

CONFERCING TEA MENU

Morning + Afternoon



CHEF'S CHOICE:

No minimum guest

- 1 item + Tea & Coffee: \$11.00 per person
- 2 items + Tea & Coffee: \$16.00 per person

PERSONAL SELECTION:

Minimum of 10 guests

- 1 item + Tea & Coffee: \$12.00 per person
- 2 items + Tea & Coffee: \$17.00 per person

If you would like to choose your items, please select the corresponding boxes. For Chef's choice, no selection is required.

SAVOURY:

- Three Cheese Scones with Tomato Chutney (V)
- Thai Spiced Chicken Sausage Roll
- Kumara and Blue Cheese Sausage Roll
- Assorted Club Sandwiches
- Roasted Mini Vegetable Quiche (V)
- Vegetable and feta frittata (v)
- Petite Warm Swiss Cheese and Tomato Croissant (V)
- Petite Ham and Swiss Cheese Croissant

SWEET:

- Duo of Cookies (V)
- Traditional Date Scone topped with Jam and Cream (V)
- Muffin of the Day (V)
- Blueberry Friand (V)
- Assorted Danish Pastries (V)
- Banana Cake with Cream Cheese Topping (V)
- Walnut and Chocolate Brownie (V, NAG)
- Goey Caramel Slice (V)
- Good Old Ginger Slice (V)
- Chocolate Dipped Profiteroles filled with Custard (V)
- Fresh Seasonal sliced Fruit (V, NAG, VG, DF)

DIETARY OPTIONS (V / VG / NAG / DF)

- Old Fashioned Ginger Slice
- Assorted Cupcakes
- Fried Falafel with Tomato Chutney

V - vegetarian | VG - vegan | DF - dairy free | NAG - No Added Gluten

We will take all reasonable efforts to accommodate your dietary requirements, however, we cannot 100% guarantee any allergens won't be present in our products. If you have any dietary requirements or allergies, please inform our staff, ideally in advance.

CONFERENCING TEA MENU

Morning + Afternoon



ADD-ONS:

Additional morning / afternoon tea item	\$6.00 per person
Fresh Fruit Basket	\$45.00 per basket
<i>Seasonal whole fruits - serves 15</i>	

BEVERAGE ADD ONS:

1.5 Litre carafe of fruit juice	\$16.00 per carafe
<i>Apple, Pineapple, Orange, Cranberry</i>	
330ml Soft Drinks	\$6.00 per can
<i>Coke, Sprite, Coke Zero, L&P</i>	
Perrier Sparkling Water 750ml	\$13.00 per bottle
All Day Tea / Filter Coffee	\$5.00 per person
Barista Coffee	From \$6.00 per person

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DINNER BUFFET MENU

Minimum of 20 pax



Select your desired package by selecting the corresponding box.

RUNWAY PACKAGE:

\$70 per person
2 main dishes
2 sides
3 salads
1 dessert

JETSETTER PACKAGE:

\$80 per person
3 main dishes
2 sides
4 salads
2 desserts

AVIATOR PACKAGE:

\$96 per person
4 main dishes
3 sides
5 salads
3 desserts

MAINS

Grilled Beef Scotch with Chimichurri, Red Wine Jus (NAG)
Herb Marinated Free-Range Chicken Breast, Garlic Butter (NAG)
Slow Braised French Beef Ragout with Herbs
Baked Lamb Shoulder, Mint Jus (NAG)
Miso Glazed South Island Salmon, Lemon Butter Sauce (NAG)
Traditional Red Thai Vegetable Curry (V)
Penne Pasta Folded through Creamy Mushrooms, Olives and Sundried Tomato (NAG)
Pan-Fried Chicken Thigh Pieces, Mild Sweet Chilli Sauce (NAG)
Fragrant Lemongrass and Coconut Lamb Curry (NAG)
Champagne Ham, Honey Mustard Glaze (NAG)
Pan Fried Market Fish, Lemon Caper Dressing (NAG)
Masala Chicken Curry with fresh Tomato Coriander Chutney (DF)

SIDES

Roast Kumara with Sundried Tomato Salsa (V, NAG, VG)
French Style Ratatouille (V, NAG, VG)
Paprika and Thyme roasted Gourmet Potatoes (V)
Cajun Spiced Roasted Root Vegetables (V)
Steamed Seasonal Vegetables with Garlic Butter (V)
Sautéed Broccoli and Bok Choy with Sesame Oil and Pickled Lemon (V)
Moroccan Spiced Potato Wedges (V)
Asian Stir Fried Vegetables with Garlic and Ginger (V)
Israeli Couscous in a rich Tomato Sauce (V, VG)
Fragrant Steamed Jasmine Rice (V, NAG, VG)
Green Banana in Coconut Cream (V, NAG, VG, DF)
Steamed Taro with Coconut Cream Sauce (V, NAG, VG)

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SALAD BAR

Creamy Baby Potato Salad spiced with Pickles (V, NAG)
Traditional Caesar Salad, crispy Bacon served on the side
Baby Potatoes with Saffron Aioli and Spring Onion (V, NAG)
Broccoli, Quinoa and Grilled Haloumi with Olive Oil Vinaigrette (V, NAG)
Seasonal tossed Green Garden Salad (V, NAG)
Green Beans with Olive Oil, toasted Almonds and Goat Cheese (V, NAG)
Roast Pumpkin and Feta drizzled with Balsamic Glaze and Seeds (V)
Herb Marinated Cauliflower and Blue Cheese Salad with Lemon Vinaigrette (V)
Roasted Mediterranean Vegetables with crumbled Blue Cheese and Balsamic Glaze (V)
Penne Pasta with pickled Grapes, Olives, Fresh Basil and Aioli (V)
Baby Spinach with Cranberries, Toasted Walnuts, Shaved Parmesan and Olive Oil (NAG)
Coleslaw with Sultanas and White Wine Vinaigrette (NAG)
Roasted curried Cauliflower dressed with Yoghurt and fresh Mint (V)
Traditional Italian Panzanella Salad with Balsamic and Olive Oil (V)

DESSERT

Mango Cheesecake with Berry Coulis (V)
Chocolate and Passionfruit Mousse with Passionfruit Anglaise (V)
Lime Tart with Crème Fraîche (V)
Strawberry Panna Cotta with Vanilla Syrup (V, NAG)
Classic Tiramisu with Ladyfingers (V)
Warm Chocolate and Walnut Brownie with warm Kahlúa Chocolate Sauce (V, NAG)
Chocolate Dipped Profiteroles Filled with Vanilla Custard (V)
Fresh Seasonal Fruit Salad (V, NAG, DF)

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DINNER BUFFET MENU



ADD ONS: Served in the middle of the table

Fresh Clevedon Oysters with Dipping Sauces	\$78 per 12 oysters
<i>Minimum 60 oysters required</i>	
Island Style Marinated Seafood Selection	\$18.00 per person
<i>Squid, Mussels, Prawns, Ceviche</i>	
Selection of Cheese Platter	\$16.00 per person
<i>Assorted cheeses with Crackers, Honeycomb, Grapes, Nuts and dried Fruit</i>	
Classic Antipasto Platter	\$16.00 per person
<i>Selection of Meats, Cheeses, Pickles, Olives, Dips and Breads</i>	

BEVERAGE ADD ONS:

1.5 Litre carafe of fruit juice	\$16.00 per carafe
<i>Apple, Pineapple, Orange, Cranberry</i>	
330ml Soft Drinks	\$6.00 per can
<i>Coke, Sprite, Coke Zero, L&P</i>	
Perrier Sparkling Water 750ml	\$13.00 per bottle
All Day Tea / Filter Coffee	\$5.00 per person
Barista Coffee	From \$6.00 per person

BEVERAGE PACKAGES: Served from the bar only

1 Hour beverage Package	\$30.00 per person
<i>Includes House Wine, Beer and Soft Drinks</i>	
2 Hour beverage Package	\$50.00 per person
<i>Includes House Wine, Prosecco, Beer and Soft Drinks</i>	
3 Hour beverage Package	\$60.00 per person
<i>Includes House Wine, Prosecco, Beer and Soft Drinks</i>	

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WORKING LUNCH MENU

Minimum of 10 pax



PRICING: \$35.00 per person

Chef's Selection of Artisan Breads with assorted Fillings

Choice of Assorted Dessert Platter

Seasonal fresh Fruit Salad (V, NAG, DF)

SALAD BAR - CHOICE OF 2:

Creamy Baby Potato Salad Spiced with Pickles (V)

Traditional Caesar Salad, Crispy Bacon served on the side

Baby Potatoes with Saffron Aioli and Spring Onion (V, NAG)

Broccoli, Quinoa and Grilled Haloumi with Olive Oil Vinaigrette (V, NAG)

Seasonal Tossed Green Garden Salad with Balsamic Vinaigrette (V, NAG, VG)

Green Beans with Olive Oil, Toasted Almonds and Goat Cheese (V, NAG)

Roast Pumpkin and Feta Drizzled with Balsamic Glaze and Seeds (V)

Traditional Italian Panzanella Salad with Balsamic and Olive Oil (V)

SAVORY- CHOICE OF 1:

Thai Chicken Sausage Rolls

Kumara and Blue Cheese Sausage Roll (V)

Smoked Ham and Cheese Focaccia

Spinach Feta Filo Rolls (V)

Chicken Skewers with dipping Sauce

Sweet Chilli Glazed Beef Meatball Kebab

BEVERAGE ADD ONS:

1.5 Litre carafe of fruit juice \$16.00 per carafe

Apple, Pineapple, Orange, Cranberry

330ml Soft Drinks \$6.00 per can

Coke, Sprite, Coke Zero, L&P

Perrier Sparkling Water 750ml \$13.00 per bottle

All Day Tea / Filter Coffee \$5.00 per person

Barista Coffee From \$6.00 per person

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PLATED BREAKFAST MENU



Please select your preference by selecting the corresponding box

Classic Kiwi Big Breakfast

\$32.00 per person

Toasted Sourdough Bread with poached Eggs, grilled Tomato, Streaky Bacon, Chicken Sausage and Hash Brown

Eggs Benedict

\$25.00 per person

Eggs Benedict with toasted English Muffin, Poached Eggs, Spinach and Hollandaise Sauce

Classic French Toast

\$25.00 per person

Classic French Toast with caramelised Banana, crispy Bacon, Maple Syrup and whipped Cream

ADD-ONS:

Continental Delights: a selection of Danish pastries, croissants, and muffins

\$6.50 per person

Seasonal sliced Fruit Platter (V, NAG, DF)

\$6.00 per person per item

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BREAKFAST BUFFET MENU

Minimum of 30 guests



Please select your preference by selecting the corresponding box

CONTINENTAL :

\$28 per person

Artisan Breads, Butter and Selection of Spreads and Jams

Continental sliced Meats and Cheese

Selection of Danish pastries, croissants, and muffins

Cereals, dried Fruit and Nuts, preserved Fruit and Yogurt

Seasonal Sliced Fruit Platter

Selection of Tea and Coffee

HOT BREAKFAST:

\$30 per person

Scrambled or Poached Eggs

Chicken Sausages

Streaky Bacon

Hashbrown

Creamy Mushrooms

Grilled Tomato

Baked Beans

Selection of Tea and Coffee

BREAKFAST COMBO:

\$34 per person

Includes Continental items, Hot Breakfast items, Orange Juice and a selection of Tea and Coffee

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ISLAND DINNER BUFFET MENU

Minimum of 20 pax



Select your desired package by selecting the corresponding box.

HORIZON PACKAGE:

\$75 per person
2 main dishes
2 sides
2 salads
2 desserts

OASIS PACKAGE:

\$85 per person
3 main dishes
2 sides
3 salads
2 desserts

PARADISE PACKAGE:

\$92 per person
4 main dishes
3 sides
5 salads
3 desserts

TO START

Bread Rolls with Butter

SALAD

Raw Fish with Coconut Cream (NAG, DF)

Roasted shredded Chicken and Green Pea Potato Salad (NAG)

Mixed Marinara Seafood Salad with Pickles and Assorted Greens (NAG)

Seasonal Green Garden Salad (NAG, DF)

Shrimp and Crab Meat Salad with Capsicum, Red Onion, Mayonnaise and Crushed Pineapple

Mango, Chilli and Red Onion Salad

HOT FOOD

Beef Chop Suey with Vermicelli Noodles

Braised Lamb Flaps in Coconut Cream and Spinach Purée, topped with fried Onions and Tomatoes (NAG, DF)

Baked Fish Mornay with Tomato Salsa (Subject to availability)

Sweet Chilli Soy roasted Chicken Thigh

Coconut poached Mussels with Chilli and Coriander (NAG, DF)

Fiji Style Bone-In Chicken Curry (DF)

Boneless Lamb Leg Curry (DF)

SIDES

Steamed Taro in Coconut Cream (NAG, DF, VG, V)

Boiled Green Banana in Coconut Cream (NAG, DF, VG, V)

Roasted Honey Kumara (NAG, DF, VG, V)

Roasted Baby Gourmet Potatoes (NAG, DF, VG, V)

Seasonal Vegetables (NAG, DF)

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ISLAND DINNER BUFFET MENU



DESSERTS

- Pineapple Pie with Meringue (V)
- Custard and Passionfruit Cake with Passionfruit Anglaise (V)
- Coconut Cream and Sago Pudding (V)
- Mango Cheesecake with Berry Compote (V)
- Sticky Date Pudding with Custard and fresh Cream (V)

ADD-ONS:

- Roast Whole Pig (20kg to 25kg) - Carved by our chef \$1000.00
- Classic Antipasto Platter \$16.00 per person
Selection of meats, cheeses, pickles, olives, dips and breads
- Clevedon Oysters with Dipping Sauces \$78.00 for 12 oysters

BEVERAGE ADD ONS:

- 1.5 Litre carafe of fruit juice \$16.00 per carafe
Apple, Pineapple, Orange, Cranberry
- 330ml Soft Drinks \$6.00 per can
Coke, Sprite, Coke Zero, L&P
- Perrier Sparkling Water 750ml \$13.00 per bottle
- All Day Tea / Filter Coffee \$5.00 per person
- Barista Coffee From \$6.00 per person

BEVERAGE PACKAGES: Served from the bar only

- 1 Hour beverage Package \$30.00 per person
Includes House Wine, Beer and Soft Drinks
- 2 Hour beverage Package \$50.00 per person
Includes House Wine, Prosecco, Beer and Soft Drinks
- 3 Hour beverage Package \$60.00 per person
Includes House Wine, Prosecco, Beer and Soft Drinks

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2025 CONFERENCE MENU

Minimum of 20 guests



PRICING: \$35 per person

MONDAY

Freshly Baked Bread Rolls

Jet Park Salad Bar: Served with Croutons, Parmesan Cheese, Bacon Bits and Olives

Salad Dressings: Caesar Dressing, Mustard Dressing, Balsamic Vinaigrette, Thousand Island Dressing

Spiced Crispy Pork Belly with Sweet Soy and Chilli

Pan Sautéed Gnocchi with Sage Butter and Ricotta Cream (V)

Olive Oil Tossed Mediterranean Vegetables with Olives (V) (VG)

Roasted Baby Potatoes drizzled with Pesto (V) (VG)

Fresh Seasonal Fruit Salad (V, NAG, DF)

Assorted Sweet Delights

TUESDAY

Freshly Baked Bread Rolls

Jet Park Salad Bar: Served with Croutons, Parmesan Cheese, Bacon Bits and Olives

Salad Dressings: Caesar Dressing, Mustard Dressing, Balsamic Vinaigrette, Thousand Island Dressing

Herb-Marinated Chicken Breast with Basil-Tomato Cream Sauce

Moroccan spiced Agria Potato Wedges (V)

Roasted Seasonal Vegetables with Garlic Butter

Korean style Vegetarian Fried Rice

Fresh Seasonal Fruit Salad (V, NAG, DF)

Assorted Sweet Delights

WEDNESDAY

Freshly Baked Bread Rolls

Jet Park Salad Bar: Served with Croutons, Parmesan Cheese, Bacon Bits and Olives

Salad Dressings: Caesar Dressing, Mustard Dressing, Balsamic Vinaigrette, Thousand Island Dressing

Slow cooked Lamb Stew with Baby Onions

Creamy Penne Pasta with Spinach and Mushrooms

Baked Kumara with a Rosemary Honey Vinaigrette

Tomato and Vegetable Couscous (V)

Fresh Seasonal Fruit Salad (V, NAG, DF)

Assorted Sweet Delights

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2025 CONFERENCE MENU

Minimum of 20 guests



PRICING: \$35 per person

THURSDAY

Freshly Baked Bread Rolls

Jet Park Salad Bar: Served with Croutons, Parmesan Cheese, Bacon Bits and Olives

Salad Dressings: Caesar Dressing, Mustard Dressing, Balsamic Vinaigrette, Thousand Island Dressing

Creamy Butter Chicken

Fragrant Jasmine Rice

Tossed Chickpeas with Coriander

Stir-Fried Noodles in Oyster Sauce

Fresh Seasonal Fruit Salad (V, NAG, DF)

Assorted Sweet Delights

FRIDAY

Freshly Baked Bread Rolls

Jet Park Salad Bar: Served with Croutons, Parmesan Cheese, Bacon Bits and Olives

Salad Dressings: Caesar Dressing, Mustard Dressing, Balsamic Vinaigrette, Thousand Island Dressing

Moroccan spiced Chicken Thigh

Steamed Garlic tossed Cabbage (V)

Roasted Root Vegetables (V, VG, NAG, DF)

Singapore Style Fried Egg Noodles with Vegetables (V)

Fresh Seasonal Fruit Salad (V, NAG, DF)

Assorted Sweet Delights

SATURDAY

Freshly Baked Bread Rolls

Jet Park Salad Bar: Served with Croutons, Parmesan Cheese, Bacon Bits and Olives

Salad Dressings: Caesar Dressing, Mustard Dressing, Balsamic Vinaigrette, Thousand Island Dressing

Garlic Butter Pan Seared Fish of the Day (NAG)

Parmesan and Herb tossed Potatoes (NAG, V)

Pan-Fried Haloumi and Vegetables (V)

Carrot and Mushroom Risotto (V, NAG)

Fresh Seasonal Fruit Salad (V, NAG, DF)

Assorted Sweet Delights

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2025 CONFERENCE MENU

Minimum of 20 guests



PRICING: \$35 per person

SUNDAY

Freshly Baked Bread Rolls

Jet Park Salad Bar: Served with Croutons, Parmesan Cheese, Bacon Bits and Olives

Salad Dressings: Caesar Dressing, Mustard Dressing, Balsamic Vinaigrette, Thousand Island Dressing

Mustard Glazed Roast Ham (NAG)

Mediterranean Vegetable Stew (V, VG, NAG, DF)

Creamy Macaroni and Cheese with Roasted Almond Flakes (V)

Baked Root Vegetables with Garlic Butter (V)

Fresh Seasonal Fruit Salad (V, NAG, DF)

Assorted Sweet Delights

BEVERAGE ADD ONS:

1.5 Litre carafe of fruit juice

\$16.00 per carafe

Apple, Pineapple, Orange, Cranberry

330ml Soft Drinks

\$5.00 per can

Coke, Sprite, Coke Zero, L&P

Sparkling Water 750ml

\$13.00 per bottle

Selection of Tea and Filter Coffee

\$5.00 per person

Selection of Espresso Coffees

From \$6.00 per person

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CANAPÉS MENU



3 Items: \$28.00 per person 5 Items: \$42.00 per person

For orders exceeding five items, additional selections can be added at \$8 per item per person, based on 1.5 pieces per person.

Please select your preference by selecting the corresponding box

HOT:

- Mini Beef Burgers with Chipotle Sauce
- Falafel Fritters with smoked Eggplant and Coriander (V, NAG, VG)
- Angus Beef Skewers with Chimichurri Dressing
- Chicken Satays with Peanut Sauce
- Fried Kumara and Blue Cheese Balls with Pesto (V)

COLD:

- Truffled Mushroom and Goat Cheese Crostini (V)
- Petite Prawn Cocktails with Lime Guacamole (NAG)
- Tomato, Bocconcini and Basil Skewers with Balsamic Glaze (V, NAG)
- Gin cured Salmon Blinis with Crème Fraîche and Pickled Onion
- Smoked Chicken and Tarragon Cream Cheese mini Tarts (NAG)
- Beef Carpaccio on crispy Puri Pastry with Horseradish Cream

ADD ONS: Served in the middle of the table

- | | |
|---|---------------------|
| Fresh Clevedon Oysters with Dipping Sauces
<i>Minimum 60 oysters required</i> | \$78 per 12 oysters |
| Island Style Marinated Seafood Selection
<i>Squid, Mussels, Prawns, Ceviche</i> | \$18.00 per person |
| Selection of Cheese Platter
<i>Assorted cheeses with Crackers, Honeycomb, Grapes, Nuts and dried Fruit</i> | \$16.00 per person |
| Classic Antipasto Platter
<i>Selection of Meats, Cheeses, Pickles, Olives, Dips and Breads</i> | \$16.00 per person |

BEVERAGE PACKAGES: Served from the bar only

- | | |
|---|--------------------|
| 1 Hour beverage Package
<i>Includes House Wine, Beer and Soft Drinks</i> | \$30.00 per person |
| 2 Hour beverage Package
<i>Includes House Wine, Prosecco, Beer and Soft Drinks</i> | \$50.00 per person |
| 3 Hour beverage Package
<i>Includes House Wine, Prosecco, Beer and Soft Drinks</i> | \$60.00 per person |

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