

Rotorua Energy Events Centre 2017

Buffet

Buffet dinner

All buffets are served with a daily selection of various freshly baked breads, dip and spread on the table and more bread available on the buffet table.

Freshly prepared salad selection

Grilled corn and roasted pepper salad with fresh herb and salad leaves
Roast carrot salad with garlic, rosemary and olives
Rocket, pear and parmesan salad with a balsamic dressing
Curried roast seasonal vegetable salad

Hot dishes of the day

Baked Spanakopita of spinach, feta cheese and nutmeg topped with filo pastry (V)
Slowly braised lamb shanks with button mushrooms, bacon lardons and a rich thyme and tomato meat sauce
Steamed new potato drizzled with parsley & butter sauce
Moroccan chicken and apricot tagine with spiced couscous

From the carvery

Roast striploin of beef coated with mustard crust, served with Yorkshire pudding, horseradish and gravy

Two dessert platters served to the table

Platter of mini éclairs, chocolate puffs, fruit tarts, Swiss rolls and fresh grapes

\$58.50exc per person

Freshly brewed tea and coffee

Plated dinner

\$68.50 per person example menu.

Dinner
On the table

Dinner served with freshly baked gourmet breads.
Beetroot relish, red onion jam and butter

Entrée-alternate drop

Prawn and avocado tian with karengo lavosh

Or

Mushroom and thyme scented Strudle

With basil pesto and blistered cherry tomato

Main-alternate drop

Slow baked beef eye fillet with grain mustard and fresh herb rub, beef jus reduction. Kumara, beef cheek mash and a trio of market vegetables

(GF)

Or

Crispy Skinned Pork belly

with Asian greens, potato and wasabi puree, sweet chili broth

(GF)

All mains will be served with two bowls of fresh seasonal steamed vegetables per table

Dessert-alternate drop

Death by chocolate

Chocolate ganache tart, with chocolate sauce, choco crumbles and berry compote

Or

King Vanilla bean pannacotta

With a lemon and honey glaze, dried citrus and raspberry

Beverage

Premium beer

Heineken	\$8.50
Monteiths selection	\$8.50
Good George IPA, Amber Ale, Pilsner	\$8.50

House beer

Tui	\$7.50
Export Gold	\$7.50
Amstel light	\$7.00

House wine

Settlers Hill Sauvignon Blanc	\$36.00
Settlers Hill Pinot Gris	\$36.00
Settlers Hill Chardonnay	\$36.00
Settlers Hill Merlot Cabernet	\$36.00
Jacobs Creek Brut Cuvee (sparkling wine)	\$37.00

RTDs

Various RTDs available	\$8.00
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Non alcoholic

Pepsi range 600ml	\$4.50
Orange juice (by glass)	\$4.00
Orange juice (per carafe)	\$10.00
Sparkling grape juice (per bottle)	\$20.00

Beverage

Method Traditionnelle

Deutz Marlborough Cuvee	\$80.00
Brancott Estate Brut Cuvee	\$51.00
Stoneleigh Sparkling Sauvignon	\$48.00

Chardonnay

Stoneleigh	\$44.00
Brancott Living Land	\$47.00
Tuki Tuki Boundary vineyard	\$43.00

Sauvignon Blanc

Stoneleigh	\$44.00
Brancott Living Land	\$47.00
Square mile Marlborough	\$38.00
Coopers shed Hawks Bay	\$42.00

Riesling

Stoneleigh	\$44.00
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Pinot Gris

Stoneleigh	\$44.00
Square mile Marlborough	\$38.00
Brancott Living Land	\$47.00
Coopers shed Hawks Bay	\$42.00

Red Wine

Stoneleigh Pinot Noir	\$44.00
Jacobs Creek Reserve Shiraz	\$41.00
Festival Block Merlot Cabernet	\$40.00
Square mile Pinot Noir	\$38.00
The Last Shepord (Central Otago) Pinot Noir	\$62.00

Contract

Contractual Details

We reserve the right to substitute products as a result of late ordering.

Price is subject to change due to conditions beyond our control, we will inform if there are any price changes upon booking.

All prices in this menu are exclusive of GST