

BREAKFAST

The Express

9.50

*Coffee or Tea & Fruit Juice
With Toast, Croissant, Danish Pastry or Freshly Baked Muffin*

The Continental

16.50

*The Express Breakfast plus
Cereals, Fruits, Yoghurts, Muffins, Dried Fruits and Fresh Fruit Platter
Porridge during the Winter months*

The Traditional

19.50

*The Express Breakfast **Plus** Your Choice from the Hot Buffet (when available)
Or*

Cooked to Order:

*Eggs – Scrambled, Fried, Boiled or Poached
With Hash Browns, Bacon, Continental Sausages and Grilled Tomatoes
Our famous Lambs Fry & Bacon, Black Pudding and Pancakes with Maple Syrup*

The Works

24.00

Your Choice from the Express, Continental and Traditional Breakfasts

Working Breakfast

(available for your Early Morning Meeting)

*A Choice from the Continental Buffet with plated Mixed Grill
consisting of Eggs, Bacon, Sausages, Hash Browns and Grilled Tomatoes
Served to your Meeting Room*

24.00

Hot Savoury Croissants & Bagels filled with Scrambled Egg, Bacon and Tomato

12.50

Inclusive of 12.5% GST

COFFEE BREAK

CONFERENCE LUNCH

	per head price (incl gst)
Tea & Coffee on Arrival	3.50
Orange Juice per litre	12.00
Freshly Brewed Tea & Coffee with:	
Chef's Daily Choice of Homestyle Baking — either:	7.50
Sweet or Savoury Muffins	
Sweet or Savoury Scones	
Chef's Homemade Cookies	
Chef's Special Danish Pastries	
Freshly Baked Homemade Loaf	
Devonshire Style Scones	
* with a selection of Sandwiches	7.50
* with a selection of Savouries	7.50
* with a Selection of NZ Cheeses and Fruit Platter	10.50
price per head	
Inclusive of 12.5% GST	

Our Chef will select a different Daily Menu from the following

Tortilla Wraps
Club & Pinwheel Sandwiches
Home Baked Mini Salad Rolls
Toasted BLT Bagels

Selection of Mini Savouries

Gourmet Pizza
Toasted Savoury Panini
Rice & Carrot Quiche (Gluten Free)
Crumbed Goujons of Fish & Calamari Rings
Vegetable Rosti & Spring Rolls (Vegetarian)

Antipasto Platter

selection of Ham, Salamis, Pastrami & Chorizo.
N.Z. Cheeses, Olives, Gherkins & Sundried Tomatoes.

Hot Dishes

Satay Chicken Stir-fry with Fried Rice
BBQ Chicken Breast topped with a
Tomato Chermoula
Pumpkin & Ricotta Tortellini (Vegetarian)
Flat Mushroom topped with
Cream Cheese & Basil Pesto
Thai Beef Curry

PLUS...

Daily Salad Selection
Seasonal Fruit Platter
Chefs Sweet Temptation
Freshly Brewed Coffee & a Selection of Teas
Iced Water

\$21.50 per head

Inclusive of 12.5% GST

Please advise if you require VEGETARIAN or SPECIAL DIETARY REQUIREMENTS
We will be only to happy to oblige

SUPPER

COCKTAIL

SUPPER A 9.90

- A selection of cocktail sandwiches
- Mini quiches & savouries
- Crumbed goujons of fish

SUPPER B 14.00

- Selection of cocktail sandwiches
- Mini quiches & savouries
- Chinese pork balls *with kecap manis sauce*
- Seafood basket of crumbed hoki, squid rings and filo wrapped prawns *with chilli mango & tartare sauce*

SUPPER C 19.00

- Selection of cocktail sandwiches
- Pizza with Smoked Chicken, Roast Pumpkin, Cream Cheese & Chilli
- Seafood basket of crumbed hoki, squid rings & filo wrapped prawns *with chilli mango & tartare sauce*
- Curry & rice spring rolls *with nuoc cham*
- Skewered chicken *marinated in lemon grass & ginger*

price per head
Inclusive of 12.5% GST

COCKTAIL MENU

Smoked salmon pikelets

with crème fraiche, & pickled lemon

Tomato, basil & feta tartlet

Chicken tikka kebabs

Cocktail empanadas

Chorizo, cheese and tomato sticks

Rare beef, gherkin & horseradish crostini

Red thai curry prawn skewers

Battered pacific oysters

Skewered scallops *wrapped in bacon*

Choice of 4 Items 18.50

(Inclusive of cocktail sandwiches)

Each Extra Item 4.00

price per head

Inclusive of 12.5% GST

ANTIPASTO PLATTER 150.00

(Approximately 10 people)

CHEESE & FRUIT PLATTER 120.00

(Approximately 10 people)

ADDITIONS - PER PERSON

Chef's Sweet Treat 2.50

Coffee & Tea 2.50

Please advise if you require VEGETARIAN or SPECIAL DIETARY REQUIREMENTS.
Feel free to suggest alternative items ... we are happy to oblige

FUNCTION BUFFET

SOUP OF THE DAY

with assorted breads

From The Buffet:

HONEYBAKED BREAST OF CHICKEN

oven baked in fresh herb & garlic oil

BEEF & COCONUT CURRY

accompanied by basmati rice

CRUMBED HOKI FILLETS

with Tartare Sauce

Chefs Daily Potato Selection
with a Medley of Steamed Vegetables

ANTIPASTO PLATTER

*A selection of shaved ham, sirloin of beef,
continental sausages, olives, pickles, smoked salmon & feta*

SALAD SELECTION

*Fresh Garden Salad
Roast Root Vegetable & Orzo
Carrot, Sultana & Pickled Lemon
Waldorf Salad*

A Dessert Selection from:

HOT APPLE PIE
DOUBLE CHOCOLATE & RASPBERRY TORTE
FRESH FRUIT SALAD
TRIPLE CHOCOLATE MOUSSE CAKE
CREAM FILLED PROFITEROLES
A SELECTION OF NZ CHEESE & CRACKERS

COFFEE & TEA

\$45.00

Inclusive of 12.5% GST

CARVERY BUFFET

SOUP OF THE DAY

with assorted breads

From The Carvery:

PRIME ROAST SIRLOIN OF BEEF

Served with Traditional Accompaniments

HONEY GLAZED HAM ON THE BONE

SMOKED PAPRIKA CHICKEN

*Tender Thigh pieces
braised in a smoked paprika cream sauce*

CRUMBED HOKI FILLETS

with Tartare Sauce

Chefs Daily Potato Selection
with a Medley of Steamed Vegetables

ANTIPASTO PLATTER

*A selection of shaved ham, sirloin of beef,
continental sausages, olives, pickles, smoked salmon & feta*

SALAD SELECTION

*Fresh Garden Salad
Roast Root Vegetable & Orzo
Carrot, Sultana & Pickled Lemon
Waldorf Salad*

A Dessert Selection from:

HOT APPLE PIE
DOUBLE CHOCOLATE & RASPBERRY TORTE
FRESH FRUIT SALAD
TRIPLE CHOCOLATE MOUSSE CAKE
CREAM FILLED PROFITEROLES
A SELECTION OF NZ CHEESE & CRACKERS

COFFEE & TEA

\$52.00

Inclusive of 12.5% GST

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Menu 1

SOUP OF THE DAY

accompanied by an assortment breads

GRAIN FED SIRLOIN OF BEEF

with a brandy & peppercorn sauce

or

BREAST OF CHICKEN

Filled with a bacon, pumpkin & cashew nut stuffing and served with a white wine veloute

or

FISH OF THE DAY

with a fresh herb & tomato salsa

All main courses are served with potatoes and seasonal vegetables

CHOCOLATE & BAILEYS CHEESECAKE

or

HOT APPLE PIE

simply served with vanilla ice cream

Fresh Filter Coffee & Tea

\$42.50

Inclusive of 12.5% GST

Menu 2

SOUP OF THE DAY

accompanied by an assortment breads

ROAST SHOULDER OF LAMB

served with a mint jelly & light lamb jus

or

BREAST OF CHICKEN

marinated in lemon grass, honey, dill and wholegrain mustard with a mango salsa & greek style yogurt

or

FISH OF THE DAY

with a shrimp and tomato vin blanc

All main courses are served with potatoes and seasonal vegetables

TRIPLE CHOCOLATE MOUSSE CAKE

or

HOT APPLE PIE

simply served with vanilla ice cream

Fresh Filter Coffee & Tea

\$42.50

Inclusive of 12.5% GST

Menu 3

BAKED FILLET OF SALMON

Rubbed in dill and mustard with a tomato & coriander salsa

PRIME FILLET OF BEEF

cooked Medium Rare with blistered cherry tomatoes and a beef glaze

or

BREAST OF CHICKEN

served with a bacon crisp and a cider & cranberry glaze

or

FISH OF THE DAY

Topped with banana king prawns and a white wine & saffron sauce

All main courses are served with potatoes and seasonal vegetables

CHOCOLATE & PISTACHIO TORTE

or

CITRUS TART

Fresh Filter Coffee & Tea

\$59.00

Inclusive of 12.5% GST

Menu 4

SOLE PAUPIETTE

stuffed with a scallop mousse and a pernod cream sauce
or

KIKORANGI CHEESE & CHERRY TOMATO TART

served with mesclun & a honey mustard dressing

RACK OF LAMB

served with a rosemary & ginger wine sauce
or

BREAST OF DUCK

served pink with a sour black cherry and brandy sauce
or

FILLET OF SALMON

on coconut jasmine rice with a pawpaw and lime salsa

All main courses are served with potatoes and seasonal vegetables

CARAMEL & CHOCOLATE MOUSSE CAKE

or

KEY LIME PIE

Fresh Filter Coffee & Tea

\$75.00

Inclusive of 12.5% GST

BEER

Tap Beer

	12 oz	pint
Tui	5.00	6.00
DB Export Gold	5.00	6.00
Speights	5.00	6.00

Bottled Beer

Heineken	7.50	
Steinlager Pure	7.50	
Corona	7.50	
Stella Artois	7.50	
Steinlager	7.00	
Amstel Light	7.00	

Spirits

Spirits <i>(Double Measure with mixer)</i>		6.50
Premium Spirits <i>(Double Measure with mixer)</i>	from	7.50
Soft Drinks	from	2.50
Fruit Juice	glass	3.50
	jug	12.00

Inclusive of 12.5% GST

WINE

White Wine

	Glass	Bottle
Chardonnay, Totara Bay	7.00	29.00
Chardonnay, Melness	9.00	39.00
Sauv Blanc, Totara Bay	7.00	29.00
Sauv Blanc, Spy Valley	8.00	36.00
Riesling, Muddy Water	8.50	38.00
Pinot Gris, Totara Bay	7.00	29.00
Pinot Gris, Rabbit Ranch	10.50	46.00

Red Wine

Cab / Merlot, Totara Bay	7.00	29.00
Shiraz, PepperJack	8.50	38.00
Merlot, Thornbury	8.00	36.00
Pinot Noir, Ara Pathway	8.50	38.00
Pinot Noir, River Run	12.50	59.00
Cab Sauv, Angus The Bull	8.00	36.00

Sparkling Wine

Totara Bay Brut	7.50	9.00
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(Choices from our extensive Restaurant Wine List available by prior arrangement)

Inclusive of 12.5% GST

A Self Service Bar can be set up in any of our Function Rooms
Charged on a consumption basis