



# Lagoon Buffet

Selection of Fresh Home Baked Crusty Breads from Our Bakery  
Roasted Pumpkin Soup with Coconut Cream

Mesclun Salad with Ripe Tomatoes, Sweet Cucumbers and Fresh Herbs with French Dressing  
Gourmet Potato Salad Marinated in a Herbed Mayonnaise  
with Gherkins, Sautéed Onions, Capers and Italian Parsley

Tomato, Marinated Bocconcini Cheese and Fresh Basil Salad with a Balsamic Reduction  
Roast Mixed Vegetable Salad with Fresh Herbs and Oven-dried Tomatoes with a Tangy Mustard Dressing

Mixed Seafood Salad with Spanish Onions and a Herb Vinaigrette

Antipasto Platter including: Smoked and Cured Cold Cuts, Marinated Grilled Vegetables, Kalamata Olives,  
Sun-dried Tomatoes, Feta Cheese, Pickles, Basil Pesto and Hummus

Fresh Crumbed Fish Fillets with our Home Made Tartare Sauce and Fresh Lemons

Beef Stroganoff with Capsicum, Onions, Gherkins and a Paprika  
and Sour Cream Sauce next to Buttered Penne Pasta

Thai Chicken Curry and Steamed Rice

Oven Roasted Gourmet Potatoes with Fresh Rosemary

Seasonal Steamed Fresh Vegetables with Olive Oil and Flakey Sea Salt

## Choose any Five Items from the following:

- Fresh Seasonal Fruit Salad and Whipped Cream
- NZ Pavlova with Fruit and Berries
- Mini Chocolate Éclairs
- Mini Lemon Meringue Tartlets
- Mini Sponge Roulade
- Fruit Tartlets
- Chocolate Truffle Torte
- Caramel Slice
- Baked Cheesecake
- Crème Caramel
- Apple and Cinnamon Crumble with Vanilla Sauce
- Chocolate Steamed Pudding
- Bread and Butter Pudding with Rum Soaked Sultanas
- Chocolate Bread and Butter Pudding
- Creamy Rice Pudding with Raisins
- Apple Strudel with French Vanilla Sauce
- Diverse Fruit Sponge Pudding

Freshly Brewed Coffee and Fine Tea Selection

**\$51.00 per person**

All prices exclusive of GST

## CARVERY STATION

Manuka Honey-glazed Champagne Ham – **Add \$6.00 per person**

Scotch Fillet Seasoned with English Mustard and Pepper and a Horseradish Cream  
or Juicy Roast Pork Leg with Crackling and Apple Sauce – **Add \$8.50 per person**

New Zealand Cheeses, Selection of Dried Fruits and Crackers - **Add \$6.50 per person**

# Barbeque Buffet

Selection of Sliced Breads and Rolls  
Selection of Corn Chips, Crisps and Dips  
Tossed Lettuce Salad  
Coleslaw  
Potato Salad  
Tomato, Olive and Feta Salad  
Selection of Pickles and Condiments  
Shrimp and Surimi Salad  
Marinated Mussels

Choose any Five Items from the following:

- Sirloin Steaks with Lemon Mustard Butter
- Beef Teriyaki Steaks
- Home-made 100% Beef Burgers
- Beef Satays
- Spicy Italian Beef Kebabs
- Sweet & Sour Pork Kebabs
- Apple & Honey Pork Skewers
- Pork Spare Ribs
- Frenched Lamb Cutlets
- Lamb Satays
- Minted Lamb and Pepper Kebabs
- Vienna Sausage
- Teriyaki Fish Kebabs
- Cajun Calamari
- Vegetable Kebabs
- Citrus Chicken Drumsticks
- Chilli Chicken with Salsa
- Oriental Chicken Kebabs

All served with Idaho Potatoes, Fried Onions and Mushrooms

Pavlova  
Fresh Fruit Salad  
Trifle  
Blackforest Gateau  
Chocolate Éclairs

New Zealand Cheeses with Crackers, Croutons and Fresh Fruit

Freshly Brewed Coffee and Fine Tea Selection

**\$51.00 per person**

All prices exclusive of GST

## CARVERY STATION

Manuka Honey-glazed Champagne Ham – **Add \$6.00 per person**  
Scotch Fillet Seasoned with English Mustard and Pepper and a Horseradish Cream  
or Juicy Roast Pork Leg with Crackling and Apple Sauce – **Add \$8.50 per person**  
New Zealand Cheeses, Selection of Dried Fruits and Crackers - **Add \$6.50 per person**

# Polynesian Buffet

Selection of Fresh Home Baked Crusty Breads from the Bakery  
Seafood Chowder with an array of Local and Imported Seafood

Garden Fresh Greens with juicy Tomatoes and Cucumbers with a creamy Dressing  
Pacific Island Potato  
Hawaiian Coleslaw  
Baby Beetroot Salad with Spring Onions  
Curried Rice Salad with Toasted Coconut Shreds

Shrimp Cocktail with Fresh Dill and a Calypso Dressing  
Coconut, Lemongrass and Chilli Marinated Market Fresh Fish  
Selection of Smoked and Cured Cold Cuts with Pickled Onions and Gherkins

Tender Beef Chop Suey with Stir-fried Egg Noodles  
Crumbed Fish Goujons with Tartare Sauce  
Oven-roasted Chicken Drumsticks with Sweet and Sour Sauce  
Taro and Green Bananas cooked in Coconut Cream  
Basmati Rice  
Stir-fried Rice  
Roasted Potatoes, Kumara, and Pumpkin  
Mixed Steamed Vegetables

NZ Pavlova with Fruit and Berries  
Tropical Fruit Salad  
Baked Mango Cheesecake  
Sherry Trifle  
Chocolate Log  
Chocolate Éclairs

Freshly Brewed Coffee and Fine Tea Selection

**\$58.00 per person**

All prices exclusive of GST

## CARVERY STATION

Manuka Honey-glazed Champagne Ham – **Add \$6.00 per person**  
Scotch Fillet Seasoned with English Mustard and Pepper and a Horseradish Cream  
or Juicy Roast Pork Leg with Crackling and Apple Sauce – **Add \$8.50 per person**  
New Zealand Cheeses, Selection of Dried Fruits and Crackers - **Add \$6.50 per person**

# Ambassador Buffet

Selection of Fresh Baked Crusty Breads from Our Bakery  
Chunky Italian Tomato and Basil Cream Soup

Mesclun Salad with Ripe Tomatoes, Sweet Cucumbers and Fresh Herbs with French Dressing  
Balsamic Marinated Button Mushroom with Aged Balsamic Vinegar and Fire Roasted Red Capsicum  
Oven Baked Pumpkin Salad with Toasted Fennel Seeds, Creamy Feta and Baby Spinach  
Crispy Noodle Salad with Marinated Gourmet Vegetables Finished with a Lime and Coriander Vinaigrette  
Coleslaw Salad in a Creamy Mayonnaise Dressing with Toasted Almond Slices

Mixed Seafood Salad with Spanish Onions and a Herb Vinaigrette  
Fresh Steamed Green Lip Mussels Drizzled with Light Salsa Verde  
Shrimp Cocktail with Fresh Dill and a Calypso Dressing

Antipasto Platter Including: Smoked and Cured Cold Cuts, Marinated Grilled Vegetables, Kalamata Olives,  
Sun-dried Tomatoes, Feta Cheese, Pickles, Basil Pesto and Hummus

Roasted Pork Loin on a Sun-dried Tomato Risotto with Apple Cider Glaze and Crackling  
Tender Beef Chop Suey with Stir-fried Egg Noodles  
Grilled Fish Fillets with a White Wine, Mushroom and Dill Cream Sauce with Chive Potatoes  
Roasted Chicken with Capsicum, Roast Garlic and Tomatoes and Penne Pasta  
Oven Roasted Gourmet Potatoes with Fresh Rosemary  
Seasonal Steamed Fresh Vegetables with Olive Oil and Flakey Sea salt

Choose any Six Items from the following:

- Fresh Seasonal Fruit Salad and Whipped Cream
- NZ Pavlova with Fruit and Berries
- Mini Chocolate Éclairs
- Mini Lemon Meringue Tartlets
- Mini Sponge Roulade
- Fruit Tartlets
- Chocolate Truffle Torte
- Caramel Slice
- Baked Cheesecake
- Crème Caramel
- Apple and Cinnamon Crumble with Vanilla Sauce
- Chocolate Steamed Pudding
- Bread and Butter Pudding with Rum Soaked Sultanas
- Chocolate Bread and Butter Pudding
- Creamy Rice Pudding with Raisins
- Apple Strudel with French Vanilla Sauce
- Diverse Fruit Sponge Pudding

Freshly Brewed Coffee and Fine Tea Selection

**\$61.00 per person**

All prices exclusive of GST

## CARVERY STATION

Manuka Honey-glazed Champagne Ham – **Add \$6.00 per person**  
Scotch Fillet Seasoned with English Mustard and Pepper and a Horseradish Cream  
or Juicy Roast Pork Leg with Crackling and Apple Sauce – **Add \$8.50 per person**  
New Zealand Cheeses, Selection of Dried Fruits and Crackers - **Add \$6.50 per person**

# Presidential Buffet

Selection of Fresh Home Baked Crusty Breads from the Bakery  
Clear Oxtail Consommé with Vegetable Brunoise

Mesclun Salad with Ripe Tomatoes, Sweet Cucumbers and Fresh Herbs with French Dressing  
Tomato, Marinated Bocconcini Cheese and Fresh Basil Salad with a Balsamic Reduction  
Caesar Salad with Crisp Fresh Cos Lettuce with Garlic Croutons, Soft Boiled Eggs, Shaved Parmesan,  
Crispy Bacon Lardons and a Creamy Anchovy Dressing  
Cannellini Bean and Vegetable Julienne Salad with a Sun-dried Tomato and Parmesan Dressing

Mixed Seafood Salad with Spanish Onions and a Herb Vinaigrette  
Fresh Steamed Green Lip Mussels drizzled with Light Salsa Verde  
Shrimp Cocktail with Fresh Dill and a Calypso Dressing  
Hot home-smoked Salmon Fillet with a Lime and Capsicum Chutney  
Whole Poached Sea-run Salmon Fillet in a White Wine Court Bouillon

Antipasto Platter including: Smoked and Cured Cold Cuts, Marinated Grilled Vegetables, Kalamata Olives,  
Sun-dried Tomatoes, Citrus Infused Feta Cheese, Pickles, Basil Pesto, Hummus and Grissini Sticks

Baked Salmon Cutlets topped with a Pernod Hollandaise and Fondant Potatoes  
Grilled Beef Eye Fillet on a Potato Gallette with Sautéed Button Mushrooms, and a Rich Red Wine Sauce  
Oven Baked Chicken Breast with a Rosemary and Orange Cream Sauce, on Grilled Pumpkin Cakes  
Grilled Lamb Fillet on a bed of Ratatouille Vegetables, finished with Balsamic Reduction  
Stir Fry Vegetables  
Roasted Mixed Vegetables

Choose any Eight Items from the following:

- Fresh Seasonal Fruit Salad and Whipped Cream
- NZ Pavlova with Fruit and Berries
- Mini Chocolate Éclairs
- Mini Lemon Meringue Tartlets
- Mini Sponge Roulade
- Fruit Tartlets
- Chocolate Truffle Torte
- Caramel Slice
- Baked Cheesecake
- Crème Caramel
- Apple and Cinnamon Crumble with Vanilla Sauce
- Chocolate Steamed Pudding
- Bread and Butter Pudding with Rum Soaked Sultanas
- Chocolate Bread and Butter Pudding
- Creamy Rice Pudding with Raisins
- Apple Strudel with French Vanilla Sauce
- Diverse Fruit Sponge Pudding

Freshly Brewed Coffee and Fine Tea Selection

**\$73.00 per person**

All prices exclusive of GST

## CARVERY STATION

Manuka Honey-glazed Champagne Ham – **Add \$6.00 per person**  
Scotch Fillet Seasoned with English Mustard and Pepper and a Horseradish Cream  
or Juicy Roast Pork Leg with Crackling and Apple Sauce – **Add \$8.50 per person**  
New Zealand Cheeses, Selection of Dried Fruits and Crackers - **Add \$6.50 per person**

# Christmas Buffet

Includes Hats, Christmas Crackers, Table Decorations and a Christmas Tree

Selection of Fresh Crusty Breads from the Bakery  
Chicken and Corn Chowder with Crispy Bacon Bits

Mesclun Salad with Ripe Tomatoes, Sweet Cucumbers and Fresh Herbs with French Dressing  
Crispy Noodle Salad with Marinated Gourmet Vegetables finished with a Lime and Coriander Vinaigrette  
Gourmet Potato Salad Marinated in a Herbed Mayonnaise with Gherkins, Sautéed Onions,  
Capers and Italian Parsley  
Tomato, Marinated Bocconcini Cheese and Fresh Basil Salad with a Balsamic Reduction

Shucked Pacific Rock Oysters with Juicy Lemons and Aged Malt Vinegar  
Fresh Steamed Green Lip Mussels Drizzled with Light Salsa Verde  
Shrimp Cocktail with Fresh Dill and a Calypso Dressing

Antipasto Platter including: Smoked and Cured Cold Cuts, Marinated Grilled Vegetables, Kalamata Olives,  
Sun-dried Tomatoes, Citrus Infused Feta Cheese, Pickles, Basil Pesto and Hummus and Grissini sticks

Manuka Honey Glazed Champagne Ham  
Oven Roasted Turkey Breast with Cranberry Sauce

Oven Baked Chicken Breast with a Rosemary and Orange Cream Sauce on Grilled Pumpkin Cakes  
Baked Salmon Cutlets topped with a Pernod Hollandaise and Fondant Potatoes  
Beef Stroganoff with Capsicum, Onions, Gherkins and a Paprika and Sour Cream Sauce next to Pilaf Rice  
Seasonal Steamed Fresh Vegetables with Olive Oil and Flakey Sea Salt  
Minted New Potatoes

Christmas Pudding with a Brandy Sauce  
Brandy Snaps Filled with Chantilly Cream  
Fresh Cut Seasonal Fruit Salad  
Creamed Pavlova with Kiwifruit  
Selection of New Zealand Cheeses with Grapes, Dried Apricots and Crackers

Christmas Mince Pies  
Freshly Brewed Coffee and Fine Tea Selection

**\$65.00 per person**

All prices exclusive of GST