



ROTORUA  
LAKESIDE

## 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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