

Day meetings and conferences

You've got your notes, your agenda and your speakers lined up. And we've got your menu packages sorted.

These menus are a substantial meal option however they are all served on buffets and designed to be able to be eaten standing up, so your guests can continue networking.

Ready to go one

Morning tea

Smoked bacon, russet potato and soused leek quiche
A selection of specialty teas
and freshly ground plunger coffee

Lunch buffet

Served with a selection of artisan breads with salted
New Zealand butter V

SALADS

Shaved savoy cabbage with parmesan, cucumber,
chilli, carrot ribbons and white balsamic V GF

Orecchiette pasta salad with pine nuts, lardons, kale,
peas, shaved parmesan and feta

MAIN COURSE

Roast chicken breast with parsnip puree, crispy skin,
hazelnuts and dehydrated olives GF

SIDES

Roasted baby potatoes with garlic oil and chives V GF

DESSERT

Coconut and passionfruit friands V

A selection of specialty teas
and freshly ground plunger coffee

Afternoon tea

Free range pork and wild thyme sausage rolls with
green tomato relish

A selection of specialty teas
and freshly ground plunger coffee

52.00 per person

Minimum 30 guests

UPGRADE OPTIONS

Arrival tea and coffee 4.50 per person



Looking for a smoothie or extra food option?
Add from the Morning and Afternoon Tea Menu

Ready to go two

Morning tea

Rosemary, feta, green olive and wild onion scone V
A selection of specialty teas
and freshly ground plunger coffee

Lunch buffet

Served with a selection of artisan breads with salted
New Zealand butter V

SALADS

Green pea, edamame, bean and broccoli panzanella
with pickled white onions, feta and sesame V
Lettuce wedges with buttermilk dressing
and parmesan V GF

MAIN COURSE

BBQ beef sirloin with chimichurri, pickled red onions
and grilled pearl onions GF

SIDES

Roasted red russet potatoes
with garlic oil and chives V GF

DESSERT

Blackboy peach tart with rosewater meringue
and sour cherry V
A selection of specialty teas
and freshly ground plunger coffee

Afternoon tea

Fried chicken pretzel roll with jalapenos,
soured cream dressing, cos and pickles
A selection of specialty teas
and freshly ground plunger coffee

52.00 per person

Minimum 30 guests

UPGRADE OPTIONS

Arrival tea and coffee 4.50 per person



Looking for a smoothie or extra food option?
Add from the Morning and Afternoon Tea Menu

Ready to go three

Morning tea

Free range pork and wild thyme sausage rolls
with green tomato relish
A selection of specialty teas
and freshly ground plunger coffee

Lunch buffet

Served with a selection of artisan breads with salted
New Zealand butter V

SALADS

Lentil tabbouleh with soft herbs, tomatoes, cucumber,
za'atar, smoked yoghurt and dried olives V GF
Pearl couscous salad with currants, almonds, feta,
mint, spring onion and coriander V

MAIN COURSE

Moroccan chicken tagine with green olives,
chilli, apple and za'atar GF

SIDES

Pumpkin risotto with pumpkin seeds
and dehydrated olives V GF

DESSERT

Dark chocolate tart with milk chocolate soil and
dehydrated berries V
A selection of specialty teas and freshly ground
plunger coffee

Afternoon tea

XL chocolate brownies with candied walnut praline V
A selection of specialty teas
and freshly ground plunger coffee

52.00 per person

Minimum 30 guests

UPGRADE OPTIONS

Arrival tea and coffee 4.50 per person



Looking for a smoothie or extra food option?
Add from the Morning and Afternoon Tea Menu

Ready to go four

Morning tea

Spinach, smoked potato and ricotta quiche V
A selection of specialty teas
and freshly ground plunger coffee

Lunch buffet

Served with a selection of artisan breads with salted
New Zealand butter V

SALADS

Sprouting super salad with wild rice, sprouts,
tamari seeds, edamame, roast carrots
and ponzu soy vinegar V GF

Poached chicken and wombok salad with mint,
coriander, spring onion and wafu dressing GF

MAIN COURSE

24-Hour smoked pork, deep fried, chilli caramel,
young peanuts, spring onion and chilli

SIDES

Steamed fragrant basmati rice V GF

DESSERT

Petit orange blossom and cardamom friand
with thyme crème V

A selection of specialty teas
and freshly ground plunger coffee

Afternoon tea

Donuts with cardamom sugar,
walnut praline and orange blossom syrup V

A selection of specialty teas
and freshly ground plunger coffee

52.00 per person

Minimum 30 guests

UPGRADE OPTIONS

Arrival tea and coffee 4.50 per person



Looking for a smoothie or extra food option?
Add from the Morning and Afternoon Tea Menu

Ready to go five

Morning tea

Smoked salmon bagel with capers, red onion and
lemon crème fraiche

A selection of specialty teas
and freshly ground plunger coffee

Lunch buffet

Served with a selection of artisan breads with salted
New Zealand butter V

SALADS

Roast chicken panzanella with toasted ciabatta, bitter
leaves, tomatoes, capers, black olives and parmesan

Orecchiette pasta salad with pine nuts, lardons, kale,
peas, shaved parmesan and feta

MAIN COURSE

Garlic and rosemary confit lamb shoulder
with lamb jus, salsa verde and watercress

SIDES

Pumpkin risotto with feta and dehydrated olives V GF

DESSERT

Salted caramel pear and pecan pie V

A selection of specialty teas
and freshly ground plunger coffee

Afternoon tea

Market selection fruit platters V

A selection of specialty teas
and freshly ground plunger coffee

52.00 per person

Minimum 30 guests

UPGRADE OPTIONS

Arrival tea and coffee 4.50 per person



Looking for a smoothie or extra food option?
Add from the Morning and Afternoon Tea Menu

Glossary

Arancini Fried rice balls coated with breadcrumbs

Aromates de legumes Beans and lentils seasoned with fragrant herbs / leaves

Béchamel A white sauce of milk and roux

Beignet A small piece of seafood, vegetables or goats cheese covered in batter then deep fried

Beurre blanc Butter and wine sauce

Blini A small pancake made with yeast and buckwheat flour

Boulangier Baker to prepare and bake bread

Brunoise A basic knife cut measuring 1/8" x 1/8" x 1/8"

Cavolo nero Italian black cabbage

Chat Baby potatoes

Chevre Goats milk cheese

Colcannon Traditional Irish dish consisting of mashed potatoes mixed with kale or cabbage

Cornichons Small pickled cucumbers or gherkins

Crème Fraiche Soured cream containing about 28% butterfat

Empanada Latin American pastries filled with either seafood, meat, cheese or vegetables.

En croute Wrapped in pastry and baked

Fattoush Bread salad made from toasted or fried pieces of pita bread combined with mixed greens and other vegetables

Fine delicate

Fricassee Meat or chicken pieces in thick white sauce

Grana Hard mature cheese from Italy

Gremolata A chopped herb condiment made with lemon zest, garlic and parsley

Gribiche Mayonnaise style cold egg sauce

Griottine A type of morello cherry steeped in liqueur

Grissini Pencil sized sticks of crisp, dry bread

Gula malaka (Coconut) palm sugar

Jus gras Lightly reduced stock

Kai moana Maori term for food from the sea, including fish, shellfish, and sea plants

Labneh Greek yoghurt which has been strained in a cloth to remove the whey

Lardons Small pieces of bacon used to add a rich salty flavour to foods

Lyonnaise Dish of sliced pan-fried potatoes and thinly sliced onions, sautéed in butter with parsley

Mushrooms a la Grecque Cooked with vinegar, olive oil, coriander and other seasonings then allowed to marinate and served cool

Naan Tandoor baked, unleavened Indian bread

Nahn jim Thai dipping sauce. Combination of Thai fish sauce, lime juice, palm sugar, chillies, garlic and coriander

Pecorino Italian sheep's cheese

Pedro ximineza Name of a white grape variety grown in certain parts of Spain and used in sherry

Pois a la Francoise's Onions, bacon, lettuce and fresh peas cooked in butter

Pommes Potatoes

Remoulade Cold sauce made with mayonnaise and herbs, chopped pickles, capers, mustard, parsley etc

Romano Sharp tasting Italian cheese similar to Parmesan

Sauternes French sweet wine

Skordalia Potato and garlic mash / dip

Sous vide Food cooked in sealed airtight plastic bags in a water bath for a long time

Siu mai Chinese dumplings

Tempeh Traditional Indonesian soy product

Vierge French sauce made from olive oil, lemon juice, chopped tomato and basil

Vichyssoise Thick soup of pureed leeks, onions, potatoes, cream and chicken stock

Wafu Japanese vinaigrette

Wambok Chinese cabbage

Yuzu Japanese citrus fruit

If we've missed anything on this that doesn't quite make sense, please just ask us!