

Breakfast

Minimum 20 Pax

All breakfast packages include: freshly brewed coffee, selection of teas, & orange juice.

BUFFET BREAKFAST

\$38.50 + GST per person

Cold

Baker's basket with fresh croissants,

Danish pastries, & muffins (VG)

Seasonal fruit platter (DF, GF, VEGAN)

Coconut yoghurt with berry compote
(DF, GF, VEGAN)

Hot

Farm-style streaky bacon (DF, GF)

Hash browns (DF, GF, VEGAN)

Scrambled eggs (GF, VG)

Sautéed mushrooms with fresh thyme
(DF, GF, VEGAN)

NETWORKING BREAKFAST

Minimum 2 items per person

Cold

\$7.50 +GST per item

Danish fruit pastries (VG)

Freshly baked muffins (VG)

Fresh fruit salad cups with honey

cinnamon coconut yoghurt (DF, GF, VG)

Granola, berries, coconut yoghurt

(DF, GF, VEGAN)

Bircher muesli with coconut yoghurt

(DF, VEGAN)

Hot

\$9.50 +GST per item

Bacon, spinach & egg sliders

Cinnabon buns (VG)

Ham & cheese croissants

Savoury muffins



Daily Delegate Packages

Minimum 10 Pax

All day delegate packages include continuous tea & coffee from the start of morning coffee break until the end of afternoon coffee break.

\$54.00 + GST per person | Full Day

Add Ons

Freshly sliced seasonal fruit platter - \$6.50 + GST per person

Assorted club sandwich platter - \$7.50 + GST per person

SWEET

Banana bread with berry crème fraiche (VG)

Apple crumble muffins (VG)

Pain au chocolate (VG)

Cinnabon Danish (VG)

Buttermilk scones with berry jam & double cream (VG)

Homemade berry friands (GF, VG)

Chocolate brownie with bitter chocolate fudge (GF, VG)

Almond & orange cake (GF, VG)

Key lime pie (VG)

Lemon & mascarpone slice (VG)

Lamingtons with whipped cream (VG)

Carrot cake with cream cheese icing (VG)

Coffee Breaks

Morning Coffee Break | \$17.00 + GST per person for two items (includes tea and coffee)

Afternoon Coffee Break | \$12.00 + GST per person for one item (includes tea and coffee)

SAVOURY

Creamy feta & spinach quiche (VG)

Croissant with smoked ham, cheese, & tomato

Cheese scones with whipped butter (VG)

Baked chicken & mushroom pinwheels

Bacon, onion, & cheddar tart

Mediterranean herb sausage roll with tomato sauce

Warm focaccia with feta, olives & sundried tomato (VG)

Lunch

\$30.00 + GST per person for Lunch (includes tea and coffee)

OPTION 1

Smoked ham wholemeal roll, with sliced cheese, lettuce, seeded mustard & cucumber pickle

Classic bacon & egg pie

Mixed green salad with garden vegetables & classic vinaigrette (DF, GF, VEGAN)

White chocolate rocky road

OPTION 2

Danish salami, roasted red capsicum, brie cheese, mesclun roll

Gourmet beef sliders with cheese & tomato relish

Caesar salad with crispy bacon, egg, & shaved parmesan with creamy traditional dressing. Served with croutons on the side

Cheesecake with berry compote (VG)

OPTION 3

Med-rare beef, sundried tomato strips, seeded mustard, brioche roll

Bao buns with pork belly, hoisin sauce & pickles

Roast pumpkin salad, baby spinach, creamy Whitestone feta, & red onion with balsamic dressing (GF, VG)

Assorted mini cupcakes (VG)

OPTION 4

Smashed egg focaccia, tomato, lettuce (VG)

Teriyaki chicken skewers (DF, GF)

Tomato & mozzarella salad with balsamic, dressing & basil (GF, VG)

Linzer cake (VG)

OPTION 5

Chicken salad wrap (DF)

Assorted gourmet mini savoury pies

Greek salad with ripe tomatoes, cucumber, red onions, Whitestone feta, & mixed herbs with a light vinaigrette dressing (GF, VG)

Opera cake slice (VG)

OPTION 6

Chicken & brie garlic pide

Tomato & olive tart (VG)

Potato salad with mayonnaise & gherkins & fennel (DF, GF, VG)

Baked berry cheesecake (VG)

Packed Lunch

\$30.00 + GST per person for Packed Lunches (includes choice of bottled water or orange juice)

PACKED OPTION 1

Gourmet Pide: chicken, brie, rocket

Chocolate brownie (GF, VG)

Greek salad with feta (GF, VG)

Piece of fresh whole seasonal fruit

PACKED OPTION 2

Gourmet Filled Roll: braised lamb, hummus, marinated chickpeas (DF)

Ginger slice (DF, GF, VEGAN)

Potato salad, gherkins, bacon, mayonnaise (DF, GF, VG)

Piece of fresh whole seasonal fruit

PACKED OPTION 3

Gourmet Sandwich: chicken, bacon, lettuce, tomato

Blueberry & white chocolate muffin (VG)

Japanese cucumber & edamame salad, with seaweed & sesame (DF, GF, VEGAN)

Piece of fresh whole seasonal fruit

PACKED OPTION 4

Gourmet Filled Roll: Thai roast beef, tomato, coriander, red onion (DF)

Chocolate caramel slice (VG)

Roasted broccoli, almonds, & balsamic dressing (DF, GF, VEGAN)

Piece of fresh whole seasonal fruit



Finger Foods

Minimum 10 Pax

\$7.50 + GST per item per person

Choose 3 items for \$20.00 + GST per person (suitable for 30-45 minutes)

Choose 5 items for \$34.00 + GST per person (suitable for 60-90 minutes)

Finger food service is plated & placed on tables / bar leaners - not tray served

Cold

Asian flavoured rice paper rolls with tofu & vegetables (DF, GF, VEGAN)

Ratatouille & feta tartlet (GF, VG)

Selection of club sandwiches

Selection of sushi including vegetarian options with soy sauce, pickled ginger & wasabi

(DF, GF)

Chef's selection of sweet slices (VG)

Hot

Assorted mini gourmet savouries served with tomato sauce

Bao buns with pork belly, hoisin sauce & pickles (DF)

Chicken tenders with aioli (GF)

Lightly seasoned, crispy fried potato wedges served with sour cream & sweet chili sauce (VG)

Mini beef sliders with smoked cheese & gherkins

Soft chicken tacos with guacamole & chipotle tomato sauce (DF)

Spring rolls & samosas served with sweet chili & soy sauce (DF, VEGAN)

1 x medium spring roll & 1 x large samosa per person



Canapés

Minimum 10 Pax

\$6.50 + GST per item per person

Choose 3 items for \$18.00 + GST per person (suitable for 30-45 minutes)

Choose 5 items for \$30.00 + GST per person (suitable for 60-90 minutes)

HOT CANAPÉS

Asian spiced pork belly squares with chili & plum sauce (DF, GF)

Wild mushroom & thyme arancini (DF, GF, VEGAN)

Kumara rösti with mint & coconut yoghurt (DF, GF, VEGAN)

Lamb, feta, & herb kofta with sumac glaze (GF)

Korean style fried chicken bites with gochujang sauce

COLD CANAPÉS

Yorkshire pudding with roast beef

Spicy tuna crudo crispy cups (GF)

Sun blushed tomato on crostini with mozzarella & basil (VG)

Smoked salmon & crêpe pinwheel with dill & crème fraîche

Vegetable tartare & chive pikelet (VG)

SWEET CANAPÉS

Hazelnut & apricot fudge bites (GF, VG)

Lemon & white chocolate praline (GF, VG)

Mini profiterole with salted caramel whipped ganache (VG)

Mini bitter chocolate tart with freeze dried raspberries (GF, VG)



Buffet

Minimum 30 Pax

Suitable for Lunch or Dinner

Both options include freshly brewed coffee & a selection of teas served with dessert

All menu items are nut free

OPTION 1

\$77.50 + GST per person

Freshly baked bread rolls with butter

Crispy pork belly with jus (DF, GF)

Chicken thigh, lemon, thyme, & chicken jus (DF, GF)

Roast Agria potato tossed in fresh rosemary & garlic infused olive oil (DF, GF, VEGAN)

Steamed seasonal vegetable medley tossed with fresh herbs & olive oil (DF, GF, VEGAN)

Garden green leaf salad with balsamic vinaigrette (DF, GF, VEGAN)

Chickpea, roast pumpkin, & baby spinach salad with green goddess dressing (GF, VG)

Opera cake (VG)

New York baked cheesecake (VG)

Sliced fresh fruits

Carving Station

Add a carving station to either buffet option - \$20.00 + GST per person

Choose one:

- Beef scotch with mustard & jus (DF, GF)
- Porchetta with chimichurri (DF, GF)
- Champagne ham glazed in apricot & seeded mustard (DF, GF)

OPTION 2

\$85.00 + GST per person

Freshly baked bread rolls with butter

Slow braised lamb shoulder with Middle Eastern spices (DF, GF)

Slow cooked beef bolar roast with thyme jus (DF, GF)

Chicken thigh cacciatore (DF, GF)

Roast Agria potato tossed in fresh rosemary & olive oil (DF, GF, VEGAN)

Roasted vegetables medley with balsamic glaze (DF, GF, VEGAN)

Garden green leaf salad with Italian vinaigrette (DF, GF, VEGAN)

Toasted quinoa salad with tomato, cucumber, parsley, lemon & olive oil (DF, GF, VEGAN)

Carrot cake (VG)

White chocolate brownie with whipped cream (VG)

Sliced fresh fruits

Plated Meal

Minimum 30 Pax

Suitable for Lunch or Dinner

Includes freshly brewed coffee & selection of teas served with dessert

1 Entrée, 2 Mains (Alternate Drop), 1 Dessert – \$96.50 + GST

Add Alternate Drop to entrée / dessert - \$7.50 + GST per person per course

Preset bread roll & butter

ENTRÉES

All suitable for preset

Cold smoked Akaroa salmon, pickled fennel, cress, wasabi crème fraîche, caviar, puffed rice cracker (GF)

Slow cooked Angus beef sirloin, crispy shallots, soy-sesame dressing, Sakura herb salad, crispy parsnip chips (DF, GF)

Baked flaky tart with sundried tomatoes, kalamata olives, feta, extra virgin olive oil, balsamic glazed rocket leaves (VG)

MAINS

Mediterranean style roasted lamb rump, green peas, potato gnocchi, sundried tomatoes, kalamata olives, thyme jus (DF, GF)

Slow cooked chicken breast, creamy truffled potato, wild mushroom cassoulet (GF)

Pan seared Angus beef tenderloin, potato gratin, root vegetable mousseline, honey roasted carrots (GF)

Sous-vide & crisped pork belly, baked root vegetable gratin, pumpkin puree, pickled radish (DF, GF)

Tempura baked silky tofu, teriyaki glazed mushrooms & vegetables, garden herb salad (DF, GF, VEGAN)

DESSERT

Black forest gateaux, cherry compote, white chocolate mousse (VG)

Cinnamon & fruit baked tart, creamy Madagascar vanilla custard, tropical jam (VG)

Tiramisu, coffee cream, salted caramel pearls, fruit coulis (VG)

Sharing platters served to tables with an assortment of bite sized desserts (VG)

Platters

All platters serve 10 pax

All prices are GST inclusive

ANTIPASTO PLATTER

\$195.00

Selection of deli meats, marinated vegetables & olives, selection of cheeses, housemade dips, & selection of bread

ASIAN EXPERIENCE

\$205.00

Steamed chicken buns, pork bao buns, jumbo rolls, sweet chili sauce

ASSORTED SUSHI PLATTER

\$120.00

Selection of sushi (chicken, salmon, vegetable) served with ginger, wasabi, & soy sauce (DF, GF)

GOURMET ROLLS PLATTER

\$120.00

Focaccia roll with chicken, aioli, & brie; ciabatta roll with ham, tomato, pesto, & mozzarella; brioche roll with roast beef, smoked bell pepper, & wholeseed mustard



Platters

All platters serve 10 pax

All prices are GST inclusive

SCRUM BOX

\$235.00

Mini creamy chicken savouries, mini kransky hot dogs, fish sliders, kumara wedges, & kiwi onion dip

SWEET TREATS PLATTER

\$150.00

Lemon & ricotta cheesecake, opera cake, macarons (VG)

WHITESTONE CHEESE PLATTER

\$200.00

Totara tasty cheese, & Windsor blue cheese, Mt Domett double cream brie cheese, aged Airedale & Livingstone gold, fig & pear chutney, grapes & assorted crackers (VG)



Beverage Service

BARISTA COFFEE CART

4 hours (includes up to 140 cups)

\$795.00 + GST

8 hours (includes up to 180 cups)

\$985.00 + GST

Extra cups

\$4.00 + GST each

Alternative milk / decaf coffee

\$1.00 + GST per cup

Barista coffee carts will have two baristas who can make approximately 90-100 coffees per hour.

ADDITIONAL BEVERAGE OPTIONS

Orange juice

\$12.17 + GST per litre

Soft drinks on consumption (choose from Coke range and/or Schweppes range)

\$5.22 + GST per unit

TEA AND COFFEE STATION

Minimum 20 pax

Includes freshly brewed coffee & a selection of premium teas

2 hours

\$5.00 + GST per person

All day (8 hours of continuous tea & coffee)

\$15.00 + GST per person

Add on Teatime Cookies

\$3.00 + GST per person

Choose up to two from:

- Chocolate chip
- Lemon fingers
- Short bread

Beverage List

All prices are GST inclusive

WINE

	Per Glass	Per Bottle
Lindauer Special Reserve 200ml		18.00
Lindauer Prosecco 200ml		18.00
Daniel Le Brun NV 750mL		98.00
The Ned Sauvignon Blanc	15.50	74.00
Roaring Meg Sauvignon Blanc	16.00	77.00
The Ned Rosé	15.50	74.00
Roaring Meg Rosé	16.00	77.00
The Ned Pinot Gris	15.50	74.00
Roaring Meg Pinot Gris	16.00	77.00
The Ned Chardonnay	15.50	74.00
Roaring Meg Chardonnay	18.00	88.00
The Ned Pinot Noir	17.00	82.00
Roaring Meg Pinot Noir	18.00	88.00

RTD'S SPIRITS

Gordon's Pink Gin & Soda	13.00
Mac's Ginger Giant	14.50
Hyoketsu Lemon	14.50
Hyoketsu Pineapple	14.50
Captain Morgan Spiced Gold & Cola	14.50
House spirits	15.00

BEERS & CIDER

Emerson's Hazed & Confused	13.50
Emerson's Pilsner	13.50
Panhead Pickup	13.50
Panhead Supercharger	13.50
Speight's Gold Medal Ale	10.50
Speight's Summit Ultra	10.50
Steinlager Classic	10.50
Steinlager Light	9.50
Emerson's Little Bird Alcohol Free IPA	11.50
Mac's Cloudy Apple Cider	12.50

NON-ALCOHOLIC

Coke range	6.00
Schweppes range	6.00
Orange juice	6.00
Most Juice range	6.00
Pump Mini 400ml	5.00

Beverage Packages

Optional Enhancements:

- Add 3 RTD's from our current selection - \$13.00 + GST per person
- Add Lindauer Special Reserve - \$13.00 + GST per person

CLASSIC DRINKS PACKAGE

House White	Steinlager Light
House Red	Emerson's Little Bird Alcohol Free IPA
Speight's Gold Medal Ale	Coke Range
Speight's Summit Ultra	Orange Juice

Classic Drinks Package Pricing

1 Hour	42.50
1.5 Hours	49.00
2 Hours	55.50
3 Hours	62.00
4 Hours	68.50
5 Hours	75.00

PREMIUM DRINKS PACKAGE

Roaring Meg Sauvignon Blanc	Speight's Gold Medal Ale
Roaring Meg Pinot Gris	Speight's Summit Ultra
Roaring Meg Rosé	Mac's Cloudy Apple Cider
Roaring Meg Pinot Noir	Steinlager Light
	Emerson's Little Bird Alcohol Free IPA
Emerson's Hazed & Confused	Coke Range
Emerson's Pilsner	Schweppes Ginger Beer
OR	Schweppes Lemon Lime & Bitters
Panhead Pickup	Orange Juice
Panhead Supercharger	

Premium Drinks Package Pricing

1 Hour	59.50
1.5 Hours	68.00
2 Hours	76.50
3 Hours	85.00
4 Hours	93.50
5 Hours	102.00