

BUFFET SELECTION ONE



MENU ONE

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

MEAT DISHES

Beef medallions with olive crust served over leek and mushroom ragout

Italian inspired braised lamb with capers and sun ripened tomato topped with gremolata

Slow roasted leg of lamb trussed with garlic cloves and rosemary

Corn fed chicken breast with sofrito, orange beurre blanc served with roasted portobello mushrooms

VEGETARIAN DISHES

Lasagne with ratatouille vegetables, kalamata olives, rocket pesto and with a ricotta topping

Saffron risotto with roasted beets, baby carrots and shitake mushrooms

Stir fry tofu with a medley of garden vegetables, bean sprouts and angel hair noodles

Falafel with hummus and eggplant relish rested over sauté spinach, green beans and bell pepper medley

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



COLD BUFFET SELECTION

A healthy choice of fresh salads including Greek, grilled Thai chicken, salad nicoise, marinated fish and shrimp salads

Antipasto platters with roasted and cured meats including Angus beef, Italian and rosette salami, assorted kransky sausages, tender basted chicken pieces, sliced ham and stuffed eggs

Condiments and chutneys

HOT BUFFET SELECTION

Fish poached in coconut broth with lemongrass, Vietnamese mint and grilled lemon

Bouquet of steamed vegetables

Baked potatoes with sour cream, crisp bacon and chives on the side

Spanish style paella with seafood and chicken

DESSERTS

Homemade pavlova with fruit topping

Retro style cherry trifle served individually in a bowl

White and dark chocolate mousse

Chunky fruit salad soaked in star anise syrup accompanied with fresh whipped cream

Palm sugar crème caramel

Danish pudding with brandy sauce

Freshly brewed coffee and a selection of teas and herbal infusions

\$52.00 per person GST inclusive

Minimum number of 30 delegates

BUFFET SELECTION TWO



MENU TWO

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

MEAT DISHES

Lamb osso bucco with tomatoes, mint and root vegetables braised in red wine

Paupiette of beef with gherkins, carrots and beetroot layered over apricot couscous

Oven roasted beef scotch fillet with horseradish sauce and braised cabbage

Carvery of honey glazed ham accompanied with pineapple chutney and calvados jus

Roast loin of pork with prune, ginger and herb stuffing

Cider braised leg of pork with cinnamon and sage, apple sauce, and mustard jus

VEGETARIAN DISHES

Vegetable moussaka with aubergine, yams, courgette and potato mash

Spanakopita in the traditional style with baby spinach, goat's feta, tomato and onion wrapped in filo pastry

Eggplant, cauliflower and chick peas simmered in a light yoghurt curry sauce

Pumpkin ravioli gratin topped with tomatoes and cottage cheese

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



COLD BUFFET SELECTION

Odyssey of seafood with fresh ½ shell oysters, poached tiger prawns, marinated mussels, coconut and chilli marinated white fish, hot manuka smoked salmon and calamari salad

Chicken liver pate, thinly shaved beef, chicken supreme, continental sausages and salamis, char grilled vegetables and condiments

Gourmet salad selection including watercress, shrimp, chorizo, salami and sushi platters

Condiments and chutneys

HOT BUFFET SELECTION

Market fish, scallops and prawns with macadamia nuts, chilli kelp and riesling sauce

Fresh garden vegetables sprinkled with wakame salt

Layered potatoes with thyme and garlic

Penne pasta with Mediterranean vegetables, hunter sausages and oregano

Risotto with mushroom, caramelised onion and prawns

DESSERTS

Delicate chocolate truffle macaroon slices

Duo of pannacotta with berry salad

Walnut brownies

Moist fig and raspberry cake

Crème brulee

Homemade pavlova with fruit topping

Selected award winning New Zealand cheeses with dried fruits, fruit jelly and nuts

Fruit platter with seasonal favourites

Freshly brewed coffee and a selection of teas and herbal infusions

\$58.00 per Person GST inclusive

Minimum number 30 delegates

SET PLATED MENUS

Minimum 10 People

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

\$55.00

One starter

One main course

One dessert

OPTION TWO

\$62.00

Choice of two starters

One main course

One dessert

OPTION THREE

\$65.00

One starter

Choice of two main courses

One dessert

OPTION FOUR

\$70.00

Choice of two starters

Choice of two main courses

One dessert

OPTION FIVE

\$76.00

Choice of two starters

Choice of two main courses

Choice of two desserts

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

STARTERS



Smoked king salmon with lime kelp, avocado endive salad, lime infused avocado dressing and watercress pesto

Venison carpaccio with shaved pecorino, baby sprouts drizzled with flax seed oil and chilli furikake

Pistachio, basil and apricot chicken roulade with lemon myrtle, and an anise grilled forest mushroom

Tandoori lamb with crisp green salad, lime chutney accompanied with yoghurt and mint dressing

Vegetarian tower of goat's feta, char grilled haloumi, caramelised tomato topped with lemon infused extra virgin olive oil

Seafood odyssey with fresh oysters, Nelson scallops, mussels and tiger prawns accompanied with cucumber relish

Peking roast duck over prawn and soba noodle salad, snow peas, shitake and sesame dressing

MAIN COURSE

Pan fried market fish with smoked salmon and fennel risotto, grapefruit beurre blanc and watercress chutney

Roast sirloin of beef coated with bush pepper mustard, served with basil crushed potatoes, roast shallots and green beans

Free range chicken supreme stuffed with spinach and camembert, and served on olive polenta with sauté oyster mushrooms

Prime beef tenderloin wrapped in pancetta, with gratin potatoes, zucchini ribbons and merlot jus

Poached South Island salmon with wild harvested kawa kawa and wasabi kelp, served with basil potato mash and citrus cream sauce

Lamb rump in honey orange mustard, with horseradish mashed potato, baby greens, caramelised onion and balsamic jus

DESSERT



Warm apple crumble with Kapiti ice cream and berries

Soy milk pannacotta with mixed berries

Rhubarb, prunes and red wine poached pear crumble garnished with biscotti and crème fraîche

Passion fruit and banana baked cheese cake with fruit coulis and a sweet tuille

Trio of ice creams in a brandy basket with fresh berry compote

Classic tiramisu; traditional Italian desert with mascarpone and amaretto crème

Chocolate fudge pudding with sticky dark chocolate sauce

Award winning New Zealand cheeses with fruit jellies, dried fruit, crackers and nuts

WINE AND BEER LIST

Your bar can be provided on a **Cash** or **Consumption** basis.

HOUSE WINES	BOTTLE	GLASS
Lindauer Brut	\$37.00	\$9.50
Settlers Hill Range	\$37.00	\$9.50

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		\$7.00
Macs Gold Tap		\$7.00
Tui	\$6.50	
Steinlager	\$7.50	
Heineken	\$7.50	
Stella Artois	\$8.50	
Becks	\$8.50	

More beers and low alcohol beers are available on request.

SPIRITS

30ml ~	Gin • Vodka • Brandy • Whisky Rum • Bourbon • Bacardi	\$8.50
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Premium spirits and liqueurs are available on request.

SOFT DRINKS

A selection of juices:

Carafe	\$10.50	
Glass		\$4.50
Coke, Diet Coke, Tonic Water, Lemonade		\$3.50
Mineral Water		\$4.50

Beverage packages are available on request.