

BREAKFAST

SELECTION

Served with orange juice and freshly-brewed tea and coffee.

STAND UP BREAKFAST MENU

Eggs Benedict, English muffins with baby spinach and streaky bacon

Muesli yoghurt parfait, with seasonal fresh fruit (V)

Smoked salmon and cream cheese bagels

Granola cups, with whipped cream and fresh fruit (V)

Mini sweet muffins (V)

CONTINENTAL BREAKFAST MENU

cereals and toasted muesli (V)

Freshly-baked artisan breads, with preserves, and NZ butter (V)

Mini croissants, Danish pastries and sweet muffins

Selection of yoghurts, nuts and seeds (GF, V)

Sliced seasonal fruits (GF, V)

Savoury scones, with NZ butter

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



BREAKFAST

SELECTION

Served with orange juice and freshly-brewed tea and coffee.

PLATED BREAKFAST MENU

Served on tables upon arrival:

Selection of sweet muffins and mini scones (V)
and seasonal fruit platters (DF, GF, V)

Traditional English Breakfast

Streaky bacon, scrambled eggs, house-made baked beans, fried potatoes, sautéed wild mushrooms, breakfast sausages, vine tomatoes, ciabatta toast with NZ butter

Eggs Benedict

Poached free-range eggs, baby spinach, house-made hollandaise sauce, toasted English muffins with a choice of smoked salmon or crispy bacon

French Toast

Cinnamon brioche French toast, grilled brown sugar banana, streaky bacon, drizzled with maple syrup

Pancakes

Lemon ricotta pancakes, whipped cream, caramelised banana and maple syrup

BUFFET BREAKFAST MENU

HOT DISHES

Streaky bacon (DF/GF)

Scrambled eggs, crème fraîche, parsley (V, GF)

Pork breakfast sausages (DF)

Roasted vine tomatoes, olive oil, Himalayan salt (VE, GF, DF)

House-made gourmet baked beans

Hash browns

Salmon, baby spinach, hollandaise, English muffins

CHILLED SELECTION

Assorted cereals, with toasted muesli (V)

Freshly-baked artisan breads, with preserves and butter (V)

Mini croissants, Danish pastries, sweet muffins

Selection of yoghurts, nuts and seeds (V, GF)

Seasonal fresh fruit

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