



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

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

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

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

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Millennium Hotel

Canapé Menu

Option A - choice of three cold @ \$22.00 per person per hour, each hour after that \$16.00 per person

Option B - choice of two cold & two hot @ \$24.00 per person per hour, each hour after that \$18.00 per person

Option C - choice three cold & two hot @ \$26.00 per person per hour, each hour after that \$20.00 per person

Cold Canapé Selection

Pulled pork and kiwi slaw sliders

Char siew roast duck salad

Horopito infused rewana bread topped with smoked salmon, horseradish cream and capers

Miniature savoury cones with guacamole dip V

Miniature savoury cones with yellow fin tuna tartare infused with wasabi

Goats cheese mousse with onion relish and pistachio nuts in a pastry case V

Prosciutto, bocconcini and tomato with rocket pesto GF

Bloody Mary shots with prawn and avocado GF, DF

Smoked kahawai salad in a mini tart case

Toasted brioche with chicken cognac pate, cornichon and beetroot relish

Hot Canapé Selection

Tandoori chicken skewers with cucumber raita GF, DF

Horopito infused lamb kebabs with souvlaki sauce GF, DF

Salt and pepper squid with vegetables and hoisin dressing DF

Crab and spaghetti bon bons with sweet chilli sauce

Chicken croquettes with bell pepper mayo

Asparagus and mozzarella arancini balls with tomato relish V

Moroccan spiced lamb skewers with eggplant dip

Chicken lollipops with honey and mustard dressing GF, DF

Spinach and potato cakes with herb aioli V

Pan fried goyza with black bean sauce

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

All prices on this page are per person. Six pieces per person.



Millennium Hotel

Buffet Dinner Menus

Dinner Buffet Option One

Bakers Section

Selection of breads and dips

Platters

Charcuterie platter - continental meats, pate with pickles and olives GF, DF

Salad Selection

Garden tossed salad leaves with dressing GF, DF, V

Marinated fish with coconut, tomato and spring onions GF DF

Cheese, walnut, carrot, red onion, cos lettuce and celery salad topped with crispy shallots and lemon olive oil dressing GF

Hot Options

Fettucine pasta with roasted peppers, eggplant and basil pesto V

Steamed fish with a citrus butter and caper sauce GF

Teriyaki glazed chicken thighs with bok choy and pickled ginger DF

Grilled beef ribeye with green peppercorn sauce GF DF

Roasted agria baby potatoes with rosemary leaves GF, DF, V

Medley of steamed seasonal greens GF, DF, V

Desserts

Lemon curd tartlet topped with blueberry compote

Double chocolate brownie with fresh cream and berries

Warm apple strudel with vanilla custard

Freshly brewed tea and coffee

\$50.00 per person

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

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Millennium Hotel

Buffet Dinner Menus

Dinner Buffet Option Two

Bakers Section

Selection of breads and dips

Soup

Green lip mussel chowder

Salad Selection

Garden tossed salad leaves with dressing GF, DF, V

Cabbage, mung bean, carrot, cucumber, dried cranberry and white sesame salad with mirin-soy dressing DF, V

Israeli couscous salad with herbs, nuts, preserved lemon and dried fruit DF, V

Roasted beetroot, baby spinach, feta crumbs, mandarin and walnuts with tahini yoghurt GF, V

Carving Station

Roast beef with a mushroom port wine jus GF, DF

Hot Options

Roast pork loin with prunes, ginger and apple cider jus GF, DF

Salmon with a mango lime and chilli sauce DF

Penne pasta with chicken, mushroom, shaved parmesan and a white wine cream sauce

Potato gratin GF, V

Seasonal greens steamed with herb crumble and garlic butter GF, V

Desserts

Salted caramel cheesecake

Chocolate mud log with cream and berry compote

Pineapple and coconut tartlet with mandarins

Seasonal fruit salad GF, DF, V

Freshly brewed tea and coffee

\$60.00 per person

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Millennium Hotel

Buffet Dinner Menus

Poolside BBQ Buffet Menu

Bakers Section

Selection of breads and dips

Salad Selection

Coleslaw enhanced with fennel, apple and black raisins V

Green bean salad with cherry tomatoes, feta cheese and roasted almonds with lime and coriander dressing GF, V

Wok fried vegetable salad with pesto GF, V

From the BBQ

Marinated king salmon fillet with miso and orange DF

Lamb chops infused with rosemary and garlic GF, DF

Millennium lamb and mint sausages with caramelized onions

Chicken teriyaki skewers with ginger and bok choy GF, DF

Steamed corn on the cob with garlic butter and parsley GF, V

Creamed potato gratin with mozzarella cheese GF, V

Desserts

Ice-cream corner with variety of ice creams and toppings

Apple crumble with vanilla custard and whipped cream

Freshly brewed tea and coffee

\$48.00 per person

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

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Millennium Hotel

Plated Dinner Menu

All menus are served with bread and butter to start and freshly brewed tea and coffee to finish

Option 1- set entrée- set main- set dessert \$ 62.00

Option 2- set entrée-alternate drop main-set dessert \$ 66.00

Option 3- alternate drop entrée-alternate drop main-set dessert \$70.00

Entrée

Pork and duck terrine, toasted ciabatta, pear and fig chutney and petit salad
Smoked salmon with salmon rillettes, horseradish cream, pickled vegetables, micro herbs, with melba toast

Roasted tomato and bell pepper soup with croutons and rocket pesto V
Buratta cheese, cherry tomatoes, croutons, kalamata olives, rocket, sherry vinegar-caramel dressing V

Smoked chicken, ruby grapefruit, avocado, cherry tomato, cucumber and melon GF, DF

Beef Tataki carpaccio with truffle mayonnaise, marinated mushrooms, shaved parmesan, pea tendrils GF

Prosciutto with whipped goat cheese, sweet and sour beetroot, sundried tomatoes and extra virgin olive oil GF

Crab and seared tuna salad with cantaloupe and pickled cucumber fennel salad GF, DF

Main

Braised lamb shank, pommes puree, eggplant caponata and gremolata GF

Grilled salmon with fennel slaw, cherry tomatoes, orange and salsa verde GF, DF

Slow cooked beef ribs, pumpkin-maple puree, mushrooms, honey glazed onions and wilted greens GF, DF

Duck confit on roasted baby agria, spinach, baby carrots with honey-balsamic sauce GF, DF

Chicken breast, Israeli cous cous, preserved lemon, yoghurt and zucchini GF

Lamb rump with ratatouille vegetables, mint and basil pesto GF, DF

Beef tenderloin, roasted pumpkin and parsnips, potato puree and a mushroom red wine sauce GF

Market fish of the day, bisque sauce, green lip mussels, spinach and potato cake GF

Dessert

Tiramisu cake with coffee syrup, crushed amaretto cookies and mocha gelato
Double chocolate brownie with chocolate ice cream, chocolate mousse and white chocolate syrup

Vanilla bean panna cotta with almond praline, mandarin-pineapple salsa with a mango sorbet

New York cheese cake with berry coulis, chantilly cream and brandy snap crisp
Baked lemon tart with cranberry and blood orange sorbet, kiwifruit, and whipped cream

Cheese plate with fig paste, quince, dried apricots, pear and crackers

Opera cake with dark cherries, espresso anglaise and nutella powder and coffee-mascarpone cheese

Chocolate and caramel mousse with crispy biscuit base, white chocolate pearls, pecans, dulce de leche and cream

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Millennium Hotel

Platter Menu

Bread and Dips

Turkish bread and corn chips with a selection of dips; pumpkin hummus, baba ganoush, herb cream cheese and guacamole V

\$60.00 per platter (Recommended for 10 people)

Hot Savoury Platter

Selection of gourmet pies, sausage rolls and mini quiches with tomato sauce

\$60.00 per platter (Recommended for 10 people, 5 pieces per person)

Asian Tasting Platter

Pork wontons, prawn crackers, vegetable spring rolls, chicken satay kebabs and vegetable samosas served with naan bread, mango chutney and sweet chili sauce

\$60.00 per platter (Recommended for 10 people, 5 pieces per person)

New Zealand Cheese Platter

Selection of New Zealand cheese served with crackers, artisan bread, grapes, olives and a mixture of roasted nuts and dried fruit

\$60.00 per platter (Recommended for 5 people)

Antipasto Platter

A platter served with smoked and cured meats, olives, feta cheese, sundried tomatoes, char grilled bell peppers, artichokes accompanied by basil pesto, baked fresh foccacia and french bread

\$60.00 per platter (Recommended for 10 people)

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Millennium Hotel

Conference Beverage List

Sparkling Wine

	<i>200ml</i>	<i>750ml</i>
Lindauer Special Reserve Brut		\$48.00
Hā Hā Brut Brut Cuvee		\$52.00
Deutz Marlborough Cuvee	\$26.00	\$90.00

Sauvignon Blanc

	<i>glass</i>	<i>bottle</i>
Kopiko Bay	\$10.00	\$44.00
Hā Hā Reserve	\$12.00	\$48.00
Manu	\$14.00	\$60.00
Volcanic Hills	\$14.00	\$65.00
Te Pa		\$70.00

Chardonnay

	<i>glass</i>	<i>bottle</i>
Kopiko Bay	\$10.00	\$44.00
Hā Hā Reserve	\$12.00	\$48.00
Wither Hills	\$14.00	\$60.00
Volcanic Hills	\$14.00	\$62.00

Aromatics

	<i>glass</i>	<i>bottle</i>
Kopiko Bay Pinot Gris	\$10.00	\$44.00
Volcanic Hills Pinot Gris	\$14.00	\$65.00
Jackson Block Riesling	\$15.00	\$65.00

Pinot Noir

	<i>glass</i>	<i>bottle</i>
Kopiko Bay	\$10.00	\$44.00
Manu	\$14.00	\$58.00
Volcanic Hills Pinot Noir		\$85.00
Mt Difficulty Roaring Meg		\$85.00

Rich Reds

	<i>glass</i>	<i>bottle</i>
Kopiko Bay Merlot	\$10.00	\$44.00
Hā Hā Merlot	\$12.00	\$48.00
Manu	\$14.00	\$58.00
Huntaway Reserve Syrah	\$16.00	\$72.00

Bottled Beers

Steinlager Mid		\$7.50
Tui		\$7.50
Lion Red		\$8.50
Speights Gold Ale		\$8.50
Speights Old Dark		\$8.50
Mac's Golden Lager		\$8.50
Mac's Hop Rocker		\$8.50
Mac's Black		\$9.50
Steinlager Pure		\$9.50
Heineken		\$9.50
Corona		\$9.50
Isaac's Apple Cider		\$9.00

Soft Drinks

Fruit Juice		Glass	\$4.50
		Litre	\$15.00
Soft Drinks		Glass	\$4.50
		Litre	\$15.00
Ginger Beer			\$7.00
V Energy Drink			\$8.00
Red Bull			\$8.00
Paradise Pure Mineral Water	500ml		\$4.50
NZ Natural Sparking Water	500ml		\$4.50



Millennium Hotel

Conference Beverage Package List

Cocktail Beverage Package One

Lindauer Special Reserve Brut

Kopiko Bay Sauvignon Blanc, Kopiko Bay Chardonnay

Kopiko Bay Pinot Noir, Kopiko Bay Merlot

Speights Gold Ale, Speights Old Dark, Steinlager Mid

Orange Juice and Soft Drinks

First hour \$25.00, every hour after \$15.00

Cocktail Beverage Package Two

Deutz Marlborough Cuvée

Volcanic Hills Sauvignon Blanc, Volcanic Hills Chardonnay

Volcanic Hills Pinot Noir

Steinlager Pure, Heineken, Isaac's Apple Cider, Mac's Black, Steinlager Mid

Orange Juice and Soft Drinks

First hour \$28.00, every hour after \$18.00

Dinner Beverage Package One

Lindauer Special Reserve Brut

Kopiko Bay Sauvignon Blanc, Kopiko Bay Chardonnay

Kopiko Bay Pinot Noir, Kopiko Bay Merlot

Speights Gold Ale, Speights Old Dark, Steinlager Mid

Orange Juice and Soft Drinks

First 3 hours \$45.00, every hour after \$15.00

Dinner Beverage Package Two

Deutz Marlborough Cuvée

Volcanic Hills Sauvignon Blanc, Volcanic Hills Chardonnay

Volcanic Hills Pinot Noir

Steinlager Pure, Heineken, Isaac's Apple Cider, Mac's Black, Steinlager Mid

Orange Juice and Soft Drinks

First 3 hours \$48.00, every hour after \$18.00