



LITTLEWOLF

unforgettable events

Elevate your next event with LittleWolf, Auckland's premier catering brand

We are passionate about crafting an unforgettable culinary experience that elevates your wedding, private gathering or corporate function. Our on-trend menus showcase the freshest produce, impeccable service, and exceptional styling, whether you're hosting at home, your office, or a special venue.

Join us in creating memorable moments that are as meaningful as they are delicious.

LITTLEWOLF



Canapé

Land

\$6

Fillet of beef, truffle mayonnaise and parmesan *nga*

Chicken beignet, lemon thyme and roasted garlic aioli

Ras el hanout spiced chicken breast, smoked aubergine and pomegranate *df nga*

Smoked brisket croquette, American mustard mayonnaise

Harissa beef tartare, chilli, sesame tuile *df*

Sticky pork belly, szechuan pepper, pear gel *df nga*

Pork and fennel spring roll, apple relish and fresh chives

Za'atar lamb loin, pea and mint *df nga*

Boneless bang bang chicken, yuzu and miso mayonnaise *df nga*

Karaage chicken, spring onion and Japanese mayonnaise *df nga*

\$8.5

Beef sirloin, potato fondant and salsa verde *nga*

Pastrami crusted venison, beetroot, onion palmier *df*

Sea

\$6

Salmon rilette, salmon roe and dill *nga*

Sriracha tuna tartare, crispy wonton *df*

Cured kingfish, miso and lime mayonnaise, pickled vegetables *df nga*

Potato rosti, crème fraiche and caviar *nga*

Snapper ceviche, rice paper and nori cracker, nuoc cham *df nga*

Pan seared tuna, sesame, green bean and salsa verde *df nga*

\$8.5

Black tiger prawn tostada, smoked tomato, and avocado *df*

Pan seared Atlantic scallop, celeriac puree and crispy bacon (subject to availability) *nga*

Garden

\$6

Porcini mushroom and mozzarella arancini, truffle mayonnaise *v*

Bloody Mary cherry tomato, sesame caramel *nga vg*

Caponata cornet, black olive oregano and pinenut *vg*

Za'atar rice cracker, coconut labneh and pomegranate *nga vg*

Slow roasted tomato, parmesan shortbread, parmesan crème *v*

Chickpea panisse, smoked aubergine, pomegranate *nga vg*

\$8.5

Truffle brie, brioche toast, Rewa Rewa honey *v*

Fried ravioli, ricotta, honey and sage *v*



Roaming

Handheld

| | |
|---|--------------|
| Char siu pork bao, Japanese mayonnaise, pickled cucumber | \$9.5 |
| Crispy chipotle tofu bao, jalapeno and corn salsa v | \$9.5 |
| Cheeseburger slider, McClure's pickles, LittleWolf burger sauce (nga on request) | \$9 |
| Portobello mushroom cheeseburger, American mustard, pickles, and caramelised onion v (nga or vg on request) | \$9 |
| Chicken parm slider, baby gem lettuce and shallot (nga on request) | \$9 |
| Harissa salmon skewer, chilli and lime mayonnaise nga | \$8.5 |
| Garlic and lemon chicken thigh skewer, herby garlic and parmesan butter nga | \$8.5 |
| Buttermilk popcorn chicken taco, honey and garlic glaze | \$10 |
| Moroccan lamb kebab, rose labneh, pistachio, amaranth, homemade flat bread | \$11 |
| Grilled halloumi, red onion, peri peri mayonnaise, homemade flat bread v | \$11 |
| Herb crusted lamb cutlet, salsa verde (nga on request) | \$12 |
| Smoked brisket quesadilla, American cheese, sweetcorn, jalapeno and lime ranch dressing | \$12 |

Fork Food

| | |
|--|---------------|
| Prawn shumai, roasted sesame, fermented chilli and soy | \$13 |
| Shiitake mushroom gyoza, roasted sesame, chilli and soy v | \$13 |
| Karaage cauliflower, vegan curry mayonnaise, yuzu and crispy shallot nga vg | \$11.5 |
| Cauliflower risotto, beetroot and goats cheese nga v | \$13.5 |
| Caprese salad, Clevedon Coast buffalo mozzarella, fresh basil and aged balsamic nga v | \$14.5 |
| Beef carpaccio, sweet and sour onion, whipped parmesan, sourdough and wild leaves | \$15.5 |
| Chicken terrine, green tomato and jalapeno relish, crispy skin, pickled vegetables df | \$14 |
| Torched tuna crudo, melon, oyster mayonnaise, pickled mouli, avocado and wasabi df nga | \$18 |
| Beef cheek, truffle, croissant bread and butter pudding, merlot jus | \$17.5 |
| Line caught snapper, pan fried, sweetcorn puree, roasted polenta, tomato relish and herb oil | \$18.5 |
| Market fish ceviche, coconut, lime, chili and crispy lotus root df nga | \$16.5 |
| Marinated fried artichokes with salsa verde nga vg | \$13 |
| Crispy duck, soba noodle salad, coconut dressing and pickled pineapple df | \$16 |
| Grilled lamb backstrap, courgette, ricotta, lemon and mint nga | \$16.5 |



Shared Table

Bread

\$4.5

Price includes one accompaniment

Artisan bread roll v

Seed and nut cracker nga vg

\$6

Price includes one accompaniment

Homemade focaccia v

Homemade flat bread v

Butters and Dips

Additional accompaniment \$2pp

Raspberry balsamic and extra virgin olive oil nga vg

Butterbean hummus and dukkah nga v

Romesco and flaked almonds nga vg

Kiwi onion dip and burnt onion powder v

Sundried tomato pesto nga v

Truffle butter nga v

Fermented chilli and honey butter v

Whipped butter with flaky sea salt nga v

Starters

\$12.5

Snapper ceviche, orange, fennel, chilli, mint and olive oil df nga

Fresh burrata, courgette crisps, mint and olive oil nga v

New York prawn cocktail, Marie rose sauce and gem lettuce nga

House cured Glory Bay salmon, cucumber, dill crème fraiche and caper nga

Antipasti platter, marinated artichoke, grilled aubergine, sundried tomato, lemon and thyme courgetti and Sicilian green olives df nga

Charcuterie platter, coppa riserva, prosciutto crudo, salami finocchiona, bresaola, cornichons and silver skin onions df nga

Shared Table

Main

Any two for \$35

Any three for \$43

Glory Bay salmon, hickory smoked, maple and pomegranate glaze, preserved lemon, fine herb salad *df* *nga*

Dukkah crusted chicken breast, parsnip puree and crispy bacon *nga*

Whole bone in Hawkes Bay lamb shoulder, slow roasted, salsa verde and fine herbs *df* *nga*

Angus beef sirloin, roasted, parsnip puree, hazelnut, rocket and parmesan

Crispy free range pork belly, slow roasted, smoked kūmara purée, white wine jus, watercress and apple *nga*

Market fish, pan roasted, lemon and chervil burre blanc and crispy caper *nga*

Angus beef cheeks, slow roasted, crispy carrot, carrot and star anise puree *nga*

Glazed cauliflower steak, tabbouleh, toasted almonds, herb salsa *vg*

Wild mushroom roulade, cauliflower puree and wilted spinach *vg*

Side

Any three for \$23

Any four for \$28

Garlic roasted new potato, shaved parmesan and truffle aioli *nga* *v*

Roasted potato, caramelised red onion, smoked paprika and chive mayonnaise *nga* *v*

Cajun spiced courgetti, curry mayonnaise, sweet and sour pepper, crispy curry leaves *nga* *v* (*vg* on request)

Glazed cauliflower steak, tabbouleh, toasted almonds, herb salsa *nga* *vg*

Gratin Dauphinoise *nga* *v*

Eggplant cannelloni, ratatouille, homemade Napoli sauce, parmesan shavings *nga* *v*

Seasonal green vegetables, kale and hazelnut pesto *nga* *v*

Seasonal green vegetables, kale and hazelnut pesto *nga* *v*

Baby gem lettuce, parmesan and garlic dressing, pangrattato *nga* *v*

Tomato ceviche, Clevedon Buffalo mozzarella, sherry dressing and wild rocket *nga* *v*

Roasted parsnip, caper and olive vinaigrette *nga* *vg*

Balsamic beetroot, baked ricotta and sorrel *nga* *v*

Za'atar spiced crispy chickpeas, romaine lettuce, cherry tomatoes, torched feta, kalamata olives, rosemary and lemon dressing *nga* *v*

Garden salad, fresh radish, toasted cashews, chardonnay vinaigrette *nga* *vg*

Courgette, tomato salsa, labneh and pinenut *nga* *v* (*vg* on request)

Shared Table

Dessert

\$11

Salted caramel banoffee pie v

Custard tart, macerated strawberries v

LittleWolf tiramisu v

Coconut and vanilla pannacotta, pineapple, kiwifruit and passionfruit nga vg

Fresh fruit platter nga vg

Petit Four

\$5.5

Bakewell tartlet v

Lemon meringue pie v

Mini banoffee pie v

Orange blossom madeleine v

Petit battenburg v

Gingerbread cookie sandwich, spiced cream v

Seasonal macaron nga v

Handmade chocolate truffle nga v

Supper

\$7.5

Grilled cheese toasties v

Birria brisket and grilled cheese toasties

Inside out prawn toast, yuzu mayonnaise

Mini mince and cheese pie

Mini chicken and leek pie

Beef, cheddar and caramelised onion sausage rolls



Plated

Starter

| | |
|---|-------------|
| Thai beef carpaccio, coconut sambal, mizuna, crispy rice and nam jim df nga | \$22 |
| Salt baked vegetables, tete de moine nga v | \$22 |
| Cured duck breast, sticky rice, semi dried plum and hoisin foam df nga | \$23 |
| Hawkes Bay lamb loin, tea smoked, parsnip skordalia, green olive dressing and parsnip crisps df | \$24 |
| Butternut squash carpaccio, whipped walnut, pickled enoki, wild roquette nga vg | \$21 |
| Seasonal green vegetables, green goddess dressing, savoury granola vg | \$22 |
| Snapper crudo, tajin tomato petals, consommé and dill df nga | \$24 |
| Glory Bay salmon roulade, smoked, cucumber, dill and fennel salad nga | \$24 |

Main

| | |
|---|-------------|
| Angus beef fillet, roasted bone marrow jus, pearl onions, fennel and potato terrine nga | \$48 |
| Oat crusted hapuka, charred leeks, mussels and smoked kahawai sauce nga | \$43 |
| Hawkes Bay lamb rump, roasted, braised shoulder croquette, potato pave, pea puree | \$40 |
| Ratatouille tatin, red pepper puree, grilled courgette, heritage tomato, basil pesto and vegan feta nga vg | \$36 |
| Free range chicken breast with pumpkin ratatouille sunflower puree roasted seeds, broccolini and spiced jus nga df | \$36 |
| Angus beef rib, braised, Paris mash, malted barley and stout jus | \$44 |
| Ricotta and mint pithivier, tomato romesco, olive oil mash and candied black olive v (nga on request) | \$38 |
| Free range chicken breast, pan roasted, BBQ chicken leg and sweetcorn arancini, sweetcorn puree and smoked tomato jus | \$41 |
| Roasted duck breast, grilled spring onion, almond puree, apricot tatin and duck cracker df nga | \$38 |

Plated

Dessert

| | |
|---|-------------|
| Chocolate delice, salted caramel dulce, whipped coconut and brownie crumb v | \$21 |
| Custard tart, strawberry and vanilla tuile v | \$19 |
| Pistachio sponge, pistachio gel, plum gel, roasted vanilla plum, whipped mascarpone v | \$22 |
| Green cardamom and lemongrass posset, vanilla sable and crème fraiche v | \$19 |
| Apple crumble tart, cinnamon and rum anglaise v | \$16 |

Petit Four

\$5.5

| |
|---|
| Bakewell tartlet v |
| Lemon meringue pie v |
| Mini banoffee pie v |
| Orange blossom madeleine v |
| Petit battenburg v |
| Gingerbread cookie sandwich, spiced cream v |
| Seasonal macaron nga v |
| Handmade chocolate truffle nga v |



Platters

Italian Antipasti

\$195.65

A selection of charcuterie including salami milano, coppa riserva, and bresaola. Accompanied by Clevedon Coast buffalo mozzarella, parmesan reggiano, lemon and garlic marinated Sicilian olives, giardiniera vegetables, marinated artichokes and freshly baked ciabatta

Ploughman's

\$195.65

Aged cheddar, blue cheese, smoked chicken and apricot and brandy glazed ham loin. Served with pickled onions, radishes, vine tomatoes, dill gherkins, fresh grapes, freshly baked baguette, piccalilli, and spiced green tomato chutney

Spanish Tapas

\$195.65

A premium selection of tapas, including saffron-marinated prawns, chorizo, jamón ibérico, manchego, and blue cheese. Served alongside feta-stuffed piquillo peppers, rosemary & chilli Queen olives, spiced almonds, guindilla peppers, romesco and butterbean hummus, and garlic-rubbed crostini

Premium Cheese

\$156.52

A selection of premium Kāpiti cheese, including Te Tihi cheddar, Kahikatea camembert, Kikorangi blue and two seasonal guest cheeses. Served with green tomato and apricot chutneys, freshly baked walnut loaf, and grapes

Vegetable Garden

\$156.52

Cucumber, radish, and baby carrot crudites. Served with grilled aubergine and artichokes, confit fennel, marinated olives, smoked ash and cumin Savour plant-based cheese, beetroot and cashew hummus, babaganoush and freshly baked pumpkin seed rye bread



Grazing Tables

Italian Selection

A carefully curated charcuterie table including prosciutto crudo, salami milano, LittleWolf hot smoked salmon, brie de Meaux, port and red wine aged cheddar, green Sicilian olives, marinated artichokes and stuffed pepper dewes. Served with freshly baked artisanal breads and crackers

| | | |
|-------------|----------------|----------------|
| 1.8m | 40-60 guests | \$1,350 |
| 2.4m | 60-100 guests | \$1,850 |
| 3.6m | 100-150 guests | \$2,250 |

Ploughman's Picnic

Enjoy the rustic charm of a traditional ploughman's feast with rare roast beef, smoked chicken breast, shaved honey roast ham, aged cheddar, smoked havarti, pickled onions, artisan chutney, relish and piccalilli. Served with salad, tomato, cucumber and freshly baked artisanal rolls

| | | |
|-------------|----------------|----------------|
| 1.8m | 40-60 guests | \$1,250 |
| 2.4m | 60-100 guests | \$1,750 |
| 3.6m | 100-150 guests | \$2,150 |

International Cheeses, La Fromagerie

40-60 guests **\$1,425**

A curated selection of French cheeses. Served with honeycomb, fresh grapes, moscato soaked dried figs, walnuts, dried apricots, homemade chutney, quince paste, artisanal breads and crackers

Roquefort Papillon Black Label
Fromager d'Affinois
Comté Badoz Terroir
Buche de Chevre Blanche
Epoisses Germain

Local Cheeses, Artisan Hub

40-60 guests **\$1,150**

LittleWolf's favourite New Zealand cheeses. Served with honeycomb, fresh grapes, moscato soaked dried figs, walnuts, dried apricots, homemade chutney, quince paste, artisanal breads and crackers

Mt Eliza Blue Monkey
Cranky Goat Lynton
Whitestone Lindis Pass Brie
The Kingsmeade Sunset Blue
The Little River Estate Wildfire washed rind
Mercer Cheese Maasdam



Food Stations

Yakitori

50 guests

\$1,800

Cooked over hot coals

Teriyaki chicken and spring onion
Scallop with oyster sauce
Salmon with honey and sichuan pepper
Confit garlic and soy beef with oyster mushroom

Fermented chilli pork belly
Prawn, chili and lime mayonnaise
Broccoli with citrus butter and chilli
Miso ginger and sesame aubergine

Macaroni and Cheese

50 guests

\$1,150

Home-style macaroni and cheese, with a selection of accompaniments;
Braised beef short rib, red wine jus
Butter poached prawns, white wine sauce
BBQ pork ribs, spicy BBQ glaze
Gremolata, parmesan and herb pangrattato, candied bacon crumb

Paella

50 guests

\$1,200

Choose two from the below selection

Chicken, chorizo, roasted red peppers and baby peas nga
Green lipped mussels, tiger prawns and squid nga
Pork belly, tiger prawn, confit garlic and caramelized onion nga
Marinated artichokes, roasted tomatoes, olives and green beans nga v

Poke Bowl

50 guests

\$1,050

Build your own poke bowl including poached chicken, prawns, smoked salmon and marinated tofu with a selection of accompaniments

Fresh from Tokyo

50 guests

\$1,650

Tempura soft shell crab bao, hamachi & salmon sashimi, crying tiger glazed snapper, katsu chicken with tonkatsu sauce, crisp egg noodle nest with soy cured egg yolk

Crudo and Sashimi

50 guests

\$1,400

Kokoda bowl, gem lettuce, cherry tomato
White market fish, tuna and salmon sashimi plates with tigre de leche, ponzu, soy, pickled ginger and wasabi
Selection of handmade sushi

Seafood

50 guests

\$2,400

A fresh selection of seafood from around New Zealand. Featuring Glory Bay salmon, smoked in-house, Manuka smoked kahawai, house-cured yellow tail kingfish, Pacific oysters, mignonette, tabasco and fresh lemon, grilled black tiger prawns, marie rose sauce, poached green lipped mussels, line-caught snapper kokoda, LittleWolf crab rillettes and keta caviar. Served with lemon aioli, herb mayonnaise, salsa verde and artisanal crostini, blini & homemade breads

Food Stations

Carvery

50 guests

\$1,470

Freshly roasted meats carved in front of your guests.
Accompanied by homemade Yorkshire pudding, crusty dinner rolls, mustard, red wine gravy and relishes.

Choose three;

Rare roast sirloin and Angus beef, creamed horseradish and garlic herb crust

Free range chicken, lemon, thyme, and garlic glaze, sage and onion stuffing

Glory Bay salmon, hot smoked in-house, lemon and herb crème fraiche nga

Hawkes Bay lamb shoulder, slow-roasted, salsa verde nga

Ham loin, muscovado and spiced rum glaze nga

Porchetta, sage, onion, and garlic

Oyster Bar

Price per dozen

Served with creamed horseradish, mignonette, bloody Mary, lemon and tabasco

Clevedon coast oysters, North Island's East Coast

Available year-round

\$105

Kawhia oysters, North Island's West Coast

Available June-December

\$105

Te Makutu oysters, Waiheke Island

Available year-round

\$115

Bluff oysters, South Island

Available March-August

\$140

Candy Bar

50 guests

\$1,150

Treat your guests to a taste of childhood with our fun candy bar. Indulge the after-dinner sweet tooth with jars & bowls overflowing with sweets & lollies, and a selection of petit fours

Icecream

50 guests

\$960

A selection of Duck Island icecream, served with waffle cones or cups, salted caramel sauce, bitter chocolate sauce, raspberry, vanilla and mint coulis, whipped cream, glacé cherries and chopped nuts

Dessert

Price per item

\$13.5

Tiramisu

Pannacotta, dark chocolate soil and cherry compote

Buffalo yoghurt, white chocolate mousse, strawberry and broken meringue

Deconstructed banoffee pie

Pineapple and passionfruit eton mess



Beverage Packages

Classic Wine, Beer and Craft Soda

Torea Pinot Gris, Gisborne
Twin Islands Sauvignon Blanc, Marlborough
Babich Chardonnay, Hawkes Bay
Lake Chalice Raptor Pinot Noir, Waihopai Valley

Heineken
Garage Project Fugazi Light
Heineken 0%

Karma Soft Drinks
Karma Juice

Standing

| | |
|-----------|---------------|
| 1-2 hours | \$34 |
| 2-3 hours | \$43.5 |
| 3-4 hours | \$55 |
| 4-5 hours | \$63 |

Seated

| | |
|-----------|---------------|
| 3-4 hours | \$68.5 |
| 4-5 hours | \$78.5 |

Pricing per person
Minimum 30 guests

Fine Wine, Beer and Craft Soda

Peregrine Rosé, Central Otago
Trinity Hill Pinot Gris, Hawkes Bay
Dog Point Sauvignon Blanc, Marlborough
Black Barn Chardonnay, Hawkes Bay
Mahi 21 Pinot Noir, Marlborough

Hallertau #5 Pilsnah
Heineken
Garage Project Fugazi Light
Heineken 0%

Karma Soft Drinks
Karma Juice

Standing

| | |
|-----------|---------------|
| 1-2 hours | \$39.5 |
| 2-3 hours | \$51.5 |
| 3-4 hours | \$61.5 |
| 4-5 hours | \$73 |

Seated

| | |
|-----------|-------------|
| 3-4 hours | \$83 |
| 4-5 hours | \$90 |

Champagne, Sparkling and Wine

Sparkling

| | Bottle | Case (6) |
|---------------------------------------|-------------|--------------|
| Moët & Chandon, France | | \$660 |
| Piper Heidsieck, France | | \$570 |
| De Bortoli Prosecco, Italy | \$49 | |
| Mionetto Prosecco, Italy | \$63 | |
| Allan Scott Cecilia Brut, Marlborough | \$72 | |
| Black Barn Sparkling Rosé, Hawkes Bay | \$77 | |

Rose

| | |
|-------------------------------------|---------------|
| Peregrine Saddleback, Central Otago | \$57 |
| Rockburn Stolen Kiss, Central Otago | \$64.5 |

Sauvignon Blanc

| | |
|-------------------------|-------------|
| Wildsong, Hawkes Bay | \$58 |
| Mahi Alias, Marlborough | \$66 |

Chardonnay

| | |
|---------------------------------|-------------|
| Brookfields Bergman, Hawkes Bay | \$58 |
| Peregrine, Central Otago | \$69 |

Pinot Gris

| | Bottle |
|-------------------------------|-------------|
| Mahi, Marlborough | \$58 |
| Peregrine 2022, Central Otago | \$68 |

Red Wine

| | |
|---|-------------|
| Fromm Pinot Noir, Marlborough | \$62 |
| Peregrine Pinot Noir 2021, Central Otago | \$85 |
| Mojo Cabernet Sauvignon, Australia | \$59 |
| Pask Gimblett Gravels Merlot, Hawkes Bay | \$65 |
| Te Mata Estate Syrah, Hawkes Bay | \$70 |
| Tim Adams Cabernet Malbec, Australia | \$78 |
| Henschke Henry's Seven Shiraz Grenache, Australia | \$89 |
| Pask Gimblett Gravels Declaration Merlot 2019, Hawkes Bay | \$97 |
| Pask Gimblett Gravels Declaration Syrah 2021, Hawkes Bay | \$97 |

Beer, Cider and RTD's

| Beer | Bottle | Case (12) |
|---------------------------------|---------------|------------------|
| Heineken | \$9.5 | |
| Garage Project Fugazi Light | \$9.5 | |
| Heineken 0% | \$9.5 | |
| Corona | \$10.5 | |
| Little Creatures Catalina Lager | | \$126 |
| Little Creatures Pale Ale | | \$150 |
| Panhead Supercharger | | \$150 |
| Epic Joose Party Hazy Pale Ale | | \$150 |
| Epic Lager | | \$150 |
| Hallertau #6 Session IPA | \$12.5 | |
| Hallertau #5 Pilsnah | \$12.5 | |
| Hallertau #2 Pale Ale | \$12.5 | |

| Cider | Bottle |
|--------------------------------|---------------|
| Morningcider | \$10 |
| RTD's | |
| Pals Range | \$10 |
| Cheeky Hard Iced Tea Lemon | \$10 |
| Cheeky Hard Iced Tea Peach | \$10 |
| Cheeky Hard Iced Tea Raspberry | \$10 |
| Zeffer Alcoholic Ginger Beer | \$12.5 |

Cocktails

Our Kegged Range

| | serves | per keg |
|----------------------------|---------------|----------------|
| Chambord Spritz | 25 | \$263 |
| Aperol Spritz | 25 | \$263 |
| Cosmopolitan | 35 | \$504 |
| Espresso Martini | 45 | \$462 |
| Kentucky Royale | 40 | \$452 |
| Mai Tai | 40 | \$452 |
| Classic Margarita | 40 | \$452 |
| Black Raspberry Margarita | 40 | \$452 |
| Pineapple Chilli Margarita | 40 | \$452 |
| Classic Mojito | 25 | \$263 |
| Passionfruit Mojito | 25 | \$350 |
| Mandarin Marmalade Mojito | 25 | \$350 |
| Negroni | 55 | \$784 |
| Old Fashioned | 55 | \$784 |
| Strawberry Daiquiri | 50 | \$525 |

Alcohol Free

| Soda | Bottle | Case (24) |
|--|---------------|------------------|
| Almighty Flavoured Sparkling Water | | \$140 |
| Almighty Blood Orange Sparkling Water | | \$140 |
| Almighty Yuzu Sparkling Water | | \$140 |
| Pals 0% - Central Otago Peach, Passionfruit & Soda | | \$140 |
| Karma Ethical Soda | \$6 | |
| Fentimans Craft Soda | \$6 | |
| Antipodes 1 Ltr Still/Sparkling | \$11 | |
| Lyre's Amalfi Spritz Alcohol Free cocktail | | \$190 |
| Lyre's Dark & Spicy Alcohol Free cocktail | | \$190 |
| Lyre's Gin & Tonic Alcohol Free cocktail | | \$190 |

| Mocktail Kegs | per keg (serves 30) |
|---|----------------------------|
| Cucumber, Elderflower, Mint & Lime Soda | \$171 |
| Pina Colada Soda | \$171 |
| Spiced Vanilla Lemonade | \$171 |
| Wild Strawberry Lemonade | \$171 |

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