

# PRINCES GATE HOTEL

## THE HEALTHY BREAKFAST

### Juices your choice

Orange, grapefruit, apple

### Cereals your choice

a bowl of Cornflakes,  
Toasted Muesli, Birchel Muesli, All Bran

### Bowl of fresh fruit

### Piping Hot Oatmeal

Served with banana & cream

### Tea/Coffee & Muffin

### Your choice of Toast

Wholegrain/white

## FROM THE GRILL

### Princes Gate Express

Bacon & Eggs on Toast

### Princes Gate Big Breakfast

Bacon, Eggs, Sausages  
& Mushrooms on Toast

### Eggs Benedict

### Eggs Benedict with Salmon

poached egg a top smoked salmon &  
english muffin with hollandaise

### Eggs Florentine

Poached Eggs on Fat Toast

### Fluffy Omelette

your choice of three fillings,  
ham, cheese & tomato

### French Toast

with grilled banana

### Pancake Stack

with blueberries & maple syrup

## OTHERS

Hashbrown • Mushrooms

Baked Beans on Toast

Spaghetti on Toast

Tomatoes on Toast

## (COFFEES)

Flat White • Short Black

Long Black • Cappuccino

Latte • Moccachino

Continental

\$24 + GST per person\

Cooked

\$35 + GST per person



B R E A K F A S T  
M E N U

# PRINCES GATE HOTEL

## CARVING STATION

Slow Roasted New Zealand Leg of Lamb served with mint sauce and a port wine and rosemary jus

## HOT SIDES

California Chicken Cordon Bleu with Mushroom Supreme Sauce

- Sautéed Marinated Steak in Peppercorn Gravy
- Lemon & mushroom rice pilaf
- Oven roasted Scalloped Potatoes with chives
- Seasonal steamed vegetable medley
- Fresh Asparagus sautéed with smoked bacon, shallots and hollandaise

## COLD CUT SELECTION

Manuka Honey Glazed Champagne Ham with whole grain mustard  
An Assortment of continental meats and salamis.

## SEAFOOD

Fresh New Zealand Green Lipped Mussels steamed open in garlic and white wine, Sautéed lemon and garlic tiger prawns

## FRESH SEASONAL SALADS

German style potato salad with smoked bacon • Penne pasta primavera salad  
Greek style marinated vegetables with pesto • Tossed green summer salad with French style vinaigrette

## DESSERTS

An array of fresh baked desserts & pastries to include:  
Crème filled profiteroles  
Chocolate fudge cakes • Cheesecake tarts • Fresh fruit salad •  
Chocolate Sauce and Whipped cream

\$65.00 + GST per person



BUFFET NO. 1  
**M E N U**

# PRINCES GATE HOTEL

## CARVING STATION

Oven Roasted Prime Beef Scotch Fillet with a smoked field mushroom gravy & creamy horseradish.

## HOT SIDES

California Chicken Cordon Bleu with Mushroom Supreme Sauce  
Fresh oven-baked New Zealand white fish baked in a parmesan cream sauce  
Lemon & mushroom rice pilaf  
Oven roasted Scalloped Potatoes with chives • Seasonal steamed vegetable medley • Fresh Asparagus sautéed with smoked bacon, shallots and hollandaise

## COLD CUT SELECTION

Manuka Honey Glazed Champagne Ham with whole grain mustard  
Oven roasted Lamb accompanied with mint sauce • An Assortment of continental meats and salamis.

## SEAFOOD

Fresh New Zealand Green Lipped Mussels steamed open in garlic and white wine • Manuka Smoked New Zealand Salmon

## FRESH SEASONAL SALADS

American style creamy coleslaw • German style potato salad with smoked bacon • Penne pasta primavera salad • Greek style marinated vegetables with pesto • Tossed green summer salad with French style vinaigrette

## DESSERTS

An array of fresh baked desserts & pastries to include:  
Crème filled profiteroles • Chocolate fudge cakes • Cheesecake tarts • Fresh fruit salad • Seasonal berry & Bavarian crème parfaits  
Chocolate Sauce and Whipped cream

\$69.00 + GST per person



BUFFET NO. 2  
**M E N U**

# PRINCES GATE HOTEL

## (CHILLED)

Selection of

- Chicken liver pâté
- Smoked eel & salmon canapés
  - Sushi filled with avocado, chargrilled pepper & crabstick
- Mini Yorkshire puddings filled with rare beef, red pepper & horseradish cream
- Rillettes, slices of baguette topped with smoked chicken mousseline
- Spinach pikelets topped with sour cream & smoked salmon

## HOT

- Roast pepper & mozzarella bruschetta
- Baby crab, gruyere & lemongrass tartlet
- Cherry tomato & ricotta tartlets
- Mussels wrapped in bacon
- Mini savory choux puffs filled with pastrami & garlic herb cheese
- Roasted pumpkin & feta filo parcels
  - Devils on horseback (prunes wrapped in bacon)
- Spicy Indonesian meatballs with plum sauce
- Asparagus & smoked salmon vol-au-vent

Selection of 4 items \$20.00 pp, 6 items \$30.00 pp, 8 items \$32.00 pp  
All prices exclude GST

## SUGGESTED EXAMPLE

\$ 30.00 pp

Spinach pikelets topped with sour cream & smoked salmon, Selection of chicken liver, smoked eel, smoked salmon canapés, Rillettes, slices of baguette topped with smoked chicken mousseline, Cherry tomato & ricotta tartlets, Mussels wrapped in bacon, Spicy Indonesian meatballs with plum sauce



CANAPÉ  
M E N U

# PRINCES GATE HOTEL

A Selection of freshly baked breads

## **Homemade Pate**

- with sundried tomato, olive chutney & Melba toast

or

## **Smoked Chicken Salad**

- with crisp noodles, coriander & bean sprouts bound with a peanut sauce

## **Chicken Breast**

- seasoned with feta cheese, sundried tomato & coriander

or

## **Panfried Salmon**

- with a pineapple, cucumber, pepper & chilli salsa

All mains are served with potato mash & fresh seasonal vegetables

## **Berry Pudding**

- layers of berries & sponge, served chilled with berry coulis & cream

or

## **Lemon Tart**

- a sweet pastry tart filled with zesty lemon curd, finished with berry coulis & sauce Anglaise

or

## **Dessert Buffet**

Fresh Fruit Salad, Apple Strudel, Cheesecake Tarts, Chocolate Brownie

\$55.00 +GST per person.



DROP MENU NO. 1  
**M E N U**

# PRINCES GATE HOTEL

A Selection of freshly baked breads

## **Homemade Pate**

- with sundried tomato, olive chutney & Melba toast
- or

## **Old Fashioned Prawn Cocktail**

- with a smoked paprika, bloody mary sauce atop crispy iceberg lettuce

## **Chicken Breast**

seasoned with feta cheese, sundried tomato & coriander

or

## **Rack of Lamb**

- coated with a green olive tapanade crust, served with caramelised red cabbage, red kumara & a pea & mint salsa

All mains are served with potato mash and fresh seasonal vegetables

## **Tiramisu**

- a flavoured cream resting on a marsala & espresso sponge
- or

## **Lemon Tart**

- a sweet pastry tart filled with zesty lemon curd, finished with berry coulis & sauce Anglaise
- or

## **Dessert Buffet**

Fresh Fruit Salad, Apple Strudel, Cheesecake Tarts, Chocolate Brownie

\$55.00 +GST per person.



D R O P M E N U N O . 2

# M E N U

# PRINCES GATE HOTEL

## TO START

A Selection of Freshly Breads

## ENTRÉE

### Homemade Pate

with Sundried Tomato &  
Olive Chutney & Toasted Brioche  
*or*

### Smoked Chicken Salad

manuka smoked chicken breast served on a  
bed of mesclun, cherry tomatoes, rockmelon  
slices with a drizzling of lemon honey mustard

## MAIN COURSE

### Roasted Eye Fillet

on Pumpkin Puree with  
Caramelised Onion & Red Wine Jus  
*or*

### Braised Breast of Duck

cooked and served in an orange, basil,  
mint, coriander & chilli sauce  
*or*

### Panfried Salmon

with a Pineapple, Cucumber,  
Pepper & Chilli Salsa

*All Mains Served with Potato & Parmesan  
Terrine & Fresh Seasonal Vegetables*

## SWEET CONCLUSION

### Chocolate Raspberry Tart

with crème fraiche, marscapone and  
mixed berry compote  
*or*

### Lemon Tart

a Sweet Pastry Tart filled with  
Zesty Lemon Curd, finished with  
Berry Coulis & Sauce Anglaise  
*or*

### Cheese Board

served with Grapes, Crackers and  
a selection of New Zealand Cheeses

\$69.00 + GST per person



**M E N U**  
CLUB MENU I

# PRINCES GATE HOTEL

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

- Plain scones with jam & cream
- Date scones • Pumpkin scones with sour cream and chutney • Sultana scones
- Cheese scones • Savoury scroll scones • Sweet scroll scones • Pikelets
- Muffins-sweet • Muffins-savory
- Shortbread • Anzac biscuits • Chocolate & cherry biscuits • Chocolate chip biscuits • Butterfly cakes • Carrot cake
- Banana cake • Caramel slice
- Spicy apple cake • Individual ice creams • Cucumber sandwiches • Club sandwiches • Asparagus rolls • Fruit platter
- Sundried tomatoes & feta sausage rolls
- Bacon, egg & spinach savouries



Select any one item from above for  
\$9.50 + GST pp  
and \$3.00 + GST pp for each additional  
selection

**Freshly Squeezed Orange Juice**  
for \$4.50 + GST pp

COFFEE BREAKS  
**M E N U**



# PRINCES GATE HOTEL



## A SELECTION OF HOT MEATS

- Marinated Scotch Fillet Steak
- Moroccan Chicken Fillets
- Lamb Sirloin Steak rubbed with mixed herb pesto
- Honey-soy marinated Summer Vegetable Kebabs
- Garlic and shallot roasted New Potatoes
- Hot buttered Corn on the Cob

## A SELECTION OF SEASONAL SALADS

- Tossed green summer salad
- Penne pasta primavera salad
- Greek style marinated vegetable salad
- Marinated mushroom and bacon salad
- Old fashioned Potato salad

## A SELECTION OF DESSERTS

- Fresh fruit salad
  - Fruit meringues
  - Cheesecake tarts
- Fresh berry coulis and whipped New Zealand cream

\$55.00 + GST per person

BBQ BUFFET  
MENU