



PRINCE'S GATE

BOUTIQUE HOTEL

MORNING & AFTERNOON REFRESHMENTS MENU

A selection of specialty teas and/or freshly brewed Coffee with a selection from the following:

SCONES

Plain, Date, Sultana, Cheese and Ham

MUFFINS

Semi dried tomato & feta, Ham & cheese, Spinach & ricotta, Pumpkin & sunflower,
White chocolate & raspberry, Dark chocolate raisin, Apple & cinnamon, Banana & coconut

BISCUITS & SLICES

Anzac biscuits, Peppermint brownies, Double chocolate, White chocolate and almond afghans, Shortbread, Butterfly cakes, Carrot cake, Banana cake, Louise cake, Madeira cake, Mud cake, Wild berry cheese cake, Coconut & white chocolate cheese cake, Mango cheese cake

SANDWICHES & WRAPS

Cucumber & cream cheese, Smoke chicken & rocket, Ham & pineapple,
Smoked salmon & honey mustard, Tomato & watercress, Chili mince quesadilla,
Cheddar cheese & ham quesadilla, Roasted tomato & spinach quesadilla,
Smoked salmon & honey cream cheese wrap, Roast chicken & hummus wrap,
Corn beef & swiss cheese wrap

SAVORIES

Mini hot dogs & salsa, Bacon & egg quiche, Smoked salmon & brie quiche,
Coconut chicken satays, Minted lamb kebab, Vegetable puffs with lentil curry,
Crumbed camembert with cranberry, Sundried Tomatoes & Feta sausage rolls

Select any one item from above for \$8.50 pp
\$5.00 pp for each additional selection

OTHER OPTIONS

Tea & Coffee on arrival	\$4.50 pp
Orange Apple & Pineapple juice	\$4.50 pp



WORKING LUNCH BUFFET MENU

(Minimum 20 People)

Choice of 1 item from each category - \$20.00pp

Choice of 1 soup & 2 items from the rest of the remaining categories - \$35.00pp
(Includes Tea and Coffee)

SOUPS

Italian minestrone, Pumpkin & bacon, Seafood Chowder, Old-fashioned thick Vegetable,
Gazpacho (chilled) Banana & coconut chilled soup, Carrot & coconut lentil,
Braised tomato & spinach, Chicken & corn soup.

SALADS

Greek, Caesar, Mediterranean vegetable, Kumara & orange, Marinated Mushroom,
Pasta & Pepperoni, Penne & Tuna, Tossed Green Salad, Roasted Carrot & Coconut,
Tomato & Gherkin with Roasted Sunflower seeds, Roasted Beetroot & Feta,
Honey fennel seed carrot & orzo, Roast pumpkin & apple, Quinoa & spinach

SANDWICHES & WRAPS

Cucumber, Smoked chicken & rocket, ham & pineapple, Smoked salmon & honey mustard,
tomato & watercress, Chili mince quesadilla, Cheddar cheese & ham quesadilla,
Roasted tomato & spinach quesadilla, Smoked salmon & honey cream cheese wrap,
Roast chicken & hummus wrap, Corn beef & Swiss cheese wrap

HOT DISHES

Yellow thai seafood curry, Parmesan crusted filets with roasted tomato salsa,
Coconut & coriander steamed green tip mussel, Grilled filet with tex-mex beans & garlic butter,
Fennel & saffron seafood casserole, Butter chicken, Thai green Chicken Curry,
Crispy Chicken Fried Rice, Vietnamese chicken & sticky coconut rice,
Southern fried chicken with chili beans Sweet & sour Pork, Roast pork belly with apple mash,
Pork Mole with tortillas, Lemon grass pork with roasted sugars & coconut rice,
Red thai pork curry with yoghurt rice beef lasagna, Beef stroganoff with butter rice,
Beef & wild mushrooms & rosemary potatoes, Corn beef & cauliflower mornay,
Beef in black bean sauce with crispy noodles spaghetti & meatballs

DESSERTS

Mini Pavlova, Lemon Meringue Pie, Apple Pie, Profiteroles, Apple turn over,
Warm Sticky Date Pudding, Fresh Fruit Salad, Mississippi Mud Cake Anzac Biscuits,
Peppermint brownies, Carrot Cake, Banana Cake, Louise cake, Wild berry cheese cake,
Coconut and white chocolate cheese cake, Mango cheese cake

All prices include GST



BARBEQUE SELECTION MENU

(Minimum 20 People)

Choice of 4 items per category - \$50 pp

A SELECTION OF BBQ DISHES

Marinated sirloin steak with wild mushroom butter, Beef sausages with slow braised onions,
Ham steaks with roasted peppered pineapples, Lamb rump bbq bell pepper sauce,
Baby back ribs with buttered corn, Rosemary beef & mushroom kebab, Lamb & shallot kebab, Ham & pineapple kebab,
lamb cutlets, Lemon & coriander chicken with vietnamese salad, Coconut chicken with thai cucumber and tomatoes,
Chili chicken with honey yoghurt,
Summer vegetable kebabs with hummus & lime, BBQ zucchini with minted butter,
BBQ coriander buttered cauliflower, Caramelized shallots & roasted new potatoes,
Hot buttered corn on the cob

A SELECTION OF SEASONAL SALADS

Tossed green summer salad, Orzo pasta & citrus dusted kumara salad,
Greek salad with cheesy pita, Smoked marinated mushroom salad, Old fashioned potato salad,
Fresh beetroot & orange salad, Greek, Caesar, Mediterranean vegetable, Kumara & orange, Marinated mushroom, Pasta
& pepperoni, Penne & tuna, Tossed green salad,
Roasted carrot & coconut tomato & gherkin with roasted sunflower seeds,
Roasted beetroot & feta, Honey fennel seed carrot and orzo, Roast pumpkin & apple,
Quinoa & spinach

A SELECTION OF DELICIOUS DESSERTS

Mini Pavlova, Mini Lemon Meringue Pie, Apple Pie, Chocolate Profiteroles, Apple turn over,
Warm Sticky Date Pudding, Fresh Fruit Salad, Mississippi Mud Cake Anzac Biscuits,
Peppermint brownies, Carrot Cake, Banana Cake, Louise cake, Wild berry cheese cake,
Coconut and white chocolate cheese cake, Mango cheese cake, Fruit Meringues,
Cheesecake Tartlets, Fresh Berry Coulis, Whipped New Zealand Cream

All prices include GST