

DELIVERED

catering.

2026

Freshly-made daily and delivered to your workplace, function, or home. Our delivered catering includes morning and afternoon teas, lunches, breakfasts, canapes and platters. With or without service staff.

We have a fantastic range of tasty and healthy options for you to choose from, or you can have us choose for you!

BREAKFAST

JARS

- VG** Green apple oats, lime and ginger syrup, candied hazelnuts, chia seeds and coconut yoghurt
- VG** Precinct granola, acai compote, coconut yoghurt, seasonal berries

SWEET

- VG GF** Seasonal fruit cup, passionfruit syrup
- V** Blueberry waffle, whipped mascarpone, maple
- GF** Almond & raspberry friand
- V** Blueberry & white chocolate muffin
- Apricot strudel muffin
- VG GF** Bliss log
- V** Cinnamon pinwheel scone
- VG GF** Dark chocolate trail mix cup
- V** Crumpet, berry compote, chocolate
- V** Crumpet, whipped butter, golden syrup

SAVOURY

- V** Cheese Scone
- Benedict eggs, bacon, hollandaise, crispy pastry tartlet shell
- Moroccan spiced kūmara hash, bacon, cashew crunch, house relish
- Precinct bap, egg, bacon, relish
- Candied bacon, apple, buttermilk muffin
- V** Precinct savoury muffin

HOW TO ORDER

MIN 8 PEOPLE

Breakfast one |

From \$16 pp

Choose 3 items from any section

Breakfast two |

From \$21 pp

Choose 4 items from any section

Extra items can be added at \$5.5pp

THIRSTY?

Add a Phoenix Juice

+ \$5.5 pp

All prices exclude GST

V Vegetarian **VG** Vegan **GF** Gluten Free

MORNING & AFTERNOON TEA

SAVOURY

VG GF Precinct selection of "Clubbies"

V Precinct Pie
Vegetarian | Potato Top | Meat

GF Lamb, almond & currant sausage roll

V Pumpkin, spinach & walnut 'sausage' roll

Precinct quiche

VG GF Smokey bacon tartlet, roasted tomato, onion jam

V Cheese scone

VG GF Chorizo cornbread, paprika cream

V Sweet chilli philly brioche scroll

V Candied bacon, apple, buttermilk muffin

V Precinct savoury muffin

SWEET

VG GF Seasonal fruit cup, passionfruit syrup

V Chocolate & cinnamon brioche scroll

V Blueberry & white chocolate muffin

V Apricot strudel muffin

V Chocolate brownie

V Biscuit tin

V Precinct selection of slices

V Precinct selection of bite sized sweets

V Cinnamon pinwheel scone

VG Rich chocolate cake. buttercream

V Buttermilk scones, jam, fresh whipped cream

V GF Orange and almond cake, citrus cream cheese

V Ginger & prune loaf, crystallised ginger

VG GF Bliss balls

VG GF Dark chocolate trail mix cup

V Seed Slice

V Lemon drizzle cake loaf

HOW TO ORDER

MIN 5 PEOPLE

MT / AT one |

From \$15 pp

Choose 3 items from any section

MT / AT two |

From \$19.5 pp

Choose 4 items from any section

Extra items can be added at \$5 pp

THIRSTY?

Add a juice or fizzy

+ \$5.5 / \$6.5 pp

Add a 500ml bottle of water |
still or sparkling

+ +5.0 pp



All prices exclude GST

V Vegetarian **VG** Vegan **GF** Gluten Free

LUNCH

SANDWICHES

Bap

Bacon, cos lettuce, tomato, dijonnaise, tasty cheese

Rye Roll

Vietnamese chicken, cucumber, pickled carrot, pineapple salsa

V Rye Roll

Edamame, avocado & sweet pea smash, feta

Ciabatta

Pomegranate ham, cheese, pickled cabbage, gherkins

Ciabatta

12hr braised middle eastern lamb, labneh, pickled red cabbage

VG GF Rice Paper Rolls

Fresh vegetables & vermicelli noodles

Precinct selection of "Clubbies"

Wraps

-Thai beef, greens

-Southern fried crispy chilli chicken

-Moroccan lamb

VG -Falafel, carrot, kale slaw, hummus

Mini Gourmet Burgers

-Beef patty, crispy bacon, smoked brie

-Fish patty, tartare sauce

-Thai chicken patty, coriander

-BBQ pulled pork, slaw

VG -Crispy korean tofu, slaw

SAVOURY

VG GF Soup of the day, ciabatta

VO Precinct Pie

Vegetarian \ Potato Top / Meat

Lamb, almond & currant sausage roll

VG Pumpkin, spinach & walnut 'sausage' roll

V Precinct quiche

Smokey bacon tartlet, roasted tomato, onion jam

GF V Roasted vegetable frittata, feta whip

Pulled pork pastie, spicy sauce, sweet chilli sour cream

Steamed bun, chilli caramel pork belly, pickled cucumber

V Steamed bun, sticky crispy tofu, pickled cucumber

VG GF Precinct Salad of the day

VO Noodle box, satay, beef strips

Quesadillas | Mexican spiced pulled beef, black beans, fresh tomato, cheese

V Quesadillas | smoked beans, fresh tomato, cheese

GF Balinese chicken kebabs, yoghurt sauce

VG Sticky tofu kebabs, fresh vegetables, dipping sauce

SWEET

VG GF Seasonal fruit cup, passionfruit syrup

V Chocolate & cinnamon brioche scroll

V Blueberry & white chocolate muffin

V Apricot strudel muffin

V Chocolate brownie

V Biscuit tin

V Precinct selection of slices

V Precinct selection of bite sized sweets

V Cinnamon pinwheel scone

VG Rich chocolate cake. buttercream

V Buttermilk scones, jam, fresh whipped cream

V GF Orange and almond cake, citrus cream cheese

V Ginger & prune loaf, crystallised ginger

VG GF Bliss balls

VG GF Dark chocolate trail mix cup

V Seed Slice

V Lemon drizzle cake loaf

LUNCH

HOW TO ORDER

MIN 5 PEOPLE

Lunch one |

From \$19.5 pp

- 1 x Sandwich
- 1 x Savoury
- 2 x Sweet item

Lunch two |

From \$22.0 pp

- 2 x Sandwich
- 1 x Savoury
- 2 x Sweet item

Lunch three |

From \$25.0 pp

- 2 x Sandwich
- 2 x Savoury
- 2 x Sweet item

Extra items can be added at \$5 pp

WANT A LUNCHBOX?

We can package your lunches into individual boxes

+\$1.5 pp to any lunch option

THIRSTY?

Add a juice or fizzy

+ \$5.5 / \$6.5 pp

Add a 500ml bottle of water |
still or sparkling

+ \$5.0 pp



All prices exclude GST

V Vegetarian **VG** Vegan **GF** Gluten Free

SERVES 10-15

\$105.0

\$135.0

\$125.0

\$125.0

\$125.0

\$110.0

\$100.0

\$100.0

\$135.0

\$125.0

PRECINCT \ BOARDS

Minimum 3 day order notice

1.8 metre grazing table From 50-60 people	\$1,300
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2.4 metre grazing table From 60 - 100 people	\$1,650
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TERMS & CONDITIONS

All prices are exclusive of GST.

Delivery Charge

Dunedin CBD \$20

Mosgiel \$40

All other delivery areas will be priced and confirmed on ordering.

Serveware

Our platters are normally delivered on ceramic serve ware with most other items served in bio friendly recyclable boxes. Please let us know if you have a preference for platters or boxes. When ceramic serve ware is used, we will collect these the day following your order and there may be a pick up charge for this.

Minimum order amount

There is a minimum total order value of \$700 for deliveries on Sundays.

Payment Terms

We require payment in full within 7 days of the date of invoice. We accept Visa and Mastercard.

Credit card payments incur a 3% processing fee.

FAQS

Do I have to order online?

Online ordering is easier and quicker for our clients and ensures we get the correct details, but you can also email us at catering@precinctfood.nz or call us on 03 479 0930 if you have questions or would like us to tailor a menu for you.

What is the minimum order size and value?

Monday - Saturday there is no minimum order spend.

For breakfasts we require a minimum of 8 people.
For morning tea, afternoon tea and lunch orders there is a minimum of 5 people.
Canape and Buffet orders have a minimum of 30 people.

Sunday orders have a minimum order spend of \$700 exclusive GST.

How much notice do you need?

We recommend placing your order with us as soon as you know you require catering so we can hold the date for you. If you don't have final details confirmed (i.e., numbers and dietary needs) - submit your order with your best estimation of requirements and we are happy to amend details once this information is known.

For orders to be delivered on Mon-Fri between 8am-5pm we require at least 24 hours' notice and must be received by us no later than midday on the day prior to delivery. This will allow us time to confirm and schedule your catering. At times our days (or particular delivery times) become fully booked and so we would strongly recommend placing your order as soon as you know you require it to avoid missing out.

For orders prior to 8am or after 5pm Mon-Fri and weekend orders, we require your order no later than the Thursday the week prior so we can arrange the correct staffing to produce and deliver your order correctly. If orders come in after this time, and staff rosters need to be changed, a 20% surcharge will be added.

Monday orders must be received by us no later than midday on the preceding Friday as our office may be unattended over the weekend.

If you want to place an order after our cut off time, call us on 03 479 0930 to discuss your order requirements as we may still be able to accommodate your order.

FAQS

How is it served? How long will it keep?

Our standard delivery for smaller orders is provided in bio friendly cardboard boxes. If you prefer crockery plates please let us know.

Our food is made freshly on the day of the order and we suggest that it is either consumed within 2 hours or if a cold item, refrigerated and served later that day.

Please contact us on 03 479 0930 if you have any more questions regarding food longevity.

Do you provide for dietary requirements?

Yes, we have a range of gluten free, vegetarian and vegan friendly items. Items suitable for dietary restrictions are indicated on our menu and you can add notes and requests next to items in your cart before you check out.

For more specific requirements or to find out more please contact us on 03 479 0930 and we can discuss ways to accommodate your needs.

Can I pick my order up?

Yes of course! Let us know if you would like to pick your order up when ordering and we will remove the delivery charge from your order.

When will I get a confirmation of my order?

We check every order before sending a confirmation email. We normally respond within about 1 hour if you have placed your order between 8am and 4pm on a normal business day (Monday - Friday)

Can I amend or cancel my order once I have placed it?

Yes! In most cases you can make changes to your order up to the order cut off time of 12pm one business day before your order. Just call or email us at catering@precinctfood.nz with any changes. Our system will update your order and then send you the update so you can have it on file.

Do you supply drinks?

Yes! We have a range of organic juices and soft drinks on hand to add to your order.

Do you care about sustainability?

Yes we do! We try to adopt sustainable practices in all aspects of our business including food sourcing, reuse, recycling, and waste minimisation. We are constantly looking at new practices and products that will allow us to reduce our impact on the planet while still ensuring we produce top quality food for our clients.





PRECINCT CATERING

(03) 479 0930

catering@precinctfood.nz

www.precinctfood.nz