



Christmas

Christmas Buffet Packages

\$60 +gst per guest

Your choice of two hot non-veg selections, one hot veg selection, one hot side, one salad & one dessert.

\$75 +gst per guest

Your choice of three hot non-veg selections, one hot veg selection, one hot side, one salad & two desserts.

\$85 +gst per guest

Your choice of three hot non-veg selections, two hot veg selection, two hot sides, two salads & two desserts.

or

Build your own!

*Four dishes minimum



Hot Mains

NON-VEGETARIAN | \$15.00 PER PERSON PER DISH

- Champagne ham, orange and mustard glaze, scorch peach and apricot, with cranberry sauce, (df.gf)
- Roasted beef sirloin, herb and garlic marinate, red wine glaze baby shallots, served with rosemary sauce. (df.gf)
- Roasted pork rolled, sage and onion stuffing, crispy crackling, and cider gravy (df.gf)
- Braised lamb shoulder, root Vegetable, served with mint jus (df.gf)
- Slow-braised lamb shank, Parisian potato, port wine jus (df.gf)
- Chicken roulade, stuffed with spinach, sun-dried tomatoes, and buffalo mozzarella, served with mushroom sauce (gf)
- Roasted turkey breast, Lemon, and thyme marinade, served and giblet gravy.
- Seared salmon steak, wilted fennel salad, fried caper, white wine, and saffron cream sauce. (gf)
- Oven-baked snapper, wilted spinach, pickled cauliflower, candid lemon, Meuniere sauce. (gf)

VEGETARIAN | \$10.00 PER PERSON PER DISH

- Roast butternut and spinach au gratin with rocket pesto.
- Baked cauliflower, sage butter, wholegrain mustard, white wine cream and crispy croutons
- Roasted Kumara and spinach lasagne
- Potato gnocchi and butternut with pesto sauce
- Soft herb polenta, ratatouille vegetable, fried capers, and tomato basil coulis
- Baked penne pasta with Veg sausage and peppers

PRICES EXCLUDE GST.



Hot Sides

\$8.00 PER PERSON PER SIDE

- Garlic and herb potato gratin with parmesan (v)
- Roasted baby potatoes with butter-roasted Brussel sprouts and bacon bits (gf)
- Minted zucchini and aubergine with fried garlic and sautéed onion (v,gf,df)
- Broccoli, green beans, and charred courgette finished with reduced balsamic (v, df)
- Brown butter roasted vegetable with black olive tapenade (v,gf,)

Salads

\$5.00 PER PERSON PER SALAD

- Roasted beetroot, feta, crispy fried onion, and toasted seed. (v,gf)
- Roasted potato, pumpkin, rocket, tomato, and feta salad with house honey mustard dressing (v,gf)
- Caesar salad with, bacon bits, sliced boiled egg, shaved parmesan, garlic herb croutons. (v,gf)
- Garden salad, tomato, cucumber, cherry tomatoes, peppers, with balsamic dressing (v,gf,df)
- Mix Sprout, cabbage, carrot, creamy coleslaw (v,gf)
- Roasted potato, chive, sour cream, bacon bits and fried onion (v,gf)

PRICES EXCLUDE GST.





Desserts

\$8.00 PER PERSON PER DESSERT

Mixed berry trifle (v)

Christmas Fruit Mince Pies (v)

Individual seasonal fresh fruit pavlova (v, gf)

Traditional Christmas pudding with brandy cream and pouring custard (v)

Mix Berry cheesecake (v)

Traditional Christmas Loaf with Fruit (v)

Slice fruit platter (v.gf.df)

Cold Platters

\$10.00 PER PERSON PER PLATTER

Antipasti Platter | Marinated feta cheese - stuffed sweet pimentos - balsamic glazed eggplant - pickled artichoke, Marinated kalamata and queens' green olives with fennel and citrus fruits - Sun blushed tomatoes and walnut chutney - Cornichons, cocktail onions.

Charcuterie Platter | Spanish chorizo, bresaola, and prosciutto with parmesan shavings and melon - Smoked chicken and champagne ham with onion jam - Cornichons, cocktail onions, and herb marinated mix olives with homemade chutney.

Seafood Platter | marinated prawns with dill leave and orange, smoked salmon, sour cream and caper berry, greens mussels with chimichurri, pineapple cut squid pink pepper and kefir lime.

Cheese Platter | A selection of the finest New Zealand and imported cheeses: - Brie, Danish blue, aged cheddar, camembert, and gouda cheese with quince paste and homemade fruit chutney - Assorted dried fruit and roasted nuts - Candied celery, grapes, and cracker

CARVERY CAN BE PROVIDED UPON REQUEST.

PRICES EXCLUDE GST.





Beverage Packages

INCLUDES HOUSE BEER, WINE, AND NON-ALCOHOLIC BEVERAGES

2-hours: \$30.00 per person (*Bar)

3-hours: \$40.00 per person (Bar/**table)

4-hours: \$48.00 per person (Bar/table)

**Bar - all drinks served via. bar service*

***Table - Two bottles of wine provided per table and replenished throughout the service*

Terms & Conditions

Excludes venue hire

Christmas buffet menu is available to order only between **1st October - 21st December**

Minimum Number of guests - **25 PAX**

'**Build your Own**' requires a minimum of **four** dishes to be selected

PRICES EXCLUDE GST.