

Menu Selection for EVENTS & VENUES ROTORUA



CONTINENTAL AND FULL COOKED BREAKFAST FOOD SELECTIONS

Continental Breakfast Buffet

- Choice of cereals including toasted muesli
- Assortment of poached fruits
- Danish pastries, assorted muffins & home-baked croissants
- Continental cold platter w/ shaved ham, salami & sliced gruyere cheese
- Selection of jams, marmalade, NZ honey and butter
- Assortment of sliced seasonal fruits
- Fruit yoghurt
- Selection of chilled fruit juices

Piazza D' Oro sustainable coffee & herbal infusion teas

Minimum numbers of 40 delegates

\$22 per delegate

Plus out-catering charge

- *From 40 to 80 delegates \$450*
- *From 80 to 120 delegates \$550*

Full Cooked Breakfast Buffet

Includes the above Continental Breakfast Buffet Selection

- Farm fresh Scrambled eggs
- Smoked bacon rashers
- Home-style pork sausages
- Hand made potato hash browns
- Oven roasted tomatoes
- Pancakes w/ golden syrup

Minimum numbers of 40 delegates

\$28 per delegate

Plus out-catering charge

- *From 40 to 80 delegates \$450*
- *From 80 to 120 delegates \$550*

All pricing is exclusive of GST

EVENTS & VENUES ROTORUA

MORNING & AFTERNOON REFRESHMENT FOOD SELECTIONS

Coffee and tea

- Piazza D' Oro sustainable coffee w/ a selection of herbal teas

\$4.5 per delegate

Coffee, tea and juice

- Piazza D' Oro sustainable coffee w/ a selection of herbal teas and a choice of one juice. (Orange, Pineapple or Apple)

\$9 per delegate

Food and Beverage Refreshments

One item from the food refreshment menu (including coffee and tea)

\$8.5 per delegate

Two items from the food refreshment menu (including coffee and tea)

\$10.5 per delegate

Three items from the food refreshment menu (including coffee and tea)

\$12.5 per delegate

Please see next page for your food selections

Minimum numbers of 20 delegates

Plus out-catering charge

- *From 20 to 80 delegates \$350*
- *From 80 to 120 delegates \$450*

All pricing is exclusive of GST

EVENTS & VENUES ROTORUA

Piazza D' Oro sustainable coffee w/ a selection of herbal teas is served w/ your selection of food options.

Please select from the following options

Sweet options

- Assorted biscuits
- Danish pasties w/ apricot glaze
- Scones w/ jam and cream
- Assorted large muffins
- Pain Au Chocolate
- Chocolate brownies
- Carrot cake w/ lemon icing

Savoury options

- Ham and Swiss cheese croissants
- Assorted club sandwiches
- Date scones w/ butter & preserves
- Bacon and tomato mini quiche
- Mixed savouries

Healthy break

- Seasonal fresh fruit platter
- Assorted club sandwiches
- Assorted deli wraps
- Asparagus finger sandwiches
- Seasonal whole fruit display
- Muesli bars

Energy options

(An additional \$2 applies per delegate for item chosen below)

- Mother energy drink
- lift plus
- Bounty chocolate bar
- Moro chocolate -bar
- Picnic chocolate- bar

Pricing listed on the morning & afternoon refreshments page

EVENTS & VENUES ROTORUA

LUNCHEON AND WORKING LUNCH FOOD SELECTIONS

Business Lunch buffet

Bread basket:

- A selection of plain & grain loaves, baguettes, home-baked rolls

Salads & Deli:

- Assorted selection of three seasonal salads
- Dressings & accompaniments

A chef's selection of three hot dishes

Examples below:

- Butter chicken w/ basmati rice, chicken or beef satays, beef or vegetable lasagne, Singapore noodles, Cajun Roasted chicken drums, Pasta's, Asian stir-fry's, sweet and sour, quiche dishes and much more are on offer. (dishes change daily)

Sweets

- Assorted cakes & slices
- Seasonal sliced fruit platter
- Whole fruit bowl

Piazza D' Oro sustainable coffee w/ a selection of herbal teas

Please consult w/ our Conference Team if you would like to alter the menu.
If you would like to add an additional item's a surcharge may apply.

Minimum numbers of 40 delegates

\$26 per delegate

Plus out-catering charge

- *From 40 to 80 delegates \$450.*
- *From 80 to 120 delegates \$550*

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EVENTS & VENUES ROTORUA

Working Lunch (continued)

For those in smaller groups we also provide working lunches, these can be delivered to your function room while you continue with your conference.

Please select five of the following dishes

Deli Selection

- Assorted chicken, ham and pastrami baguettes filled w/ fresh salad & sliced Brie
- Assorted wraps w/ ham, pastrami, salami, fresh greens & Swiss cheese
- Assorted open sandwiches topped w/ fresh salads, gourmet meats & cheeses
- Chefs selection of club sandwiches, fresh greens & continental meats

Hot Selection

- Chef's selection of assorted pizzas - vegetarian included
- Individual boxed beef chow mein served w/ a prawn cracker
- Asian snack boxes w/ spring rolls, samosas, wontons, tempera prawns
- Selection of small gourmet pies
- Individual fish & chip boxes w/ lemon wedges
- Toasted paninis w/ smoked chicken or salmon & camembert
- Oven roasted ham cheese & pineapple baguettes

Sweets

- Chocolate & raspberry lamingtons, fresh whipped cream
- Seasonal sliced fruit platter
- Vanilla & custard cream puff's
- Home-made Pecan pie
- Seasonal fresh fruit tarts
- Assorted fruit yoghurts w/ muesli topping
- Whole fresh seasonal fruit bowl

Minimum numbers of 20 delegates

\$20 per delegate

Plus out-catering charge

- *From 20 to 80 delegates \$450*
- *From 80 to 120 delegates \$550*

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EVENTS & VENUES ROTORUA

DINNER BUFFET SELECTION

Soup station (Please Choose one)

- Pumpkin and ginger w/ crème fraiche & coriander
- Creamy seafood chowder

Baker's station

- Selection of breads including - Ciabatta, baguette, grain loaves & home-baked dinner rolls

Salad selection

- Mediterranean pasta salad, capsicums, sundried tomatoes, olives, pesto dressing
- Kumara salad, crispy bacon, seeded mustard & mayonnaise
- Greek salad w/ tomato, cucumber, olives, feta cheese & red onion
- Waldorf salad mixed w/ dried apricots, chopped parsley & walnuts
- Tossed green leaf salad w/ balsamic & garlic dressing
- Traditional coleslaw bound in mayonnaise

Assorted dressings and condiments

- Vinaigrette, French, blue cheese, thousand island, mayonnaise
- Green and black olives, sweet-and-sour gherkins, stuffed vine leaves, sun-dried tomato

Hot selection – (please choose three)

- Steamed market fresh fish, over bok choy w/ lime & coriander beurre blanc
- Oven baked chicken, sautéed mushrooms, rosemary and red wine jus
- Char grilled peppered sirloin, onion & red wine scented jus
- Chicken stir-fry in oyster sauce w/ toasted cashew nuts
- Roast pork medallions w/ apple & apricot stuffing Pinot Noir Jus
- Prime beef medallions w/ forest mushroom & peppercorn sauce
- Roasted leg of lamb, rosemary & garlic crusted, finished w/ minted jus
- Spinach & ricotta ravioli w/ rich tomato concase

Accompanying dishes

- Served w/ seasonal vegetables, herb dusted gourmet potatoes

Sweets

- Chef selection gateaux & cheesecake's
- Kiwifruit pavlova w/ chantilly cream
- Seasonal fruit salad w/ lychees
- Whole fruit display

Piazza D' Oro sustainable coffee w/ a selection of herbal teas

Minimum numbers of 40 delegates

\$50 per delegate

Plus out-catering charge

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EVENTS & VENUES ROTORUA

SET MENU SELECTION

2 Courses \$45
(1 main & 1 dessert) or (1 Appetisers & 1 Main)

3 Courses \$59
(1 Entrée & 1 Main & 1 Dessert) additional items are \$6 each

2 course set menu

Appetisers

- Thai Beef fillet w/ garden greens, crispy noodles, coriander, cashew nuts & vinaigrette

Mains

- Chicken breast w/ apricot, camembert, honeyed baby vegetables on garlic mash & pinot noir jus.

Desserts

- Home-made Malibu cheesecake, w/ raspberry compote & chocolate honey cone

Piazza D' Oro sustainable coffee w/ a selection of herbal teas

3 course set menu

Appetisers

- Ora king salmon rillettes, hot smoked w/ micro salad & honey mustard dressing

Mains

- Beef tenderloin, fresh herb rosti, crispy prosciutto w/ asparagus shoots, honey carrots & vanilla bean jus

Desserts

- Chocolate mud cake drizzled w/ chocolate scented sauce & crack candy

Piazza D' Oro sustainable coffee w/ a selection of herbal teas

Minimum numbers of 40 delegates

2 Courses \$45

3 Courses \$59

Plus out-catering charge

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EVENTS & VENUES ROTORUA

COCKTAIL MENUS (SELF-SELECTION)

Selection of

Two cold & two hot	<i>\$17 per delegate</i>
Three cold & three hot	<i>\$20 per delegate</i>
Four cold & four hot	<i>\$23 per delegate</i>

Cold Canapés Selection

- Smoked salmon blinis w/ cream cheese & caviar
- Rare roast beef, micro watercress & horseradish cream
- Chicken liver pâté on crisp baguettes
- Camembert, gherkin, lollo rosso en croute
- Dutch Salami, gherkin and brie
- Selection of sushi rolls w/ pickled ginger, wasabi & soy
- Smoked chilli mussel en croute
- Mediterranean vegetable tartlet w/ feta
- Smoked chicken & mango tartlet
- Seared tuna en croute w/ wasabi mayonnaise
- Crème avocado & prawn
- Crudités & dips (hummus, smoked salmon, sun-dried tomato)

Hot Canapés Selection

- Tempura prawns chilli dipping sauce
- Roasted bell pepper & feta pizza's
- Garlic Prawns twisters
- Spicy coriander pork balls w/ satay sauce
- Thai-style fish cakes, coriander & chilli dipping sauce
- Mini hamburgers, gruyere & tomato chutney
- Lightly crumbed camembert w/ apricot chutney
- Mini chorizo's wrapped in brioche
- Gourmet Indian vegetable spring rolls & samosas
- Mini veal croquettes w/ English mustard

Sweet Canapés Selection

- Individual mini cappuccino/custard éclairs
- Candy fresh fruit skewers
- Crème patis tarts w/ fresh berries
- Petit cones w/ maple syrup & walnut ice-cream
- Homemade Rum Balls, coconut & chopped nuts
- Mini peach cheesecakes finished with hazelnuts

Minimum numbers of 40 delegates

Two cold & two hot	<i>\$17 per delegate</i>
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Four cold & four hot	<i>\$23 per delegate</i>

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BEVERAGE SELECTION

methode champenoise

lindauer special reserve 200ml	12.5
lindauer fraise 200ml	10.5
lindauer brut 750ml	41.0
te hana sparkling sauvignon blanc 750ml	58.0
deutz marlborough cuvee 750ml	91.0
sun county grape – non alcoholic 750ml	18.0

chardonnay

matua valley settlers (house)	39.0
forrest chardonnay 2009	44.0
longridge hawke's bay	45.0

sauvignon blanc

settlers hill (house)	39.0
hunter's marlborough	42.0
forrest sauvignon blanc	44.0

riesling

wairau river	44.0
hunters marlborough	45.0

pinot gris

tohu nelson	42.0
forrest pinot gris	44.0
hunter's marlborough	45.0

merlot

settlers hill merlot cabernet (house)	39.0
te mata estate hawke's bay awetea	78.0

pinot noir

heart of stone	48.0
hunters marlborough	52.0

beers

steinlager classic, steinlager pure, corona, stella artois, heineken, speight's distinction, speight's gold, etc....	from 6.5
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soft drinks

coke, diet coke, lemonade, l&p, fruit juice - orange, pineapple, tomato	4.0 Each
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