PREMIUM
BUFFET MENU

Served with freshly-brewed tea and coffee.

Buffet Dinner $94.50 plus GST, per person
Trio of Canapés additional $12.00 plus GST , per person
Carvery additional $9.00 plus GST, per person

~ Purchase this menu and enjoy 30% off your room hire ~

Buffet Includes a selection of freshly baked artisan breads and rolls with NZ butter

MEAT DISHES (Choose 3)

Miso Pork Belly
With chilli-honey glaze, crackling and steamed ginger rice

Dukkah-rubbed Lamb Rump
With wild mushrooms and cider jus (GF, DF)

Vietnamese Lemongrass Chicken Thighs (GF, DF)
With chorizo and roasted cashew nuts

Wagyu Beef Rump
With black garlic, sautéed mushrooms and soft polenta

Slow-cooked Black Angus Sirloin
Monteith's Black beef jus and crispy shallots

Skin-on South Island Salmon Fillets (GF, DF)
With a cilantro, lime, honey and garlic glaze

INTERNATIONAL DISHES (Choose 1)

Comes with steamed saffron-infused rice

Thai Green Chicken (GF, DF)
Coconut cream, capsicums and white onions

Beef Bourguignon (GF)
Streaky bacon, sliced pickles and fresh sour cream

Indian Butter Chicken (GF)
With garam masala, coriander, garlic and fresh cream

Moqueca Brazilian Seafood Curry
With coconut, tomato and capsicum

Vietnamese Chicken Curry
With coconut cream, chilli, egg and noodles

SEAFOOD (Choose 3)

Based on a minimum of 70 guests

Fresh Oysters (GF, DF)
With mignonette sauce and lemon

Cooked Prawns
Served with chipotle mayonnaise and dill

Whole Poached NZ Salmon (GF, DF)
Served with Thousand Island dressing

Marinated mussels (GF)
With spicy lime gremolata

Whole King Prawns and Half-shell Mussels (GF, DF)
Served with Thousand Island dressing and lemon wedges

Muscovado-cured Salmon
With vanilla, thyme, rocket , citrus, fennel and lime salad

HOT VEGETABLES (Choose 2)

Root Vegetable Medley (DF, V)
Roasted pumpkin, kumara, parsnip and red potatoes in a balsamic glaze

Agria Potatoes and Baby Spinach (GF, V)
With homemade mayonnaise, pesto and sea salt

Seasonal Vegetables (GF, DF, V, VE)
With Maldon sea salt and virgin olive oil

Roast Potatoes (GF, V)
With rosemary and smoked paprika butter

Glazed Root Vegetables (V)
With confit Manuka honey, garlic and thyme

Potatoe and Leek Gratin (V)
With cream cheese

Steamed Broccolini (GF, DF, V)
With maple syrup, sesame, soy sauce and ginger

Potato Gratin (GF, V)
With Parmesan, cheddar, paprika, Himalayan salt and NY pepper

PREMIUM

BUFFET MENU (continued)

SALADS (Choose 4)

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

Green Leaf Salad (GF, DF, V, VE)
Cucumber, vine tomatoes, bean sprouts, red cabbage with an Italian dressing

Orzo Salad (V, VE)
Lemon-scented orzo with broccoli, mint and parsley

Greek Salad (GF, V)
Tomatoes, cucumber, red onion, feta, green olives, oregano and olive oil

Couscous Salad
Smoky chorizo, Israeli couscous, Kalamata olives, smoked paprika, baby spinach and sweet chilli sauce

Green Salad (GF, DF, V, VE)
Spiced courgettes, green beans, garden peas, shaved coconut, mixed spices

Roast Kumara and Carrot Salad (GF, DF, V)
Roast kumara and carrot, with a pomegranate glaze

Pasta Salad
Penne pasta, Italian salami, basil pesto, roast mushrooms and baby spinach

CARVERY (Choose 1)

Additional $9.00 per person

Triple-glazed Champagne Ham-off-the-bone (GF)
With buttermilk coleslaw, crushed pineapple and seeded mustard

Prime Grass-fed NZ Beef (GF)
With homemade horseradish, green leaf and Parmesan salad,
and Caesar dressing

Leg of Lamb (GF)
With rosemary and red wine jus, minted garden peas and mint jelly

Country Herbed Chicken
With duck fat potatoes, a light gravy and cranberry jelly

Garlic-rolled Lamb Shoulder (GF)
Minted potatoes, rosemary and red wine jus and mint jelly

Slow-roasted Pork Belly (GF)
With crackling, Granny Smith apple sauce and Japanese slaw

DESSERTS (Choose 3)

All desserts include our Chef's selection of sweet treats and ice cream

Poached Tamarillo and Apple Crumble (V)
Served with vanilla bean custard

Tropical Fresh Fruit Salad (GF, DF, V, VE)

Carrot Cake with Cream Cheese Icing (V)

Wildberry Cheesecake (V)

Hot Sticky Date Pudding V)
Served with butterscotch sauce

Baileys Fudge Cake (V)

Warm Cinnamon Brioche Pudding (V)
With apples, raisins and meringue

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