

MORNING & AFTERNOON TEA

SELECTION

This menu includes freshly-brewed coffee, a selection of tea's (including herbal), lemon-scented iced water stations and whole fresh fruit.

\$11.00 plus GST, per person for one item | \$5.90 plus GST, per person for each additional item

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

SWEET

Apple, blueberry crumble muffins, NZ butter (V)
Chocolate & nut snickers slice (VE/GF/DF)
Cream filled chocolate & raspberry lamingtons
Traditional buttermilk scones, strawberry jam, chantilly cream, NZ butter

Date and citrus scones, NZ butter
Banana bread, with whipped maple butter
Chocolate caramel slice
Peach & cream cheese muffins
Date, apricot, walnut loaf, with NZ butter
Bran and apple muffins
Ginger and oat slice
Chocolate brownie (GF)
Banana, caramel mini loaf
Lemon crumble slice
Seasonal fresh fruit skewers (GF/VE/DF)

SAVOURY

Mini sausage rolls, tomato chunthey
Assorted freshly made club sandwiches
Mini Champagne ham croissants, Swiss cheese
Texan Spinach & Feta Muffins
Bacon, tomato, cheese scones, NZ butter
Grilled chicken Caesar wrap
Mushroom, tangy relish, spinach, tomato, cheese slab (V)
Mini bacon and egg quiche, tomato chutney
Wild mushroom, goat cheese, cherry tomato, baby spinach frittata (V/GF)
Bacon, lettuce, tomato wraps
Bacon, egg, relish panini with tomato salsa
Pumpkin, spinach, feta tart (V)
Falafel & kumara vegan wraps (VE) (GF/DF available on request)

Based on a
minimum of
100 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

