



Morning and Afternoon Tea

Sweets **\$7.00**

Fresh Fruit Platter

Danish Pasties

Home Baked Muffins

Home Baked Cakes

French Pastries

Cookies

Cheesecakes

Scones with Jam and Cream

Savories **\$7.50**

Club Sandwiches

Ham and Cheese Sandwiches

Breaded Prawn Cutlets with Sweet Chili

Homemade Spring rolls and Samosas

Ciabatta Sandwiches with assorted fillings

- Ham and Cheese
- Roast Beef and Caramelized Onions
- Tuna and Swiss Cheese
- Salmon and Cream Cheese
- Bacon and Egg
- Salami with Tomato Chutney
- Mediterranean Vege

Mini quiches

Mexican/Chicken/Beef Wraps

Antipasto Platter

Sample Conference Menu



Canapés

Club sandwiches
Creamy mushroom toasted bread cases
Savory meatballs with plum dipping sauce
Variety of mini hot savories

Platter of sliced mixed seasonal fruit
Variety of sweet cakes

Menu price per guest \$12.00
One of each canapé per guest (6 per person)

Minimum guest number 15

Plated Meal Options

Plated Dinner \$45.00

Moroccan Styled Lamb with capsicum compote and wild rice frittata

Oven Baked Akaroa Salmon on roasted red bell peppers, potato duchess,
broad beans and salmon caviar topped with lemon capper sauce

Dark Chocolate Mousse served with Chantilly cream and almond biscotti

Plated Dinner \$55.00

Cajun Spiced King Prawns drizzled with langoustine oil on top of a petit
potato salad and baby rocket

Hawke's Bay Lamb Rump roasted medium served with braised le puy lentils,
pumpkin puree, broad beans and lamb jus

Vanilla Bean Cream Brulee with fresh berry compote and chocolate filo cigars

Sample Conference Menu



Buffet Meal Options

Buffet Lunch \$25.00pp

Selection of Sandwiches

Garden Salad

Greek Salad

Daily Fresh Soup

Main

Chicken Tikka Masala with jasmine rice and mint raita

Grilled Fish with couscous salad and red pepper coulis

Beef Lasagna with Garlic Bread

Ratatouille with pumpkin and spinach risotto

Desserts

Fresh Fruit Platter

Chocolate Brownie

Homemade cakes

Chocolate Mousse



Buffet Diner Option \$55.00pp

Orzo pasta salad

Smoked chicken and roasted vegetable salad

Sundried Tomato and Feta Tart

Soup

Carvery (choice of one)

Lamb and thyme

Pork Loin with apple and walnut

Sirloin with wholegrain mustard

Main

Sundried tomato and olive stuffed chicken breast

Pumpkin and spinach risotto

Rosemary and rock salt potatoes

Seasonal green vegetables

Desserts

Vanilla Bean Crème Brulee

Fresh fruit platter

Pecan pie

Chocolate Brownie