

FOR ALL YOUR EVENT AND CATERING NEEDS



50-50 CATERING

50-50 Catering is located at 22 Maclean Street Paraparaumu Beach . You can also join us there for dinner. We're open Wednesday - Saturday serving a la carte and 6, 9 or 12 course menus. We look forward to meeting you.

CONTACT US

022 4755301
wecaterforyou@50-50.co.nz





WHO WE ARE

We create bespoke canapés, wedding party feasts and events designed just for you. We love to combine local, seasonal ingredients in a menu that is perfect for your event.

HOW WE ROLL

We make the planning process easy and relaxed to create a stress-free event.

Our services are available from the Kāpiti Coast to Wellington and everywhere in between. To get things moving, we'll need a 50% deposit on booking and the remainder paid seven days before your event. From there you can sit back, relax and enjoy.



CREATIVE CATERING

DESIGNED JUST FOR YOU

WEDDINGS AND PARTIES

50-50 Catering will take the stress out of your perfect day by providing a beautiful menu that meets all of your requirements. Let your guests nibble on imaginative canapés, feast on a dinner to remember and celebrate with some sensational sweet treats.

FUNCTIONS

We believe that every event should create an atmosphere, tell a story and, most of all, impress. Whatever your vision for a special event, we will deliver it on time, on budget and with creativity and flair.

FUNERALS

We provide funeral catering with a compassionate and caring approach. Funerals, wakes and memorials are a time to reflect on and celebrate the lives of our loved ones. We will tailor the catering to suit your guests, venue and dietary requirements.

CANAPES

SAMPLE MENU
\$3 PER ITEM

- Marigold pickled Quail eggs with lavender salt
- Braised wild rabbit vol-au-vent with foraged fennel
- Proscuitto, tomato and mozzarella cigars
- Braised Tahr, mini poppadoms, chermoula
- Crispy skin pork belly with kina cream and basil
- Seared venison loin with red currant kimchi
- Walnut dumplings with cauliflower and gruyere
- Cured kingfish sushi with kawakawa and apple



CREATIVE CATERING

DESIGNED JUST FOR YOU

SHARED FEAST

SAMPLE MENU
\$105 PER PERSON

Your choice of five canapes to start, followed by a feast to share with the table of three mains and three sides.

Mains

- Braised lamb shoulder with gremolata
- Roast chicken with Balinese curry sauce
- Citrus baked salmon with furikake

Sides

- Steamed broccoli with capers and sorrel
- Red Quinoa, watercress and sumac salad
- Potato and thyme gratin

Then finish with two flavours of sweet treats

- Baked chocolate tart
- Plum and kawakawa cookies