

# Buffet Menus

## Menu No B1 \$42.50 per person

Roast Hereford beef sirloin  
Marinated chicken drumsticks  
Grilled fish fillet with herb butter sauce  
Seasonal vegetables and  
Potatoes  
❖❖❖  
Condiments of dried fruits and nuts  
❖❖❖  
Fresh fruit salad  
Apple and cinnamon shortcake  
Passionfruit cheesecake  
Ice cream  
❖❖❖  
Tea - coffee - mints

## Menu No B2 \$42.50 per person

Continental cold meat selection  
Assorted salads and dressings  
Condiments of dried fruits and nuts  
❖❖❖  
Honey roast carvery ham with  
Madeira jus & cranberry sauce  
Fresh seasonal vegetables and  
Potatoes  
❖❖❖  
Fresh fruit salad  
Kiwi pavlova  
Sticky date pudding  
Ice cream  
❖❖❖  
Tea - coffee - mints

## Menu No B3 \$42.50 per person

Continental cold meat selection  
Assorted salads and dressings  
Condiments of dried fruits and nuts  
❖❖❖  
Roasted Hereford beef sirloin  
Fresh seasonal vegetables with  
Potatoes  
❖❖❖  
Fresh fruit salad  
Brandy snaps  
Strawberry & vanilla crème brulee gateau  
Ice cream  
❖❖❖  
Tea - coffee - mints

## Menu No B4 \$47.50 per person

Seafood & vegetable chowder  
❖❖❖  
Continental cold meat platter  
Assorted salads and dressings  
Condiments of dried fruits and nuts  
❖❖❖  
Honey roast carvery ham with fresh herb &  
apricot stuffing and cranberry jus  
Fresh seasonal vegetables & potatoes  
❖❖❖  
Fresh fruit salad  
Hot apple crumble and custard  
Dark chocolate profiteroles  
Ice cream  
❖❖❖  
Tea - coffee - mints

# Buffet Menus

## Menu No B5 \$47.50 per person

Continental cold meat platter  
Assorted salads and dressings  
Condiments of dried fruits and nuts  
❖❖❖  
Blue cod, tomato & herb salsa  
Roast sirloin of Hereford beef with Merlot  
jus & horseradish sauce  
Fresh seasonal vegetables & potatoes  
❖❖❖  
Fresh fruit salad  
Black forest gateau  
Passionfruit cheesecake  
Ice cream  
❖❖❖  
Tea - coffee - mints

## Menu No B6 \$47.50 per person

Antipasto platter (to the tables)  
❖❖❖  
Assorted poultry selection  
Selection of salads and dressings  
Condiments of dried fruits and nuts  
❖❖❖  
Roast leg of NZ lamb  
Merlot jus, rosemary & apple stuffing  
Fresh seasonal vegetables & potatoes  
❖❖❖  
Fresh fruit salad  
Mint, strawberry & chocolate mousse gateau  
Hot apple and cinnamon shortcake  
Ice cream  
❖❖❖  
Tea - coffee - mints

## Menu No B7 \$53.00 per person

Seasonal soup  
❖❖❖  
Antipasto Platter (on the Buffet)  
❖❖❖  
Tempura of blue cod, teriyaki sauce  
Butter chicken curry with basmati rice  
Honey roast carvery ham with  
Madeira jus & cranberry sauce  
Potato & kumara cake  
Fresh seasonal vegetables  
❖❖❖  
Fresh fruit salad  
Sticky date pudding & butterscotch sauce  
Ice cream & Brandy Snaps  
Kapiti cheese selection  
❖❖❖  
Tea - coffee - mints

## Menu No B8 \$58.00 per person

Southland seafood chowder  
❖❖❖  
Assorted meat & poultry selection  
Selection of salads and dressings  
Condiments of dried fruits and nuts  
❖❖❖  
An assortment of Seafood from Southland  
with cream saffron sauce & pilaf rice  
Chicken Forrestiere  
Roast Hereford rib eye of beef with Merlot jus  
& Yorkshire puddings  
Roast potatoes & seasonal vegetables  
❖❖❖  
Fresh fruit platters  
Panna cotta shot selection  
Fig & Vanilla Brioche & Butter Pudding  
Kapiti cheese selection  
❖❖❖  
Tea - coffee - mints

# Menus

If any of your guests have special dietary requirements please advise us.  
We are happy to cater for their needs.

Children's Menus are available on request for children under 12. Alternatively, if they wish to dine from the Set Menu or Buffet Menu, prices are as follows:

Children 5 years and under Free of Charge  
Children 6 – 11 years at half price of Menu selected  
Children 12 and over - adult price applies

## Set Menus

Our Functions Manager and Executive Chef are happy to personalise a Set Menu to suit your preferences and your budget.

Set Menus for Dinner groups of 15 – 40 guests are updated regularly throughout the year so are not included in the Function Pack. Please advise if you would like the current menus sent to you. For larger groups, special menus are tailor made according to

The style of the function  
Your budget  
Number of guests  
The timing and formalities of the evening  
Seasonal considerations

Please contact us for the current Set Menu Selection or samples of tailored menus

## Buffet Price List

All buffets must have a minimum of five items.  
The minimum number of guests for a buffet is 40 people.

A selection of any **5 items**.....\$42.50 per person  
A selection of any **6 items**.....\$47.50 per person  
A selection of any **7 items**.....\$53.00 per person  
A selection of any **8 items**.....\$58.00 per person

# Buffet Meals

## Soups

Cream of seasonal vegetables  
Southland seafood chowder  
Cream of chicken & sweet corn  
Roasted tomato & capsicum  
Kumara, pumpkin & bacon  
Italian style minestrone  
Cream medley of mushroom



Each soup served with hot  
bread rolls is one item.

## Antipasto

Assorted bread & dips,  
selection of cheese & meat,  
antipasto style vegetables.



The above selection is served to  
each table on platters ~ one item.

## Salads

Broccoli and almond  
Fresh garden salad  
Baby potato  
Classic coleslaw  
Traditional Greek  
Mixed bean  
Sliced beetroot  
Pasta spirals  
Pineapple & corn  
Pickled onions



A selection of 5 of the above salads with  
dressings is one item.

## Cold Meats & Poultry

Rolled leg ham  
Roast sirloin of beef  
Salami & pastrami  
Roast rolled lamb  
Corned silverside  
Roast shoulder of pork  
Smoked beef  
Accompanied by relish, chutney  
pickles and mustard  
Smoked chicken breast  
Marinated Tandoori drums



Your selection of five  
of the above is one item.

## Vegetables

Seasonal roast and steamed  
vegetables and potatoes



Vegetables and potatoes  
is one item.

## Condiments

A selection of nuts  
and dried fruits



The above condiment selection is  
complimentary with all buffets.

# Buffet Meals

## Hot Dishes

Honey roast carvery ham on the bone  
Roast NZ leg of lamb  
Roast sirloin of beef  
Roast loin of pork  
Butter chicken curry  
Chicken and cashew stir-fry  
Chicken forrestiere  
Sweet & sour pork  
Assorted seafood with lemon cream  
Blue cod, tomato, fresh herb salsa  
Smoked chicken ravioli  
Vegetarian dishes on request



Each hot dish  
Is one item.

## Chilled Seafood

Prawns - Mussels  
Scallops – Smoked Salmon  
Oysters in Season  
Whole Prawns  
Whole Decorated Salmon



The above seafood is  
equal to three items.

## Desserts

Fresh fruit salad  
Chocolate profiteroles  
Black forest gateau  
Seasonal fruit crumble & custard  
Brandy snaps  
Kiwi pavlova  
Apple & cinnamon shortcake  
Lemon and mascarpone tart  
Ice cream  
Banoffie pie  
Passionfruit cheesecake  
Sticky date pudding  
Pear and walnut gateau  
Mint, strawberry & chocolate mousse gateau  
Strawberry & vanilla crème brulee gateau  
Trio of panna cotta shot glasses:  
-citrus and white chocolate  
-raspberry and coke  
-triple berry



Your selection of four  
desserts is one item.

## Cheese Platter

A Selection of Cheeses with  
Seasonal Fruits and Crackers.  
Two platters per table.



The above cheese and fruit  
is one item.

## Beverages

Tea & coffee with after dinner mints



These items are complimentary with all buffets

## After Dinner Treats

Homemade Chocolates - \$1.80 each  
Homemade Biscotti - \$1.50 each