

# Refresh

Refreshing yourself, and your delegates is an important part of every event. Starting with Morning & Afternoon teas, we have a great selection of options to cater for your requirements. If there is something you wish for that is not mentioned, please ask your coordinator.

Tea & Coffee	\$3.50 per person
Tea, Coffee & a selection of biscuits	\$4.50 per person
Fresh Fruit Platter	\$12.00 per platter (approx 4 persons)
Fresh Fruit juice	\$9.50 per carafe
If you wish, the below items can be added as sweet options:	\$2.50 per item, per person

Pecan Pie  
 Danish Pastries  
 Caramel Slice  
 Chocolate Brownie  
 All charges include GST.

Scones, Jam & Whipped Cream  
 A selection of Muffins  
 Carrot Cake  
 Savoury Scones





# Refuel

## Healthy Choices Lunch

- Bruchetta - served with vine ripened tomatoes, Greek feta cheese and basil drizzled with River Estate Olive Oil (V)
- Fresh made Spanish Gazpacho - served with garlic rubbed croutons (V, GF)
- Blue Cheese, pear and walnut salad (V, GF)
- Greek Salad, Green Salad (V, GF)
- Assorted Sushi (GF)
- Assorted filled wraps and Vegetarian Tacos with cream cheese, avocado and beans (V)
- Assorted homemade frittata (made with free range eggs) (GF)
- Yoghurt Berry Crunch (V)
- Fruit Platter (V, GF)
- V8 Vegetable Juice 250ml (V, GF)

\$23.50 per person

## Light Lunch

(only available in conference room or designated areas)

Chefs selection of, finger sandwiches, filled wraps, panini's, or croissants.

Chefs selection of assorted savouries will include **four** of the following:

- Chicken or lamb mini satay kebabs,
- Fresh home made quiche,
- Hot & spicy chicken nibbles,
- Oriental steamed dim sims,
- Tempura vegetables with dipping sauce,
- Home made deli pizza
- Steamed Pork BBQ buns
- Thai beef skewers
- Smoked marinated muscle skewers
- Savoury danish
- Vegetable crudites
- Sweet slice

Bowl of fresh whole fruit  
Freshly brewed Tea & Coffee  
\$17.50 per person

## Premium Light Lunch

(only available in conference room or designated areas)

Selection of gourmet filled mini baguettes, Bagels with cream cheese Salmon & capers, Individually served Petite Greek salad

Chefs selection of assorted savouries will include **Five** of the following:

- Tempura Vegetables with assorted dipping sauces
- Assorted Sushi chicken and vegetarian
- Mini chicken and cranberry pizza
- Petit gourmet burgers
- Fresh home made quiche
- Deep fried scallops with wasabi mayo
- Vegetable crudites

Individual yoghurt berry crunch  
Sliced fruit platter  
Assorted cheese with crackers & dried fruits

\$23.50 per person

**R**efuel with one of our exceptional buffet lunches served in Te Maroro Restaurant. If you prefer a light lunch option, we can have this delivered to your room by our event service team. For those smaller groups, we recommend pre ordered A la Carte lunch to refuel and refresh your team.

## Buffet Lunch

(only available in hotel restaurant)

Select 1 soup  
served with fresh bread  
Minestrone, Creme of mushroom  
Creme of tomato, Mussel chowder  
Kumara and Coconut

### Select 3 Hots

Mussel Hot Pot, Beef Stroganoff  
Chicken Chasseur, Fish Pie  
Beer Battered fish fillets  
Butter Chicken, Lamb Curry  
Lasagne, Ravioli Napolitano

### Select two

Steamed basmati rice  
Steamed vegetables  
Potato bake  
New baby potatoes in a rosemary butter

Salads ensemble  
Green salad mix served with assorted accompaniments such as feta cheese, bacon bits, capers, parmesan  
make your own

An assortment of cakes & slices  
Fresh fruit bowl  
Freshly Brewed Tea & Coffee

\$27.50 per person  
Minimum numbers required: 15  
We can cater for any dietary requirements

# Dine



Whether its Canapés in the conference room, a lavish buffet dinner in our Restaurant, or a delightful and exquisite set dinner, our chefs will tantalise you with their culinary delights. Utilising only the freshest, finest ingredients, we will create a dining experience to remember. Our extensive selection of New Zealand and international wines will compliment any meal.

## Table D' Hote Menus

For 10-35 Persons  
Are available on Request

These private dinners are a refreshing alternative to a buffet. Our conference coordinator and chef are available to discuss your requirements.

Venues:  
Restaurant

## Dinner Menu (A)

Soup of the Day  
Selection of Fresh Oven Bread  
Antipasto Platter  
Selection of Salads  
Condiments & Pickles

### Hot Dishes

Thai Chicken Curry  
Grilled Fish of the Day with Tomatoes & Mushrooms  
Beef Scotch Fillet Minute Steaks  
Roasted Potato & Kumara  
Panache of Vegetables

### Desert Platter

Fresh Fruit Salad  
Selection of Gateaux with Fresh Cream  
Passionfruit Cheese Cake  
Kiwi fruit Pavlova  
Chocolate Mousse

Freshly Brewed Tea & Coffee

\$39.00 Per Person  
Minimum of 25 guests  
Or by arrangement

## Dinner Menu (B)

Soup of the Day  
Selection of Fresh Oven Bread  
Antipasto Platter  
Selection of Salads  
Condiments & Pickles

### Carvery

Please choose from the following selection:

Leg of Lamb, Ham on  
the Bone or Pork

### Hot Dishes

Thai Chicken Curry  
Grilled Fish of the Day with Tomatoes & Mushrooms  
Beef Scotch Fillet Minute Steaks  
Roasted Potato & Kumara  
Panache of Vegetables

### Desert Platter

Fresh Fruit Salad  
Selection of Gateaux with Fresh Cream  
Passionfruit Cheese Cake  
Kiwi Fruit Pavlova  
Chocolate Mousse  
A selection of Cheeses, Bread and Crackers

Freshly Brewed Tea & Coffee

\$45.00 Per Person  
Minimum of 25 guests  
Or by arrangement

## Dinner Menu (C)

Selection of Fresh Oven Bread

### Seafood Buffet:

Poached Whole Salmon  
Clevedon Coast Oysters  
Black Tiger Prawns  
Marinated fish  
Chilli & Smoked Mussels

Selection of Salads  
Condiments & Pickles

### Carvery

Please choose from the following selection:  
Leg of Lamb, Ham on the Bone, Pork or Stuffed Turkey  
Breast

### Hot Dishes

Thai Chicken Curry  
Grilled Fish of the Day with Tomatoes & Mushrooms  
Beef Scotch Fillet Minute Steaks  
Roasted Potato & Kumara  
Panache of Vegetables

### Desert Platter

Fresh Fruit Salad  
Selection of Gateaux with Fresh Cream  
Passionfruit Cheese Cake  
Kiwi Fruit Pavlova  
Chocolate Mousse  
A selection of Cheeses, Bread and Crackers

Freshly Brewed Tea & Coffee  
\$59.00 Per Person  
Minimum of 25 guests

## Canapes & Hors D' Oeuvres

Please enjoy a choice from the below selection.

### SELECTIONS:

Baby spring rolls with sweet chilli sauce  
Vegetable crudites with Raita & Guacamole  
Deep fried scallops with horseradish mayonnaise  
Smoked Salmon & Dill on rye  
Smoked chicken and Pimento mini pizzas  
Fish Goujons with Lemon & Lime Dressing  
Smoked Salmon on Olive crostini  
Mini Wontons with Sweet Chilli Sauce  
Dim Sims with Ginger sweet Chilli sauce  
Mini chicken satays with a peanut & cumin sauce  
Shrimp & smoked Salmon on pumpernickel  
Smoked beef & vegetable Tartlets  
Parma Ham & kiwifruit on Bruschetta

### MINIMUM OF 15 GUESTS

3 items per person \$9.00 pp  
4 items per person \$12.00 pp  
5 items per person \$15.00 pp  
6 items per person \$18.00 pp  
7 items per person \$21.00 pp  
(all prices incl. GST)

Extras: selection of chips, corn chips, dips, nuts & antipasto platter canapes can be enjoyed in any of our conference rooms, or by arrangement poolside or in the bar.





# Quench

## Quench Pack 2

### DRINKS:

A Selection of Beverages including Tap Beer, Export Gold, Speights Summit, Amstel Light, Sauvignon Blanc, Chardonnay, Merlot, Lindauer Special Reserve, House spirits, soft drinks & Juice

### FOOD:

Wedges & Sour Cream  
Assortment of Breads & Dips  
Thai Beef kebabs  
Vegetable crudites with Guacamole  
Chicken nibbles

1 Hr - \$26.00 per person  
1.5 Hr - \$29.00 per person  
2 Hr - \$31.00 per person

Min 15 Pax



## Quench Pack 1

### DRINKS:

A Selection of Beverages including Tap Beer, Sauvignon Blanc, Chardonnay, Cabernet Merlot, Lindauer Special Reserve, soft drinks & Juice

### FOOD:

Wedges & Sour Cream  
Assortment of Breads & Dips

1 Hr - \$20.00 per person  
1.5 Hr - \$23.00 per person  
2 Hr - \$26.00 per person

Min 15 Pax

What better way to reward your delegates after a busy day. Relax & Unwind in our Indaba Bar with one of our great Beverage & Nibbles Packages and enjoy some "time out" together. Or if you prefer, we can arrange a bar tab for you, and supply nibbles as you wish.

## HAPPY HOUR

Wrap up with a quick drink. 1 hour to unwind. Tap Beer, House wine, Soft drinks, with complimentary chips & nuts.  
\$18.00 per person

Min 15 Pax

## Quench Pack 3

### DRINKS:

A Selection of Beverages including Tap Beer, Export Gold, Speights Summit, Amstel Light, Corona, Steinlager Pure, Guinness, Heineken, Sauvignon Blanc, Chardonnay, Pinot Noir, Lindauer Special Reserve, House & premium spirits, soft drinks & Juice

### FOOD:

Assortment of Breads & Dips  
Beef & Vegetable tartlets  
Chicken Cranberry and Brie mini pizzas  
Fish Goujons with lemon & Lime aioli  
Deep fried scallops with wasabi Mayo  
Tempura Vegetables with dipping sauce

Min 15 Pax

1 Hr - \$32.00 per person,  
1.5 Hr - \$35.00 per person,  
2 Hr - \$38.00 per person