



EVENTS MENU
2019 / 2020



BEVERAGES

Wine

- Duck Point Sauvignon Blanc, Marlborough \$42
- Duck Point Chardonnay, Gisborne \$42
- Duck Point Pinot Gris, Gisborne \$42
- Duck Point Pinot Noir, Central Otago \$42
- Duck Point Merlot, Australia \$42
- Opawa Rosé, Marlborough \$50
- Brown Brothers Moscato, Australia \$45
- Giotto Prosecco, Italy \$35
- Dune & Greene Sparkling (750ml), Australia \$48

Beer

- Lion Red \$8.50
- Export Citrus 2% \$8.50
- Heineken \$9.50
- Asahi \$9.50
- Speights Gold \$8.50
- Export 33 Low Carb \$8.50
- Corona \$9.50
- Macs Dark \$9.50

Cider

- Monteith's Apple Cider \$9.00
- Monteith's Pear Cider \$9.00

Boundary Road Craft Beers

- "Flying Fortress" Pale Ale \$9.00
- "The Chosen One" Lager \$9.00
- "Thomas Edison" 2.5% Light Beer \$9.00
- "Mumbo Jumbo" Indian Pale Ale \$9.00
- "Bouncing Czech" Pilsner Lager \$9.00

Soft Drinks

- 9L of Non-alcoholic punch \$100.00
- Santa Vittoria Sparkling Water 1Lt \$12.00
- Santa Vittoria Still Water 1Lt \$12.00
- Coca Cola range and juices \$6



CANAPES

PLATINUM

\$22 per person | Select 8 Options

GOLD

\$18 per person | Select 6 Options

SILVER

\$15 per person | Select 4 Options



Hot

- Vegetable Empanada with sweet and sour dip (V)
- Goats Cheese Fritter with mango salsa (V)
- Sticky Bourbon Pork belly bits (GF, DF)
- Thai Fish Cake with mango salsa (DF)
- Mini Cheese burger
- Chicken Chicarones with onion mojo
- Herb Crusted Lamb cutlet
- Prawn Shumai with sweet chili sauce (DF)
- Bitterballen with Dijon mustard

Cold

- Summer vegetable rice paper rolls with sweet chili sauce (GF, DF, V, VG)
- Mini Caprese with basil pesto (GF, V)
- Steak Bearnaise Profiteroles
- Watermelon, cured ham and feta cheese with green oil (GF)
- Pistachio crusted beetroot hummus cucumber cup
- Duck pancake with hoisin sauce (DF)
- Bloody Mary Prawn shots (GF, DF)
- Smoked Salmon Pumpernickel Bites
- Smoked Chicken sundried tomato mousse on choux pastry



BUFFET OPTIONS



PLATINUM

\$90 per person

- Bread Station
- Salad Bar + two compound salad
- One Soup selection
- Choice of dim sum OR tempura & sushi corner
- Seafood bar
- Two vegetable dish selections
- One carvery selection
- Three Hot Dish Selections
- One hot and four cold dessert selections

GOLD

\$75 per person

- Bread Station
- Salad Bar + two compound salad
- Choice of dim sum OR tempura & sushi corner
- Two vegetable dish selections
- One carvery selection
- Three Hot Dish Selections
- One hot and four cold dessert selections

SILVER

\$59 per person

- Bread Station
- Salad Bar + one compound salad
- Two vegetable dish selections
- One carvery selection
- One Hot Dish selections
- One hot and four cold dessert selections



BUFFET SELECTIONS

Bread Station

- Two types of bread
- Butter and margarine

SALADS

Standard Salad Station Or Ceasar Salad Station

- Two kinds of lettuce
- Beetroot
- Sweet corn
- Cherry tomato
- Cucumber
- Red onion
- Balsamic dressing
- Olive oil
- Romaine lettuce
- Cherry tomato
- Anchovies
- Parmesan cheese
- Croutons
- Bacon bits
- Caesar dressing

Compound Salads

- Thai beef salad (GF, DF)
- Summer Panzanella salad
- Mandarin chicken salad
- Classic potato salad
- Pumpkin feta salad

Soup Selections

- Kumara carrot ginger soup (GF, DF, V)
- Vegetable consomme (GF, DF, V)
- Pumpkin soup (GF, DF, V)
- Creamy tomato basil soup (GF, V)

Dim Sum Corner

- Prawn Shumai
- Vegetable Gyoza
- Pork dimsum
- Sweet chili sauce
- Soy sauce

Tempura & Sushi Corner

- California roll
- Tempura prawns
- Tempura Vegetables
- Tempura sauce
- Pickle ginger
- Wasabi
- Soy sauce



Seafood Bar

- Prawns
- Mussels
- Squid
- Lemon wedges
- Cocktail dressing

Vegetable Selections

- Roasted baby potatoes with sage (GF, DF)
- Roasted pumpkin and kumara (GF, DF)
- Steamed seasonal vegetables (GF, DF)
- Ratatouille (GF, DF)
- Broccoli and shitake mushroom stir-fry (GF, DF)
- Yang Chow fried rice (GF)
- Cauliflower Gratin

Carvery Selection

- Barbeque rubbed pork ribs
- Pepper crusted sirloin roast with chimichurri and red wine jus
- Slow cooked stuffed turkey roulade with cranberry jus
- Roasted lamb leg with mint jus and a selection of mustards
- Glazes Champagne ham with apple sauce and selection of mustards
- Salmon en'crounte with creamy dill and béarnaise sauce

Hot Dish Selections

- Roasted chicken breast with creamy basil pesto
- Slow braise beef checks and root vegetables medley with red wine jus
- Honey glazed ham with pear and cranberry sauce
- Slow cooked lamb leg with jus
- Baked parmesan crusted fish of the day with orange saffron sauce
- Dry Tom yum
- Stuffed cabbage roll and harra sauce
- Eggplant moussaka
- Chili garlic prawns

DESSERTS

Hot Desserts

- Apple crumble with
- Bread and butter pudding
- Matcha souffle

Cold Desserts

- Individual fruit salads
- Chocolate brownies
- Red velvet cake
- Mini lemon meringue tarts
- Berry pannacotta
- Tropical sliced fruit platter
- Mini chocolate tart
- Madeira cake
- Strawberry mousse
- Fruit skewers
- Mini eclairs
- Mini fruit tartlet
- Mini Pavlova



SET MENU OPTIONS



PLATINUM

\$90 per person

- Bread
- Two entree choices
- Two main course choices
- Two dessert choices
- Supper Snacks

GOLD

\$75 per person

- Bread
- Two entree choices
- Two main choices
- Two dessert choices

SILVER

\$60 per person

- Bread
- One entree choice
- Two main course choices
- One dessert choice



SET MENU SELECTIONS

Entree Selections

- Sliced Venison with kumara puree, beetroot and balsamic reduction (gf)
- Seared Scallops with green pea puree, pancetta dust and chili oil (gf)
- Beetroot, citrus and berry salad with citrus vinaigrette, orange reduction (gf,v,vg,df)
- Duck breast with pea puree, orange segments and pomegranate molasses
- Smoked salmon with creamy dill, compressed honeydew and balsamic reduction
- Goat's cheese and fig salad

Main Selections

- Chicken wrapped in prosciutto with mashed potato, baby carrot and creamy pesto sauce (gf)
- Eye Fillet with kumara mash, vine tomato, asparagus, and red wine jus (gf)
- Lamb Shank with scallions, potato puree, roast vegetables and lamb jus (gf)
- Egg Plant Moussaka (GF, DF, V)
- Catch of the Day, wilted spinach, baby carrot, quinoa and orange saffron sauce

Dessert Selections

- Passion fruit cheese cake
- Lemon meringue tart
- Chocolate berry tart
- Red fruit charlotte
- Duo Homemade sorbet with fresh fruit and dried pineapple

Supper Snacks

- Chef's selection of hot chips, sausage rolls, mini pies, and quiches

