

BUFFET SELECTION ONE

MENU ONE \$48.00

Please select two meat dishes and one vegetarian option from the list below

MEAT DISHES

Braised beef rump with merlot glaze, mustard, leeks and mushrooms
Slow cooked lamb with red and green peppers, and parsnip in a bordelaise sauce
Roast leg of lamb with an anchovy, herb and bread crust
Roast corn-fed boneless chicken with roast eggplant, and a balsamic and tomato jus
Medallions of pork with grilled bananas, fennel and topped with a pineapple salsa

VEGETARIAN DISHES

Pumpkin, spinach and pine nut risotto, topped with pecorino cheese and rocket pesto
Stir-fry Chinese vegetables with tofu in a soy and ginger glaze
Shell pasta with oven roasted tomatoes, olives, smoked eggplant and green beans,
and a mint lentil ragout with cream and herbs

As well as the above selection the following dishes are included in the buffet

COLD BUFFET SELECTION

A healthy choice of salads including pickled beet and cucumber salad, chicken and mesclun salad, Asian pear and avocado salad with coriander and curry dressing,
and mushroom and chicken salad
Platters of assorted continental cuts with various types of salami and smoked
sausages, honey and thyme roasted chicken and shavings of leg ham
Condiments and chutneys

HOT BUFFET SELECTION

Pan seared fish fillets with grapefruit and tarragon buerre blanc
Freshly prepared garden vegetables
Chef's choice of potato of the day
Jasmine rice and wheat berry pilaf with baby spinach

DESSERTS

Guinness stout ginger cake
Pavlova with fruit garnish
Fruit salad with citrus and cardamom syrup
Dark and milk chocolate mousse cake
Freshly brewed coffee and a selection of tea and herbal infusions

(Minimum number of delegates 30)

Priced individually per person inclusive GST

BUFFET SELECTION TWO

MENU TWO \$53.00

Please select two meat dishes and one vegetarian option from the list below

MEAT DISHES

Juniper spiced venison with a forest mushroom sauce, wild berries and pimento
Oven roasted prime beef cube roll with pink peppercorn sauce, sauté onions and bacon
Cranberry stuffed roast turkey, with cranberry sauce and home-made gravy
Lamb pieces with Moroccan spices, apricot and couscous
Carvery of ham on the bone glazed with palm sugar and mustard
Roast leg of pork with apple and sage sauce

VEGETARIAN DISHES

Poached cauliflower, agria potato and tofu in a tomato and coriander gravy
Vegetarian fettuccini with green beans, olives and tomatoes
Indian style vegetable curry with lentil and chickpeas
Roast eggplant, tomato, artichoke and courgette bake with creamy potato and emmental cheese

As well as the above selection the following dishes are included in the buffet

COLD BUFFET SELECTION

Succulent ½ shell Pacific oysters, tiger prawns, mussels with tomato, wine and anise, fish ceviche with capsicum, carrot, lime and fennel, gravlax salmon, seafood marinara salad, sprouts, and pickled ginger salad
Spanish tapas style platters with honey soy roast chicken, marinated char-grilled vegetables, brandy and port wine chicken liver pate, cold roast beef and marinated olives
Seasonal salads including mesclun with oven roasted peppers and feta, Mexican chicken salad, salad nicoise with mint lemon dressing, mango salad with sauté shrimp, and cabbage and fennel coleslaw with garlic mayonnaise

HOT BUFFET SELECTION

Fresh fish of the day, prawns, mussels and calamari bouillabaisse style with pernod and tomatoes
Steamed garden vegetables with almonds and buttermilk
Dauphinoise potatoes
Tortellini pasta with spinach and tapenade topped with sauce alla puttanesca
Salmon risotto with rocket and pine nuts

DESSERTS

Crème caramel
Double baked chocolate cake with ganache and walnuts
Farmers cheese and filo strudel
Pastry Chef's dessert of the day
Selected award winning New Zealand cheeses with dried fruit and nuts
Fruit platter with seasonal favourites
Freshly brewed coffee and a selection of tea and herbal infusions

(Minimum number of delegates 30)

Priced individually per person inclusive GST

SET PLATED MENUS

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The following menu items are available for your selection; however our Executive Chef is happy to create a menu that caters to your needs

OPTION ONE \$50.00

One entrée
One main course
One dessert

OPTION TWO \$58.00

Choice of two entrées
One main course
One dessert

OPTION THREE \$60.00

One entrée
Choice of two main courses
One dessert

OPTION FOUR \$68.00

Choice of two entrées
Choice of two main courses
One dessert

OPTION FIVE \$76.00

Choice of two entrées
Choice of main courses
Choice of desserts

(Minimum number of delegates 10)

Priced individually per person inclusive GST

All plated menus are served with freshly baked bread and spreads, seasonal vegetables, and finished with freshly brewed coffee and a selection of tea and herbal infusions

SET PLATED MENUS

ENTRÉE

- Manuka roasted corn-fed chicken breast with mango lime salsa, aubergine caviar, artichoke and corn meal cake
- Vegetarian salad with buffalo mozzarella, semi dried tomato, rocket, white wine and thyme macerated portobello mushroom, accompanied with a parmesan wafer and micro greens
- Teriyaki salmon rested over a grilled pumpkin and peanut cake, with a lemon and lime compote and honey mustard sauce
- Lemon and ginger infused New Zealand scallops with avocado and garbanzo bean tian, pickled bosc pears, rocket and baby green salad
- Thai grilled lamb salad with sesame prawns accompanied with julienne cucumber, cabbage and shallots dressed with a mild fresh chilli vinaigrette
- Cold seafood mezze with ½ shell Pacific oysters, scallops, tiger prawns and garlic mussels accompanied with a grapefruit salad
- Moroccan chicken filo parcels sitting on a lentil and chickpea cake, forest mushrooms, char-grilled vegetables and apricot ginger dressing

MAIN COURSE

- Fish of the day with a spinach and couscous cake, sauté bok choy, salsa verde and orange and white wine bierre blanc
- Prime roasted sirloin with horopito and grain mustard, roasted garlic potato, sauté spinach with avocado oil and madeira sauce
- Pan seared chicken supreme sitting on kumara and butternut mash, lime, mango & cilantro salsa and a tomato fondue
- Oven roasted beef scotch fillet with pearl onions, garlic and horseradish mash, wild mushroom ragout and a port wine glaze
- Pan seared South Island salmon with a honey roasted kumara cake, citrus salsa, smoked aubergine, watercress and fried haloumi
- Pot roasted lamb rump with basil crushed potato, sauté spinach, roasted shallots and a balsamic reduction

DESSERT

- Baked pears with sauternes custard sauce, fruit pearls and wild berry coulis
- Lemon ginger cake with cream cheese frosting, diced guava, lychee and passion fruit sauce
- Warm apple crumble with minted anglaise, macerated mandarins and Kapiti ice-cream
- Trio of ice-creams in a brandy basket with banana and rhubarb compote
- Classic tart tatin, mascarpone and berry salad with Kapiti chocolate ice-cream
- Feijoa and fig crème brulee, home made biscotti and macerated figs
- Tiramisu semi fredo with coffee, cognac, and strawberry salad

WINE & BEER LIST

Your bar can be provided on a Cash or Consumption basis

HOUSE WINES	BOTTLE	GLASS
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Lindauer Brut	\$34.00	\$8.50
Settlers Hill Range	\$32.00	\$8.50

Sauvignon Blanc, Chardonnay and Cabernet Sauvignon

A large selection of New Zealand and Australian wines is also available from our extensive wine list including wines from Allan Scott, Brown Brothers, Church Road, Corbans, Montana, Oyster Bay, Wither Hills and Villa Maria. This wine list is available to you on request.

BEERS

Speights Gold Tap		\$6.00
Macs Gold Tap		\$6.00
Tui	\$6.00	
Steinlager	\$7.00	
Heineken	\$7.00	
Stella Artois	\$7.00	
Becks	\$8.00	

More beers and low alcohol beers are available on request.

SPIRITS

30ml ~ Gin, Vodka, Brandy, Whiskey, Rum, Bourbon, Barcardi \$7.00

Premium spirits and liqueurs are available on request.

SOFT DRINKS

A selection of juices:

Carafe	\$10.00	
Glass		\$4.00
Coke, Diet Coke, Tonic Water, Lemonade		\$3.50
Mineral Water		\$4.00

Beverage packages are available on request.