

All the menus have a Gluten free, dairy free and vegetarian option

BREAKFAST MENU

Sample Menus

CONTINENTAL BREAKFAST

Plated or Buffet

Selection of fresh fruit juices - Tomato, orange, pineapple fruit juices

Freshly cut seasonal fresh fruits – Pineapple, Melon, oranges and kiwi fruit

Homemade Bircher Muesli

Selection of gourmet bakeries and breads

Freshly brewed tea and coffee

FULL NEW ZEALAND BREAKFAST

Plated or buffet

Continental breakfast plus:

Scrambled eggs with Chives,

Streaky bacon, Grilled Pork sausages, Country Style New Potatoes

Sautéed Mushrooms with Spring Onions

Slow Roasted Vine Tomato

Freshly Brewed Tea and Coffee

COFFEE BREAK

Morning Bakeries, Pastries or Savouries and freshly brewed tea and coffee

Assorted Cookies, tea cakes and freshly brewed tea and coffee

CONFERENCE WORKING LUNCH

Sample menus

SALAD

Hot smoked salmon, roasted pepper, French beans, saffron potatoes, dill mayonnaise

Cajun spiced grilled chicken, chorizo, Spanish onion and tomato salad

Feta, rocket, almond, melon salad with chardonnay dressing

Apple, celery, walnut salad

Romaine Lettuce, bacon, boiled egg, shaved Parmesan, crostini, anchovies, Caesar dressing

SANDWICH

Roast sirloin, apricot chutney, Mesclun leaves in onion Focaccia bread

Honey glazed champagne ham, gruyere cheese Panini

Smoked chicken, camembert, avocado, lettuce in Multigrain bread

Mini Pita pocket with falafel, julienne vegetables, tahini and yoghurt dressing

HOT

Grilled Market fish, spinach ravioli, Riesling cream sauce

Soy, ginger and basil marinated grilled chicken, stir fried pak choy

Slow roast Angus sirloin, beans, baby peas in mint pesto, vine tomatoes

Lamb curry with tomato, red onion, Indian spices and fresh coriander

Tempura battered fish n chips or Sichuan chicken or Tandoori Lamb skewers

Selection of gourmet meat pies or quiches or sausages rolls or pizzas

Vegetable Nasi goreng or Stir fried egg noodles

DESSERT

Lemon custard cake

Apple strudel with vanilla anglaise

Cream and Chocolate Fudge

Ginger Crunch

Selection of freshly cut fruits

COCKTAIL SNACKS MENUS

Sample menu

COLD

Pacific salmon crepes, sour cream, chives

Wild Mushroom ragout filled in filo case

Pan seared scallops, potato crisp, green apple puree in spoon

Thai beef salad, chilli, sesame seeds, coriander

Duck rillet, sous vegetables, sour dough toast

HOT

Battered or crumbed fish n chips, lemon wedge in mini boxes

Macadamia Dukkah spiced lamb loin, shitake mushroom skewer

Singaporean style black pepper Tiger prawns

Malaysian chicken satay with peanut sauce

Vegetable gyoza, soy sauce