

DELIVERED

catering.

Spring Summer 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

Green apple oats, lime and ginger syrup, candied hazelnuts, chia seeds and coconut yoghurt **VG**

Precinct granola, acai compote, coconut yoghurt, seasonal berries **VG**

SWEET

Seasonal fruit cup, passionfruit syrup **VG GF**

Blueberry waffle, whipped marscapone, maple **V**

Almond & raspberry friand **GF**

Blueberry & white chocolate muffin **V**

Apricot strudel muffin **V**

Bliss log **VG GF**

Cinnamon pinwheel scone **V**

Dark chocolate trail mix cup **VG GF**

Sourdough crumpet, whipped butter, golden syrup **V**

Sourdough crumpet, berry compote, chocolate **V**

SAVOURY

Cheese scone **V**

Benedict eggs, bacon, hollandaise, crispy pastry tartlet shell

Moroccan spiced kumara hash, bacon, cashew crunch, house relish

Precinct bap, egg, bacon, relish

Candied bacon, apple, buttermilk muffin

Precinct savoury muffin **V**

HOW TO ORDER

MIN 8 PEOPLE

Breakfast one |

From \$16 per person

- Choose 3 items from any section

Breakfast two |

From \$21 per person

- Choose any 4 items from any section

Extra items can be added at \$5.5 pp

THIRSTY?

Add a Phoenix Juice

+ \$5.5 per person

MORNING & AFTERNOON TEA

SAVOURY

Precinct selection of “Clubbies”

Precinct Pie
Vegetarian | Potato Top | Meat **VO**

Lamb, almond & currant sausage roll

Pumpkin, spinach & walnut ‘sausage’ roll **VG**

Precinct quiche **V**

Smokey bacon tartlet, roasted tomato,
onion jam

Cheese scone **V**

Chorizo cornbread, paprika cream

Sweet chilli philly brioche scroll **V**

Candied bacon, apple, buttermilk muffin

Precinct savoury muffin **V**

SWEET

Seasonal fruit cup, passionfruit syrup **VG GF**

Chocolate & cinnamon brioche scroll **V**

Blueberry & white chocolate muffin **V**

Apricot strudel muffin **V**

Chocolate brownie with speculaas swirl **V**

Biscuit tin **V**

Precinct selection of slices **V**

Precinct selection of bite sized sweets **V**

Cinnamon pinwheel scone **V**

Rich chocolate cake. buttercream **VG**

Buttermilk scones, jam, fresh whipped cream
V

Orange and almond cake, citrus cream cheese
V GF

Ginger & prune loaf, crystallised ginger **V**

Bliss balls **VG GF**

Dark chocolate trail mix cup **VG GF**

Seed Slice **V**

Lemon drizzle cake loaf **V**

HOW TO ORDER

MIN 5 PEOPLE

MT/AT one |

From \$15 per person

- Choose any 3 items from any section

MT/AT two |

From \$19.5 per person

- Choose any 4 items from any section

Extra items can be added at \$5 pp

THIRSTY?

Add a juice or fizzy (Phoenix or Karma Range)

+ \$5.5 / \$6.5 per person

Add a 500ml bottle of antipodes water

(still or sparkling)

+ \$5.0 per person

All prices exclude GST



LUNCH

SANDWICHES

Bap: Bacon, cos lettuce, tomato, dijonnaise, tasty cheese

Rye Roll: Vietnamese chicken, cucumber, pickled carrot, pineapple salsa

Rye Roll: Edamame, avocado & sweet pea smash, feta **V VGO**

Ciabatta: Pomegranate ham, swiss cheese, pickled cabbage, gherkins

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

Rice Paper Rolls: Fresh vegetables & vermicelli noodles **GF VG**

Precinct selection of “Clubbies”

Wraps

- Thai beef, greens
- Southern fried crispy chilli chicken
- Moroccan lamb
- Falafel, carrot, kale slaw, hummus **VG**

Mini Gourmet Burgers

- Beef pattie, crispy bacon, smoked brie
- Fish pattie, tartare sauce
- Thai chicken pattie, coriander
- BBQ pulled pork, slaw
- Crispy korean tofu, slaw **VG**

SAVOURY

Soup of the day, ciabatta **GFO VGO**

Precinct Pie
Vegetarian \ Potato Top / Meat **VO**

Lamb, almond & currant sausage roll

Pumpkin, spinach & walnut ‘sausage’ roll **VG**

Precinct quiche **V**

Smokey bacon tartlet, roasted tomato, onion jam

Roasted vegetable frittata, feta whip **GF V**

Pulled pork pastie, spicy sauce, sweet chilli sour cream

Steamed bun, chilli caramel pork belly, pickled cucumber

Steamed bun, sticky crispy tofu, pickled cucumber **V**

Precinct Salad of the day **GFO VGO**

Noodle box, satay, sirloin strips **VO**

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

Quesadillas, smoked beans, fresh tomato, cheese **V**

Balinese chicken kebabs, yoghurt sauce **GF**

Sticky tofu kebabs, fresh vegetables, dipping sauce **VG**

SWEET

Seasonal fruit cup, passionfruit syrup **VG GF**

Chocolate & cinnamon brioche scroll **V**

Blueberry & white chocolate muffin **V**

Apricot strudel muffin **V**

Chocolate brownie with speculaas swirl **V**

Biscuit tin **V**

Precinct selection of slices **V**

Precinct selection of bite sized sweets **V**

Cinnamon pinwheel scone **V**

Rich chocolate cake. buttercream **VG**

Buttermilk scones, jam, fresh whipped cream **V**

Orange and almond cake, citrus cream cheese **V**

Ginger & prune loaf, crystalised ginger **V**

Bliss balls **VG GF**

Dark chocolate trail mix cup **VG GF**

Seed Slice **V**

Lemon drizzle cake loaf **V**

LUNCH

HOW TO ORDER

MIN 5 PEOPLE

Lunch one |

From \$19.5 per person

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

Lunch two |

From \$22.0 per person

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

Lunch three | *From*

\$25 per person

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

Extra items can be added at \$5 pp

THIRSTY?

Add a juice or fizzy (Phoenix or Karma Range)

+ \$5.5 / \$6.5 per person

Add a 500ml bottle of antipodes water (still or sparkling)

+ \$5.0 per person

WANT A LUNCHBOX?

We will package your lunches into individual boxes

+ \$1.0 per person to any lunch option

All prices exclude GST



PLATTERS

SERVES 10-15

Fruit Platter

\$105.0

A beautiful selection of seasonal sliced fruit + berries

Ploughman's

\$135.0

Cured meats, Otago cheeses, pickles, house relishes, house baked bread

Antipasto Charcuterie

\$125.0

Cured meats, fruits, nuts, pickles, olives & a selection of Precinct dips and relishes

Farmhouse Cheese

\$125.0

An assortment of New Zealand cheese and precinct baked crackers

The Savoury

\$125.0

A mixture of 30 savouries freshly made in our kitchen

Sweet Treats

\$110.0

A selection of our favourite house made cakes, slices, tarts and sweets

'Clubbies' Platter

\$100.0

A variety of 24 different house made sandwiches

Breads and Dips

\$100.0

Freshly baked bread & a selection of Precinct made dips

Hot Skewered Meats

\$135.0

A selection of warm meats in kebab style

Vegan Selection

\$125.0

Spiced nuts / pickled veg / pepperoni / vegan cheese / biscotti / tempura veg / popcorn chick'n / southern style mushroom pate / chocolate tapenade / cauliflower ribs

'Build your own Tacos'

\$160.0

24 soft shell tacos, Mexican beef, chilli garlic beans, lettuce, pico de gallo, mole sauce, guacamole, sour cream, pickled onion, coriander

PRECINCT \ BOARDS

BOARDS

Precinct Board | Minimum 3 day order notice

Made from locally sourced produce including cheese, house crackers, cold meats, house dips and relishes, seasonal fruit and vegetables, olives, pickles - all styled with a selection of greenery, bread boxes, cheese knives and wooden boards

1.8 metre grazing table | From 50-60 people \$1,300

2.4 metre grazing table | From 60 - 100 people \$1,650



TERMS & CONDITIONS

All prices are exclusive of GST.

A delivery charge of \$15 applies to all regular orders within the Dunedin CBD.

Mosgiel deliveries have a standard charge of \$30.

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

All delivered catering is delivered on ceramic serve ware. Please let us know if you would like your food served on recyclable serve ware.

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

We generally require orders to be placed at least 24 hours before the intended delivery time (See FAQs for more detail). If you require an order after our cut-off time, call us and we can discuss the options for your order.

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 \$600 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