



**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*