



ROTORUA
LAKESIDE

BREAKFAST

Plated from \$25 per person

Served from the buffet

Orange, tomato, pineapple and grapefruit juice
Danish pastries, mini croissants and muffins
Toast with preserves
Freshly brewed tea & coffee

Please make one selection from the following to be served to the table.

Middle bacon, grilled pork sausage, roast tomato with scrambled eggs
Poached eggs, crispy bacon, Portobello mushroom & hash brown
Eggs Florentine with toasted English muffin, tomatoes & hot smoked salmon
Fried egg sunny side up, pan fried chorizo, steam potatoes with parsley & tomatoes

Continental buffet from \$21.00 per person

[Minimum of 25 guests]

Cereals including, corn flakes, muesli and weet bix
Fresh cut seasonal fruits on plates
Cold continental cuts and New Zealand cheeses
Breakfast muffins, Danish pastries and croissants
Toast and preserves
Orange, apple, pineapple and tomato juice
Bircher muesli with honey
Plain unsweetened yoghurt
Fruit compotes – peaches, pears, apricot & plums
Brewed tea and coffee

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Breakfast [continued]

**Full buffet breakfast from \$25.00 per person.
[Minimum 25 guest]**

Bakery selection

Blue berry & chocolate muffins
Assorted Danish pastries, miniature croissants, selection of whole meal and grain breads
Preserves, margarine and butter

Juice selection

Orange, pineapple, apple and grapefruit
Fresh cut seasonal fruits on a platter
Selection of breakfast cereals, flavoured yoghurt, milk & soy milk

Hot selection

Scrambled eggs
Bacon
Grilled pork sausages
Sauté potatoes
Roast vine tomatoes with pesto
Mushroom with chive butter
Brewed coffee and selection herbal tea

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Coffee breaks

Tea & coffee

Selection of tea, brewed coffee and herbal infusions, \$3.00 per person.

Continuous tea and coffee

Selection of tea, brewed coffee and herbal infusions served continuously;

½ day [up to 4 hours]

\$9.20 per person

Full day [up to 8 hours]

\$12.50 per person

Selection options

Coffee break selections from \$8.00 per person includes brewed coffee and tea, basket of fresh fruits, choice of 1 savoury or a sweet item from the following.

Savoury selection

- Ham & cheese scones served warm with spreads
- Mini wraps with smoke chicken & sweet chilli
- Pumpkin & Feta savoury muffins
- Baguette slices with smoke salmon & dill sour cream
- Brie cheese, ham and tomato croissants
- Cocktail sandwiches
- Baked chorizo in flaky pastry with ketch up
- Mini beef pies
- Vegetarian Samosa with lemon mayo
- Quiche with mushroom & Feta cheese
- Bagels with camembert, avocado & tomato
- Filled pita pocket with salami, pickles & cheese
- Crostini with hot smoke salmon and lime aioli
- Bacon & egg quiches
- Vietnamese spring roll with dipping sauce

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Sweet selection

Chocolate brownie
Blueberry muffins

Tea scone with butter, jam and sweetened cream
Macadamia cookies
Date & honey loaf
Apple shortcakes
Hummingbird cake slices
Sultana squares
Caramel slice
Lamingtons
Banana cake slices
Florentines
Muesli bars
Pear Clafoutis

Gluten free selection

Date & honey loaf
Raspberry Friands
Smoke salmon, capers on rice crackers
Smoke chicken wrapped in gluten free pan cakes
Sandwiches with gluten free bread
Sushi with tuna & vegetables
Friand raspberry
Caramel slice
Cheese & fruits

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Cocktail Platters

Each platter is designed for 8 guests

Crudités platter from \$39.00 per platter

Bread & dips, corn chips, hummus, vegetable sticks with olives and cashews

Fruits Platter from \$39.00 per platter

Selection of cut fruits

Club sandwiches platter from \$60.00 per platter

Cocktail & Finger sandwiches with a selection of fillings

Antipasto platter from \$70.00 per platter

Chorizo, ham, smoke chicken & pepperoni.

Smoke salmon, artichokes, olives and bread with Baganoush and onion dip

Cheese platter from \$95.00 per platter

New Zealand cheeses, crackers, dried fruits, crunchy nuts and quince jelly

Canapés & cocktail food

Option 1

\$19.00 per person, additional item \$3.50 each per person

Minimum 20 guests [based on 6 pieces per person served up to 60 minutes duration].

Option 2

\$24.00 per person, additional item \$3.50 each per person

Minimum 20 guests [based on 8 pieces per person served up to 60 minutes duration].

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Canapé

Salmon tartar in crisp pasty with wasabi mayo
Prawn on savoury crouton & Remoulade
Parma ham & melon wrap
Oyster shots with Bloody Mary
Smoke salmon roses on rice crackers & dill aioli
Thai beef wrapped in spicy Pancake
Miniature sushi with dips
Cow's Feta cheese with olives in savoury cases
Coconut & ginger spiced marinated white fish
Gazpacho shots with pickled cucumber
Chicken mousse with mandarin
Roast lamb loin on wholemeal toast
Duck julienne with tortilla & sprouts
Smoke mussels with Harissa
Shrimp & salmon roulade with olive salsa

Cocktail food

Tempura prawns
Steam Rice paper salmon wraps
Chicken skewers with satay sauce
Bake chorizo with flaky pastry
Crumbed mussels with chilli garlic sauce
Beef skewers with peanut sauce
Fish bites with lemon mayo
Tempura vegetables
Oyster Kilpatrick
Mini beef pies
Miniature bacon & egg quiches
Lamb kofta with yoghurt dressing
Seafood skewers with curry dressing
Brioche with salami & cheese
Spring rolls & samosa
Crumb broccoli & cheese bites

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Plated dinner Minimum 20 guests

All plated dinners include bread rolls and brewed coffee, tea and herbal infusions.

Two courses

From \$39 per person one set entrée and main course or one set main course and dessert.
From \$43 per person alternate drop entrée and main course or alternate drop main course and dessert

Three courses

From \$47 per person one set entrée, one set main course and one set dessert
From \$52 per person alternate drop entrée, main course and dessert

Supplement charges will apply for additional options within each course

- \$5.00 for each additional entrée choice
- \$8.00 for each additional main course choice
- \$5.00 for each additional dessert choice
- \$3.00 per person for side order vegetables
- \$3.00 per person for side order garden salad

A "silent" vegetarian option is available with all plated meals

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Plated dinner [continued]

Entrée

Duck terrine, roast apple, Mizuna with fig compote & Balsamic dressing
Warm salmon cake, watercress, Rocket & cauliflower puree
Chicken Tikka, caramelised pawpaw, radicchio julienne, kumara crisp
Chicken roulade with pistachio, baby greens, apple salad and apricot glaze
Smoke salmon & avocado salad, capers, tomato salsa & mustard cress
Beef Carpaccio, rocket, Parmesan & extra virgin olive oil
Cows feta, olives, roasted peppers & tomatoes
Seared scallop & prawn, olive polenta with baby spinach & Riesling sauce
Smoked chicken breast fillet, marinated field mushroom, cranberry jelly & Boconccinni
Smoked lamb loin, grilled eggplant, peppers and roast tomato couli

Main Course

Grilled Beef eye fillet, garlic mash, and leek & bacon sauté
Roast beef strip loin, pumpkin & kumara cake, grilled mushrooms, and red wine reduction
Pan roasted lamb rump, crushed Nadine potato, spinach and vine tomato
Pork fillet inserted with prune, roast apple, parsnip mash & bokchoy
Grilled pork sirloin, saffron potatoes, chard & roast beetroot
Chicken breast with brie cheese & ham stuffing, sauté Polenta, green beans & cherry tomatoes
Pan fried salmon fillet, lemon risotto, salsa verde and Courgette towers
Fish of the day

Below items at additional \$3 per person

Duck confit, chorizo & thyme risotto, and Portobello mushroom & apple chutney
Rack of lamb, roast shallots, pumpkin & kumara mash and almond broccoli
Venison Denver leg with fig, roast pear, gratin potato and wild berry sauce

Dessert

Warm Chocolate pudding with coffee & rum sauce
Rum & Passionfruit cheese cake, passion fruit couli and candied lemon
Apple & Rhubarb crumble feijoa ice cream and warm vanilla sauce
Cardamom and ginger Panna cotta with boysenberry sauce & crisp tuille
Spiced fruits with organic vanilla ice-cream
Glazed mango strudel with Grand Marnier sabayon
Pineapple spring roll, frozen rum mouse & caramel sauce-Tart au citron
Orange, pistachio & semolina slice
Blue berry soy cheese cake with melon salad
New Zealand cheeses with accompaniments

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BBQ

**From \$40.00 per person
[Minimum 40 guest]**

Speciality bread selection

Artisan bread served with dips

Colds

Lettuce, tomato & cucumber salad
Smoke chicken & melon with sweet chilli
Greek salad with olives & Romaine lettuce
Smoke salmon & pasta salad
Gourmet potato salad with dill and chives
Selection of chutneys, pickles and relishes

From the BBQ

Cider marinated pork chops
Soy marinated chicken thigh fillets
Sirloin steaks
Salmon with citrus marinade
Roast thyme potatoes

Desserts

Fresh cut seasonal fruits
Brandy snaps
Fruit tartlets
Ice cream – tubs
Freshly brewed coffee, selection of tea and herbal infusions

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BUFFET DINNER MENUS

[Minimum 40 guest]

Menu 1 From \$41.00 per person

Starters

Artisan bread served with dips
Mixed leaf salad
Smoke salmon & pasta salad with chive vinaigrette
Greek salad with olives, peppers & Feta cheese
Roast vegetable salad with honey & balsamic dressing
Teriyaki beef salad with noodles & cilantro
Platter of shaved ham, salami, pepperoni, and char – grilled vegetables

Hot selection

Tandoori chicken with authentic marinade & Raita
Fish of the day coated in egg & Parmesan cheese, avocado salsa
Slow braised beef with mushroom, pearl onions in rosemary jus
Fried rice
Steamed seasonal vegetables
Roasted thyme potatoes

Desserts

Pavlova with fruit topping
Lemon meringue pie
Danish pudding with Anglaise sauce
Fruit salad and whip cream

Freshly brewed coffee, selection of tea and herbal infusions

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Dinner Buffet continued

[Minimum of 40 guests]

Buffet menu 2 From \$46.00 per person

Starters

Artisan bread served with dips

Mixed leaf salad

Smoke salmon & pasta salad with chive vinaigrette

Greek salad with olives, peppers & Feta cheese

Roast vegetable salad with honey & balsamic dressing

Teriyaki beef salad with noodles & cilantro

Chicken, apple & celery salad with saffron aioli

Hot selection

Prune & ginger stuffed pork loin with cider jus

Moroccan chicken curry with apricots & pineapple

Paella with prawns and mussels

White fish, salmon, prawns & calamari in white wine sauce

Steam potatoes

Medley of seasonal vegetables

Carvery – Please select one

Mustard coated beef rump with red wine jus

Maple glazed ham on the bone

Cranberry stuff roast turkey

Garlic trussed Lamb leg with thyme & mint

Beef strip loin with horseradish jus

Roast chicken with rosemary stuffing

Desserts

Self saucing chocolate pudding

Raspberry cheese cake

Tiramisu slices

Rhubarb & apple crumble

Caramel slice

Seasonal cut fruit on a platter

Freshly brewed coffee, selection of tea and herbal infusions

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Buffet Dinner menus continued

[Minimum of 40 guests]

Menu 3 From \$52.00 per person

Starters

Artisan bread served with dips
Mixed leaf salad
Smoke salmon & pasta salad with chive vinaigrette
Greek salad with olives, peppers & Feta cheese
Pride of pacific raw marinated fish salad
Roast vegetable salad with honey & balsamic dressing
Teriyaki beef salad with noodles & cilantro
Shrimp salad with cocktail sauce & whole blanched tiger prawns
Marinated raw fish, poach salmon, smoke mussels, Cajun seared calamari & smoke salmon
Chicken liver Pate's
Condiments & chutneys

Hot selection

Seafood selection with citrus sauce
Beef medallions with stir - fry leek and bacon
Spinach & ricotta ravioli with blue cheese sauce
Chicken leg fillet with baby onions, mushroom & thyme
Roast Potatoes & vegetables with rosemary butter
Garlic beans

Carvery – Please select one

Maple glazed ham on the bone
Cranberry stuff roast turkey
Garlic trussed Lamb leg with thyme & mint
Roast chicken with rosemary stuffing
Prune & ginger stuffed pork loin with cider jus

Dessert

Chocolate pudding with dark chocolate sauce
Crème caramel
Movenpick ice – cream
Pavlova with chopped fruits and berries
Pecan pie
Brule with biscotti

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Cut seasonal fruits on a platter
Freshly brewed coffee, selection of tea and herbal infusions

Buffet dinner menus [continued]

Add on

½ shell oysters	\$7.50 per person
Hot smoked salmon	\$6.50 per person
Tiger prawn	\$7.50 per person
Venison medallions	\$8.00 per person
Lamb rack	\$8.00 per person
Beef tenderloin	\$8.00 per person

[Above items are subject to availability]

Custom designed Menu

Can't find what you looking for? Let our Executive chef and his team design a tailor made menu to suit your budget and needs. Contact banquet sales team for further information.

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