



Dinners | *at the Energy Events Centre*

Buffet Dinner

All Buffets are Served with a Daily Selection of Various Freshly Baked Breads, Dip and Spread on the Table with More Bread Available on the Buffet Table.

Freshly Prepared Salad Selection

Grilled Corn and Roasted Pepper Salad with Fresh Herb and Salad Leaves
Roast Carrot Salad with Garlic, Rosemary and Olives
Rocket, Pear and Parmesan Salad with a Balsamic Dressing
Curried Roast Seasonal Vegetable Salad

Hot Dishes of the Day

Baked Spanakopita of Spinach, Feta Cheese and Nutmeg Topped with Filo Pastry (V)
Slowly Braised Lamb Shanks with Button Mushrooms, Bacon Lardons and a Rich Thyme and Tomato Meat Sauce
Steamed New Potato Drizzled With Parsley & Butter Sauce
Moroccan Chicken and Apricot Tagine with Spiced Couscous

From The Carvery

Roast Striploin of Beef Coated With Mustard Crust, Served with Yorkshire Pudding, Horseradish and Gravy

Two Dessert Platters Served To the Table

Platter of Mini Éclairs, Chocolate Puffs, Fruit Tarts, Swiss Rolls and Fresh Grapes
Freshly Brewed Tea and Coffee

\$58.50 Per Person

Price Excludes GST (15%)



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Plated Dinner

Dinner Served with Freshly Baked Gourmet Breads, Beetroot Relish, Red Onion Jam and Butter

Entrée - Alternate Drop

Prawn and Avocado Tian with Karengo Lavosh

Mushroom and Thyme Scented Strudel with Basil Pesto and Blistered Cherry Tomato

Main - Alternate Drop

Slow Baked Beef Eye Fillet with Grain Mustard and Fresh Herb Rub, Beef Jus Reduction. Kumara, Beef Cheek Mash and a Trio of Market Vegetables (GF)

Crispy Skinned Pork Belly with Asian Greens, Potato and Wasabi Puree, Sweet Chili Broth (GF)

All Mains will Be Served with Two Bowls of Fresh Seasonal Steamed Vegetables Per Table

Dessert - Alternate Drop

Death by Chocolate - Chocolate Ganache Tart, With Chocolate Sauce, Choco Crumbles and Berry Compote

King Vanilla Bean Panna Cotta with a Lemon and Honey Glaze, Dried Citrus and Raspberry

\$68.50 Per Person

Price Excludes GST (15%)



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Spit Roast & BBQ

Spit Roast

Spit Roast Pork with Crackling, Apple Sauce and Gravy
Rosemary and Garlic Spit Roast Lamb Leg with Mint Jelly

BBQ

Vegetable Kebabs (V, GF, DF)
Crunchy Sunflower Seed Burger Patties (V, GF, DF)
BBQ Corn on the Cobb

Salads

Roast Root Vegetable Salad with Parsley Pesto
Southern Coleslaw
Traditional Potato Salad with Cappers and Gherkins
Green Bean and Roasted Corn Salad with Cider Vinaigrette
Mixed Green Leaf Salad
Fresh Mixed Bread Rolls of Ciabatta, German Rye, French Sticks and Dinner Rolls

Dessert

Fresh Fruit Salad
Mini Pavlovas with Whipped Cream and Berry Compote

\$60.50 Per Person

Price Excludes GST (15%)



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Food Station Menu

'Around The World' Food Stations

American BBQ

'Wild West' BBQ Theme with Chef's Cooking
Braised Beef Cheek Sliders
With Coleslaw and Grilled Corn on the Cobb

Spanish Paella

Chef Cooking at a Very Large Paella Pan - Rice Dish with Chicken, Pickled Pork, Chorizo Sausage, Mussels and Seasoned With Saffron

New Zealand Hangi

Hangi Station Dressed With Ferns, Punga Carvings and Lightly Smoking Chaffing Dishes and a Chef Serving and Explaining About Hangi (How They Are Prepared, Why It Is the Traditional Cooking Method for Locals)
Traditionally Cooked Pork, Chicken and Lamb with Kumara, Potato, Cabbage and Stuffing

Seafood Station

One Station With The Best Seafood New Zealand Has To Offer Served On Ice, Dressed With Fishing Nets And Lines.
Oysters, Mussels, Seared Squid and Whole Salmon with All the Trimmings

Asian

(Gluten Free, Vegan, Dairy Free)
Cooked By a Chef with Hot Wok in Action

Stir Fry Vegetable Noodles

Bamboo Steamer with Dim Sims & Steamed Buns

Desserts

All Desserts Will Be Individual Serves with Some Being Tray Served
Mini Cheesecakes, Chocolate Pudding Served With Coconut Custard, Pavlova with Seasonal Fruit and Whipped Cream, Steamed Pudding with Custard

\$74.50 Per Person

Price Excludes GST (15%)