



# Millennium Hotel

## Conference Breakfast Menu

### Full Breakfast

#### Hot Buffet Station

Scrambled eggs GF  
Sautéed button mushrooms  
Grilled crispy bacon GF, DF  
Chicken and beef sausages GF, DF  
Grilled tomatoes with cheese  
Hash browns  
Pancakes with maple syrup

#### Continental station

Selection of loaves served with jams and spreads  
Plain and mixed berry yoghurt  
Selection of cereals  
Daily baked muffins and croissants  
Selection of fruit juices  
Freshly brewed coffee and a selection of tea

**\$28.00 per person**

### Light Breakfast

#### Continental station

Selection of loaves served with jams and spreads  
Plain and mixed berry yoghurt  
Selection of cereals  
Daily baked muffins  
Ham and cheese croissants  
Selection of fruit juices  
Freshly brewed coffee and a selection of tea

**\$18.00 per person**

**GF** gluten free **V** vegetarian **DF** dairy free

All prices on this page are per person.  
Menu served for a maximum of one hour



# Millennium Hotel

## Morning and Afternoon Tea Menu

### **One Item** **\$ 9.50 per person**

Selection of one sweet or savoury item  
Selection of herbal tea and freshly brewed coffee  
Whole fruit

### **Two Items** **\$ 12.50 per person**

Selection of two sweet or savoury items  
Selection of herbal tea and freshly brewed coffee  
Whole fruit

### **Three Items** **\$ 15.50 per person**

Selection of three sweet or savoury items  
Selection of herbal tea and freshly brewed coffee  
Whole fruit

### **Arrival Tea & Coffee** **\$ 4.00 per person**

### **Continious All Day Tea and Coffee** **\$ 12.50 per person**

### **Fruit Juice** **\$ 3.00 per person or \$15.00 per litre**

### **V Energy Drinks – sugar free** **\$ 7.00 per can**

### **Sweet Items**

Cookie selection - GF options available  
Lemonade scones with fresh cream & jam  
Selection of mini muffins  
Chocolate and raspberry creamed mini lamingtons  
Zesty lemon slice  
Danish pastry selection  
Caramel slice GF  
Chocolate brownie GF  
Cranberry, almond and coconut fruit balls GF, DF  
Fruit kebabs GF, DF

### **Savoury Items**

Sausage rolls with tomato ketchup  
Gourmet mini pies with tomato ketchup  
Vegetarian quiche V  
Savoury muffin V  
Manuka smoked ham and parmesan cheese pin wheel  
Basil pesto & feta pin wheel V  
Selection of finger sandwiches - GF options available  
Ratatouille vegetable pastry shells GF

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# Millennium Hotel

## Conference Buffet Lunch Menu

Please select from one of the lunches below  
All menus are \$34.50 per person

### Menu CB1

Bakers bread basket  
Fresh garden salad with dressing GF, DF, V  
Coleslaw enhanced with apples and raisins GF, V  
Sliced deli meats; hot pork, shaved ham, pastrami, chicken with roast vegetables and relishes

### Hot Selection

Panko crumbed fish fillets with lemon wedges and cocktail sauce  
Baby agria potatoes baked with cheese, bacon and herbs GF  
Roasted seasonal vegetables GF, DF, V

### Dessert

Carrot cake with cream cheese frosting  
Seasonal whole fruit bowl  
Freshly brewed coffee and tea

### Menu CB2

Glass noodle salad with prawns GF, DF  
Selection of dim sums with sweet chili and soy sauce  
Vegetable Tom Yum soup GF, DF, V

### Hot Selection

Chicken massaman curry with potato and peanuts GF  
Jasmine steamed rice GF, DF, V  
Stir fried greens with ginger and oyster sauce DF, V

### Desserts

Lemon and coconut slice  
Seasonal whole fruit bowl  
Freshly brewed coffee and tea

### Menu CB3

Bakers bread basket  
Fresh garden salad with dressing GF, DF, V  
Potato salad with bacon, pearl onions and egg GF, DF  
Sliced deli meats; hot pork, shaved ham, pastrami, chicken with roast vegetables and relishes GF, DF

### Hot Selection

Lamb meat balls with Napoli sauce and basil GF, DF  
Chicken and spinach lasagna with mozzarella gratin  
Steamed vegetables GF, DF, V

### Desserts

Banana cake topped with chocolate icing  
Seasonal whole fruit bowl  
Freshly brewed coffee and tea

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## Working Lunch Menu

Please select from one of the lunches below

All menus are \$24.00 per person

Add freshly sliced seasonal fruit for \$3.00 per person

### Menu WL 1 – Something Healthy

Whole grain bread rolls, rye bread with pesto, olive oil and hummus  
Roast pumpkin salad with red onion, spinach and quinoa GF, DF, V  
Couscous salad with almonds, dried fruit and preserved lemon DF, V  
Baked chicken, mushroom and spinach quiche DF  
Seasonal sliced fruit GF, DF  
Freshly brewed tea and coffee

### Menu WL 2 – Taste of Asia

Prawn crackers  
Corn and chicken soup  
Stir fried chicken with vegetables, rice paper noodles and black bean sauce GF, DF  
Steamed dumplings served with soy and sweet chili sauce  
Ginger crunch slice  
Freshly brewed tea and coffee

### Menu WL 3 – Kiwi Style

Rewana bread with butter and beetroot relish  
Fresh garden salad GF, DF, V  
Seasonal roasted vegetable salad tossed with watercress GF, DF, V  
Grilled sliced pork loin GF, DF  
Kiwiana sliced steamed pudding with whipped cream  
Freshly brewed tea and coffee

### Menu WL 4 – Soup and Make Your Own Sandwich

Chef's soup of the day GF, DF  
Selection of whole bread rolls, wraps and loafs with butter  
Poached chicken, pulled pork, roast beef GF, DF  
Smashed eggs, sliced tomato, cucumber, cheddar cheese, crisp iceberg, guacamole, whipped feta, beetroot, caramelized onions, piccalilli, Ploughman's chutney and eggplant relish V  
Caramel slice  
Freshly brewed tea and coffee

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