

BUSINESS

CONFERENCE AND SEMINAR MENUS

Orange juice served at lunch.

OPTION ONE

ON ARRIVAL

(and served at each catering break)

Freshly-brewed coffee

Selection of teas including herbal

Iced water stations

MORNING TEA

Freshly-baked savoury scones served with NZ butter

Seasonal fruit kebabs (GF, VE, DF)

LUNCH

SALAD BAR

Chicken fajita salad with lime cilantro dressing (GF)

Roasted eggplant, butternut, green beans, cherry tomatoes and rocket (GF, VE, DF)

Roast baby beetroot, goat cheese, red onions, white wine dressing (V, GF)

FRESH DELI SANDWICHES

(gluten-free available if pre-requested)

Roasted prime NZ beef, caramelised onions, Camembert, iceberg lettuce

Glazed Champagne ham, Swiss cheese, beetroot and rocket

HOT FOOD

Chicken, bacon and mushroom rigatoni

Pork tapas with smoked paprika and sherry vinegar sauce

Beef Stroganoff with steamed jasmine rice (GF)

Freshly-baked artisan breads with NZ butter

CHEF'S SELECTION OF SWEET TREATS

AFTERNOON TEA

Chocolate brownie slice

Basket of fresh seasonal fruits

Based on a
minimum of
50 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

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CONFERENCE AND SEMINAR MENUS

Orange juice served at lunch.

OPTION TWO

ON ARRIVAL

(and served at each catering break)

Freshly-brewed coffee

Selection of teas including herbal

Iced water stations

MORNING TEA

Freshly-baked white chocolate, raspberry, cinnamon muffins with NZ butter

Mini fruit salad cups (GF, VE, DF)

LUNCH

SALAD BAR

Grilled chicken, cos lettuce, free-range eggs, shaved Parmesan and Caesar dressing

Falafel, arugula, red onions, roasted cherry tomatoes and cucumber (VE, DF)

Roast winter vegetables and baby spinach with a balsamic glaze (GF, VE, DF)

FRESH DELI SANDWICHES

(gluten-free available if pre-requested)

Corned beef, sauerkraut, Swiss cheese and horseradish

Cajin chicken, Japanese coleslaw, peri-peri mayonnaise, Camembert

HOT FOOD

Frittata with wild mushrooms, goat cheese and cherry tomatoes (GF, V)

Mini sausage rolls with salsa chutney

Thai green chicken curry with steamed jasmine rice (GF/DF)

Freshly-baked artisan breads with NZ butter

CHEF'S SELECTION OF SWEET TREATS

AFTERNOON TEA

Passionfruit and white chocolate slice

Basket of fresh seasonal fruits

OPTION THREE

ON ARRIVAL

(and served at each catering break)

Freshly-brewed coffee

Selection of teas including herbal

Iced water stations

MORNING TEA

Freshly-baked chocolate chip and banana muffins with NZ butter

Granola cups with whipped cream and fresh fruit (V)

LUNCH

SALAD BAR

Smoky chorizo, Israeli couscous, kalamata olives, smoked paprika, baby spinach

Green leaf salad, Italian dressing, vine tomatoes, bean sprouts, red cabbage, cucumber (GF, VE, DF)

Marinated beef strips, vermicelli, mint, coriander, lemongrass, cherry tomatoes (DF)

FRESH DELI SANDWICHES

(gluten-free available if pre-requested)

Free-range egg, beetroot, walnuts, feta, rocket

Classic bacon, iceberg lettuce, vine tomatoes with creamy mayonnaise

HOT FOOD

Miso pork belly with crackling, chilli-honey glaze, steamed ginger rice

Honey soy chicken drumsticks, with sesame seeds and spring onions

Cream of pumpkin soup with garlic bread

Freshly-baked artisan breads with NZ butter

CHEF'S SELECTION OF SWEET TREATS

AFTERNOON TEA

Caramel crumble slice

Basket of fresh seasonal fruits