

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

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

All pricing is exclusive of GST

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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

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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

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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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