

28 SEPT 2018

# Daffodil Race Night



**CELEB** DUAL SULKY

**TWO MAJOR PRIZES TO BE WON!**

**SPECIAL GUEST**



**Stephen 'BEAVER' DONALD**

**\$10 FROM EVERY TICKET SOLD DONATED TO THE CANCER SOCIETY**



**BOOK TODAY**  
alexandrapark.co.nz



# Daffodil Race Night

## PACKAGES

### **BUFFET**



Enjoy a sumptuous buffet, carvery and hot grill with a spectacular array of fresh seafood, salads and vegetable dishes. You will have access to a full cash bar so you can choose what you would like to drink throughout the night, with bar service to your table.

**\$65pp**

### **PREMIUM**



Enjoy the full premium buffet, plus a selection of premium New Zealand wines, and international & domestic beers, featuring the Church Road Wine Range, Deutz Champagne, Corona, Stella Artois, Steinlager Pure and many more. House Spirits available and included in this package. Non-alcoholic beverages are also available.

**\$120pp**

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[alexandrapark.co.nz](http://alexandrapark.co.nz)

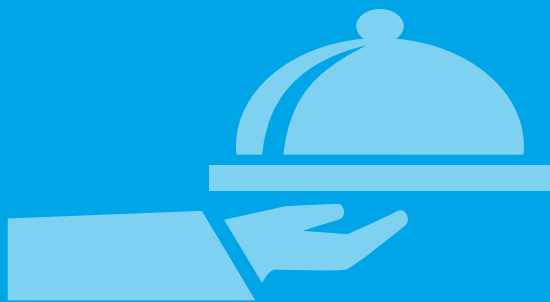


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## MENU

### CARVERY

**Maple Sugar & Ginger  
Roast Pork** (GF, DF)  
Sauces: All Spice - Honey Jus



### SEAFOOD

**Half Shell Oysters** (GF, DF)  
**Freshly Marinated Mussels** (GF, DF)  
**Fresh House-Smoked  
Salmon Fillets** (GF, DF)  
**Whole King Prawns** (GF, DF)  
Sauces:  
Marie Rose, Spicy Cocktail,  
Fresh Cut Lemon

### DESSERTS

**Baklava Custard Tarts**  
**Chocolate Chippie Mouse Cups**  
**Upside-down Rhubarb & Ginger Cake**  
**Bourbon, Cranberry & White Chocolate  
Pudding** w/ *Creme Anglaise*  
**Ice Cream Selection · Fruit Salad**  
**Cheeseboard, Crackers,  
Dried Fruits & Nuts**

### SOUP

**Moroccan Sweet Potato,  
Lentil & Spinach** (GF, DF)

### BUFFET

**Seafood Cioppino** (GF, DF)  
**Braised Chicken** (GF, DF)  
*w/ Golden Raisin, Chorizo Chickpeas*  
**Kumara, Leek & Goats Cheese Galette**(v)  
*w/ Pistachio Crumble* (v)  
**Roasted Potatoes** (GF, V)  
*w/ Mustard Aioli*  
**Spring Vegetables** (GF, V)  
*w/ Creme Fraiche & Chives*

### SALADS

**Puy Lentil & Sweet Potato** (GF, DF, V)  
*w/ Red Onions, Basil, Savoy Cabbage  
& Balsamic Dressing*  
**Kale & Roasted Cauliflower** (GF, V)  
*w/ Feta Pinenuts & Sumac*  
**Aubergine, Chickpea & Grilled Haloumi**  
*w/ Wild Rocket, Herbs & Lemon* (GF, V)  
**Crisp Raw Vegetables** (GF, DF, V)  
*w/ Apple, Mint, Lemon & Chilli*

