

Buffet dinners

Can't decide what your guests are after? Offer some variety with these buffet options to suit all.

Local buffet dinner

Served with a selection of artisan bread V

SALADS

Roasted potato salad with caramelised onion jam, spring onions and whole grain mustard aioli V GF

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

MAINS

Ale braised beef cheek with pearl onions, jus, yorkies and gremolata

Chicken with garlic, smoked mascarpone, pancetta, fennel, sage and roast baby carrots GF

SIDES

Potato gratin with mascarpone V GF

Roasted market selection with extra virgin olive oil and pink sea salt V GF

CARVERY

Manuka glazed studded ham GF

Served with condiments of horseradish aioli and traditional mustard selection V GF

DESSERT BUFFET

Lemon syrup Italian meringue cake V

Served with berry compote, whipped cream and rosewater meringues V GF

A selection of specialty teas and freshly ground plunger coffee

60.00 per person

Minimum 30 guests

Luxe buffet

Served with a selection of artisan bread V

SALADS

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

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

MAINS

Roasted salmon fillet with smoked tomato salsa and lemon GF

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

Pumpkin risotto with pumpkin seeds and dehydrated olives V GF

CARVERY

Manuka glazed studded ham GF

Served with condiments of horseradish aioli and traditional mustard selection V GF

PETIT FOUR DESSERT BUFFET

Dark chocolate tart with milk chocolate soil and dehydrated berries V

Salted caramel pear and pecan pie V

A selection of specialty teas and freshly ground plunger coffee

65.00 per person

Minimum 30 guests

Buffet dinner with plated entrée

Served with a selection of artisan bread

PLATED ENTRÉE (SERVED COLD TO THE TABLE)

Chicken souvlaki with green olive hummus, pearl couscous tabbouleh, smoked yoghurt and soft herbs GF

SALADS

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

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

MAINS

Roasted salmon fillet with smoked tomato salsa and lemon GF

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

Pumpkin risotto with pumpkin seeds and dehydrated olives V GF

CARVERY

Manuka glazed studded ham GF

Served with condiments of horseradish aioli and traditional mustard selection V GF

PETIT FOUR DESSERT BUFFET

Dark chocolate tart with milk chocolate soil and dehydrated berries V

Salted caramel pear and pecan pie V

A selection of specialty teas and freshly ground plunger coffee

74.00 per person

Minimum 30 guests

Banquet dinner

Served with a selection of artisan bread

SALADS

Pearl couscous salad with currants, almonds, feta, mint, spring onion and coriander V GF

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

MAINS

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

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

SIDES

Steamed jasmine rice V GF

Harissa roast root vegetables V GF

CARVERY

BBQ whole beef sirloin GF

Served with condiments of horseradish aioli and traditional mustard selection V GF

DESSERT BUFFET

White chocolate and black cherry gateaux V

Served with berry compote, whipped cream, brandied cherries and crushed caramel nuts V GF

A selection of specialty teas and freshly ground plunger coffee

65.00 per person

Minimum 30 guests

Build your own Dinner buffet items

We recommend you select at least two salads, two mains and one hot side as a minimum.

Artisan bread and local butter included in all buffets.

Minimum 30 guests.

1. Start with two salads:

Lettuce wedges with buttermilk dressing and parmesan	V GF 5.30
Shaved savoy cabbage with parmesan, cucumber, chilli, carrot ribbons and white balsamic	V GF 5.50
Roasted potato salad with caramelised onion jam, spring onions and whole grain mustard aioli	V GF 5.50
Orecchiette pasta salad with pine nuts, lardons, kale, peas, shaved parmesan and feta	6.50
Pearl couscous salad with currants, almonds, feta, mint, spring onion and coriander	V 6.50
Lentil tabbouleh with soft herbs, tomatoes, cucumber, za'atar, smoked yoghurt and dried olives	GF 6.50
Sprouting super salad with wild rice, sprouts, tamari seeds, edamame, roast carrots and ponzu soy vinegar	V 7.00
Poached chicken and wombok salad with mint, coriander, spring onion and wafu dressing	GF 7.50
Roast chicken panzanella with toasted ciabatta, bitter leaves, tomatoes, capers, black olives and parmesan	7.50
BBQ lamb fattoush with za'atar flat bread, couscous tabbouleh, labne and soft herbs	GF 8.50

2. Next select two hot mains

24-Hour smoked pork, deep fried, chilli caramel, young peanuts, spring onion and chilli	11.50
Moroccan chicken tagine with green olives and za'atar	GF 11.50
Chicken with garlic, smoked mascarpone, pancetta, fennel, sage and roast baby carrots	GF 11.50
Nimal's Tandoori chicken thigh with tikka masala sauce, cashews and fried onion	GF 12.00
Spinach and ricotta ravioli with roasted tomato Napoli	V 12.00
Ale braised beef cheek with pearl onions, jus, yorkies and gremolata	12.50
Roast chicken breast with parsnip puree, crispy skin, hazelnuts and dehydrated olives	GF 12.50
Garlic and rosemary confit lamb shoulder with lamb jus, salsa verde and watercress	GF 12.50
BBQ beef sirloin with chimichurri, pickled red onions and grilled pearl onions	GF 14.50
Roasted salmon fillet with smoked tomato salsa and lemon	GF 16.50

CARVERY UPGRADE TO THE MAIN COURSE:

Sous vide Canterbury beef sirloin	GF 18.00
Hot carved Manuka glazed ham	GF 15.00
Carvery options are all served with horseradish aioli, whole grain mustard V GF	

3. Add in at least one of these**HOT SIDES**

Steamed fragrant basmati rice	V GF 2.50
Roasted baby potatoes with garlic oil and chives	V GF 3.30
Spring pea risotto with shaved pecorino	V GF 5.30
Pumpkin risotto with pumpkin seeds and dehydrated olives	V GF 5.30
Roasted root vegetables with extra virgin olive oil and pink sea salt	V GF 5.30
Potato gratin with leek and gruyere	V GF 6.00

4. Complete the night with coffee and dessert

Choose two of these...

CAKES AND DESSERT

Salted caramel butter cream chocolate cake	V 6.00
White chocolate and black cherry gateaux	V 6.00
Lemon syrup Italian meringue cake	V 6.00
Boysenberry cheesecake	V 6.00
Caramelised apple and almond frangipane tart	V 6.00
Bitter chocolate crème brûlée tart	V 6.00
Market selection fruit platters	V GF 5.00
Cream and berry compote price	V GF 2.00

Or at least three of these...

BUFFET PETIT FOURS

Salted coconut, fig and pistachio truffles	V 3.50
'Oh, la la' macaroons	V 4.50
Classic lemon meringue pie	V 4.50
Blackboy peach tart with rosewater meringue and sour cherry	V 4.50
Dark chocolate tart with milk chocolate soil and dehydrated berries	V 4.50
Salted caramel pear and pecan pie	V 4.50
Petit orange blossom and cardamom friand with thyme crème	V GF 4.50

DRINKS

A selection of specialty teas and freshly ground plunger coffee	4.50
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Plated dinner menus

Need to focus on the event schedule and hosting your guests? Our plated dinner options are a perfect match for gala dinners and other special occasions.

Local dinner menu

TO THE TABLE

Artisan bread rolls with salted New Zealand butter V

ENTRÉE

Wood fired Canterbury lamb rump with smoked eggplant puree, fattoush salsa, green olives and flat breads

MAINS

'Spring Chicken' chicken breast with pommes puree, white truffle jus, wild roquette, radish, hazelnuts and olive GF

Alternating with

Canterbury beef porterhouse with rosti potatoes, bacon, jus, wild watercress and onion rings GF

SIDES

Local greens with wakame salt and hazelnut butter V GF

DESSERT

Dark chocolate tarte with honeycomb, blackberry coulis and chocolate soil V

A selection of specialty teas and freshly ground plunger coffee

68.50 per person

Minimum 30 guests

Boutique dinner menu

TO THE TABLE

Artisan bread rolls with salted New Zealand butter V

ENTRÉE

Soy cured smoked salmon with green chilli bavarois, nahm jihm, cucumber green mango and soft herbs GF

MAINS

Roasted chicken breast with chicken crackling, parsnip and macadamia skordalia, burnt leeks, smoked carrots, jus and wild onion oil GF

Alternating with

Smoked lamb rump with pumpkin risotto, dehydrated olives, salsa verde, radish and soft herbs GF

SIDES

Local greens with wakame salt and hazelnut butter V GF

DESSERT

White chocolate cheesecake with sour berries and praline V

A selection of specialty teas and freshly ground plunger coffee

72.00 per person

Minimum 30 guests

Luxe dinner menu

TO THE TABLE

Artisan bread rolls with salted New Zealand butter V

ENTRÉE

Hoisin roasted duck breast with chilli, sesame, pickled cucumber, spring onions, wonton and lychee GF

MAIN

Wakanui Blue beef fillet with confit pearl onion, Jerusalem artichoke puree and jus GF

Alternating with

Kai moana with smoked fish, mussels, scallops, prawns, saffron broth and fennel rosti GF

SIDES

Local greens with wakame salt and hazelnut butter V GF

DESSERT

Rata honey and coconut cake with lychee, salted coconut mascarpone and puffed rice praline V GF

CHEESE

Triple cream brie, Mongers Selection blue, rosemary feta and aged cheddar V

Lavosh, water crackers and fig loaf

Fruit gel

A selection of specialty teas and freshly ground plunger coffee

85.00 per person

Minimum 30 guests

Sharing style dinner menu

Served on platters in the middle of each table

ARTISAN BREAD

Pretzel rolls, free form olive loaf and rye with smoked butter and extra virgin olive oil V

MAIN COURSE

Crispy skin salmon with cauliflower skordalia, green pea panzanella, sorrel oil, lemon and soft herbs GF

Canterbury beef porterhouse with rosti potatoes, bacon, jus, wild watercress and onion GF

Spiced chicken with pearl couscous salsa, smoky eggplant puree and pickled red onion and currant salad GF

SIDES

Soft leaves with green beans, peas, radishes, cucumber, red onion and white balsamic dressing V GF

Roasted gourmet potatoes with garlic, pink salt and chives V GF

DESSERT PETIT FOURS

Petit lemon meringue pies V

Coconut and white chocolate truffles V

Petit classic chocolate tarts V

60.00 per person

Minimum 30 guests

Plated dinner items

If you wish to add some variety, choose more than one item for each course and serve alternately, or let your guests choose for themselves. You can have a two or three course dinner!

Minimum 30 guests.

PRICES FOR DIFFERENT SERVICE	PER PERSON
Alternate served entrée	2.00
Choice of entrée	5.50
Alternate served main	4.00
Choice of main	8.50
Alternate served dessert	2.50
Choice of dessert	6.50

1. Start with the base package

Each base package is priced at 5.00 per person and includes artisan bread rolls, local butter, steamed seasonal greens with olive oil, OR soft leaf salad white balsamic vinegar.

2. How about a special little something to start?

AMUSE COLD SET TO THE TABLE	PER PERSON
Cold smoked scallop sashimi with wasabi crème and sake pearls	GF 10.00
Flamed long line tuna with raw, pickled and cooked radish	GF 10.00
Duck confit rilette with cornichons, soft herbs, bricohe toast and parfait	10.00
Sustainable scampi ceviche with citrus, caviar and coastal herbs	GF 11.00
Pickled heirloom carrot, hay ash, chevre, burnt carrot puree and miso	V GF 8.00

3. Select an entrée from here:

GRAIN AND GRASS FED	PER PERSON
24-Hour smoked pork, deep fried, green chilli verde, young peanuts, spring onion and chilli	GF 19.00
Wood fired Canterbury lamb rump with smoked eggplant puree, fattoush salsa, green olives and flat breads	21.00
Sous vide beef sirloin with horseradish remoulade, radish, edamame, dehydrated olives and pickles	22.00
Salted Ashburton beef with charred carrot, wild onion oil, carraway toast, pine nut risotto, wild watercress and chimichurri aioli	GF 23.00

LOCAL CHICKEN	PER PERSON
Chicken 'Souvlaki' with green olive hummus, pearl couscous tabbouleh, smoked yoghurt and soft herbs	GF 19.00
Confit chicken with crackling, green pea salsa, hazelnuts, cucumber, artichoke aioli, wild sorrel oil and rye	20.00
Chicken parfait with sour baby pear, cinnamon salt, pedro ximenez gel and brioche toast	22.00
Hoisin roasted duck breast with chilli, sesame, pickled cucumber, spring onions, wonton and lychee	GF 24.00

FROM THE COAST	PER PERSON
Tanqueray Gin and juniper cured salmon, confit prawns, citrus, pickles, aromatics, mascarpone and rye toast	21.00
Soy cured smoked salmon with green chilli bavarois, nahm jihm, cucumber green mango and soft herbs	GF 23.00
'Fish and Chips' Sustainable soda battered blue cod with skordalia, pink fir chips, lemon and remoulade	23.00
Smoked XL scallop salad with pancetta, preserved lemon mascarpone, peas and tendrils	GF 23.50

VEGETARIAN	PER PERSON
Wild mushroom risotto with pine nuts, pine oil and sheep's cheese	V GF 17.00
Cauliflower cheese gnocchi with over the moon goats cheese and botanic herbs	V 14.80
White onion, leek, feta and artichoke pithivier with wild watercress, hazelnuts and currants	V 17.00
Goat cheese and baby beetroot salad with celery hearts, confit apple and toasted hazelnuts	V 18.00

4. Depending on which service you've opted for, choose at least one main course from here:

LOCAL CHICKEN PER PERSON

Chicken breast with pommes puree, white truffle jus, wild roquette, radish, hazelnuts and olive GF 28.00

Spiced chicken with pearl couscous salsa, smoky eggplant puree and pickled red onion and currant salad 28.50

Roasted chicken breast with chicken crackling, parsnip and macadamia skordalia, smoked carrots, jus and wild onion oil GF 33.00

Crispy duck confit with red curry sauce, coconut crème, lychee, kaffir lime, cucumber and wild rice GF 35.50

GRAIN AND GRASS FED PER PERSON

Slow cooked beef cheek with parsnip and agria puree, jus, malted grains and gremolata 27.00

Smoked lamb rump with pumpkin risotto, dehydrated olives, salsa verde, radish and soft herbs GF 29.50

Canterbury beef porterhouse with rosti potatoes, bacon, jus, wild watercress and onion rings 32.00

Confit lamb shoulder with lamb rack, chevre puree, malted grains, roast pearl onion, jus and wild onion oil GF 38.00

Wakanui blue beef fillet with confit pearl onion, Jerusalem artichoke puree and jus GF 40.00

FROM THE COAST

PER PERSON

Crispy skin salmon with cauliflower skordalia, green pea panzanella, sorrel oil, lemon and soft herbs GF 30.00

Market selection sustainable deep sea fish with parmesan and agria rosti and green onion verde GF 33.50

Hot smoked salmon with green mango sam tam, red nahm jihm and wild rice GF 37.00

Kai moana with smoked fish, mussels, scallops, prawns, saffron broth and fennel rosti GF 38.00

VEGETARIAN

PER PERSON

Cauliflower, parmesan, gruyere and watercress croquettes with buffalo mozzarella, olive and soft herbs V 19.00

Green pea risotto with hazelnut, feta, black olive and wild roquette V GF 21.00

Roast vegetable stack with salsa verde and dehydrated olives V GF 21.00

Tarte fine with white onion puree, grilled zucchini, candied cherry tomatoes, goat cheese and dehydrated olives V 24.00

5. Complete the package with some dessert and cheese

PLATED DESSERT PER PERSON

Lemon tart with salted meringue, mascarpone cream, berries and raspberry powder	V 14.00
Dark chocolate tarte with honeycomb, blackberry coulis and chocolate soil	V 14.00
White chocolate cheesecake with sour berries and praline	V 14.00
Rata honey and coconut cake with lychee, salted coconut mascarpone and puffed rice praline	V 14.00
Coconut panna cotta with pineapple and lychee salsa and toasted coconut	V GF 14.00

PETIT FOUR PER PERSON

Salted coconut, fig and pistachio truffles	V 3.50
'Oh, la la' macaroons	V 4.50
Classic lemon meringue pie	V 4.50
Blackboy peach tart with rosewater meringue and sour cherry	V 4.50
Dark chocolate tart with milk chocolate soil and dehydrated berries	V 4.50
Salted caramel pear and pecan pie	V 4.50
Petit orange blossom and cardamom friand with thyme crème	V 4.50

DRINKS ITEM

A selection of specialty teas and freshly ground plunger coffee	4.50
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CHEF'S SELECTION CHEESE PLATE

Triple cream brie, Mongers Selection blue, rosemary feta and aged cheddar V
Lavosh, water crackers and fig loaf
Fruit gel

14.00 per person

CHEESE SELECTION ITEMS

Choose at least two cheeses from here.

All cheese is served with dehydrated pear, quince paste, fig and walnut loaf and water crackers.

2 Cheeses 10.00 per person

3 Cheeses 14.00 per person

4 Cheeses 17.00 per person

SOFT CHEESES

Puhoi Triple Cream Brie V
Puhoi Mahurangi Brie V
Puhoi Camembert Log V
Kaipara Washed Rind V

BLUE

Puhoi Matkana Soft Blue V
Puhoi Pakiriibea Crumbly Blue V

HARD

Puhoi Smokey Cheddar V
Windy Peak Gouda V
Puhoi Aged Cheddar V

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!