



Corinthian Conventions Centre Self Served Meals

A great selection of good quality food suited for your occasion.

Flexibility with our menus and prices is available upon request. We welcome your ideas and find a menu to suit your occasion.

Prices valid until 31st December 2021. All our prices are G.S.T. inclusive.

Prices only for at 154 Esk St, Invercargill.

Please see our Terms and Conditions listed below.

Feel free to contact us at Lee's Catering for a no obligation quote.



club@leescatering.co.nz



03 218 8693 ext 4



www.facebook.com/leescateringnz/



www.instagram.com/leescateringnz/

Freshly prepared and locally sourced. Beautifully displayed as a self served meal.

We are very generous with the food we provide.



\$38.00 per person

Two Course Meal

MAIN MEAL

Your choice of 1 hot meat. Either beef, lamb, pork, or ham.

Your choice of 1 cold meat. Either chicken, or corned beef.

New potatoes

Seasonal vegetables

Fresh bread and buns

Your choice of 3 salads

CATERING

MAKE ANY OCCASION TASTEFUL

DESSERT

Vanilla ice cream

Your choice of 3 desserts

Tea and coffee

Freshly prepared and locally sourced. Beautifully displayed as a self served meal.

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\$40.00 per person

Two Course Meal

MAIN MEAL

Your choice of 2 hot meats. Either beef, lamb, pork, or ham.

New potatoes

Seasonal vegetables

Fresh bread and buns

Your choice of 3 salads

DESSERT

MAKE ANY OCCASION TASTEFUL

Vanilla ice cream

Your choice of 3 desserts

Tea and coffee

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\$45.00 per person

Two Course Meal

MAIN MEAL

Your choice of 2 hot meats. Either beef, lamb, pork, or ham.

Your choice of 1 cold meat. Either chicken, or corned beef.

New potatoes

Seasonal vegetables

Fresh bread and buns

Your choice of 4 salads

Lee's
CATERING

MAKE ANY OCCASION TASTEFUL

DESSERT

Vanilla ice cream

Your choice of 4 desserts

Tea and coffee

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\$50.00 per person

Three Course Meal

COCKTAIL FOOD

Your choice of either our standard individual platters or one large platter.

Includes: Lee's cheese ball, brie cheese, smoked salmon, various cold meats, various crackers, fruit, raw vegetables, trail mix, sweet treats, and various condiments.

MAIN MEAL

Your choice of 2 hot meats. Either beef, lamb, pork, or ham.

Your choice of 1 cold meat. Either chicken, or corned beef.

New potatoes

Seasonal vegetables

Fresh bread and buns

Your choice of 4 salads

DESSERT

Vanilla ice cream

Your choice of 4 desserts

Tea and coffee

DESSERTS LIST

- Ambrosia
- Apple Crumble
- Brandy Snaps
- Cheesecake – Variety
- Chocolate Caramel Mousse
- Chocolate Chip Log
- Chocolate Mousse
- Chocolate Self Saucing Pudding
- Cinnamon Roll
- Custard Square
- Fresh Fruit Salad
- Fruit Crumble
- Lamingtons
- Lee's Monthly Special
- Pavlova
- Sticky Date Pudding
- Tarts - Variety
- Tiramisu

SALADS LIST

- Apple Coleslaw
- Apple Pear & Spinach Salad
- Avocado Greek Salad
- Bean Salad
- Beetroot & Mint Salad
- Broccoli & Strawberry Salad
- Caesar Salad
- Carrot & Raisin Salad
- Carrot & Tomato Salad
- Corn Salad
- Couscous & Herb Salad
- Curry Egg Salad
- Curry Rice Salad
- Green Garden Salad
- Kumara & Beetroot Salad
- Kumara & Orange Salad
- Lee's Summer Salad
- Lee's Winter Salad
- Moroccan Chickpea Salad
- Pasta Salad
- Pesto Pasta Salad
- Potato Salad
- Quinoa Salad
- Roasted Beetroot Salad
- Roasted Pumpkin Salad
- Rustic Italian Salad
- Tomato & Cucumber Salad
- Wild Rice Salad

Lee's
CATERING
MAKE ANY OCCASION TASTEFUL



TERMS & CONDITIONS

1. Lee's Catering will provide all food service equipment, china equipment, cutlery, and staff service;
2. No liquor service or glassware will be provided, please speak with Invercargill Workingmen's Club in regard to this;
3. These terms and conditions must be signed and received to secure your booking;
4. All pricing is inclusive of G.S.T.;
5. Payment options are by internet banking, cheque, debit card, or credit card. Credit card payment will receive an additional 2.45% charge;
6. Our booking form must be completed with correct information and returned to us;
7. A 20% non-refundable deposit is required to secure your booking, an invoice will be sent out to you;
8. Minimum of 20 guests required. If under 20 guests, this will incur a fee of \$50.00, unless prior arrangement is made;
9. A further 30% non-refundable deposit, for over 100 guests, is required 14 days before your function;
10. If your serving time is past 10:00 pm and before 8:00 am, this will incur a fee, please discuss this with us;
11. Final menu, time schedule, and approximate number of guests to be confirmed 20 days before your function, unless prior arrangement has been made;
12. Final number of guests to be confirmed 7 days before your function;
13. Full payment is to be made before the day of your function, an invoice will be sent out to you when final numbers have been confirmed;
14. Full payment is determined by final guest number and will not change if guest number is less on the day of your function;
15. An extra charge will apply if guest number is larger than the confirmed final guest number;
16. Leftover food will not be left to be consumed at a later time, as this goes against the food handling guidelines;
17. Extra charges may apply on public holidays;
18. If not paid on time either a late payment fee will occur or the cancellation of our catering services to your function.