



CONFERENCE & BANQUET MENUS

Thank You For Choosing James Cook Hotel Grand Chancellor Wellington

What ever your event we can provide you with outstanding menu and beverage choice. The following menus are designed to cater from the small intimate private dinner to the large scale formal gala banquet. If there is a dish you would like us to provide or you require a menu tailored to your event we're only too happy to suggest alternatives to those indicated here.

REFRESHMENT BREAKS

Freshly brewed coffee and a selection of tea and herbal infusions \$4.00

With a selection of one of the following items \$7.50

With a selection of two of the following items \$9.50

SWEET SELECTION

Fresh baked muffins including blueberry, bran, chocolate, banana and walnut

Trio of Danish pastries

Anzac biscuits

Assorted home baked cookies

Home baked scones with jams and fresh whipped cream

Chocolate brownies

Mini chocolate éclairs

Mini apple pies

Lemon tart

Rum and raisin banana cake

Warm mini donuts with cinnamon and sugar

SAVOURY SELECTION

Sausage rolls

Mini bagels with smoked chicken and avocado, or salmon and avocado

Selection of mini pies

Assorted finger sandwiches with meat and vegetarian fillings

Warm mini croissants with ham and cheese, or cheese and tomato

Bruschetta with sweet onion jam and buffalo mozzarella

Selection of mini quiches

HEALTHY SELECTION

Melon kebabs

Sliced seasonal fruits

Vegetable rice paper rolls with mint and basil

Camembert, brie and feta cheese with dried fruit and nuts

Salmon and cream fraiche on brioche toast

Fresh fruit smoothies

Priced individually per person inclusive GST

BREAKFAST MENU

CONTINENTAL BUFFET BREAKFAST \$22.00

Selection of breakfast cereals and yoghurts
Home baked croissants, Danishes and a selection of muffins
Fresh sliced seasonal fruits
Compote of pears, peaches, plums and prunes
White, whole meal and raisin toast
Selection of spreads, preserves and honey
Chilled juice selection
Freshly brewed coffee and a selection of tea and herbal infusions

(Minimum number of delegates 30)

COOKED BUFFET BREAKFAST \$28.00

Crispy rind less bacon
Scrambled eggs
Grilled tomatoes with herbs
Mini breakfast sausages
Hash browns
Sauté buttered mushrooms
Selection of chilled juices
Fresh sliced seasonal fruits
Low fat and fruit yoghurt
Selection of breakfast cereals
Bakers delight - assorted Danish pastries, muffins, croissants
White, whole meal and raisin toast
Selection of spreads, preserves and honey
Freshly brewed coffee and a selection of tea and herbal infusions

(Minimum number of delegates 30)

Priced individually per person inclusive GST

BUILD YOUR OWN BREAKFAST

BAKERY AND COLD ITEMS

- Fresh cut fruit and with natural and flavoured yoghurts \$3.50
- Croissants and Danish pastry selection \$3.50
- Selection of muffins \$3.50
- White, whole meal and raisin toast \$3.00
- Crumpets and English muffins \$2.50
- Fruit compote of your choice - pear, prunes, apricots and peaches \$2.50
- Ham and brie croissants \$2.50
- Cheese and tomato croissants \$2.50
- Juices - orange, tomato, grapefruit and apple (carafe) \$10.00

HOT ITEMS

- Salmon supreme on walnut brioche \$4.50
- Poached eggs with spinach and hollandaise \$4.00
- Banana and blueberry pancake \$3.50
- Sauté black pudding \$3.00
- Roesti potato with sour cream and salmon beluga \$4.00
- Mushroom, onion and bacon omelette \$4.50
- Fried eggs \$3.50
- Scrambled eggs \$3.50
- Crispy streaky bacon \$3.50
- Grilled tomato with herbs \$4.50
- Grilled bratwurst sausages \$2.50
- Mushroom and bacon skewers \$3.00
- Porridge \$2.50
- Freshly brewed coffee and a selection of tea and herbal infusions \$4.00

(Minimum number of delegates 30)

Priced individually per person inclusive GST

For numbers below 30 we can serve a plated cooked breakfast

WORKING LUNCH

MENU ONE \$23.00

Asian inspired sauté chicken with cashews, baby corn and bok choy in a light hoisin and ginger sauce
Vegetarian noodles with strips of vegetables and fried tofu
French baguettes with a selection of fillings including: camembert cheese, smoked chicken, ham, emmental cheese, tomato, and marinated char-grilled vegetables
Assorted club sandwiches including whole meal, rye and white bread with vegetarian and assorted meat fillings
Greek salad with cucumber, tomato, kalamata olives, feta cheese and crisp greens
Chickpea, lentil and sprout salad with balsamic and olive oil
Fresh sliced seasonal fruit
Chef's dessert of the day
Freshly brewed coffee and a selection of tea and herbal infusions

(Minimum number of delegates 15)

MENU TWO \$23.00

Beef stroganoff with mushrooms, sour cream and bacon served with merlot jus
Penne pasta tossed with oven dried vine tomatoes, green beans, roast eggplant, and rocket pesto
Mexican wraps with smoked chicken slices, crispy garden salads, braised strips of tender beef, tuna flakes, and ham and cheese
Antipasto platter with a selection of meat, cheeses, char-grilled vegetables, artichokes and pickles
Gourmet potato salad with dill vinaigrette and pine nuts
Smoked chicken salad with melon, chilli and lime
Mesclun leaves with herb vinaigrette
Fresh sliced seasonal fruit
Chef's dessert of the day
Freshly brewed coffee and a selection of tea and herbal infusions

(Minimum number of delegates 15)

Priced individually per person inclusive GST

WORKING LUNCH

MENU THREE \$28.00

Pan seared fish fillets with melon and bell pepper salsa
Chicken pieces simmered with mushrooms, bacon and leeks in a light cream sauce
Pasta and ricotta cheese bake
Toasted bagels with cream cheese and basil spreads, smoked chicken and avocado
and char-grilled vegetables
Mini drum rolls with smoked salmon, vegetarian and continental meat fillings
Waldorf salad
Fennel, cabbage and carrot coleslaw
Crisp green salads
Bite size apple tarts
Layered gateau with orange and cointreau
Fresh sliced seasonal fruits
Freshly brewed coffee and a selection of tea and herbal infusions

(Minimum number of delegates 15)

Priced individually per person inclusive GST

The working lunches are designed as stand up buffets. If you prefer the above the menus as a seated lunch, an additional charge of \$4.00 per person applies.

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

SET PLATED MENUS

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

COCKTAILS MENUS

MENU ONE \$16.00

Crispy fish bites with tartare sauce
Mini beef and cheddar pies
Chicken satay with Indonesian peanut sauce
Cocktail spring rolls and samosas
Port wontons with plum sauce
Vietnamese rice paper rolls
Filo baskets with smoked salmon and micro greens
Sweet and sour pork bites
Teriyaki marinated chicken tulips
Goats feta, spinach and candied tomato brushetta

Please select 6 items from the above selection. \$2.60 per additional item

MENU TWO \$19.50

Panko crusted prawn tails with wasabi mayonnaise
Cajun chicken nibbles with mint dressing
Mini sesame beef skewers
Mini fish burgers on toast
Moroccan lamb skewers
Thai fish cakes with coconut chutney
Prawns wrapped in bacon
Steamed mussels on white toast with cocktail sauce
Mini vol au vents with bacon and sweetcorn, or smoked eel and pine nuts

Please select 6 items from the above selection. \$3.25 per additional item

MENU THREE \$24.00

Oysters Kilpatrick
Aoraki salmon skewers with mustard and honey
Venison kebabs
Sesame prawns with plum sauce
Green lip mussel gratin
Smoked salmon and rocket on mini pancakes with salmon caviar
Peking duck in a filo basket with hoisin sauce
Ham and mushroom vol au vents
Lamb loin kebabs
Oysters natural

Please select 6 items from the above selection. \$4.00 per additional item

Priced individually per person inclusive GST

Please feel free to choose items from different menus to create your own, and we can price it accordingly for you

EVENT & SUPPER MENUS

These events are specially designed to cater for themed events or casual stand up dinners and are a mix of tray service and self service

MENU ONE \$28.00

Honey and mustard baked ham on the bone with fresh bread rolls and condiments
Tempura fish fillets with sweet and sour sauce on the side
Assorted meat and vegetable pies
Malaysian style stir-fry chicken with noodles
Seafood kebabs with kaffir lime and Cajun seasoning
Club sandwiches with a selection of meat and vegetarian fillings
Mini beef burgers with tomato relish
Fresh sliced seasonal fruit

MENU TWO \$30.00

Carvery of roast beef accompanied with horseradish and mustard
Gratinated lime and chilli mussels with herbs
Pork wontons with ginger and soy
Thai chicken curry with basmati rice
Mini mint lentil cakes topped with fried eggplant
Hoki bites with tartare sauce
Fresh strawberries and chocolates
Assorted French pastries
Freshly brewed coffee and a selection of tea and herbal infusions

(Minimum number of delegates 25)

Priced individually per person inclusive GST

Please feel free to choose items from different menus to create your own, and we can price it accordingly for you

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
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Settlers Hill Range	\$32.00	\$8.50
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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
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Macs Gold Tap		\$6.00
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Steinlager	\$7.00	
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Heineken	\$7.00	
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Stella Artois	\$7.00	
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Becks	\$8.00	
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More beers and low alcohol beers are available on request.

SPIRITS

30ml ~ Gin, Vodka, Brandy, Whiskey, Rum, Bourbon, Barcardi	\$7.00
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Premium spirits and liqueurs are available on request.

SOFT DRINKS

A selection of juices:

Carafe	\$10.00
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Glass	\$4.00
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Coke, Diet Coke, Tonic Water, Lemonade	\$3.50
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Mineral Water	\$4.00
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Beverage packages are available on request.