

Breakfast Buffet

Continental

\$22.00 per person

Fresh sliced seasonal fruit
Fruit salad
Natural yoghurt
Berry mix yoghurt
Toasted muesli, cornflakes, rice crispies
Nuts
Cheese platter with Brie and sliced Colby
Butter croissants, assorted mini Danish, brown bread, white bread,
Gluten free bread, cocktail bread rolls
Mini apricot jam, honey, strawberry jam, marmalade, veggie mite,
butter and margarine

Hot Selection

\$35.00 per person

Scrambled eggs
Boiled eggs
Streaky bacon
Cocktail sausages
Grilled mushroom
Baked beans
Hash brown
Pan cakes
Hot oats

Beverages

Tea, coffee, milk, fresh orange juice and apple juice



Selection of morning tea

All options are served with Filter Coffee, Tea Selection and fruit juice.

1. Assorted Danish pastries
2. Variety of cookies including chocolate and nutty crunch
3. Chocolate and Banana cake
4. Strawberry & passion fruit Pancakes filled with cream
5. Warm selection of muffins
6. Carrot cake with white icing
7. Croissants served with butter and preserves

1 item \$9.00 per person
2 Items \$12.00 per person



Selection of afternoon tea

All options are served with Filter Coffee, Tea Selection and fruit juice.

1. Open rolls filled with
Sweet cheddar and tomato
Beef and mustard
2. Closed sandwiches filled with:
Chicken and fruit chutney
Avocado and lettuce
3. Filled croissants filled with:
Lamb & apple chutney
Brie and apricot with cucumber
4. Savory bread cups filled with:
Shredded tuna and dill mayo
Shredded pork and apple sauce
5. Canapés
Smoked chicken and dill cucumber
Creamy mushroom and thyme
6. Sausage rolls in puff pastry
Bacon and onion quiche

\$14.00 per person



Working Lunch Option 1

(\$32.00 GST inclusive per person)

Working lunch

Mixed garden salad with vinaigrette

Pasta nicoise salad

Fish bar bites with tartar sauce

Dim sum with teriyaki sauce

Grilled beef satays with BBQ sauce

Sandwiches

Chicken, smoked bacon and gherkins in a garlic mayonnaise wrap

Lamb, fruit, chutney and pepper dew sandwich

Fresh fruit cuts

Chocolate brownies

Chilled fruit juice

Selection of teas and freshly brewed coffee



Working Lunch Option 2

(\$32.00 GST inclusive per person)

Working lunch

Caesar salad

Potato salad

Mini Thai fish cakes with lemon grass and garlic mayo sauce

Flame grilled meatballs with sweet and sour sauce

Sandwiches

Chicken, lettuce and avocado Panini

Open sandwiches with tomato, cheese and basil on a garlic baguette

Fresh fruit cuts

Chocolate caramel slice

Chilled fruit juice

Selection of teas and freshly brewed coffee



Working Lunch Option 3

(\$32.00 GST inclusive per person)

Working lunch

Tossed feta, cucumber, tomato and olive salad

Mixed greens salad

Mini Hawaiian pizza

Crumbed chicken with apricot sauce

Char-grilled lamb satays with peanut sauce

Sandwiches

Pita bread filled with seared herbs, beef, lettuce and cheddar cheese

Fresh fruit cuts

Apple and rhubarb crumble

Chilled fruit juice

Selection of teas and freshly brewed coffee



Working Lunch Option 4

(\$32.00 GST inclusive per person)

Working lunch

Roasted vegetables and sweet potato salad

Chicken Caesar salad

Baked spinach and ricotta tortellini with creamy mushroom sauce

Roasted chicken nibbles with BBQ sauce

Sandwiches

Seared beef and mixed pepper wraps

Focaccia filled with streaky bacon, tomato and avocado

Fresh fruit cuts

Vanilla cream puffs

Chilled fruit juice

Selection of teas and freshly brewed coffee



Working Lunch Option 5

(32.00 GST inclusive per person)

Working lunch

Waldorf salad

Rice salad with ginger soy dressing

Roasted chicken nibbles with sweet baby tomato salsa

Tri colour fettuccine with creamy mushroom sauce

Assorted mini pies

Sandwiches

Tomato and brie filled croissants

Tuna and stuffed pepper dew sandwiches

Fresh fruit cuts

Peach melba

Glazed lemon cake

Chilled fruit juice

Selection of teas and freshly brewed coffee



Working Lunch Option 6

(\$32.00 GST inclusive per person)

Working lunch

Green tossed salad with vinaigrette

Roasted vegetables and sweet potato salad

Assorted mini pies

Baked penne pasta in béchamel sauce topped with tomato salsa and parmesan cheese

Beef satays with peanut sauce

Chicken chips with sweet chilli sauce

Sandwiches

Focaccia filled with streaky bacon, tomato and avocado

Fresh fruit cuts

Belgium slice

Chilled fruit juice

Selection of teas and freshly brewed coffee



Working Lunch Option 7

(\$32.00 GST inclusive per person)

Working lunch

Coleslaw

Tossed crispy greens with mixed bean salad

Chicken satays with spicy peanut sauce

Flame grilled meatballs with sweet and sour sauce

Tortellini alfredo

Sandwiches

Cheese, tomato and avocado wrap

Club sandwiches

Fresh fruit cuts

Chocolate mascarpone slice

Chilled fruit juice

Selection of teas and freshly brewed coffee



Canapés

Cold

Ginger and sesame grilled tiger prawns on ciabatta rounds, topped with crème fraiche and caviar

Smoked chicken and avocado tiaan, marinated in fresh thyme and garlic on puff pastry cases

Fresh monkfish marinated in honey and balsamic served in Chinese spoons

Hot

Boneless lamb cooked with mushroom and rosemary infused in plum sauce and served in a phyllo basket

Blackened Portobello mushroom in a maple and passion fruit marinade served in Rye bread cups

Mini scallop and smoked chicken quiche

Seafood fritter served with mixed berry compote

Selection of 4 items \$16.00 per person per hour

Extra item \$4.00 per person per hour



Buffet finger food

(minimum of 40 people)

Chicken, lettuce and avocado Panini

Open sandwich with tomato, cheese and basil on a garlic baguette

Selection of grilled satays served with peanut sauce

Tenderloin of chicken pan fried with herb and cheese crust

Mini quiche with bacon and onion

Chocolate caramel slice

Apply and rhubarb crumble

Selection of teas and freshly brewed coffee

Four selection \$16.00 per person

Extra item add \$4.00 per person



Buffet menu 1

(Minimum of 40 persons)

Soup

Seafood Laksa

Cold

Fresh half shell mussels tossed in ranch style dressing

Tossed green salad with vinaigrette

Spinach, mushroom and bacon salad

Cold meats

Main course

Char-grilled stuffed chicken breast with herb cream cheese, sweet pickled pepper
dew glazed with barbeque sauce

Apricot stuffed leg of New Zealand lamb rolled and marinated in merlot cabernet,
served with thyme jus

Baked herb fish with teriyaki sauce

Spinach and ricotta ravioli with creamy walnut sauce

Fresh seasonal vegetables and roast potatoes

Carvery

Roast ham with apple sauce

Dessert

Fruit salad

White chocolate brownies

Strawberry Vok mousse

Pavlova with cream and fresh fruit

Glaze lemon cake

\$55.00 per person



Buffet menu 2

(Minimum of 40 persons)

Soup

Cauliflower and blue cheese

Cold

Tiger prawns and half shell mussels in sweet lemon dressing

Baked herb salmon

Caesar salad

Tossed green salad

Rice salad with ginger soy dressing

Assorted continental cold meats with ham, pastrami and smoked chicken

Main course

Spinach and ricotta tortellini in creamy mushroom sauce with parmesan cheese

Char-grilled chicken supreme wrapped in bacon served with Mediterranean sauce

Pernod flambéed seafood with chardonnay sauce

Beef burgundy simmered in rich bouillon and port wine served on noodles

Fresh seasonal vegetables and roasted potatoes

Carvery

Roast pork with cinnamon apple sauce

Dessert

Mini éclair

Apricot shortcake

Pavlova with fresh whipped cream and fruit

Chocolate fudge mousse

Fresh fruit cuts

\$65.00 per person



Buffet menu 3

(Minimum of 40 persons)

Soup

Minestrone Soup

Cold

Fresh half shell oysters

New Zealand half shell mussels tossed in ranch style dressing

Fresh garden salad with vinaigrette

Prosciutto nicoise salad

King prawn salad with honey soya dressing

Cold meats

Main course

Char-grilled tender chicken fillet

Marinated in lemon black pepper topped with pineapple and tomato salsa

Fish of the day

Dressed in cabbage with hint of fresh herb layered in orange scented hollandaise

Pumpkin and feta cannelloni in Napolitano sauce with parmesan gratin

Fresh seasonal vegetables and scallop potato

Carvery

Roast sirloin of prime beef

Dessert

Warm sticky date pudding with brandy sauce

Pavlova with fresh cream and seasonal fruit

Chocoberry gateau

Kahlua Panna Cotta

Fresh fruit cuts

Profiteroles

NZ cheese platter with savoury crackers

\$75.00 per person



Table d' Hote Menu 3 course

Entree

Chef's Soup of the day

Made using the freshest ingredients

Lakes Caesar salad

Classic salad with anchovies, garlic roasted croutons, parmesan shavings and crispy bacon

Grilled Prawn and Mussel Salad

With garden greens, baby tomatoes and sweet citrus dressing

Spinach and Ricotta Tortellini

Fresh tortellini tossed with cream, pesto and chargrilled vegetables

Main

Prime Sirloin

Chargrilled served with seasonal vegetables, Chef's choice of potato and brandy pepper sauce

Stuffed Chicken Breast

With herb cream cheese, bacon served with steamed vegetables, Chef's choice of potato and barbeque sauce

Flaky Pastry case

Filled with Mediterranean vegetables and topped with gratin parmesan cheese

Fish of the day

Grilled fish fillet served on braised baby spinach and sweet pickled pepper dew, accompanied by piquant kiwifruit & feijoa vinaigrette

Roast of the day

Served with seasonal steamed vegetables and Chef's choice of potatoes

Dessert

Pavlova and Fruit

Traditional Pavlova served with lashing of whipped cream, sliced fruits and topping

Fresh fruit salad

Chunky fresh fruit salad with smooth vanilla ice cream and crisp almond wafer

Orange and Almond Cake

Made from almond meal and juicy fresh poached oranges, covered in almond pieces and a dusting of icing sugar

White Chocolate Brownie

Served with warm hazelnut vanilla custard

-Please select one item of each category-

\$55.00 per person

Beverage list

Bottled beers

Amstel Light	\$8.50
Corona	\$9.00
Heineken	\$8.50
Steinlager Pure	\$8.50
Monteiths Black & Original	\$8.00
Monteiths Single Source	\$8.50
Cider	\$7.00

Ready to drink

Smirnoff Ice	\$9.50
Vodka Cruiser	\$9.50
Jim Beam & Cola	\$12.00

Non alcoholic

Still Mineral Water	\$4.50
Sparkling Mineral Water	\$5.00
Soft Drinks, Juice	\$5.00
Ginger Beer	\$5.50
Sparkling Grape Juice – Bottle	\$12.00

Sparkling wines

Lindauer Brut 200ml	Bottle	\$14.00
Lindauer Fraise 200ml		\$14.00
Lindauer Brut 750ml		\$41.00
Brancott estate Brut Cuvee		\$45.00

White wines

Settlers Hill Chardonnay	Bottle	\$35.00
Five Flax Chardonnay		\$38.00
Montana Gisborne Chardonnay		\$41.00
Settlers Hill Sauvignon Blanc		\$35.00
Five Flax Sauvignon Blanc		\$40.00
Boundary Sauvignon Blanc		\$48.00
Tohu Sauvignon Blanc		\$49.00
Montana Marlborough Riesling		\$41.00
Coupers Shed Pinot Gris		\$50.00

Red wines

Settlers Hill Merlot Cabernet	\$35.00
Montana Cabernet Sauvignon Merlot	\$41.00
Boundary Pinot Noir	\$48.00
Triplebank Pinot Noir	\$55.00
Wyndham Estate 555 Shiraz	\$39.00
Coupers Shed Syrah	\$50.00