

BUFFET MENU

Minimum of 20 guests



PRICING: \$68.00 per person

*Add additional courses, up to a maximum of 4 items per selection.
salad bar \$6 pp | Hot sides \$7 pp | Hot Mains \$10 pp | Desserts \$7 pp |*

ENTRÉE

Selection of bread and dips

SALAD BAR - CHOICE OF 2:

Coleslaw (V)

Seasonal Garden salad with Olive Oil, Balsamic Vinegar, and White Wine Vinegar (V, VG, GF, DF)

Pasta salad with Cucumber, Tomato, Red Onion, Olives, Feta, and Toasted Aioli (V)

Kiwi Potato & Bacon salad with Free-Range Egg, Apples, Spring Onion, and Mustard Aioli

Roasted Seasonal Root Vegetable salad with Toasted Seeds, Spinach, and Honey Dressing (V)

Mediterranean Chickpea salad with Feta, Baby Spinach, Sundried Tomato, Sunflower Seeds, and Honey Dressing (V)

Roasted Beetroot, Mixed Greens, Green Beans, Goat Cheese, Toasted Almonds with Honey Dressing (V)

HOT SIDES - CHOICE OF 2:

Roasted Potato with Rosemary and Seasonal Herbs (V)

Pan-Fried Gnocchi with Spinach and Basil Pesto (V)

Roasted Pumpkin with Fresh Ground Herbs (V, VG, GF, DF)

Honey-Glazed Root Vegetables (V, GF)

Seasonal Steamed Vegetables with Preserved Lemon and Olive Oil (V, VG, GF, DF)

Cauliflower Mornay (V)

Ratatouille (V, VG, GF, DF)

Steamed Rice (V, VG, GF, DF)

V - vegetarian | VG - vegan | DF - dairy free | GF - gluten friendly

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HOT MAINS - CHOICE OF 2:

- Beef Sirloin with Red Wine Jus (GF)
- Classic Stir-Fry Beef with Asian Vegetables in Honey Soy Glaze
- Butter Chicken with Naan Bread
- Juicy Roasted Chicken with Mustard sauce
- Slow-Cooked Lamb Shoulder with Napoli sauce and Fresh Ground Herbs (GF)
- Baked Seasonal Fish with Garlic Butter and Lemons (GF)
- Akaroa Salmon with Creamy Mustard sauce and Lemons (GF)
- Slow-Cooked Pork Belly with Gravy (GF)

DESSERT - CHOICE OF 1:

- Tiramisu (V)
- Lemon Tart with White Chocolate Tuille (V)
- Vanilla Panna Cotta with Chocolate Tuille (V)
- Creamy Cold-Set Cheesecake with Seasonal Topping (V)
- Rich Dark Chocolate Cake with delicious Ganache (V)
- Warm Sticky Date Pudding with Whipped Cream (V)
- Individual Pavlova with Vanilla Flavour and Seasonal Topping (V)

BEVERAGES - ON REQUEST ONLY:

- | | |
|--|------------------------|
| Orange Juice (1 Litre Carafe) | \$13.00 per carafe |
| Selection of Tea and Filter Coffee | \$5.50 per person |
| Soft Drinks (Coke, Sprite, Coke Zero, L&P) | \$5.50 per can |
| Selection of Espresso Coffees | from \$6.00 per person |

DIETARY REQUIREMENTS:

There will be an additional fee of \$3.00 per person applied for any allergy or dietary requirements.

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LUNCH BUFFET MENU

Minimum of 20 guests



PRICING: \$35 per person

MONDAY

Freshly Baked Bread served with a selection of dips (V)
Seasonal Garden salad tossed with Olive Oil, Balsamic Vinegar, and White Wine Vinegar (V, VG, GF, DF)
Slow-cooked New Zealand Pork Belly served with a Creamy Mustard sauce (GF)
Roasted Pumpkin, Pumpkin seeds & Herb Oil (V, VG, GF)
Ratatouille (V, GF)
Rich Dark Chocolate Cake with delicious Ganache (V)
Selection of Tea and Filter Coffee

TUESDAY

Freshly Baked Bread served with a selection of dips (V)
Seasonal Garden salad tossed with Olive Oil, Balsamic Vinegar, and White Wine Vinegar (V, VG, GF, DF)
Canterbury Lamb Ragout with Napoli sauce and Green Peas (GF)
Spaghetti Aglio E Olio (V)
Seasonal Steamed Vegetables (V, VG, GF)
Sticky Date Pudding served with Whipped Cream (V)
Selection of Tea and Filter Coffee

WEDNESDAY

Freshly Baked Bread served with a selection of dips (V)
Seasonal Garden salad tossed with Olive Oil, Balsamic Vinegar, and White Wine Vinegar (V, VG, GF, DF)
Gravy Beef Sirloin served with Caramelized Onion on top
Roasted Local Garden Root Vegetables marinated in Herbs
Steamed Broccoli, tossed in a Sweet Soy and Garlic (V, GF)
Zesty Lemon Cake with smooth Cream Cheese Icing (V)
Selection of Tea and Filter Coffee

THURSDAY

Freshly Baked Bread served with a selection of dips (V)
Seasonal Garden salad tossed with Olive Oil, Balsamic Vinegar, and White Wine Vinegar (V, VG, GF, DF)
Succulent Roasted Chicken, served with a Mustard sauce
Cauliflower florets, trimmed and roasted, topped with Melted Cheese (V)
Penne Pasta with Napoletana sauce (V)
Creamy cold set Cheesecake with seasonal toppings (V)
Selection of Tea and Filter Coffee

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LUNCH BUFFET MENU

Minimum of 20 guests



PRICING: \$35 per person

FRIDAY

Freshly Baked Bread served with a selection of dips (V)

Seasonal Garden salad tossed with Olive Oil, Balsamic Vinegar, and White Wine Vinegar (V, VG, GF, DF)

Tender Beef Stir-fried with a medley of Asian Vegetables, finished in a Honey Soy Glaze

Stir-fried Noodles with Vegetables, glazed in Soy and Sweet Chili sauce (V)

Crispy Fried Tempura Vegetables served with a Dipping sauce (V)

Rich Dark Chocolate Cake with delicious Ganache (V)

Selection of Tea and Filter Coffee

SATURDAY

Freshly Baked Bread served with a selection of dips (V)

Seasonal Garden salad tossed with Olive Oil, Balsamic Vinegar, and White Wine Vinegar (V, VG, GF, DF)

Butter Chicken (G)

Fragrant Rice (V)

Warm Naan paired with lightly Steamed Seasonal Vegetables (V)

Traditional Carrot Cake, topped with Cream Icing (V)

Selection of Tea and Filter Coffee

SUNDAY

Freshly Baked Bread served with a selection of dips (V)

Seasonal Garden salad tossed with Olive Oil, Balsamic Vinegar, and White Wine Vinegar (V, VG, GF, DF)

Lamb & Chickpea Stew

Seasonal Steamed Vegetables lightly Toasted with Olive oil (V, VG, GF, DF)

Penne Pasta with Napoli sauce (V)

Traditional Banana Cake finished with Rich Ganache (V)

Selection of Tea and Filter Coffee

ADD-ONS:

Seasonal Fresh Fruit Bowl (V) (GF) (DF) **\$2.00 per person**

Additional morning/afternoon tea item **\$5.50 pp per item**

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BEVERAGE ADD ONS- ON REQUEST ONLY:

Orange Juice (1 Litre Carafe)	\$13.00 per carafe
Selection of Tea and Filter Coffee	\$4.50 per person
Soft Drinks (Coke, Sprite, Coke Zero, L&P)	\$5.50 per can
Selection of Espresso Coffees	from \$6.00 per person

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CANAPÉS MENU



3 Items: \$25.00 per person **5 Items: \$40.00 per person**

For orders exceeding five items, additional selections can be added at \$5 per item per person, based on 1.5 pieces per person.

Please check the box corresponding to the item you'd like.

SEAFOOD:

- Chili-Spiced Prawns' Cutlet Mini Skewers (GF)
- Half-Shelled Mussels with Chili & Mango Salsa (GF, DF)
- Fried Calamari with Saffron Aioli

FISH:

- Manuka Smoked Salmon on Croutons with Wasabi Mayo
- Smoked Salmon & Horseradish Cream on Mini Toast
- Corn Tortilla with Citrus Ceviche

MEAT:

- Roast Beef & Horseradish on Mini Toast
- Venison Carpaccio with Cranberry sauce on Mini Toast
- Smoked Chicken & Brie on Corn Tortilla
- Mini Chicken Filo Pastry
- Mini Bliss Topped with Prosciutto & Buffalo Cheese

VEGETARIAN:

- Falafel with Hummus & Tomato Salsa (V)
- Grilled Halloumi on Tortilla with Sriracha Aioli (V)
- Salsa Filo with Parmesan Cheese (V)
- Vegetarian Spring Roll with Sweet Chili (V)

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TAPAS



4 Items: \$45.00 per person **6 Items: \$60.00 per person**

Please check the box corresponding to the item you'd like.

MEAT (HOT) :

- Mini Beef Burger with Tomato Relish and Spinach
- Tandoori Chicken Skewer with Coriander Dipping sauce
- Crumbed Natural-Cut New Zealand Hoki with Tartare sauce
- Spring Rolls Filled with Beef Mince and Vegetables
- Curry Chicken Spring Rolls

VEG (HOT) :

- Spring Roll Filled with Soy and Cabbage Flavours, with Sweet Chili Dipping sauce (V)
- Mini Falafel Burger with Tomato Relish and Spinach (V)
- Mushroom Croquette, Served with House Aioli (V)

SWEET :

- Mini Assorted Macarons (V)
- Chocolate Mousse (V)
- Mini Citrus Tart with Whipped Cream (V)
- Selection of Mini Biscuits (V)

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| Soft Drinks (Coke, Sprite, Coke Zero, L&P) | \$5.50 per can |
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CONFERRING TEA MENU

Morning + Afternoon



CHEF'S CHOICE:

No minimum guest

1 item + Tea & Coffee: \$9.00 per person

2 items + Tea & Coffee: \$14.50 per person

PERSONAL SELECTION:

Minimum of 10 guests

1 item + Tea & Coffee: \$9.00 per person

2 items + Tea & Coffee: \$14.50 per person

If you would like to choose your items, please check the corresponding boxes. For chef's choice, no selection is necessary.

SAVOURY:

Savory Muffin (Vegetarian or Meat option)

Selection of fresh Savouries, served with Tomato sauce

Beef Sausage Roll served with Tomato sauce

Spring Roll served with Sweet Chilli sauce (V)

Samosa served with Sweet Chilli sauce (V)

Quiche with a medley of Vegetables, Cheese and Tomato in a Savoury Pastry shell (V)

SWEET:

Freshly baked Cookies (V)

Sweet Muffin (V)

Mini gourmand Danish pastries (V)

Traditional Carrot cake, topped with Cream icing (V)

Rich Dark Chocolate Cake with delicious Ganache (V)

Red Velvet Cake topped with Vanilla and coated in Creamy White Chocolate flakes (V)

Banana Cake with Rich Ganache (V)

Sweet Lemon Cake, topped with Cream Cheese icing (V)

SWEET PLANT BASED: \$3 EXTRA (V)

Banana Bread, Almond milk and Linseed, laced with Walnuts

Ginger based Vegan slice

Chocolate cake topped with Creamy Chocolate and sprinkled Rosette

Raspberry Cupcake (GF)

FRUIT

Fresh Seasonal Sliced Fruit Platter (V, GF, DF)

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CONFERRING TEA MENU

Morning + Afternoon



BEVERAGES:

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Soft Drinks (Coke, sprite, coke zero, L&P)	\$5.50 per can
Selection of Espresso Coffees (Max. 20)	from \$6.00 per person

ADD-ONS:

Seasonal fresh fruit bowl (V) (GF) (DF)	\$2.00 per person
Additional morning/afternoon tea item	\$5.50 pp per item

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