

CONFERENCE CATERING OPTIONS -Most dietary requirements can be catered to within the below options, please advise us of these when confirming your catering requirements.

ALL DAY CATERING MENU – all prices are GST exclusive and are priced per person

Arrival Tea and Coffee \$4.00

All day Tea and Coffee \$10.00

Morning Tea \$8.50

Lunch \$20.00

Afternoon Tea \$8.50

All Day Catering \$35.00 – inhouse clients this includes all day tea and coffee

MORNING TEA (choose one of the below)

Gourmets famous Cheese Scones and Butter

Cheese Rolls

Assorted Savouries (two per person)

Sausage Rolls

Mini Muffins (two per person)

Freshly baked Danish Pastry Selection

LUNCH (Choose one of the options below)

Option One (most popular option)

Chefs' choice – Our chef will create a delicious menu for your group to enjoy from local and seasonal produce

Option Two

Assorted Club Sandwiches

Bacon and Egg Savouries

Chocolate Brownie

Fruit Bowl

Option Three

Croissants with Ham off the Bone, Seeded Mustard, Brie

Vegetarian Quiche

Chocolate Truffles

Fruit Bowl

Option Four

Assorted Sliders –

Pulled Pork with Apple Sauce

Vegetarian

BLT with Avocado

Sweet Treat

Fruit Bowl

Option Five

Buddha Bowls – perfect for when you have lots of dietary requirements within your group.

Selection of Seasonal Salad Vegetables, Quinoa and Rice, House Made Sauces, Curried Chickpeas,

Your choice of Vegan, Vegetarian, Chicken, Salmon or Beef served with a Fruit Bowl

Afternoon tea (choose one)

Fruit and Cheese Board

Assorted Slices

Petite Corn Fritters (two per person)

House Made Banana Bread and Butter

CANAPE MENU – all prices are GST exclusive and priced per item

Assorted Club Sandwiches (Vegetarian on request)	\$2.50
Sushi Selection, including Salmon, crispy Prawn, Teriyaki Chicken, Beef (GF on Request)	\$2.50
Prawn Wonton with Chilli, Lemongrass and Lime	\$3.00
Pork Belly Bites, Ginger, Sticky Soy, Sesame (GF)	\$3.00
House Made Sausage Rolls	\$3.00
Bacon and Egg Savoury	\$3.00
Chicken, Satay, Coriander, Lime (GF on request)	\$3.50
Lamb Crostini, Hummus, Pear and Fig Chutney, Dukkah	\$3.50
Coconut Prawns, Tropical Salsa, Lemon	\$4.00
Smoked Salmon on Blini, Beetroot Cream, Wasabi (GF on request)	\$4.00
Scallop wrapped in Bacon (GF)	\$4.50

Vegetarian and Vegan Canapes:

Vege Sushi Selection (Vegan)	\$2.50
Corn Fritter, Avocado Mousse (Vegan) (GF)	\$3.00
Kumara Rosti, Roast Capsicum Cashew Crème (Vegan) (GF)	\$3.00
Crispy Sesame Tofu Skewers, Soy Chilli Dipping Sauce (Vegan) (GF)	\$3.00
Feta, Olive and Rosemary Tarts	\$3.00
Caramelised Onion and Brie Tarts	\$3.00
Fig and Almond "Salami" with Ginger Preserve and Kikorangi Blue Cheese (GF)	\$3.50
Mushroom, Risotto, Parmesan, Truffle Mayo (GF)	\$3.50
Caramelised Carrot, Feta, Dukkah on Toasted Ciabatta Crostini (GF on request)	\$3.50
Pea and Mint Balls with Vegan Mayo (Vegan)	\$3.50
Chipotle Kumara Balls with Vegan Mayo (Vegan)	\$3.50

Freshly Baked Sliders Filled With Your Choice Of The Following

BLT – Bacon, Lettuce, Tomato, Relish and Aioli	\$5.00
Pulled Pork – Slow cooked Pork, Hoisin and Slaw	\$5.00
Vegetarian – Vegetarian Pattie, Lettuce, Tomato, Hummus and Relish	\$5.00

Finger Food Dessert Options

Chocolate Profiteroles	\$2.50
Bite Size Slice Selection	\$2.50
Mini Muffins	\$3.00
Lemon Curd or Salted Caramel Tarts (GF on request)	\$3.00
Chocolate Brownie (GF)	\$3.00
Mini Macarons (GF)	\$3.00
House Made Meringues, Fruit Compote, Cream (GF)	\$3.00
Assorted Filled Mini Doughnuts	\$3.50
Chia Pudding Cups, Fresh Berries (GF) (Vegan)	\$4.00

SHARING PLATTERS AND GRAZING

Club Sandwich Platters – 50 assorted club sandwiches (Vegetarian on request)	\$100.00
Gourmets Grazing Dessert Platter – Selection of our most popular Bite Sized Desserts deliciously presented and garnished with Fresh Seasonal Fruit	\$200.00
Wagon Wheel Grazing Platter - Selection of Local Cheeses, House Made Relishes, Crackers, Tortilla Crisps, Fresh Seasonal Fruit, Assorted Pickled Vegetables	\$250.00



Grazing Table



Buddha Bowls



Lunch Buffet



Grazing Table



Wagon Wheel Grazing Platter



Canape Buffet



Dinner Buffet



Finger Food Dessert



Dinner Buffet

BUFFET DINNER OPTIONS – minimum of 50 pax



OPTION 1 (including the dessert option)- \$50.00 + gst per person

Hot Ham on the bone with seeded mustard
Chicken mignon with pesto
Gourmet potatoes with rock salt and butter
And your choice of four of the below salads

OPTION 2 (including the dessert option)- \$57.00 + gst per person

Chicken mignon with pesto
Whole beef sirloin served medium rare with horseradish crème
Gourmet potatoes with rock salt and butter
Crusty bread selection
And your choice of four of the below salads

OPTION 3 – (including the dessert option) \$65.00 + gst per person

Whole beef sirloin served medium rare with horseradish crème
Pan-seared salmon medallions with tropical salsa
Gourmet potatoes with rock salt and butter
Blue cheese, pear and caramelised onion and walnut on mesclun leaves
And your choice of five of the below salads

DESSERT *served on platters to each table*

Assortment of slices, mini doughnuts, lemon tarts and macarons

SALADS TO CHOOSE FROM:

1. Roasted root vegetable salad with pesto and spinach
2. Thai Style Rice Noodle Salad - red cabbage, carrot, coriander, mint, bean sprouts, mild chilli, spinach, ginger tamari, peanuts and crispy fried shallots
3. Mexican Style Quinoa Salad - beans, tomatoes, avocado, capsicum, corn, greens, coriander, lime and toasted sesame
4. Garden Salad – an abundance of fresh raw seasonal vegetables, sprouts and herbs
5. Potato and Bacon Salad
6. Japanese Style Slaw – coriander ginger and orange dressing with crispy fried shallots
7. Baby beetroot, feta, spinach and balsamic
8. Chickpeas, cucumber, capsicum, kalamata olives, feta, red onion, capers, vinaigrette

If you would like to add canapes on beforehand, we are able to tray serve these while your guests are mingling.

If you are looking at a plated dinner alternative drop option, please feel free to enquire and we can put together a bespoke menu.
