

CONFERENCES



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Welcome to Riccarton Park

We have an excellent reputation for exceptional food and friendly service.

The following menu selections and options have been thoughtfully put together by our experienced head chef, Martin Hediger and executed by our talented sous chefs.

From breakfast to plated menus, we have options suitable for your conference and we look forward to having you here at Riccarton Park.

DIETARIES & SPECIAL MEALS

Please advise us of any special diet requirements 4 working days in advance.

Riccarton Park will make every effort to cater for guests with the following dietary requirements, vegetarian, vegan, gluten free, and dairy free.

Our menus show what items are available for these diets, please consider your attendees dietary requirements when choosing a menu for your event.



GF-gluten free



DF-dairy free



V-vegetarian



VE-vegan

It is our policy to not cater for lifestyle diets such as Paleo, Keto, or low carb.

ALLERGENS

Please advise us of any allergens 4 working days in advance.

Although every possible precaution has been taken to ensure that these menu items are allergen free, food items may still contain traces of allergic ingredients as they are prepared in shared facilities that also process food with allergens. If you have severe allergies, then you may wish to arrange alternative options and we recommend that you bring appropriate medication.

We provide a comprehensive allergen list showing the following common allergens: almonds, Brazil nuts, cashews, crustacea, egg, fish, gluten (barley, oats, rye, spelt, wheat), hazelnuts, lupin, macadamias, milk, molluscs, peanut, pecans, pine nuts, pistachios, sesame, soy, sulphites, walnuts, wheat. Please advise us if you have an allergy not listed here, we can check our recipes for the ingredient or ingredients you are allergic to.

Additionally, our allergen matrix shows our dishes containing garlic, honey, and onions for those who may be affected by these ingredients. Certain products may show they have wheat as an ingredient but do not contain gluten as this has been removed in processed foods like boosters and gravies.

Breakfast | RICCARTON PARK

CONTINENTAL BREAKFAST | \$26 pp (min 10)

Assorted cereals* with yoghurt^^ and milk^^
Freshly baked Danish pastries and croissants - v
Cold sliced glazed ham and edam cheese - gf
Platter of sliced fresh seasonal fruits - gf, ve
Vanilla soaked compote of seasonal fruits - gf, ve
Toast*, spreads and preserves - v
Freshly brewed tea and coffee, orange juice

*gluten free option & ^^ dairy free
option available on request

EXPRESS BREAKFAST | \$28 pp (min 10)

Bacon & fried egg ciabatta bun with hollandaise* - df
Platter of sliced fresh seasonal fruits - gf, ve
Hash brown sticks with aioli and tomato sauce- gf, ve
Freshly brewed tea and coffee, orange juice

*gluten free, vegetarian and vegan option
available on request

COOKED BREAKFAST | \$36 pp (min 40)

Scrambled free range eggs with chives - gf, v
Grilled streaky belly bacon rashers - gf, df
Grilled Nuremberg breakfast sausages - gf, df
Oven baked Agria hash browns - gf, ve
Roasted tomatoes with gremolata - gf, v
Sauteed mushrooms with fresh herbs - gf, ve
Toast*, spreads and preserves - v
Freshly brewed tea and coffee, orange juice

*gluten free option available on request

PLATED COOKED BREAKFAST | \$40 pp (min 20)

(Pre-set on tables)

Basket of freshly baked croissants and toast*
served with spreads and preserves - v

(Served on plates)

Scrambled free range eggs with chives - gf, v
Roasted mushrooms with rosemary and garlic - gf, ve
Oven baked Agria hash browns - gf, ve
Grilled streaky belly bacon rashers - gf, df
Grilled Nuremberg breakfast sausages - gf, df
Roasted tomatoes with gremolata - gf, v
Toasted ciabatta - df, ve
Freshly brewed tea and coffee, orange juice

*gluten free option available on request

Where gf, df, ve, v
options are
available on
request,
4 working days
notice is required





Morning & Afternoon Tea | MINIMUM 10

FOOD SELECTIONS - INCLUDES TEA & COFFEE

Select one item	\$9 pp
Select two items	\$14 pp
Select three items	\$19 pp

SAVOURY

Savouries, sausage rolls* and quiches served with tomato relish - incl. ve

*gluten and dairy free options available on request

Mini frittatas two ways

spinach, tomato & feta - gf
ham pea & potato - gf, df

Deli sandwiches - incl. gf, df, v

a selection of four fillings.

Cheese & herb scones

with tomato relish & whipped cream cheese

Filled sandwich wraps - incl. df, v

a selection of four fillings

Filled mini croissants - incl. v

a selection of three fillings

Southland sushi - v

these delicious cheese rolls are a popular classic from the deep south

Ham & cheese pinwheels

tasty pastry treats

BEVERAGES

Freshly brewed coffee and tea selection ^^	\$4.5 pp
Continuous tea and coffee (4 hours)	\$8.5 pp
Continuous tea and coffee (8 hours)	\$16 pp
Orange juice	\$12 per litre

SWEET

Creamed chocolate eclairs

filled with vanilla cream & drizzled with chocolate

Date scones with whipped cream and jam

freshly baked on the day

Freshly baked cookies - incl. gf, df, ve

selection of three in house baked cookies

Sweet and savoury muffins - incl. gf, df, ve

ham, pineapple & cheese; chocolate & cranberry - gf, df
raspberry - ve; sweet corn, carrot & sun-dried tomato - gf, ve

Freshly baked Danish pastries - v

Fruit custard tarts - gf

gluten free tarts filled with vanilla cream, topped with sliced seasonal fruit and apricot glaze

Almond, berry & coconut friands - gf, df

topped with apricot glaze and almonds

Platter of sliced fresh seasonal fruit - gf, ve

Selection of iced cakes - incl. gf, df

selection of three in house baked iced cakes

Variety of petite slices - incl. gf, df

variety of three on premise baked cake slices

Portugese custard tarts

freshly baked and served warm

Where gf, df, ve, v options are available on request, 4 working days notice is required



Working Lunch | ALL MENUS \$37 PER PERSON - MINIMUM 10

These lunches are ideal for your half day meetings or conferences, add either a morning or afternoon tea from our menu selection. All menus include freshly brewed coffee, tea, orange juice.

MENU ONE

Filled deli croissants - incl. v - three fillings

Butter chicken served with Basmati rice - gf
marinated in ginger and garlic paste, yoghurt and spices, then smothered in a creamy tomato sauce

Shiitake mushroom & vegetable spring roll- ve
served with dipping sauce

Salad of roasted cauli & couscous-ve
served with coriander dressing & crispy shallots

Decorated mini pavlova - gf

MENU TWO

Pizza slices - incl. v
selection of Margherita* & meatlovers with chorizo and salami
**gf or ve base available on request*

Steam-baked Akaroa salmon on spinach - gf, df
with lemon hollandaise

Herb & four cheese tortellini - v
with a creamy pesto & tomato sauce

Salad of mixed grains, roast vegetables & falafel - ve
served with a hummus dressing

Fruit custard tarts - gf
gluten free tarts filled with vanilla cream, topped with sliced seasonal fruit and apricot glaze

MENU THREE

Sliced Angus beef sirloin salad - gf, df
marinated beef slices served over fresh veggies and brown rice

Steamed prawn dumplings with dipping sauce
these dumplings are well balanced with succulent prawns and a hint of ginger

Salad of tossed greens with seasonal fare - gf, ve
served with house dressing

Mild vegetable curry with cashews - gf, ve
Indian style Korma based curry with coconut milk, served with basmati rice

Portugese tarts
freshly baked and served warm

MENU FOUR

Antipasti pasta - ve
with artichokes, roasted peppers, olives, capers & sundried tomatoes

Thai green chicken curry- gf, df
served with steamed rice, cooked with free range chicken, mushrooms, broccoli and bell peppers

Sushi with soy dip, pickled ginger and wasabi - gf, df, incl. ve
chicken teriyaki; salmon and avocado; and vegetable filled

Salad of edamame bean with black rice - gf, ve
refreshing salad with a yuzu lemon dressing

Creamed chocolate eclairs
filled with vanilla cream & drizzled with chocolate

MENU FIVE

Beef & cheese slider
with tomato relish and edam cheese

Crumbed Hoki fish bites & chips - df
served with tartare sauce

Green vegetable pasta bowl - gf, ve
broccoli, edamame & spiral gf pasta tossed with vegan pesto

Ranchstyle coleslaw - gf, ve
with tangy lime mayonnaise

Cheeses with beetroot relish
four cheeses with fig salami, dates, walnuts and cracker selection

ADD

+ Platter of sliced fresh seasonal fruit - \$5.5 pp



All-Day Conference

ALL MENUS \$49 PER PERSON - MINIMUM 10

Choice of 5 menus, all including tea & coffee on arrival and during breaks, with the addition of orange juice included with lunch. Peppermints are replenished during breaks.

MENU ONE

MORNING TEA

Sweet and savoury muffins - incl. gf, df

LUNCH

Filled deli croissants - incl. v - three fillings

Butter chicken served with Basmati rice - gf smothered in a creamy tomato sauce

Shiitake mushroom & vegetable spring roll- ve served with dipping sauce

Salad of roasted cauli & couscous-ve served with coriander dressing & crispy shallots

Decorated mini pavlova - gf

AFTERNOON TEA

Freshly baked cookies - incl. gf, df selection of three in house baked cookies

MENU TWO

MORNING TEA

Filled mini croissants - incl. v - three fillings

LUNCH

Pizza slices - incl. v selection of Margherita* & meatlovers with chorizo & salami

Steam-baked Akaroa salmon on spinach - gf, df with lemon hollandaise

Herb & four cheese tortellini - v with a creamy pesto & tomato sauce

Salad of mixed grains, roast vegetables & falafel - ve served with a hummus dressing

Fruit custard tarts - gf gf tarts filled with vanilla cream fruit topped

AFTERNOON TEA

Selection of iced cakes - incl. gf, df selection of three in house baked iced cakes

MENU THREE

MORNING TEA

Deli sandwiches - incl. gf, df, v a selection of four fillings.

LUNCH

Sliced Angus beef sirloin salad - gf, df marinated beef slices over fresh veggies and brown rice

Steamed prawn dumplings with dipping sauce these dumplings are well balanced with succulent prawns

Mild vegetable curry with cashews - gf, ve Indian style Korma based curry, served with basmati rice

Salad of tossed greens with seasonal fare - gf, ve

Portugese tarts

freshly baked and served warm

AFTERNOON TEA

Date scones with whipped cream and jam freshly baked on the day

MENU FOUR

MORNING TEA

Savouries, sausage rolls and quiches with tomato relish - incl. v gf and df options available on request

LUNCH

Antipasti pasta - ve with artichokes, roasted peppers, olives, capers & sundried tomatoes

Thai green chicken curry- gf, df served with steamed rice,

Sushi with soy dip, pickled ginger and wasabi - incl. gf, df, ve chicken teriyaki; salmon and avocado; and vegetable filled

Salad of edamame bean with black rice - gf, ve refreshing salad with a yuzu lemon dressing

Creamed chocolate eclairs filled with vanilla cream & drizzled with chocolate

AFTERNOON TEA

Almond berry, coconut friands gf, df topped with apricot glaze and almonds

MENU FIVE

MORNING TEA

Cheese & herb scones with tomato relish and whipped cream cheese

LUNCH

Beef & cheese slider with tomato relish and edam cheese

Crumbed Hoki fish bites & chips - df served with tartare sauce

Green vegetable pasta bowl - gf, ve broccoli, edamame and spiral gf pasta tossed with vegan pesto

Ranchstyle coleslaw - gf, ve with tangy lime mayonnaise

Cheeses with beetroot relish four cheeses with fig salami, dates, walnuts and cracker selection

AFTERNOON TEA

Variety of petite slices - incl. gf, df variety of three on premise baked slices





Canapés & PLATTERS | MIN 30

These tasty bite sized morsels are sure to please while your guests mingle.

NB: These menus are only suitable for pre-dinner or functions less than 3 hours duration.

Trayed service

3 Items	\$18.5
4 Items	\$23.5
5 Items	\$28.5
6 Items	\$32.5

+ add tea and coffee - \$4.5 pp

HOT ITEMS

- Balsamic tomato and pesto canapés - v
- Crispy chicken canapés with mustard mayo
- Hash brown sticks with aioli & tomato sauce - gf, df
- Minced lamb kebabs with coconut yoghurt sauce - gf, df
- Potato and herb rosti with brie and sundried tomato - gf, v
- Smoked cheddar beignets with dipping sauce - v
- Spicy fried prawns with coriander aioli - gf, df
- Steamed prawn dumplings with dipping sauce - df
- Wild mushroom arancini with spicy mayonnaise - v, gf

COLD ITEMS

- Smoked salmon profiteroles
- Antipasti bites of fresh mozzarella and chargrilled peppers - gf, v
- Chargrilled vegetable crostini with sweet potato hummus - ve
- Goats cheesecake with red onion jam - gf, v
- Prawn cocktail served in Asian spoon - gf, df
- Prosciutto ham and melon bites with balsamic reduction - gf, df
- Rare beef fillet on baguette with horseradish cream
- Smoked salmon on blini with mustard cream cheese - gf
- Sushi bites with soy dip, pickled ginger and wasabi - incl. gf, df, ve

SWEET ITEMS

- Assorted mini cake bites - incl. gf, ve
- Decorated mini pavlova - gf
- Fruit kebabs with coconut yoghurt dip - gf, ve
- Little lemon meringue tarts - gf



PLATTERS

Artisan breads and spreads - \$7

Freshly baked ciabatta, focaccia and French batard served with three spreads

Corn chips, crudite and pita bread bites with dips - incl. ve, gf - \$7

gluten free corn chip & crisp selection, vegetable batons & oven roasted pita bread bites served with two dips of which one is gluten and dairy free

Antipasti Platter served with focaccia and ciabatta breads -incl. gf, df, v - \$17.5

selection of cured meats, cheeses, smoked salmon, artichokes, olives, sundried dried tomatoes, pesto, tapenade

GLUTEN FREE-gf DAIRY FREE - df
VEGETARIAN - v VEGAN - ve

Buffets

LUNCH OR DINNER | MIN 40

CHOOSE YOUR CARVERY

- Honey & orange baked ham with wholegrain mustard and pineapple - gf, df
- Roast beef bolar with pan gravy and horseradish sauce - gf
- Roast rib-eye of pork with apple sauce and rich brown gravy - gf, df
- Roast leg of lamb with mint sauce and rich brown gravy - gf, df
- Roast sirloin of beef with pan gravy and horseradish sauce - gf (add \$8 pp)

SET MENU | \$53 pp

- Choice of carvery
- Basket of freshly baked breads with butter *
- Crumbed fish pieces with tartare sauce - df
- Herb and four cheese tortellini with a creamy pesto & tomato sauce - v * (1)
- Steamed parslid baby potatoes - gf * (2)
- Steamed mixed seasonal vegetables with fresh cut herbs - gf, ve
- Chefs selected salad of the day
- Sticky date pudding with toffee sauce - ve
- Decorated pavlova - gf
- Sliced fresh fruit with maple, saffron & vanilla - gf, ve
- Fresh and whipped cream - gf
- Freshly brewed tea and coffee

- Replacement options

* (1) may be replaced with Mild vegetable curry and steamed rice - gf, ve

* (2) may be replaced with Oven roasted gourmet potatoes - gf, df, ve

MENU ONE | \$59 pp

- Choice of carvery
- Basket of freshly baked breads with butter *
- Crumbed fish pieces with tartare sauce - df
- Oven roasted gourmet potatoes * (1)
- Two fresh seasonal vegetables - incl. gf, df
- Two seasonal salads
- Sliced fresh fruit with maple, saffron & vanilla - gf, ve
- Decorated pavlova - gf
- Fresh and whipped cream - gf
- Freshly brewed tea and coffee

and choose from selection dishes - page 8

- One hot vegetarian dish
- One hot dessert
- One cold dessert

- Replacement options

* (1) may be replaced with Steamed parslid potatoes - gf, v

MENU TWO | \$69 pp

- Choice of carvery
- Basket of freshly baked breads with butter *
- Crumbed fish pieces with tartare sauce - df
- Oven roasted gourmet potatoes * (1)
- Two fresh seasonal vegetables - incl. gf, ve
- Two seasonal salads
- Sliced fresh fruit with maple, saffron & vanilla - gf, ve
- Decorated pavlova - gf
- Fresh and whipped cream - gf
- Freshly brewed tea and coffee

and choose from selection dishes - page 8

- One hot buffet dish
- One hot vegetarian dish
- One hot dessert
- One cold dessert

- Replacement options

* (1) may be replaced with Steamed parslid potatoes - gf, v



OPTIONS TO ADD ON TO MENUS
See selections on page 8



Selection Dishes | BUFFET MENUS

SOUPS (may be added for \$6pp)

- Cajun corn chowder - gf, ve
- Creamy vegetable soup with fresh herbs - gf, v
- Spiced pumpkin soup - gf, ve

HOT VEGETARIAN DISHES

- Pasta bake, artichokes, roasted peppers, mushrooms, tomato sauce & pesto - ve
- Courgette mac'n'cheese with garlic panko crumbs
- Eggplant, pumpkin and ricotta lasagne
- Herb and four cheese tortellini on a creamy pesto and tomato sauce
- Mild vegetable curry with cashews & basmati rice - gf, ve
- Spinach and ricotta cannelloni on tomato, garlic and basil sauce
- Vegetarian shepherd's pie - gf

COLD DESSERTS

- Almond, caramel & chocolate mousse cake - gf
- Berry, almond, sherry and saffron trifle - gf, df
- Classic baked lemon cheesecake - gf
- Coconut, mango & tapioca pudding - gf, ve
- Hazelnut and chocolate meringue cake - gf
- Salted chocolate & chilli mousse - gf
- Tonka bean infused crème brulee - gf
- Tiramisu
- Yoghurt panna cotta with berry coulis - gf

HOT DESSERTS

- Apple, cranberry and hazelnut strudel with vanilla bean anglaise
- Caramel & banana pudding with vanilla ice cream
- Chocolate and almond pudding with chocolate fudge sauce
- Sticky date pudding with toffee sauce - ve
- Classic bread & butter pudding
- Apple and berry crumble-gf, ve served with vanilla ice cream* - gf
- Apple sponge pudding with custard sauce
- Pear & gingerbread pudding with butterscotch sauce

VE option - * Vanilla ice cream can be replaced with Coconut ice-cream - add \$2 pp

HOT BUFFET DISHES

All buffet dishes served with rice except **

- Beef bourguignon - gf, df
- Beef stroganoff - gf
- Butter chicken - gf
- Chicken cacciatore with bacon & mushrooms - gf, df
- Chicken and mushroom fricassee with tarragon and bacon - gf
- Chicken curry - Thai green or red - gf, df
- Chicken, cashew and vegetable stir fry - df
- Crumbed fish pieces with tartare sauce ** - df
- Garlic & black pepper chicken curry - gf, df
- Honey and mustard roasted salmon with herbs - gf, df
- Poached market fresh fish with white wine sauce - gf
- Seafood mornay of fish, salmon, scallops, prawns & mussels
- Slow braised pork belly with cranberry, orange and soy sauce - gf, df
- Slow cooked lamb with garlic, oregano, lemon & kumara ** - gf, df
- Savoury lamb casserole with carrots & peppers - gf, df
- Sweet and sour pork
- Venison stew with bacon, mushrooms and onions - gf

+ Add on options TO BUFFET MENUS

Cold seafood presentation with cocktail sauce - gf, df	\$14.5 pp
Cold meat platter with mustard, pickles & olives	\$7 pp
Honey & orange baked ham with condiments - gf, df	\$14.5 pp
Roast pork rib-eye with gravy and apple sauce - gf, df	\$14.5 pp
Roast leg of lamb with mint sauce & gravy - gf, df	\$14.5 pp
Roast sirloin of beef with pan gravy & horseradish - gf	\$22.5 pp
Hot buffet dish	\$14.5 pp
Vegetarian hot dish	\$9 pp
Hot dessert	\$7 pp
Cold dessert	\$6 pp
Cheeses with betroot relish & fig salami, dates, walnut and cracker selection	\$11.5 pp

GLUTEN FREE - gf DAIRY FREE - df
VEGETARIAN - v VEGAN - ve



Plated Dinner | 40 MINIMUM

Appetiser

Beef Tataki, Ponzu-style dressing, radish, cucumber, garlic crisps gf	20
Chicken and ham terrine, pickled mushrooms & tarragon mayonnaise gf	22
Prawn, avocado and pear cocktail gf, df	22
Salmon tartare, avocado, salsa, creme fraiche, parmesan crisps gf	23
Prosciutto, rock melon, buffalo mozzarella, balsamic glaze, virgin avocado oil gf	21
Tomato, eggplant and capsicum press, balsamic glaze, extra virgin avocado oil gf, ve	21

Main

Beef fillet, potato croquette, pea puree, peppercorn sauce gf	49
Free-range chicken supreme, mushroom stuffing, tarragon sauce, couscous, spinach puree	40
Roasted Akaroa salmon, rosti, eggplant, courgettes, spinach, mushrooms and basil gf, df	48
Lamb rump, sweetcorn puree, braised baby onions, gratin potato, minted lamb jus gf	48
Slow roast pork belly, apple sauce, port jus, broccoli, Anna potatoes gf	40
Grilled eggplant, pepperonata and zucchini stack, roasted tomato sauce, polenta gf, ve	40

--- MAINS ARE SERVED WITH ADDITIONAL SEASONAL VEGETABLES ---

Dessert

Chocolate & salted caramel mousse cake with orange sorbet and sesame brittle	18
Classic baked lemon cheesecake with berry compote gf	17.5
Coconut yoghurt panna cotta, caramelised oranges, orange jelly, maplecomb gf, ve	17.5
Manuka honey & poppy seed parfait, sparkling wine jelly, raspberry gel, poppy seed tuille gf	18
Sticky date & ginger pudding, pineapple, ginger beer syrup, mango coconut cream df, ve	17.5
Vanilla bean, creme brulee with orange sorbet and almond wafer gf	17.5

--- SERVED WITH TEA & COFFEE ---

TWO COURSE MENU

Appetiser and Main
OR
Main and Dessert

THREE COURSE MENU SELECT ONE ITEM PER COURSE

Appetiser, Main, Dessert

ALTERNATE DROP OPTIONS CHOICE OF TWO SELECTIONS PER COURSE

Appetiser add 3.5 pp
Main add 6 pp
Dessert add 3.5 pp

OPTIONAL EXTRAS platters per table

Artisan breads & spreads - 9pp
freshly baked ciabatta, focaccia
and French batard served
with three spreads

Cheeses with beetroot relish - 11pp
a selection of cheeses with
fig salami, dates, walnuts
& cracker selection.

Assorted mini cake bites - 12pp
and macarons
includes vegan, gluten
and dairy free pieces

GLUTEN FREE - gf DAIRY FREE - df
VEGETARIAN - v VEGAN - ve



Barbeque MENUS | MIN 40

MENU ONE - \$55 per person

Basket of freshly baked bread rolls*

Angus beef patties - df
dairy free and Halal approved

Barbecued marinated chicken thighs- gf, df
marinated with the flavours of garlic, chilli, balsamic vinegar,
mustard, ketchup and brown sugar

Gourmet sausage selection - gf, incl. df
Award winning sausages

Root vegetable patties - gf, ve
a tasty medley of grated root vegetables with a hint of sage

Maple spiced corn ribs - gf, ve
with avocado tofu mayo

Salad of tossed greens - gf, ve
with seasonal fare & house dressing

Salad of potatoes - gf, df, v
with spring onions & mustard mayo dressing

Salad of ranchstyle coleslaw - gf, ve

Mustard, pickles & relish

DESSERTS

Classic baked cheesecake - gf
zesty & creamy, made with a gluten free base

Chocolate brownie cake slice

Sliced fresh fruit with maple syrup - gf, ve

Fresh & whipped cream - gf

+ ADD ONS

Barbecued baby back spare ribs - gf, df - \$13 pp
ribs slathered in delicious sticky, slightly hot tomato sauce

Garlic, coriander & chilli prawns - gf & df - \$13 pp

Salmon Steaks -df - \$13 pp

Sweet soy, ginger and lemon marinated

Lamb rump steaks - gf, df - \$13 pp

marinated with fresh parsley, cumin, coriander, and spicy harissa

Cheeses with beetroot pickle - \$11.5 pp

MENU TWO - \$67 per person

Basket of freshly baked bread rolls *

Angus beef porterhouse steak - gf, df
with cracked pepper and sea salt rub, Halal approved

Barbecued baby back spare ribs - gf, df
ribs slathered in delicious sticky, slightly hot tomato sauce
with the added cola flavour and a hint of smoke

Lemon and coconut chicken thighs - gf, df
marinated with the flavours of garlic, chilli,
balsamic vinegar, mustard, ketchup and brown sugar

Root vegetable patties - gf, ve
a tasty medley of grated root vegetables with a hint of sage

Maple spiced corn ribs - gf, ve
with avocado tofu mayo

Salad of tossed greens - gf, df, ve
with seasonal fare & house dressing

Salad of potatoes - gf, df
with spring onions & mustard mayo dressing

Salad of ranchstyle coleslaw - gf, v

Mustard, pickles & relish

DESSERTS

Classic baked cheesecake - gf
zesty & creamy, made with a gluten free base

Chocolate brownie cake slice

Sliced fresh fruit with maple syrup - gf, ve

Fresh & whipped cream - gf

+ ADD ON A SALAD - \$3pp

Salad of roasted kumara & pumpkin - gf, df

Salad of spiral pasta with cheese - v

Salad of tabbouleh & parsley - ve

GLUTEN FREE - gf DAIRY FREE - df
VEGETARIAN - v VEGAN - ve



Supper MENUS | MIN 40

These supper menus are delicious, with a wide selection of items to choose to suit all tastes. All served with coffee and tea selection.

NB: These supper menus are designed for after dinner or a supper function only. These menus are not substantial as a dinner meal replacement.

Mini filled croissants

chefs choice of 3 fillings incl. v

Deli sandwiches - incl. df, v

four fillings, GF and/or VE available on request

Filled sandwich wraps - incl. df, v

four fillings, GF and/or VE available on request

Sushi with soy dip, pickled ginger & wasabi - gf, df, incl. v

chicken teriyaki, salmon and avocado, and vegetable filled.

Beef & cheese slider with tomato relish

Buttermilk fried chicken with blue cheese dip

a classic dish of chicken pieces coated in a seasoned batter and deep fried

Satay chicken kebabs - df

with peanut dipping sauce

Crumbed fish bites with tartare sauce - df

New Zealand Hoki fillets in a Japanese style panko crumb

Mini frittatas two ways -

spinach, tomato & feta -gf; ham pea & potato - gf, df

Savouries, sausage rolls and quiches - incl. v, ve

served with tomato relish, gf and df option available on request.

Hash brown sticks with aioli & tomato sauce- gf, ve

Roast pork belly with plum dipping sauce - df

Shiitake mushroom spring rolls - ve

with dipping sauce

4 ITEMS	\$28.5 pp	3 ITEMS + 1 hot dish	\$35.5 pp
5 ITEMS	\$35 pp	4 ITEMS + 1 hot dish	\$39.5 pp
6 ITEMS	\$41.5 pp	4 ITEMS + 2 hot dishes	\$44 pp
		5 ITEMS + 1 hot dish	\$46 pp

Creamed chocolate eclairs

filled with a vanilla cream and drizzled with chocolate

Fruit custard tarts - gf

gluten free tarts filled with vanilla cream, topped with sliced seasonal fruit and apricot glaze

Selection of iced cakes - incl. gf, df

selection of three in house baked iced cakes

Variety of petite cake slices - incl. gf, df

variety of three on premise baked cake slices

Portugese custard tarts

freshly baked and served warm



Where gf, df, ve, v options are available on request, 4 working days notice is required

GLUTEN FREE - gf DAIRY FREE - df
VEGETARIAN - v VEGAN - ve

Supper MENUS CONTINUED | MIN 40

NB: These supper menus are designed for after dinner or a supper function only. Not substantial as a dinner meal replacement.

HOT DISHES

Mac'n'cheese

with ham, courgette and panko bread crumbs

Herb and four cheese tortellini - v

with a creamy tomato & pesto sauce

Beef stroganoff served with steamed rice - gf

a classic beef stew with mushrooms, peppers and sour cream flavoured with smoked paprika

Butter chicken served with steamed rice - gf

marinated in ginger and garlic paste, yoghurt and spices, then smothered in a creamy tomato sauce

Thai green chicken curry - gf, df

cooked with free range chicken, mushrooms, broccoli and bell peppers and served with steamed Jasmine rice

Mild vegetable curry - gf, ve

Indian style Korma based curry with coconut milk and served with steamed rice

Savoury lamb casserole - gf, df

with peppers and served with rice

Sweet & sour pork - df

served with steamed rice

SANDWICH STATION - \$35 pp

Hot carved ham in a ciabatta bun* with salad all the ingredients you need to make yourself an epic sandwich; juicy hot carved ham, lettuce, tomato, cucumber, cheese, mustard, pickle and relish.

- Salad of potatoes - gf, df, v
- Ranchstyle coleslaw - gf, ve
- Chocolate brownie cake slice

*gluten and dairy free bun available on request

+ add CHEESE PLATTER - \$11.5 pp

Cheese selection with beetroot relish - v, gf
four cheeses with fig salami, dates, walnuts and cracker selection



GLUTEN FREE - gf DAIRY FREE - df
VEGETARIAN - v VEGAN - ve

Where gf, df, ve, v options are available on request, 4 working days notice is required



Beverages

ON ACCOUNT OR CASH BAR

STANDARD RANGE

HOUSE WINES – Kopiko Bay Range 40/10
 Sauvignon Blanc, Chardonnay, Pinot Gris,
 Merlot, Pinot Noir

SPARKLING
 Lindauer Brut 45/11.5
 Lindauer Brut 200ml bottle 13.5

WHITE WINES
 Wither Hills Sauvignon Blanc 58
 Huntaway Reserve Chardonnay 58

RED WINES
 Huntaway Syrah 58
 Huntaway Merlot Cabernet 58

BEERS & CIDER
 Speight's Gold Medal Ale - 350ml glass 7
 Speight's Summit Ultra - 350ml glass 7
 Steinlager Light 2.5% 6.5
 Steinlager Classic 9
 Isaac's Apple Cider 8.5
 Mac's Freeride 0.5% 6.5

SPIRITS includes mixer
 Bacardi, Bourbon, Vodka, Whisky, Gin, Rum
 single nip 7
 double nip 9.5

NON-ALCOHOLIC
 Orange Juice - 350ml glass 4.5
 Orange Juice - by litre 12
 Soft drinks - 350ml glass 4

OPTIONAL RANGE

BEERS
 Mac's Gold 8.5
 Steinlager Pure 9
 Corona Extra 10
 Panhead Supercharger 11
 Panhead Quickchange 11
 Emersons Pioneer Pilsner 11

WHITE & ROSE WINES
 Marisco Kings Favour Sauvignon Blanc 62
 Wither Hills Early Light Sauvignon Blanc 9.5% 58
 Marisco Bastard Chardonnay 65
 The Ned Pinot Gris 58
 The Ned Rosé 58
 Lindauer Free Brut 0.5% 30

RED WINES
 Mt Difficulty Roaring Meg
 Central Otago Pinot Noir 65
 Leefield Pinot Noir 62

METHOD CHAMPENOISE
 Lindauer Special Reserve 54
 Lindauer Prosecco NV 54
 Daniel Le Brun Method Traditionelle 80

NON-ALCOHOLIC
 Sparkling Grape Juice 12

Beverage PACKAGES | CONFERENCE



SILVER PACKAGE

1 hour	\$29 per person
2 hours	\$36 per person
3 hours	\$42 per person
4 hours	\$48 per person
5 hours	\$55 per person

SILVER PACKAGE

Speights Gold Medal Ale
 Speights Summit Ultra
 Steinlager Classic
 Steinlager Light 2.5%
 Mac's Freeride 0.5%
 Isaac's Cider
 Lindauer Brut
 Kopiko Bay Sauvignon Blanc
 Kopiko Bay Chardonnay
 Kopiko Bay Pinot Noir
 Orange Juice
 Soft drinks



GOLD PACKAGE

1 hour	\$34 per person
2 hours	\$41 per person
3 hours	\$47 per person
4 hours	\$55 per person
5 hours	\$62 per person

GOLD PACKAGE

Speights Gold Medal Ale
 Speights Summit Ultra
 Steinlager Classic
 Steinlager Light 2.5%
 Mac's Freeride 0.5%
 Corona Extra
 Panhead Quickchange Pale Ale
 Isaac's Cider
 Lindauer Special Reserve
 Wither Hills Sauvignon Blanc
 Huntaway Reserve Chardonnay
 Huntaway Cabernet Merlot
 The Ned Rosé
 Mt Difficulty Roaring Meg Pinot Noir
 Orange Juice
 Soft drinks

