

# 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 \$40.00 – inhouse clients this includes all day tea and coffee

### MORNING TEA (choose one of the below)

Gourmets famous Cheese Scones and Butter

Southland Cheese and Onion Rolls

Assorted Savouries (two per person)

Sausage Rolls

Sweet Muffins – flavour varies

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

House made wraps filled with fresh salad and a selection of meat options

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 (available in the summer months)

Summer Poke Bowls- Selection Seasonal Salad and Vegetables, Protein Option, Grain or Rice Option, House Made Sauces, Sesame Seeds

Sweet Treat

#### Option Six – minimum of 30people

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 Vegetarian Fritters (two per person)

House Made Banana Bread and Butter

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## 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
Fresh Fish Ceviche with Coconut Cream, Chilli and Crispy Nori	\$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 Cupcakes	\$3.00
Lemon Curd or Salted Caramel Tarts (GF on request)	\$3.00
Chocolate Brownie (GF)	\$3.00
Mini Macarons (GF)	\$3.00
Assorted Filled Mini Doughnuts	\$3.50
Chia Pudding Cups, Fresh Berries (GF) (Vegan)	\$4.00

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# 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 \$300.00



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.*

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