

welcome

cuisine & beverages

the george
christchurch





Cuisine introduction

Intermezzos

For those short breaks, such as morning or afternoon tea, in your meeting or event for guests to enjoy a treat, with tea and coffee.

Working luncheons

Designed and served as a stand up buffet so that your delegates can network, stretch the legs all while indulging and refuelling.

Minimum of 10 guests required

Cocktail Packages

These packages are designed for those wishing to have drinks and nibbles either at the conclusion of a conference, or before dinner.

Minimum of 16 guests required

Set Menus

Set menus offer our events and meetings guests the elegant service of a plated dinner while still offering guests their choice. These are selected before your event and offer either 1, 2 or 3 selections per course for the whole 3 courses.

Minimum of 10 guests required

Buffet Menus

Buffets are a great option for those looking for a more relaxed feel to their event. Guests are invited up to the buffet station by a member of our team and have the freedom to choose what they wish, all the while still receiving the excellent service expected at The George.

Minimum of 40 guests required

Plated Assiette Dinner Menu

This is a combination of both plated and platter style dinner with a plated entrée, platter style main course and plated dessert. This is designed to ensure guests feel relaxed while also having a formal style dinner at which they feel tended to by our courteous staff members and you can be confident that they will enjoy their evening.

Minimum of 10 guests required

daily delegate package

includes the following:

// equipment

room hire

whiteboard

data projector

screen

flipchart

unlimited wi-fi

// chef's choice menu 75.0 per person

chef's choice menu will change daily

arrival tea & coffee

morning tea

working lunch

afternoon tea

minimum number is 16

cocktail packages

cocktail packages are designed for those wishing to have drinks and nibbles either before a dinner or at the conclusion of a conference.

minimum number of 16 guests applies

// one-hour package 44.0 per person

new zealand beers, sparkling wine, house wines,

fruit juice, soft drinks & mineral water

two hot & two cold canapes - chef's selection

// two-hour package 54.0 per person

new zealand beers, sparkling wine, house wines,

fruit juice, soft drinks & mineral water

three hot & three cold canapes - chef's selection

Menus are sample only and are subject to seasonal changes and availability

breakfast menus

Includes the following:

// continental working breakfast 23.0 per person

buffet of:

selection of chilled fruit juices

a variety of cereals accompanied by chilled soy, regular & skim milks

pastries & artisan breads

lahmacun, a middle eastern baked flat-bread & egg with your choice of smoked salmon, ham & bacon, or traditional spicy lamb mince

organic natural yoghurt or fruit yoghurt

natural honey

seasonal fresh fruit salad

compote of fruits

wholemeal & white toast

select preserves

freshly brewed coffee & fine teas

healthy nuts & seeds

// buffet breakfast 37.0 per person

buffet of:

selection of chilled fruit juices

a variety of cereals accompanied by chilled soy, regular & skim milk

lahmacun, a middle eastern baked flat-bread & egg with your choice of smoked salmon or ham & bacon, or traditional spicy lamb mince

organic natural yoghurt or fruit yoghurt

natural honey

seasonal fresh fruit salad

wholemeal & white toast

select preserves

healthy nuts & seeds

// hot from the kitchen (plated for groups under 20)

crisp local bacon, grilled herb roasted tomatoes, spiced italian

pork sausages, sautéed portobello mushrooms, chive creamed eggs, homemade hash browns

freshly brewed coffee & fine teas

breakfast menus cont'd

// traditional plated breakfast 30.0 per person

crispy spec bacon, grilled herb roasted tomatoes, spiced italian pork sausages, sautéed portobello mushrooms, chive creamed eggs & homemade hash browns

// plated family service breakfast 34.0 per person

buffet of:

continental platters of european sliced meats, pastries & fruits accompanied by the traditional plated breakfast

freshly brewed coffee & fine teas

Menus are sample only and are subject to seasonal changes and availability

intermezzos

a short break in your meeting or event to enjoy a treat

freshly brewed tea & coffee 4.5 per person

one selection with tea & coffee 9.5 per person

additional items 5.5 each per person

// savoury selection

choose any 2 petite savouries (1 piece per person)

tomato relish & bacon pin-wheels

smoked salmon bagels, capers & cream cheese

beef cheek slider, bourbon onion jam, smoked cheddar

selection of small egg tarts with feta, tomato & spinach

open ham sandwich, mustard & chow chow

freshly baked croissants filled with ham & brie

tomato, olive & oregano scones

// sweet selection

selection of 3 (1 piece per person)

double chocolate brownie

lemon raspberry madeleines

banana chocolate chip muffins

seasonally inspired macaron selection

freshly baked date scones with strawberry jam & whipped cream

mini cherry blossom mousse

fresh sliced fruit platter

homemade cookie selection

working lunch

A minimum of 10 people is required

// n.y. deli sandwich lunch 30.0 per person

classic caesar salad

smoked chicken, swiss cheese & onion jam on sour dough

pastrami, pickles, lettuce, beetroot relish on multigrain

smoked salmon bagel, caper, cream cheese

sliced fresh seasonal fruit platter

orange juice, freshly brewed coffee & fine teas

// mediterranean deli lunch 30.0 per person

greek salad

antipasto platter

tomato, feta & spinach frittata

moroccan lamb kofta, pita breads & mint yogurt

sliced fresh seasonal fruit platter

orange juice, freshly brewed coffee & fine teas

// asian fusion lunch 30.0 per person

thai beef salad

prawn & ginger dumplings, soy dipping sauce

chicken karaage, pickles, kewpie mayonnaise

cantonese style egg fried rice

sliced fresh seasonal fruit platter

orange juice, freshly brewed coffee & fine teas

// kiwi comfort buffet lunch 37.0 per person

baked bread selection with butter & selected dips

potato salad with bacon, red onion & chives

roast pumpkin soup

roast lamb, duck fat potatoes & onion gravy

mini pavlova with vanilla cream & seasonal fruit

sliced seasonal fruits

fresh juice, freshly brewed coffee & fine teas

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cocktail packages

cocktail packages are designed for those wishing to have drinks & nibbles either before a dinner or at the conclusion of a conference
minimum number of 16 guests applies

// one-hour package 44.0 per person

new zealand beers, sparkling wine, house wines
fruit juice, soft drinks & mineral water
two hot & two cold canapés - chef's selection

// two-hour package 54.0 per person

new zealand beers, sparkling wine, house wines
fruit juice, soft drinks & mineral water
three hot & three cold canapés - chef's selection

pre-dinner & cocktail menus

choice of five canapés 23.5 per person
each extra item 5.5 per person
all canapés are served as one piece per person

// cold canapé selection

beetroot macaron, truffled goats cheese
guacamole & tomato salsa tortilla crisps
smoked salmon éclair, caper mascarpone
tuna tataki, avocado mayonnaise, spiced nori
thai style prawn skewers, nahm jim
rare roast beef crostini, horseradish, pickled onion
chicken liver & dark chocolate "pops"
smoked chicken caesar

cocktail packages cont'd

// hot canapé selection

onion bhaji, tamarind chutney
shiitake gyoza, soy dipping sauce
vegan rösti
teriyaki salmon slider
calamari empanadas
crispy tandoori prawn
roast scallops, prosciutto crumb, aioli
chicken karaage, pickles, kewpie mayonnaise
char siu pork, pickled cucumber, chilli jam
beef cheek slider, bourbon onions, l&p mayonnaise
mini potato-top lamb pie

platters to share

minimum number of 10 guests applies

// antipasto platter 140.0 per platter

selection of cured & smoked meats
char-grilled & marinated vegetables
marinated feta
manuka smoked chicken
hot & cold smoked salmon
selection of european style breads, artisan crackers
sun-dried tomatoes, olives, capers, pesto

// gourmet cheeseboard 150.0 per platter

kapiti aged cheddar – kapiti coast
whitestone windsor blue - oamaru, north otago
evansdale brie - waikouaiti, otago
served with a selection of water crackers, fruit bread, quince & dried fruit
fresh apple & grapes

cocktail packages cont'd

// seafood platter 160.0 per platter

fresh oysters with shallot vinegar
grilled prawns, nahm jim dressing
selection of marinated mussels
hot smoked salmon with caper, red onion & chive
tuna tataki, furikake, kewpie mayonnaise
pickled baby octopus
local fish ceviche

// asian fusion platter 150.0 per platter

assorted sushi rolls
char siu pork bao buns
chicken karaage, pickles, kewpie mayonnaise
shiitake gyoza, soy ginger dipping sauce
panko crumbed prawns

// sweet selection 95.0 per platter

glazed fruit tarts
vanilla custard eclairs
seasonal flavoured macarons
spiced apple cheesecake
red velvet cupcakes
lemon meringue pie
mocha brownies

Menus are sample only and are subject to seasonal changes and availability

set menus

A minimum of 10 guests required

3 course	– 2 selections per course	85.0
3 course	– 2 selections per course	80.0 alternate drop
3 course	– 3 selections per course	95.0

please let us know if you have any dietary requirements

freshly baked dinner rolls

// first course

seasonal market soup

or

tandoori salmon - mustard leaf, paneer, apple fennel slaw

or

chicken liver parfait - brioche, pickles, sultana puree

or

beetroot arancini - zucchini baba ghanoush, sumac, pea

// to follow

angus beef fillet - butter mash, sauté of bacon, shallot & peas

or

market fish - crushed potato, poached prawn, negroni puree

or

free range chicken breast - gnocchi, wild mushroom ragout, broccolini

or

canterbury lamb - roast beetroot risotto, feta, olive

// to finish

pistachio panna cotta - chocolate soil, autumn fruits, coral wafer

or

steamed pear & ginger pudding - maple glaze, double vanilla ice cream

or

dark chocolate truffle - milk chocolate mousse, chocolate almond crumb

freshly brewed coffee & fine teas

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buffet menus

buffets require a minimum number of 40 people

// **buffet** 85.0 per person

// **cold buffet**

selection of two seasonal salads

served with a selection of sauces, dressings & condiments

today's seasonal soup

warm bread rolls and bread selection, with butter

// **hot buffet**

please select three items from below

vegetarian

asian broccoli & tofu with spring onion, chilli & hoisin

saffron, coconut, cashew & pea

potato gnocchi, roast tomato puttanesca sauce

seafood

salmon with rice noodle, bean sprouts and laksa sauce

roasted monkfish with fennel, lemon & caper

balinese style stir fry prawns

beef

ginger beef with seasonal asian greens, garlic & oyster sauce

classic beef bourguignon

roast sirloin with roast root vegetable & jus

pork

chinese braised pork belly, wok fried bok choy

glazed ham hocks, braised red cabbage, mustard sauce

grilled pork chops, roast apple and fennel

poultry

duck confit legs with white beans, tomatoes, pancetta & onions

thai green curry, eggplant, lemongrass & basil

chicken breast saltimbocca with caramelized onions & semi-dried tomatoes

buffet menus cont'd

please select three items from below:

starch

duck fat roast potatoes

scalloped potato gratin with parmesan

stir-fry rice noodles

steamed rice

vegetables

cauliflower cheese, parmesan & almonds

mixed seasonal vegetables, steamed with butter or olive oil & herbs

roast root vegetables

wok fried asian greens, hoisin & sesame

// carvery selection

choose one of the following:

roast sirloin of beef with condiments

or

roast boned leg of lamb with condiments

or

pineapple glazed ham, mustard & chutney

// dessert buffet

choose any five items:

glazed fruit tarts

dark chocolate tarts

pistachio panna cotta

vanilla custard eclairs

seasonal flavoured macarons

cherry blossom mousse

red velvet cupcakes

orange crème brûlée

berry cheesecake

lemon meringue pie

mocha brownies

spiced apple tarts

freshly brewed coffee & fines teas

menus are sample only and are subject to seasonal changes & availability

plated assiette dinner menu

this dinner requires a minimum of 10 people 75.0 per person

bread for the table

trio set entrée

tandoori salmon - mustard leaf, paneer, apple fennel slaw

chicken liver parfait - brioche, pickles, sultana puree

beetroot arancini - zucchini baba ghanoush, sumac, pea

mains

presented platter style to each table

please choose 3 main meat components

leelands lamb rump - broccolini, olives

angus beef fillet - malted onion, bacon & peas

bostock organic chicken - gnocchi, mushroom ragout

aeoraki salmon - cauliflower puree, sorrel

market fish - apple fennel slaw, lemon puree

duck fat roast potatoes & wild rocket, pear & blue cheese salad - to the table

trio set dessert

pistachio panna cotta - chocolate soil, autumn fruits, coral wafer

steamed pear & ginger pudding - maple glaze, double vanilla ice cream

dark chocolate truffle - milk chocolate mousse, chocolate almond crumb

freshly brewed coffee & fine teas

Menus are sample only and are subject to seasonal changes and availability

beverage list

Listed below is a range of premium wines we have selected for excellent quality and value, displaying strong regional and varietal characteristics.

For a more extensive selection of New Zealand and international wines, both our 50 Bistro and Pescatore Wine Lists are available for your requirements.

beer 9.0 per bottle

Steinlager Pure, Classic & Mid, Heineken, Corona, Speights, Bulmers Apple Cider

non alcoholic

Juice 5.0 per glass or 18.0 per 1 ltr

Orange, Apple & Cranberry

soft drinks 5.0 per bottle

Coca Cola, Diet Coke, Coke Zero, Lemonade,
Ginger Beer, Ginger Ale, Soda Water, Tonic Water

antipodes still & sparkling water

500ml 7.5

1000ml 11.0

spirits 10.0 per glass (30ml spirit pour)

house brand of vodka, gin, rum, scotch, bourbon, cognac

beverage list cont'd

prices are per bottle:

Champagne & Sparkling Wine

Bollinger Special Cuvee NV	140.0
Hunters Miru Miru	80.0
Twin Islands Brut	45.0

White Wine

Sanctuary Sauvignon Blanc	39.0
Sanctuary Pinot Gris	39.0
Sanctuary Chardonnay	39.0
Babich Black Label Sauvignon Blanc	51.0
Babich Black Label Pinot Gris	51.0
Hunters Riesling	53.0
Vavasour Chardonnay	53.0
Huia Sauvignon Blanc	65.0
Giesen Brother Chardonnay	70.0

Red Wine

Sanctuary Pinot Noir	39.0
Te Mata Estate Syrah	53.0
Vavasour Pinot Noir	56.0
Man O' War Cabernet Blend	58.0
Black Estate 'Home' Pinot Noir	90.0
Pegasus Bay Merlot Cabernet	80.0