orders & conditions apply
Menus served from buffet as standard



V Vegetarian
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Beverage Add Ons 

Recommended Packages

Light Stand-up Buffet - Option One

Artisan Breads with Olive Oil

Roasted Sweet Potato Salad, Beetroot, Ancient Grains, Pomegranate Rubies & Fragrant Herbs^{D, VG}

Chargrilled Chicken Caesar Salad Bowl^G

Roasted Pepper, Artichoke & Olive Tapenade Flatbread with Mint Coconut Yoghurt^{D, VG}

Quiche Lorraine

Passionfruit Meringue Tarts, Freeze-Dried Yuzu^V

Light Stand-up Buffet - Option Two

Artisan Breads with Olive Oil

Cucumber, Edamame, Orange, Green Leaves with Citrus Dressing^{VG, D, G}

Mini Chicken Katsu Bowl, Rice & Slaw

Falafel Köfte Wrap, Hummus, Cucumber, Lettuce, Tomato with Spiced Coconut Yoghurt & Dukkah^{D, VG}

Filled Croissant with Bacon, Egg, Spinach & Parsley

Red Velvet Cake with Cream Cheese Frosting^V

Light Working Lunch

Our selection of light working lunch recommendations

Prices are per person, excluding GST
Minimum 20 guests & conditions apply
Menus served from buffet as standard



V Vegetarian
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Beverage Add Ons 

Recommended Packages

Regular Lunch Buffet - Option One

Artisan Breads with Olive Oil

Green Leaf Salad, Cherry Tomatoes, Radish, Red Onion,
Pomegranate Seeds with Vinaigrette ^{VG, D, G}

MFE Fried Chicken Bao Buns, Tonkatsu Sauce, Cabbage & Pickled Cucumber ^(2 Pieces)

Red Braised Pork Belly, Honey Glaze, Fresh Chilli, Ginger, Spring Onion,
Sweet Soy with Asian Style Noodles & Greens ^D

Golden Pudding Polenta Cake with Whipped Mascarpone ^G

Regular Lunch Buffet - Option Two

Artisan Breads with Olive Oil

Greek Salad, Crispy Spiced Chickpeas with Garlic Olive Oil Dressing ^{VG, D, G}

Lamb & Falafel Pita Board with Tahini Dressing & Tabbouleh ^(2 Pieces)

Crispy Chilli Beef, Ginger & Steamed Rice ^{G, D}

Cacao Berry Truffle Mousse Cake

Day Delegate

Our selection of Day Delegate recommendations
Includes Tea, Coffee & Whole Fruit Basket

Prices are per person, excluding GST
Minimum 20 guests & conditions apply
Menus served from buffet as standard



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VG Vegan

Beverage Add Ons 

Recommended Packages

Day Delegate - Option One

Morning Tea

Carrot & Walnut Cake with Lemon Honey Frosting ^V
Free-Range Pork, Fennel & Apple Sausage Roll with Tomato Ketchup

Lunch

Artisan Breads with Olive Oil
Sautéed Broccoli, Kale, Toasted Almonds, Chilli Flakes with Balsamic Vinaigrette ^{VG, D, G}
Green Peppercorn Brisket, Crispy Rosemary Potatoes & Spring Onions ^{G, D}
Feta & Heirloom Tomato Tart ^V
Golden Pudding Polenta Cake with Whipped Mascarpone ^G

Afternoon Tea

White Chocolate Rocky Road ^{V, G}
Club Sandwich Platter

Day Delegate - Option Two

Morning Tea

Chocolate Brownie ^{V, G}
Cheddar Cheese & Scallion Scone with Salted Herb Butter ^V

Lunch

Artisan Breads with Olive Oil
Green Leaf Salad, Cherry Tomatoes, Radish, Red Onion, Pomegranate Seeds with Vinaigrette ^{VG, D, G}
Lemon & Tahini Chicken with Grains ^{G, D}
Classic Bacon & Egg Pie with Tomato Relish
Berry Frangipani Tart ^V

Afternoon Tea

Freshly Baked Cookie Selection ^{V (2 Pieces)}
Smoked Chicken Pesto & Brie Pinwheel Sandwich

Day Delegate

Our selection of Day Delegate recommendations
Includes Tea, Coffee & Whole Fruit Basket

Prices are per person, excluding GST
Minimum 20 guests & conditions apply
Menus served from buffet as standard



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Beverage Add Ons 

Recommended Packages

Day Delegate - Option Three

Morning Tea

Orange Gingerbread with Butter Cream ^V

Ham & Edam Cheese Mini Croissant

Lunch

Artisan Breads with Olive Oil

Cucumber, Edamame, Green Leaves with Citrus Dressing ^{VG, D, G}

Crispy Chilli Beef, Ginger & Steamed Rice

Sticky Korean Fried Chicken, Sweet Gochujang Sauce & Pickled Asian Slaw Wrap

Passionfruit Meringue Tarts, Freeze-Dried Yuzu

Afternoon Tea

Classic Caramel Slice ^V

Chicken, Leek & Mushroom Mini Pie with Relish

Day Delegate - Option Four

Morning Tea

Hummingbird Cake with Vanilla Cream Cheese Icing ^V

Braised Beef, Cheddar & Caramelized Onion Savory with Tomato Ketchup

Lunch

Artisan Breads with Olive Oil

Turmeric Cauliflower, Pumpkin Seeds, Spelt & Sundried Tomato ^{D, VG}

Braised Lamb, Shawarma Spices, Pomegranate, Sunflower Seed Dukkah
& Cauliflower Tabbouleh ^D

Roasted Pepper, Artichoke & Olive Tapenade Flatbread with Mint Coconut Yoghurt ^{D, VG}

Cacao Berry Truffle Mousse Cake

Afternoon Tea

Apple Crumble & Cinnamon Muffin ^V

Sundried Tomato, Zucchini & Gruyère Cheese Frittata ^{V, G}

Day Delegate

Our selection of Day Delegate recommendations
Includes Tea, Coffee & Whole Fruit Basket

Prices are per person, excluding GST
Minimum 20 guests & conditions apply
Menus served from buffet as standard



V Vegetarian
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VG Vegan

Beverage Add Ons 

Recommended Packages

Day Delegate - Option Five

Morning Tea

Mango & Banana Sunshine Chia Pot ^{G, D, VG}

Wild Mushroom, Mozzarella & Parsley Mini Croissant ^V

Lunch

Artisan Breads with Olive Oil

Roasted Beetroot, Curry Leaf Dukkha, Coconut Yoghurt & Pink Onions ^{VG, D, G}

Purple Potato, Tofu & Aubergine Massaman Curry with Toasted Sunflower Seeds & Grain Ragout ^{D, VG}

Falafel Köfte Wrap, Hummus, Cucumber, Lettuce, Tomato with Spiced Coconut Yoghurt & Dukkha ^{D, VG}

Red Velvet Cake with Cream Cheese Frosting ^V

Afternoon Tea

Ginger & Pistachio Slice ^{G, D, VG}

Spiced Potato & Lentil Sausage Roll with Relish ^{D, VG}

Beverage Add Ons

Beverage add ons can be added to any menus

Prices are per person, excluding GST
Minimum orders & conditions apply



Beverage Package - Option One

Tea, Filter Coffee & Water Station

Beverage Package - Option Two

Tea, Filter Coffee, Orange Juice & Water Station

Barista Coffee

Staffed by our MFE Barista's
Freshly ground beans, hand steamed milk, made to order
Chat with our team about your options

Juice Station

Price is per Juice
Staffed by our Front of House team
Freshly pressed, made to order
Chat with our team about your options

[Download our full Beverage Menu](#)

Non-Alcoholic & Alcoholic beverages available, including Wine, Beer, RTDs, Cocktails, Mocktails, Spirits & Experiences.

Allergen Statements

We are committed to providing food that meets high safety and suitability standards and we understand the importance of allergen management and awareness.

It is important to note that our kitchen handles a diverse range of ingredients, including Gluten, Wheat, Milk/Dairy, Egg, Soy, Fish, Shellfish*, Tree Nuts*, Peanuts, Sesame, Sulphites, and Lupin. Products from our suppliers may also be manufactured in facilities where allergen-containing ingredients are present.

We have a comprehensive allergen management plan in place and while we take every precaution to avoid cross-contamination, we cannot guarantee our dishes are 100% free from trace amounts of allergens.

*Shellfish includes all mollusc and crustacean. Tree Nuts include, but is not limited to, common Tree Nuts like almond, Brazil nut, cashew, hazelnut, macadamia, pecan, pistachio, walnut, and pine nut.





Get in touch
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