



Breakfast - Continental Buffet \$18.50+gst pp

Homemade muesli with natural yoghurt and fruit compote

Mini croissants served with jams & butter

European meat and cheese platter; fine continental sliced meats and Gouda and Emmentaler cheese

Seasonal fruit platter, sliced and served with passion fruit coulis

Freshly baked mini pastries, glazed with apricot

Tea, coffee and orange juice

Breakfast - Cooked buffet \$28.50+gst pp

Grilled bacon and egg muffins with tomato relish and mayo

German style Bratwurst sausages

Thyme and sea salt slow roasted tomatoes

Creamy button mushrooms with fresh green pepper and flat leaf parsley

Homemade muesli with natural yoghurt and fruit compote

Mini croissants served with jams & butter

Seasonal fruit platter, sliced and served with passion fruit coulis

Freshly baked mini pastries, glazed with apricot

Tea, coffee and orange juice

Plated option: Eggs Benedict - two poached eggs with grilled bacon served on an English muffin with hollandaise sauce
\$15.50+gst pp

Additional hot items added to each plate for \$3.50+gst per item pp

Plated breakfast served with the continental buffet selection \$30.00+gst pp



Arrival tea and coffee \$3.50+gst pp

Morning and Afternoon Tea

Standard – one item served with a bowl of fresh fruit, tea and coffee \$7.50+gst pp

Additional items - \$2.50+gst each item pp

Selection on daily muffins

Bacon and sundried tomato muffins

Freshly baked cinnamon & sugar crusted scones with raspberry jam and vanilla cream

Lemon and sour cream loaf with citrus butter

Carrot and walnut cake with citrus cream cheese icing

Chocolate cake with berry compote

Shortbread biscuits with lemon & passion fruit butter

Homemade meat savouries selection with tomato relish
(vegetarian options available)

Please note – **Daily Delegate Package** options are available.

Rates vary, depending on delegate numbers

Daily delegate packages include:

Tea and coffee on arrival
Morning and Afternoon Tea
Working style stand-up lunch



LUNCH - stand-up working style buffet \$25.00+gst pp

Sample menu options

MENU 1

Daily hot dish - Green Thai chicken curry with steamed jasmine rice
Beef & paprika savouries with spiced tomato relish
Flat bread "melt" with shaved ham, cheddar cheese and grilled vegetables
Conchiglioni pasta salad with sundried tomatoes, grilled field mushrooms
and rocket salad and toasted almonds
Homemade sweet item (slice or loaf)
Seasonal fruit platter
Tea, coffee and orange juice

MENU 2

Daily hot dish - Roasted beef scotch with pepper jus and rosemary potatoes
Mini Frittata of roasted peppers and feta with relish
Home baked baps with assorted fillings
Tossed salad of baby spinach, feta, olives and roasted peppers
Homemade sweet item (slice or loaf)
Seasonal sliced fruit platter
Tea, coffee and orange juice

MENU 3

Daily hot dish - Penne Provencale with home style tomato sauce, olives, capers and parmesan cheese
Creamy chicken & mushroom filo parcels
Assorted mini "sub" sandwiches with accompanying aioli, relishes and chutneys
Roasted kumara and bacon salad with fresh green beans and spiced mayo
Homemade sweet item (slice or loaf)
Seasonal sliced fruit platter
Tea, coffee and orange juice

Sit down buffet and plated lunch menus options also available

High Tea is a lovely option to consider – particularly for lunches at Te Rununga Teahouse
Traditional tiffin of homemade savouries, finger sandwiches and dainty cakes
served from three tiered cake stands
Ideal for birthday parties, wedding anniversaries and hen's parties



CANAPÉS SELECTION

Chef's Selection of seasonal canapés

4 pieces per person \$13.50+gst pp

6 pieces per person \$18.00+gst pp

8 pieces per person \$22.50+gst pp

Your Selection from menu below

4 pieces per person \$15.50+gst pp

6 pieces per person \$20.00+gst pp

8 pieces per person \$24.50+gst pp

Hot Selection

Warm chicken skewers with kaffir lime, peanut sauce

Spiced pork belly with minted apple and sage

Warm frittata of roasted pepper, red onion and pine nuts

Moroccan spiced lamb Koftas with minted yoghurt

Kumara fritter with grilled pineapple relish

Balsamic glazed chorizo on sea salt Palmiers with Aioli

Seared scallop spoons, chive hollandaise and crispy pancetta

Cold Selection

Feta and basil tartlet with micro greens

Manuka smoked salmon blinis with dill cream

Cannellini bean puree on crostini with kikorangi

Sumer rolls with prawns mint and shoots, served with Vietnamese dipping sauce

Vegetarian summer rolls with snow peas, fresh mint and coriander and lime & chilli sauce

Vine tomato and bocconcini toasts, fresh basil pesto

Grilled lamb fillet tart with thyme mayonnaise and fresh Dukkah

Smoked fish blinis with watercress and lemon aioli

Szechuan beef slices on sesame pastry with Hoi Sin Glaze

Savoury profiteroles with ham & smoked paprika mousse

Caramelised red onion tartlet with feta and basil pesto

Lemon and dill cured salmon with citrus mayonnaise on croute

BLUE BATHS DINNER BUFFET SELECTION - \$62.00+gst pp

Our buffets are served with a selection of condiments, sauces and Jus.
And a basket/s of freshly baked bread on the buffet

Salads – select three of the following

A green salad of fresh Mesclun leaves with house dressing will be added to your selection

- Agria potato salad with whole grain mustard mayonnaise, crunchy gherkins and grilled chorizo sausage
- Blue Baths Caesar salad
- Risotti pasta salad, with chargrilled vegetables, crumbled feta and kalamata olives
- Asian style coleslaw with crispy noodles and a sesame dressing
- Dukkah and honey kumara and bacon salad with spring onions and Aioli
- Carrot and cumin salad with fresh coriander and flat leaf parsley
- Chick pea and baby spinach with roasted red peppers, lemon vinaigrette
- Roasted beetroot salad with caraway dressing, caramelised red onions and feta

Hot Buffet Dishes – select one vegetarian, two hot meats/fish of the following

- Braised beef goulash with smoked paprika, rich with wine, bay leaves and garlic with steamed rice
- Black bean and garlic beef sirloin, marinated, roasted and sliced
- Chicken curry, with vibrant fresh garam masala tomatoes and coriander with steamed rice
- Blue Baths chicken and mushroom Carbonara with fresh parmesan and crème Fraiche
- Casserole of mussels with a tomato and saffron cream and Rigatoni and parmesan
- Seared salmon with southern spices and yoghurt and cucumber dressing
- Slow roasted lamb shoulder rack, with minted jus
- Lemon and garlic marinated chicken breast with Dijon cream
- Roast garlic and potato gnocchi, with sage and ricotta cream (v)
- Fennel and caper pasta, tossed with olive oil, roasted pecan nuts and baby spinach (v)

Vegetables – select one of the following

- Seasonal vegetables tossed garlic butter
- Soy and ginger glazed Asian vegetables
- Winter roast vegetables with tarragon butter

Potatoes – select one of the following

- Gratin potatoes, golden with thyme and cheese
- Agria potato puree with Dijon mustard and roasted garlic
- New potatoes, roasted with flakey sea salt and rosemary
- Cinnamon Parsnip and carrot mash

Carvery – select one of the following

- Honey glazed smoked ham
- Boned lamb leg, marinated with fresh Thyme and rosemary
- Pork Loin; glazed with Chinese BBQ sauce
- Beef scotch fillet slow roasted with mustard crust and green peppercorns

Desserts – select four of the following

- Lemon and Passionfruit crème tartlets glazed with Italian meringue (P)
- Mini éclairs filled with coffee cream (P)
- Salted butter caramel Macaroons (P)
- Raspberry Macaroons (P)
- Mini citrus cakes with poppy seed and vanilla mascarpone (P)
- Chocolate mousse cups with almond Florentines (P)
- Baked chocolate and raspberry cheesecake with chocolate shavings (P)
- Assorted fruit platter with passion fruit sauce
- Apple and walnut crumble with cinnamon custard

(P) Indicates these desserts can be served on tasting platters to your tables for guests to share – two platters per table

Soup – a soup can be added as an entrée, served to the table - \$8.50+gst pp

- Roasted tomato soup with truffled mascarpone and fresh basil
- Cream of leek and potato soup with sour cream and chives
- Portobello mushroom soup with garlic custard and parmesan crumble

Optional Extras

- Additional salad selection \$3.00pp, additional hot meat/carvery selection \$6.00pp
- Seasonal fresh seafood platter on the buffet \$9.00pp, Selection of NZ cheeses and cracker \$5.00pp
- Additional dessert selection \$4.00pp



SET 3 COURSE – SET ENTRÉE, SET MAIN AND SET DESSERT FROM \$62.00 + gst pp

SET ENTRÉE OR ENTRÉE PLATTER TO SHARE, ALTERNATIVE DROP MAIN, SET DESSERT OR DESSERT PLATTER FROM \$69.00 + gst pp

SET ENTRÉE, CHOICE OF TWO MAINS, SET DESSERT FROM \$76.00 + gst pp

CHOICE OF TWO ENTRÉE, CHOICE OF TWO MAINS AND CHOICE OF TWO DESSERTS FROM \$ 88.00 + gst pp

STARTERS

Freshly baked breads and assortment of dips and oil (+ \$2.50+gst pp)

ENTREES

Antipasto platters to the table; an assortment of cured meats, seafood and Mediterranean vegetables.

Slow roasted pork belly with caramelised apple, onion confit and maple dressing

New Zealand smoked salmon steak on cucumber and palm sugar salad with Wasabi jelly

Salt and pepper prawns on roasted capsicum and mango salad with citrus mayonnaise

Pepper dew and feta filo with smoked paprika babba ganoush and baby greens.

Roasted Duck breast; five spiced seasoned, served on juniper red cabbage confit with mustard greens and whole grain mustard dressing.

Salad of Haloumi grilled artichokes, baby rocket with sea salt lavoush and pine nuts.

Potato and dill blini with smoked market fish, caper cream shaved fennel salad

MAINS

All served with seasonal vegetables.

Bowls of green garden salad are also available to the table at \$2.00pp

Grilled chicken breast; corn fed with thyme mousseline on Agria potato rosti with chive beurre blanc.

Chicken Supreme, pancetta wrapped with thyme braised potato, double chicken glaze and roasted garlic cream

Hawkes Bay Lamb Duo: Thyme braised lamb neck fillets and seared cutlet, on green peppercorn polenta, with a Syrah jus and minted pea royale.

Vegetarian truffled gnocchi, ratatouille of vine tomatoes and roasted eggplant with fresh pesto and sauce beurre blanc

Aged beef fillet; cooked medium rare, served with parmesan potato gratin with port wine shallots and balsamic honey jus.

Black Angus beef tenderloin with grilled potato dumplings, horseradish cream red wine glaze and pancetta crisp (additional \$8.00pp)

Pork Fillet; fennel dusted with spiced apple and chipotle scented kumara Dauphinoise
Seared Akaroa salmon fillet on pumpkin risotto, lemon walnut cream and watercress salad

DESSERTS

Apple and cinnamon tartlet with macadamia nut florentine and Baileys anglaise

Lemon and passion fruit meringue tarts with lime syrup

Double chocolate dessert: Belgian chocolate mousse with rich whisky chocolate cake and cherry syrup

Mini Pavlova with berry compote, vanilla cream and pineapple coconut ice

Baked New York cheesecake with white chocolate ganache and orange curd

Drunken Sultana tea cake with Earl Grey pannacotta and candied almonds

Apple and boysenberry crumble with vanilla crème fraiche

DESSERT PLATTERS TO SHARE – select four items (2 platters per table)

Peach and passionfruit tarts, with glazed Italian meringue

Mini éclairs filled with custard cream

Citrus cakes with vanilla mascarpone

Chocolate mousse tartlets with almond Florentines

Baked berry cheese cakes with fresh coulis

Coconut pannacotta with feijoa



WINES OF THE SEASON

(Please note: all beverage prices are **GST exclusive**)



POPULAR WINE PACKAGE

Matua Bubbles
Eastern Bays Chardonnay
Hawke's Bay Sauvignon Blanc
Hawke's Bay Cabernet Merlot

All priced at \$28 per bottle (min 3 varieties)

PREMIUM WINE PACKAGE

MILLSREEF

Chardonnay

Sauvignon Blanc

Riesling

Cabernet Merlot

All priced at \$34 per bottle (min 3 varieties)



THORNBURY



PREMIUM WINE PACKAGE 2

Marlborough Sauvignon Blanc
Waipara Riesling
Gisborne Chardonnay
Waipara Pinot Gris
Hawkes Bay Merlot

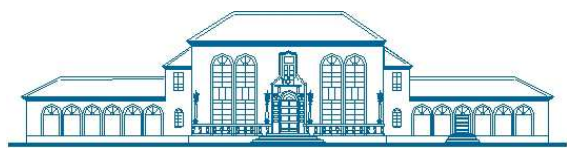
All priced at \$39 per bottle (min 3 varieties)



BATHING BEAUTY

Tray serviced to your guests on arrival. Served in martini glasses.

Peach Schnapps, Vodka,
Grapefruit Juice and Cranberry Juice
\$7 per cocktail



BEVERAGE LIST

Method Traditionelle	Bottle	Pinot Noir	Bottle
Lindauer Sparkling Sauvignon Blanc	\$32.0	The Edge (Martinborough)	\$44.0
Brancott Brut Cuvee	\$38.0	The Ned (Marlborough)	\$56.0
Mills Reef Bubbles	\$42.0	Ata Rangi Crimson (Martinborough)	\$62.0
		Mud House Estate Golden Terraces Vineyard (Central Otago)	\$58.0
Champagne		Ravishing Red Blends	
Moet and Chandon NV(FRANCE)	\$110.0	Mills Reef Merlot Cabernet (Hawkes Bay)	\$34.0
Taittinger Prestige Rose (FRANCE)	\$135.0	Alpha Domus The Pilot Merlot (HB)	\$42.0
Sauvignon Blanc		Te Mata Wordthorpe Cabernet Merlot (Hawkes Bay)	\$44.0
Trinity Hill (Hawkes Bay)	\$36.0	Ata Rangi 'Celebre' Merlot Cabernet(Martinborough)	\$62.0
Astrolabe (Marlborough)	\$38.0	Craggy Range Gimblett Gravels Merlot (Hawkes Bay)	\$58.0
Wither Hills (Marlborough)	\$34.0	Villa Maria Cellar Selection Merlot Cab Sav (Hawkes Bay)	\$46.0
Craggy Range Te Muna Rd (Martinborough)	\$43.0		
Greenhough (Nelson)	\$39.0	Syrah	
Chardonnay		Vidal (Hawkes Bay)	\$48.0
Vidal (Hawkes Bay)	\$41.0	Bilancia 2010 (Hawkes Bay)	\$54.0
Kumeu River Village (AUCKLAND)	\$38.0	Australian	
Milton Opou Vineyard (Gisborne)	\$47.0	Ingolby Cabernet Sauvignon	\$48.0
Te Mata Elston (HAWKES Bay)	\$66.0	Pepperjack Shiraz (South Australia)	\$51.0
Pinot Gris		Sparkling Grape Juice	
Thornbury (Waipara)	\$39.0	Red or White	\$10.0
Spy Valley (Marlborough)	\$45.0	Beers	
Mud House (South Island)	\$38.0	Lion Red, Export Gold, Speights, Waikato, Tui, Lite Ice	\$5.5
Kumeu River Estate (Auckland)	\$52.0	Macs Gold, Amstel Light, Steinlager, Stella, Monteiths	\$7.0
Escarpment (Martinborough)	\$52.5	Original, Heineken, Steinlager Pure, Corona, Isaacs Cider	\$7.0
Riesling		Croucher Beers – locally brewed – Pilsner and Pale Ale	\$8.0
Vidal (Hawkes Bay)	\$41.0	Softdrinks and Juices	
Esk Valley (Marlbrough)	\$46.0	Juices – Orange Juice, Tomato Juice, Apple Juice,	\$9.0 p/l
Carrick Riesling (Otago)	\$45.0	Pineapple Juice, Cranberry Juice	
Pegasus Bay (Waipara)	\$57.0	Softdrinks – coke, sprite, I&p	\$9.0p/l
Gewurtztraminer		Softdrinks (small glass bottles)	\$3.0
Spy Valley (Marlborough)	\$46.0	Schweppes Lemon, Lime and Bitters	\$4.0
Villa Maria Private Bin	\$36.0	Schweppes Traditional lemonade	\$4.0
Rose		Macs Ginger Beer and Green Apple	\$4.0
Esk Valley (Hawkes Bay)	\$49.0	Antipodes Sparkling Water	\$6.0
		Red Bull (can)	\$5.0