## **BREAKFAST**

## **SELECTION**

Served with orange juice and freshly-brewed tea and coffee.

~ Purchase this menu and enjoy 30% off on your Room Hire ~

## STAND UP BREAKFAST MENU \$27.90 plus GST, per person

Eggs Benedict, English muffins with baby spinach and streaky bacon

Muesli yoghurt parfait, with seasonal fresh fruit (V)

Smoked salmon and cream cheese bagels

Granola cups, with whipped cream and fresh fruit (v)

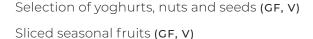
Mini sweet muffins (V)

## CONTINENTAL BREAKFAST MENU \$24.90 plus GST, per person

Assorted cereals and toasted muesli (V)

Freshly-baked artisan breads, with preserves, and NZ butter (V)

Mini croissants, Danish pastries and sweet muffins



Savoury scones, with NZ butter

Based on a

# **BREAKFAST**

## **SELECTION**

Served with orange juice and freshly-brewed tea and coffee.

### PLATED BREAKFAST MENU

\$29.00 plus GST, per person, for one item

#### Served on tables upon arrival:

Selection of sweet muffins and mini scones (V) and seasonal fruit platters (DF, GF, V)

#### Traditional English Breakfast

Streaky bacon, scrambled eggs, house-made baked beans, fried potatoes, sautéed wild mushrooms, breakfast sausages, vine tomatoes, ciabatta toast with NZ butter

#### Eggs Benedict

Poached free-range eggs, baby spinach, house-made hollandaise sauce, toasted English muffins with a choice of smoked salmon or crispy bacon

#### French Toast

Cinnamon brioche French toast, grilled brown sugar banana, streaky bacon, drizzled with maple syrup

#### Pancakes

Lemon ricotta pancakes, whipped cream, caramelised banana and maple syrup

#### **BUFFET BREAKFAST MENU**

\$40.00 plus GST, per person

#### **HOT DISHES**

Streaky bacon (DF/GF)

Scrambled eggs, crème fraîche, parsley (V, GF)

Pork breakfast sausages (DF)

Roasted vine tomatoes, olive oil, Himalayan salt (VE, GF, DF)

House-made gourmet baked beans

Hash browns

Salmon, baby spinach, hollandaise, English muffins

#### CHILLED SELECTION

Assorted cereals, with toasted muesli (V)

Freshly-baked artisan breads, with preserves and butter (V)

Mini croissants, Danish pastries, sweet muffins

Selection of yoghurts, nuts and seeds (V, GF)

Seasonal fresh fruit

Based on a minimum of 50 guests

Whilst the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines so there may be traces of dairy, gluten and nuts in the dishes. If you have a severe allergy, then you should talk to our team about arranging alternative options.

GF = gluten-free

V = vegetarian

DF = dairy-free

VE = vegan

