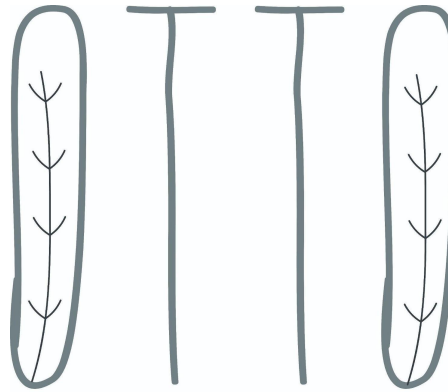




— eatery —

Event: 21st / 40th party function

Created: 2026

Event date:

Organiser:

Email:

Venue: Oscar & Otto

Phone:

Pax: ?

Brief:

Catering / food plan / pricing

General proposal

Oscar & Otto makes a great space for hosting a 21st party, with its flexible venue and great food and drink options.

We would clear Oscar's seating, to make an open space for a standing / mingling event, with just limited seating and tables around the edges.

Depending on your plans / food options we could open up Otto's cafe space for a late supper where guests could graze at tables, or enjoy a quieter zone.

We find a lot of the young people tend to gravitate to the outside patio area, at least initially, enjoying some drinks and nibbles outside.

If you want dancing I would suggest either getting a DJ or at least organising a grunty PA speaker, as we find our inhouse sound system struggles and is not as loud as many young people want! (and risks blowing our speakers!)

Food options

Nibbles: Recommend mixed canapes and sliders shortly after guests arrive. We would circulate these among guests, ensuring everyone is taken care of.

Generally recommend a mix of about five pieces per head, from a mix of regular canapes & sliders. Have found a good split is $\frac{2}{3}$ regular canapes and $\frac{1}{3}$ sliders / premium canapes. See options below.

Late supper / snack

Depending on the format / crowd - it is sometimes good to bring out a snack later on. If doing a late snack would assume about only half would partake, so lower volumes.

Options:

Burgers - circulated among guests

Mix of chicken with kimchi burgers, and beef brisket burgers.

\$15/serve

Grazing supper - eg slow cooked lamb, or pulled pork, or glazed ham, with salad, relishes, sauces, aioli & buns. Would set up the grazing supper in Otto cafe space.

\$24.5/serve

Bowls of fries

\$11/serve

Cake We can make a simple cake if you want. Options - Carrot cake & Cream Cheese (\$90),
Rhubarb Butterscotch (\$90) or Chocolate Torte GF (\$100).

If you choose to bring in your own cake we charge a \$30 cakeage fee.

Nibbles Recommended split of $\frac{2}{3}$ regular canapes and $\frac{1}{3}$ sliders / premium canapes

- See options below.

Total for 60 pax

Five items / head \$26.83 / head \$1610

Four and a half items / head \$24.15/h \$1450

Four items / head \$21.47/h \$1288

*NB would only go for the lower volumes (4 / 4.5 items per head) if following up with some food late.

Shortlist of nibbles that we recommend you choose from (but full menu attached FYI)

Suggested canapes: Regular canapes \$4.8 each

Roast beef on Yorkshire puddings

Thai chicken cakes *GF*

Smoked salmon on potato rosti *GF*

Spinach & caramelised onion croquettes *Vege*

Lamb koftas with tzatziki *GF*

Mushroom arancini *Vegan & GF*

Prawn tostadas

Premium canapes / sliders \$6.5 each

Duck spring rolls

Tarakihi slider

Pulled pork & slaw

*Beef brisket slider

*Chicken & kimchi slider

* NB if having burgers later recommend
not choosing beef or chicken sliders (as
these are mini versions of the burgers)

Drink options

We are fully licensed with a full bar offering. Parents often put some money on the bar at 21sts, or do a complementary welcome drink then run a cash bar for guests. Let me know your thoughts.

If putting money on the bar you might want to restrict drinks covered (eg spirits & cocktails). Or if doing a welcome drink it can be good to just do a couple of options -eg bubbles, beer or a special cocktail.

Have a think about what you'd like.

Charges

For evening functions at Oscar & Otto there is a minimum total food & drinks spend of \$2500.

Next Steps

Interested in what you see? To confirm your booking we need a \$500 deposit and for you to complete our events & catering contract.

Have a few questions?

Flick us an email with any questions and we'll be back to you asap.

Or we can organise a time to meet up in person at our cafe Oscar & Otto to discuss your plans, answer any questions.

Milestones & key information needed

Four weeks out:

Final menu to be confirmed
Space layout / seating / table plan
Final numbers

Name & mobile no of MC or contact in bridal party
Dietary requirements
A run sheet with timelines.

Two weeks out:

Payment required of 50% of quoted invoice (less deposit paid).

Event day:

Access for setup 2pm-3pm.

The remaining wash-up of the invoice is due to be paid in full at the end of the night.

Payment to: Otto & Oscar Tauranga Limited bank account 03-1720-0077692-000

www.oscarandotto.co.nz

Email: oscarlovesotto@gmail.com Ph: 021 335766 (Hamish) or 07 282 7879 (Oscar & Otto)

Contacts: Hamish Carter or Catherine MacLoughlin