

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*

All pricing is exclusive of GST

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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*

All pricing is exclusive of GST