

Hopgood's

Restaurant

Hopgood's Group Booking Enquiry

Thank you very much for enquiring about a group booking at Hopgood's restaurant.

We would be very pleased if you go ahead and book your party with us and we'd like you to know how your function would be handled.

This letter is to explain how and why we may manage your booking differently to your usual Hopgood's dining experience.

Kevin and the kitchen team cook and plate each dish to order. They take great care in how the food is cooked and in its presentation, this means they can only work on a maximum of 10 dishes at once. This is the reason why we split bigger groups into tables of 10 or less and why there is several minutes delay between meals being served to different tables in your group.

Groups of 10 or more will be offered a set menu. The high quality of ingredients the Kitchen uses means we like to order daily to ensure maximum freshness. This is especially relevant to our organic fruit and vegetable supplies from Brent Ferretti, as to achieve maximum taste he harvests his produce for us on the morning of delivery.

By limiting the menu choices it allows us to carry on ordering produce of the highest quality and freshness with out leading to excessive waste and therefore increased prices for groups.

Finally we will need you to confirm your final numbers by the latest 24 hours ahead of your booking. We reserve the right to charge for the number we are asked to cater for at this point. For example; If the final number is confirmed as 24 but only 16 attend we may charge for 24 people to cover the loss in trade due to empty seats that could otherwise have been booked by other customers. We also charge the agreed price per head e.g. \$65/hd for 3 courses, even if a party member declines a particular course.

Hopefully this letter addresses how and why we manage larger groups as we do.

Your business is important to us, please feel free to ring Eri on 545 7191 to discuss any queries or special requests.

Kind regards,

Kevin, Aaron, Eri and the team at Hopgood's

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Two courses \$55

Three courses \$65

Three courses plus canapés for the table \$75

FOR THE TABLE

Bread selection with marinated olives, dip & 'Frogs End' Estate extra virgin olive oil*

STARTERS

Crispy duck salad with soy, ginger & sesame dressing *

Chicken liver parfait, dry cured ham & pork rilette with chutney, cornichons & toast *

Crispy prawns with spiced avocado, pickled cucumber & tomato chilli jam

Feta cheese stuffed zucchini flower with asparagus, polenta & globe artichokes salsa

MAINS

Pan seared market fish with crispy potatoes, asparagus, blood orange & fennel

Herb roasted lamb loin with potato boulangère, spring carrots, peas & mint gremolata

Twice baked goat's cheese soufflé with golden beets, olives, walnuts & truffle honey *

Pepper crusted beef fillet with braised beef arancini, ratatouille & salsa verde *
(Roasted at a low temperature, served medium rare)

DESSERTS

Lemon meringue cheesecake with blood orange and pistachios

Dark chocolate & peanut mousse with caramelised banana

Buttermilk panna cotta with poached rhubarb & ginger nut ice cream

Robbie's selection of New Zealand cheese with plum paste, oatcakes and homemade crackers*

** These dishes contain gluten products that in some cases can be excluded on request. For dairy free options, any allergies or other dietary requirements please talk to our front of house staff. Gluten free crackers are also available for the cheese plate.*

This is a sample set menu only. Menus may vary on the day due to seasonal availability.

At Hopgood's we make nearly everything ourselves and aim to use as many quality local suppliers as possible.

Robbie from 'The Cheese Shop' ages and supplies us with our great selection of cheese.

Brightwater Gold produces beautiful, handpicked organic saffron in the Tea pot valley.

Our olive oil is from 'Moutere Grove' organic olives and 'Frogs End' estate, both small producers based in Nelson.

The goat's cheese we use comes from Avril, a small scale producer in Golden Bay.

You can find most of our great local suppliers at the Wednesday afternoon and Saturday morning farmers markets.