



SAMPLE CONFERENCE MENUS

Breakfast

Coffee Break

Conference Working Lunch

Cocktail / Snacks

Plated Dinner

Buffet Dinner

Menu Option with Live Stations



CONTINENTAL BREAKFAST

Plated or Buffet

Selection of chilled fresh fruit juices - tomato, orange and pineapple
Selection of freshly cut fruits – pineapple, melon, oranges and kiwi fruit
Homemade Bircher Muesli
Selection of oven fresh bakeries - croissant, muffins, rolls and Danish pastries
Freshly brewed tea and coffee

FULL NEW ZEALAND BREAKFAST

Plated or buffet

Continental breakfast as above plus:
Scrambled eggs with chives
Streaky bacon, grilled pork sausages, country style new potatoes
Sautéed mushrooms with spring onions
Slow roasted vine tomato
Freshly brewed tea and coffee

COFFEE BREAK

Morning bakeries, pastries or savories and freshly brewed tea and coffee
Assorted cookies, tea cakes and freshly brewed tea and coffee

MAIN MENU



CONFERENCE WORKING LUNCH

Salad

Hot smoked salmon, roasted pepper, French beans, saffron potatoes, dill mayonnaise

Cajun spiced grilled chicken, chorizo, Spanish onion and tomato salad

Feta, rocket, almond and melon salad, chardonnay dressing

Waldorf Salad - apple, celery, walnut salad

Caesar Salad - romaine lettuce, bacon, egg, shaved parmesan, crostini, anchovies

Sandwich

Roast sirloin, apricot chutney, mesclun leaves in onion focaccia bread

Honey glazed champagne ham and gruyere cheese panini

Smoked chicken, camembert, avocado and lettuce enclosed in multigrain bread

Mini Pita pocket with falafel, julienne vegetables, tahini and yoghurt dressing

Hot

Grilled market fish, spinach ravioli, riesling cream sauce

Soy, ginger and basil marinated grilled chicken, stir fried pak choy

Slow roast Angus sirloin, beans, baby peas in mint pesto and vine tomatoes

Lamb curry with tomato, red onion, Indian spices and fresh coriander

Tempura battered fish and chips, sichuan chicken or tandoori Lamb skewers

Selection of gourmet meat pies, quiches, sausages rolls or pizzas

Vegetable nasi goreng or stir fried egg noodles

Dessert

Lemon custard cake

Apple strudel with vanilla anglaise

Cream and chocolate fudge

Ginger crunch

Selection of freshly cut fruits

MAIN MENU



COCKTAIL / SNACKS

Cold

Pacific salmon crepes, sour cream, chives

Wild Mushroom ragout filled in filo case

Pan seared scallops, potato crisp, and green apple puree served in spoons

Thai beef salad with chili, sesame seeds and coriander

Duck rilette, sous vegetables, sour dough toast

Hot

Battered or crumbed fish and chips, lemon wedge, served in mini boxes

Macadamia Dukkah spiced lamb loin, shitake mushroom skewer

Singaporean style black pepper tiger prawns

Malaysian chicken satay with peanut sauce

Vegetable gyoza, soy sauce

MAIN MENU



PLATED DINNER

Entrée

Home cured Marlborough king salmon, dill scented crème fraiche, cucumber and dill salad

Grilled chicken, paw paw, cos, semi dried tomatoes, feta, watercress dressing

Twice cooked caraway seed crusted pork belly, granny smith apple chutney, celeriac cream, mustard dressing

Leek and gruyere tart, caramelised onion chutney, rocket leaves, vincotto balsamic dressing

Main

Wildfire spiced New Zealand lamb rump, parsnip cream, glazed shallots, wilted greens

Barbecued chicken breast, butternut pumpkin risotto, roma tomato, buttered broad beans, mustardcress dressing

Slow roasted Angus beef fillet, eggplant chutney, sautéed seasonal greens, kumara gratin, Marsala sauce

Roasted snapper fillet, prawn and potato hash, sautéed broccolini, wasabi butter sauce

Spinach and ricotta gnocchi, tomato cumin chutney, grilled vegetable stack

Dessert

Pistachio parfait, warm chocolate mousse.

Butternut vanilla pudding with stracciatella parfait on brandy snaps plaques

Apple and blackberry with kirsch almond crumble

Chef's choice of petit fours

MAIN MENU

BUFFET DINNER

Appetizers

Green Mussels with piquant Mexican salsa
Selection of chicken galantine with honey roasted fruits
Artisan bread rolls

Salad

Garden greens, cucumber, vine tomatoes with a selection of dressings and condiments - croutons, bacon, parmesan, anchovies, Kalamata olives
Salad of young potatoes, chorizo, peppers and soft boiled egg
Grated carrots with raisins, apple cider vinaigrette
Crumbled feta, avocado, semi dried tomato and zucchini salad

Carving

Honey glazed roast leg of lamb with Dijon mustard, horseradish and pineapple chutney

Hot selection

Harissa spiced grilled chicken, roast vegetables
Braised beef, peppers, mushrooms and paprika
Soy and ginger marinated hapuka with stir fried French beans and garlic
Spinach and ricotta ravioli with creamy tomato sauce
Sautéed seasonal greens, olive oil

Desserts

Baked cheesecake, strawberry compote
Caramel mousse (whole or in glass)
Pecan pie
Warm brioche pudding
Crème anglaise
Freshly cut seasonal fruits, passion fruit mascarpone
Freshly brewed coffee, decaffeinated coffee, hot chocolate, tea or herbal infusion

MAIN MENU



MENU OPTION WITH ACCOMPANING LIVE STATIONS

Live station Entrée

Wok fried black peppered prawns, baby pak choy

Roast duck with Chinese pancakes, hoisin sauce

Spiced pork belly, apple puree, blue cheese and apple sausages

Marinated beetroot with goat cheese curd, cucumber jelly

“All menus have gluten free, dairy free and vegetarian options”

MAIN MENU