



CONFERENCE MENUS

Breakfast

Full Buffet Breakfast: includes cereals, fruit, cheese and cold meats

Hot dishes: eggs, bacon, breakfast sausages, pancakes

Morning & Afternoon Tea Selection

#1 Freshly Brewed Coffee, a Selection of Teas and Orange Juice.

#2 Selections of Homemade Biscuits Freshly Brewed Coffee, a Selection of Teas and Orange Juice.

#3 Baskets of Homemade Muffins Freshly Brewed Coffee, a Selection of Teas and Orange Juice.

#4 Selections of Danish Pastries Freshly Brewed Coffee, a Selection of Teas and Orange Juice.

#5 Traditional Devonshire Teas Selection of Sweet & Savory Scones and Freshly Baked Muffins Served with Jam and Whipped Cream Freshly Brewed Coffee, a Selection of Teas and Orange Juice.

#6 Blow Out the Cob Webs Energy Drinks – V, Red Bull, Spiralina, Berrocca Chocolate Bars, Muesli Bars, Fresh Fruit Selection of Fruit Juice, Virgin Bloody Mary.

#7 The Garden Party, Selection of Hot Savories, Selection of Finger Sandwiches, Fresh Banana Cake, Iced Tea, Ice Coffee, Fresh Lemonade.

Working Lunch

#1

- Soup of the Day
- Served with Foccaccia Bread or
- Filled Bagels and Croissants
- Waldorf and Chicken Salad
- Salad Nicoise
- Mixed Green Salad
- Grilled Thai style Chicken on Glass Noodles with a Coconut and Lime Sauce
- Vegetarian Quiche with Grilled Vegetables, Sun dried Tomatoes and Feta Cheese
- Sliced Fresh Fruit
- Freshly Brewed Coffee, a Selection of Teas and Orange Juice

#2

- Build your own Deli Sandwich Choice of Breads
- Farm Loaf, Bagels, French Stick or Foccaccia Bread Choice of Fillings
- Smoked Chicken, Ham, Salami, Pastrami, Brie and Swiss cheese, Lettuce, Tomato, Cucumber, Carrot
- An assortment of condiments, pickles and chutneys
- Fresh Sliced Fruit Platter
- Double Chocolate Cake with Whipped Cream
- Freshly Brewed Coffee, a Selection of Teas and Orange Juice

#3

- Antipasto Platter
- A selection of Hot Smoked Salmon, Cured Meats, Feta Cheese, Black Olives, Smoked Chicken and Grilled Vegetables



- Assorted Mini Pizza topped with Pesto
- Lamb Green Curry with Chutney and Lemon Rice
- Fettuccini with Roasted Pine Nuts, Sun dried Tomatoes, Roasted Garlic, Leek, Pumpkin and Feta Cheese
- Fresh Fruit Platter
- Selection of Cakes and Slices and Fruit Tartlets
- Freshly Brewed Coffee, a Selection of Teas and Orange Juice

Cold Dishes

- A selection of three freshly prepared salads
- Mixed Green Salad
- Potatoes and Bacon
- Beetroot and Orange
- Pasta with Lemon Chicken and Mixed Peppers
- Roasted Kumara and Honey
- Coleslaw with Apple and Walnuts
- Carrot Vichy Salad
- A selection of Freshly Baked Bread Rolls
- Dressings

Hot Dishes

- A Choice of 2 dishes
- Thai style Chicken on Glass Noodles with Coconut and Lime Sauce
- Crumbed Fish with a Light Ginger and Curry Sauce over Stir-Fried Vegetables
- Fettuccini with Roasted Pine Nuts, Sun dried Tomatoes, Roasted Garlic, Leek and Roast Pumpkin, finished with Feta Cheese
- Beef Stroganoff flavored with Smoked Paprika, Gherkins, Sour Cream and finished with Brandy and Chopped Herbs, over Jasmine Rice
- Oven Roasted Chicken Drums, with a Soy Honey, Sesame Ginger Glaze
- Lamb Green Curry with Chutney and Lemon Rice
- Cajun Chicken over Grilled Vegetables and Coriander Cous Cous
- Vegetarian Options available
- Fresh Fruit Platter
- Freshly Brewed Coffee, a Selection of Teas and Orange Juice

Dinner Menus

#1

- Soup - Roast Kumara and Bacon Soup, Finished with Coriander Cream, Served with Freshly Baked Bread Rolls.
- Main - Pan Seared Chicken Breast Over Grilled Polenta, with Slow Roasted Tomato, Seasonal Vegetables and a Rosemary Jus.
- Dessert - Pear and Almond Tart ***** Freshly Brewed Tea and Coffee.

#2

- Entrée - Smoked Chicken and Beetroot Salad Flavored with Lemon and Rosemary Oil.
- Main - Beef Medallions resting on Garlic and Thyme Mash With a Creamy Green Peppercorn Sauce.



- Dessert - Apricot and Ginger Steamed Pudding With Ginger Passion Ice-Cream *****
Freshly Brewed Tea and Coffee.

#3

- Entrée - Chef's Soup of the Day Served with Freshly Baked Bread Rolls Or Chilled Seafood Antipasta Plate Smoked Mussels, Shrimps, Oysters and Smoked Salmon Over Crisp Lettuce Leaves, Dressed with Lemon Oil.
- Mains - Grilled Salmon Fillet Topped with Chermoula Spices on a bed of String Vegetables Or Medallion of Beef On Horseradish flavored Potato Rosti Topped with Barnaise Sauce.
- Desert - Caramelized Mini Pavlovas With Mascarpone Cream and Berry Compote Or Milk Chocolate and Hazelnut Mousse In a Chocolate Cup
- Freshly Brewed Tea and Coffee.

#4

- Entrée - Chef's Soup of the Day Served with Freshly Baked Bread Rolls Or Fresh Dill Flavored Salmon Gravalax Salad Leaves and a Tomato Caper Salsa.
- Main - Oven Roasted New Zealand Lamb Rack Mushroom and Haricot Bean Cassoulet and a Rosemary Essence Or Grilled Medallion of Prime New Zealand Beef Fillet Roasted Garlic Jus and Seasonal Vegetables.
- Dessert - Iced Coffee Parfait With Vanilla Anglaise Or Sacheretorte Thick Austrian Chocolate Cake With Berry Compote and Fresh Cream Freshly Brewed Tea and Coffee.

Dinner Buffet Menus

#1 Chef's Soup of the Day Served with Assorted Bread

Cold Platter Selection

- Pacific Oysters, Steamed Green Lipped Mussels
- Topped with Mango and Chili Salsa
- Roasted Cold Sirloin of Beef and Cured Meats

Salad Selection

- Roasted Vegetable and Feta Salad
- Smoked Chicken and Pasta Salad
- Caesar Salad with Croutons and Bacon
- Green Leaf Salad
- Dressings and Condiments

Hot Selection

- Cajun Infused Chicken with Casmati Rice and Cucumber and Coriander Yoghurt
- Pumpkin and Ricotta Ravioli in a Basil Pesto Sauce
- Grilled Salmon over Sliced Minted Baby Potatoes topped with a Lime Beurre Blanc
- Roasted Loin of Pork in a Creamy Mustard and Bacon Sauce topped with Candy Apples

Desert Selection

- Chocolate Cups filled with Praline and Cinnamon
- Hot Apple Shortcake with Whipped Cream
- Profiteroles filled with White and Dark Chocolate Mousse
- Fresh Sliced Fruits
- Freshly Brewed Tea and Coffee



#2 Chef's Soup of the Day Served with Assorted Bread

Cold Platter Selection

- Cold Seafood, Pacific Oysters, Steamed Green Lipped Mussels
- Topped with Mango and Chili Salsa
- Marinated Fish in Coconut Lime Juice and Coriander
- Shrimps in Sweet Chili, Tower of King Prawns
- Hot Pork and other Cured Meats

Salad Selection

- Roasted Vegetable and Feta Salad Smoked Chicken and Pasta Salad
- Caesar Salad with Croutons and Bacon
- Potato and Pesto Salad
- Mixed Green Leaf Salad
- Vinaigrette, Ranch Dressing, Blue Cheese Dressing
- Condiments and Accompaniments

Hot Selection

- Cajun Infused Chicken with Basmati Rice and Cucumber and Coriander Yoghurt
- Pumpkin and Ricotta Ravioli in a Basil Pesto Sauce
- Grilled Salmon over Sliced Minted Baby Potatoes topped with a Lime Beurre Blanc
- Roasted Loin of Pork in a Creamy Mustard and Bacon Sauce topped with Candy Apples
- Roast Sirloin of Beef with Yorkshire Puddings
- Medley of Garden Vegetables tossed with Herbs
- Rosemary Roasted Gourmet Potatoes

Desert Selection

- Pavlova and Mango Roll
- Chocolate Mousse filled Chocolate Cups
- Apple and Almond Tart and Slices
- Hot Apple Shortcake
- Sliced Fresh Fruit Mirror
- Creme Chantilly and Fruit Coulis
- Freshly Brewed Tea and Coffee

Cocktail Receptions

#1 Your Choice of 3 Cold Canapés & 2 Hot Canapés

#2 Your Choice of 4 Cold Canapés & 2 Hot Canapés

#3 Your Choice of 5 Cold Canapés & 2 Hot Canapés

#4 Your Choice of 6 Cold Canapés & 2 Hot Canapés

We will create a tailor-made selection of canapes to delight your guests.

Barbecue Menus

Cold Selection

- Smoked Mussels
- Cold Roast Chicken
- Chilled Oysters

Salad Selection

- Grilled Baby Corn Salad
- Cucumber, Basil and Tomato Salad
- Mediterranean Mixed Salad
- Mixed Lettuce Leaves

Main Selection

- Marinated Spare Ribs
- Sirloin Steak
- Lamb Chops
- Pork and Parsley Sausages
- Cajun Chicken Drumsticks
- Grilled Salmon Steaks
- Seafood Kebabs
- Corn on the Cob
- Baked Potatoes with Sour Cream
- Char-grilled Vegetables

Desert Selection

- Sliced Fruit and Cheese
- Assorted Cakes / Slices
- Additional Items
- King Prawns
- Scallops