

# CORPORATE

## DINNER MENU

**\$119.00 plus GST, per person | Beverage packages available**

~ Includes Room Hire ~

### ON ARRIVAL

Freshly-baked artisan bread rolls, served with a selection of dips and NZ butter

### ENTRÉE (Choose 2, alternate drop)

#### Chicken Diavolo

Succulent chicken breast marinated in paprika, chilli and orange, with roasted kumara, couscous, finished with a fresh herb yoghurt

#### Salmon Trio

Smoked avocado mousse, vodka-cured gravlax and herb aioli, poached on crispy potatoes

#### Thai Lamb Salad

Thai-style lamb salad with chilli and Thai herb, crispy noodles and nahm jim dressing

#### King Prawn Cutlets (GF)

King prawn cutlets with honey melon and mango salsa, raspberry dust, summer herbs and caper mayonnaise

### BUFFET MAIN COURSE

#### CARVERY

##### Succulent Roast Pork Lion

Rubbed with sage, garlic and salt. Served with traditional apple sauce and gravy

##### Roasted NZ Leg of Lamb

Grass-fed NZ lamb, seasoned with garlic and rosemary oil, served with mint jelly

#### HOT DISHES

##### Moqueca Brazilian Seafood Curry (GF, DF)

A choice selection of seafood in a Brazilian curry coconut, tomato and capsicum sauce

##### Saffron-infused Rice (GF, VE, DF)

Steamed rice infused with saffron, bay leaves and cinnamon, garnished with shallots

##### Potato Gratin (GF)

Locally grown potatoes, with leek and cream cheese

##### Stir-fried Seasonal Vegetables (DF)

Stir-fried vegetables, with oyster sauce, topped with crispy noodles

#### SEAFOOD

##### Oysters, King Prawns and Mussels

Served with condiments and lemon

#### SALADS

##### Panzanella (VE)

Panzanella with cherry tomatoes, garlic croûtons, fresh basil, olives, red onions and oregano dressing

##### Saffron Pappardelle (V)

Saffron pappardelle with roasted peppers, kalamata olives, feta and salsa verde dressing

##### Caesar Salad

Cos, croûtons, free-range eggs, anchovies, creamy dressing and Parmesan

### DESSERTS (Choose 2, alternate drop)

#### Wild Berry Cheesecake (V)

With Raspberry Coulis

#### Arabic Coffee and Baileys Tiramisu (V)

#### Vanilla Chantilly (V)

With fresh fruit millefeuilles

#### Warm Cinnamon Brioche Pudding (V)

With apples, raisins and meringue

#### Seasonal Fresh Fruit and Mango Sorbet (GF, VE, DF)

### TO CONCLUDE

#### Cheese and fruit platters

A selection of local and imported cheeses, specialty dips, assorted crackers, seasonal fresh fruit and nuts

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

Based on a  
minimum of  
100 guests

