

BUFFET

DINNER – MENU 1

Served with freshly-brewed tea and coffee.

CARVERY

Triple-glazed Champagne Ham off the bone (GF) *In a pineapple and tamarind glaze, served with house-made chutney, grain mustard and crushed pineapple*

SEAFOOD

Half-shell Green Lip Mussels (GF)
Marinated New Zealand half-shell mussels with tahini, lime and capers

HOT BUFFET DISHES

Beef Stroganoff with Wild Mushrooms (GF) *Tender slices of beef steak slow-cooked in a stroganoff sauce with wild mushrooms, smoked paprika and sour cream*

Thai Green Chickpea Curry (GF, VE, DF)
Vegetarian curry with julienned vegetables, in a coconut cream-based Thai-style curry sauce

Steamed White Rice (GF, VE, DF)
Steamed long grain rice, seasoned with Himalayan salt

Roasted Potatoes (GF, V)
Locally grown potatoes, drizzled with garlic butter and sea salt

Seasonal Fresh Vegetables
Selection of fresh vegetables, with olive oil and sea salt

COLD SALADS

Mixed Green Leaf Salad (GF, VE, DF)
Fresh mesclun tossed with vine tomatoes, cucumber, red onions, bean sprouts, capsicums, with Italian dressing

Antipasto Penne Pasta Salad
Marinated sundried tomatoes, Italian salami, basil pesto, roast mushrooms, kalamata olives, baby spinach

Baby Beetroot Salad (GF, VE, DF)
Baby spinach, coriander, toasted pecan nuts, balsamic vinaigrette

Roast Vegetable Salad (GF, VE)
Roasted kumara, red jacket potatoes, parsnips, carrots with pomegranate glaze

Freshly-baked artisan dinner rolls and breads, with NZ butter

DESSERTS

Tropical Fruit Salad (GF, VE, DF)
Fresh seasonal fruit salad, in a sweet tropical juice

Specialty Ice Cream (GF, V)
Your choice of vanilla bean, double chocolate or strawberry ripple

Apple Crumble with Vanilla Custard
Cinnamon and brown sugar marinated apples, with a delicious oat and nutmeg crumble

Based on a
minimum of
70 guests

Whilst the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines so there may be traces of dairy, gluten and nuts in the dishes. If you have a severe allergy, then you should talk to our team about arranging alternative options.

GF = gluten-free

V = vegetarian

DF = dairy-free

VE = vegan

BUFFET

DINNER – MENU 2

Served with freshly-brewed tea and coffee.

CARVERY

Slow-roasted New Zealand Angus Beef **(GF)** *Grass-fed NZ beef seasoned with paprika, sea salt and cracked pepper. Served with home-made horseradish and rich brown gravy*

SEAFOOD SELECTION

Half-shell Green Lip Mussels **(GF)**

NZ half-shell mussels, marinated with tahini, lime and capers

Seafood Salad

Peeled prawns and surimi meat in a creamy Thousand Island dressing

HOT BUFFET DISHES

Miso Pork Belly

Miso-glazed pork belly strips with crackling, glazed in a chilli-honey marinade

Butter Chicken **(GF)**

Tender pieces of yogurt-marinated chicken, cooked in a traditional butter chicken sauce

Steamed Jasmine Rice **(GF, VE, DF)**

Traditional jasmine rice steamed and seasoned with Himalayan salt

Chilli Squid and Fish Bites

Dusted chilli squid and hand-battered fish bites, served with lemon wedges and creamy tartare sauce

Seasonal Fresh Vegetables

Selection of fresh vegetables, drizzled with olive oil and sea salt

Duck Fat Roasted Potatoes

Locally grown potatoes roasted in premium duck fat, seasoned with Himalayan pink salt

COLD SALADS

Mixed Green Leaf Salad **(GF, VE, DF)**

Fresh mesculin tossed with vine tomatoes, cucumber, red onions, bean sprouts, capsicums with an Italian dressing

Israeli Couscous Salad

Smoked chorizo, Israeli couscous, kalamata green olives, smoked paprika and baby spinach

Grilled Pumpkin and Lentil Salad **(DF, VE)**

Grilled pumpkin, red lentils, target beetroot, balsamic onions, soft herbs and toasted pepitas

Smoked Gouda and Penne Salad **(V)**

Penne pasta with smoked gouda, wild rocket, sun-dried tomatoes and a creamy garlic dressing

Freshly-baked artisan dinner rolls and breads, with NZ butter

DESSERTS

Tropical Fruit Salad **(GF, VE, DF)**

Fresh seasonal fruit salad, in a sweet tropical juice

Specialty Ice Cream **(GF, V)**

Your choice of vanilla bean, double chocolate or strawberry ripple

Poached Tamarillo and Apple Crumble with Vanilla Custard

Cinnamon and brown sugar marinated apples, sweet poached tamarillo, with a delicious oat and nutmeg crumble

Carrot Cake

Moist carrot cake, with a cream cheese and walnut icing

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DINNER – MENU 3

Served with freshly-brewed tea and coffee.

CARVERY

Succulent Roast Pork (GF, DF)

Rubbed with sage, garlic and sea salt, served with country roast gravy and home-made Granny Smith apple sauce

Slow-roasted New Zealand Angus Beef (GF) *Grass-fed NZ beef seasoned with paprika, sea salt and cracked pepper. Served with home-made horseradish and rich brown gravy*

SEAFOOD SELECTION

Half-shell Green Lip Mussels (GF)

NZ half-shell mussels marinated with tahini, lime and capers

Whole Poached Fillets of South Island Salmon (GF, V, DF) *Muscovado-cured salmon with vanilla, thyme, rocket and citrus fennel salad*

New Zealand Half-shell Oysters (GF, V, DF) *Marinated with balsamic vinegar and lemon jus*

HOT BUFFET DISHES

Moqueca Brazilian Seafood Curry *An array of fresh seafood in a special Brazilian curry sauce, with coconut, tomato and capsicum*

Vietnamese Lemongrass Chicken (GF)

Boneless chicken thighs, marinated in a Vietnamese lemongrass dressing, served with grilled chorizo and roasted cashews

Saffron Jasmine Rice (GF, VE, DF)

Steamed Jasmine rice seasoned with saffron

Lamb and Bacon Bourguignon (GF)

NZ lamb pieces with streaky bacon, slow-cooked in a tomato-based sauce, with wild mushrooms and spices

Seasonal Fresh Vegetables

Selection of fresh vegetables, garnished with olive oil and sea salt

Potato Gratin

Locally grown potatoes and fresh leeks, baked in a cream cheese and Parmesan white wine sauce

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COLD SALADS

Italian Caesar Salad

Romaine lettuce, free-range eggs, crispy bacon, croutons, shaved Parmesan and house-made Caesar dressing

Classic Greek Salad

Cherry tomatoes, diced cucumber, red onions, feta and olives, seasoned with oregano and olive oil

Moroccan Spiced Chickpea Salad

Spiced chickpeas blended with apricots and nuts. Served with a cilantro and yoghurt dressing

Winter Vegetable Medley (V)

Roasted winter vegetables, baby spinach, drizzled with balsamic glaze

Spiced Beetroot Salad (GF/V)

Roasted baby beets, spiced almonds, dates and feta

Freshly-baked artisan dinner rolls and breads, with NZ butter

DESSERTS

Tropical Fruit Salad (GF, VE, DF)

Fresh seasonal fruit salad, in a sweet tropical juice

Chef's Selection of Sweet Treats

A beautifully presented array of mini sweet delights

Specialty Ice Cream (GF, V)

Your choice of vanilla bean, double chocolate or strawberry ripple

Brioche Pudding

Warm cinnamon brioche pudding with apples, raisins and meringue

Arabic Coffee and Baileys Tiramisu

A specialty dessert made in-house by our Head Chef

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