



your menu

BUFFET MINIMUM OF 20 PERSONS

Option One

\$74.00

Selection of breads with spreads

Entrée served to the table

Herb roasted lamb loin on lentil salad, accompanied by radicchio and micro greens, served with Kokalito prune marmalade

From the Buffet

Lemon kelp sprinkled Akaroa salmon on a saffron polenta cake with sautéed spinach

Beefsteak on kumara and potato mash with basil butter and spring onions

Steamed potato gnocchi in a cream of sun-dried tomatoes

Gourmet potatoes with fresh chervil

Bouquets of seasonal vegetables

Seasonal baby greens with a variety of dressings and condiments

Dessert served to the table

Pistachio crème brulee

served with Malibu marinated melons and macadamia tuille

Coffee and infusions

Mezaru, Maker unknown, Yorii. Te Papa



Prices are per person and are exclusive of GST.
Selections and prices are subject to availability and list changes.



your menu

BUFFET MINIMUM OF 20 PERSONS

Option Two

\$79.00

Selection of breads with spreads

Entrée served to the table

Grilled tiger prawns
served on chilli cured cucumber and karengo salad
accompanied by citrus crème fraîche

From the Buffet

Grilled Canterbury lamb rump on potato gratin with rosemary glaze
Grilled cervena venison steak on smoked paprika gnocchi romana with tamarillo chutney
Ouzo poached chicken breast on cilantro and pineapple rice
Forest mushroom and champagne risotto topped with fried shallots
Bouquets of seasonal vegetables
Gourmet potatoes with chervil butter
Seasonal baby greens with a variety of dressings and condiments

Dessert served to the table

Mocca perfumed Tiramisu served with liquorice sauce
and amaretti biscuits
Coffee and infusions

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BUFFET MINIMUM OF 40 PERSONS

Option Three

\$84.00

Cold items

Selection of freshly baked breads and spreads
Seasonal greens with choice of dressings
Caesar salad station
Hot smoked Aoraki salmon with red onion rings and caper berries
Antipasto platters with green olives and sun-dried tomatoes
Candied tiger prawns with chilli infused pineapple

Hot items

Lemon thyme crusted, market fresh fish of the day
served on wilted spinach and saffron foam
Spinach and ricotta crepes baked in garlic custard
Bouquet of seasonal vegetables
Mini baked potato with chives sour cream
Steamed red Camarque rice

Carving station

Canterbury lamb rack with vanilla garlic jus
Slow roasted beef fillet with Kokalito prune sauce

Dessert buffet

Crème brulee
Mini pavlova with lashings of cream and kiwi fruit
Fresh fruit salad
New Zealand cheese selection with an assortment of crackers
Coffee and infusions

THIS OPTION IS ONLY AVAILABLE IN WELLINGTON FOYER, OCEANIA AND ICON
FUNCTION ROOM

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