

## breakfast menu

### // continental working breakfast

24.0 per person

buffet of:  
fruit compotes  
selection of chilled fruit juices  
cereals accompanied by chilled soy, regular & skim milks  
danish pastries, mini croissants & assorted mini muffins  
natural yoghurt or fruit yoghurt  
seasonal fresh cut fruits  
wholemeal & white toast  
freshly brewed coffee & fine teas

### // buffet breakfast

38.0 per person

buffet of:  
selection of chilled fruit juices  
cereals accompanied by chilled soy, regular & skim milk  
natural yoghurt or fruit yoghurt  
seasonal fresh cut fruits  
wholemeal & white toast  
select preserves

### // hot from the kitchen (buffet for groups of less than 20)

local bacon, herb roasted tomatoes, cumberland pork sausages,  
sautéed mushrooms, scrambled eggs, mini hash browns  
freshly brewed coffee & fine teas

### // traditional plated breakfast

30.0 per person

local bacon, herb roasted tomatoes, cumberland pork sausages,  
sautéed mushrooms, scrambled eggs, mini hash browns  
freshly brewed coffee & fine teas

### // plated family service breakfast

35.0 per person

buffet of:  
continental platters of european sliced meats, pastries & fruits  
accompanied by the traditional plated breakfast  
freshly brewed coffee & fine teas

## buffet menu

buffets require a minimum number of 40 people

### // buffet

85.0 per person

### // cold buffet

selection of one seasonal salad

served with a selection of sauces, dressings & condiments

today's seasonal soup

warm bread rolls & bread selection, with butter

### // hot buffet

select three items from the below options:

#### vegetarian

asian broccoli & tofu with spring onion, chilli & hoisin

saffron, coconut, cashew & pea

scalloped potato

#### seafood

teriyaki salmon, bok choy, seaweed roasted

akaroa salmon, citrus butter, herb crumbs

tandoori prawns, roasted cauliflower, potato

#### beef

ginger beef with seasonal asian greens, garlic & oyster sauce

braised beef cheek, crispy kale, jus

roast sirloin with roast root vegetable, creamy peppercorn

#### pork

chinese braised pork belly, wok fried bok choy

glazed ham, braised red cabbage, honey mustard sauce

roast pork loin, baked apple, gravy

#### poultry

north canterbury duck confit, honey roast parsnips, jus

thai green curry, lemongrass, basil & kaffir lime

chicken breast, creamed corn, prosciutto

## buffet menu cont'd

select three items from the below options:

### starch

duck fat roast potatoes  
scalloped potato gratin with parmesan  
japanese style soba noodles  
steamed rice

### vegetables

cauliflower cheese  
mixed seasonal steamed vegetables with butter  
olive oil & herb roast vegetables  
wok fried asian greens, hoisin & sesame

## // carvery selection

choose one of the following:

roast sirloin of beef with horseradish & mustard

or

roast merino lamb with mint sauce

or

spiced pineapple glazed ham, mustard & chutney

## // dessert buffet

choose any five of the following:

chocolate eclairs  
assorted glazed donut  
mini pavlova with passionfruit coulis  
seasonal flavoured macarons  
croissant & butter pudding  
seasonal inspired cheesecake  
nutella brownies

freshly brewed coffee & fine teas

## 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

guacamole & tomato salsa tortilla crisps  
baba ganoush, sumac, pita chips  
smoked salmon mousse & caper on rye croute  
tuna tataki, avocado mayonnaise, togarashi  
mango salsa, cucumber cups  
slow roast heirloom tomato, halloumi, hummus, multigrain toast  
grilled courgettes, goat cheese, pomegranate molasses  
semi-dried tomato pesto, parmesan, bruschetta

### // hot canapé selection

shiitake gyoza, soy dipping sauce  
vegan falafel rösti, hummus dip  
crispy crumbed prawns, sweet chill  
roast scallops, prosciutto crumb, mandarin  
teriyaki salmon, roasted sesame, nori chips  
chicken karaage, kewpie mayonnaise  
beef cheek, smoked cheddar, brioche, balsamic glaze  
mandarin style pork belly, sesame sauté greens

## cocktail packages cont'd

### platters to share

minimum number of 10 guests applies

#### // antipasto platter 145.0 per platter

selection of breads

sun-dried tomatoes, olives, capers, pesto

selection of cured & smoked meats

char-grilled & marinated vegetables

hot & cold smoked salmon

manuka smoked chicken

marinated feta

#### // gourmet cheeseboard 155.0 per platter

blue - kapiti kikorangi / cow's milk - kapiti, new zealand

hard - whitestone vintage cheddar / cow's milk - oamaru, new zealand

soft - puhoi triple cream brie / cow's milk - puhoi, new zealand

served with a selection of water crackers, fruit bread, fruit paste & dried fruit, fresh apple & grapes

#### // seafood platter 165.0 per platter

classic prawn cocktail

cold smoked salmon with capers, pickled red onion

fresh half shell oysters with shallot vinegar

tuna tataki, togarashi, kewpie mayonnaise

salt & pepper calamari

#### // international bar snack platter 155.0 per platter

calamari empanadas

prawn twisters with sweet chilli sauce

chicken karaage, kewpie mayonnaise

panko crumbed camembert, spiced plum sauce

bbq pork steam bao buns

## cocktail packages cont'd

// sweet selection

105.0 per platter

lemon meringue tarts

seasonal flavoured macarons

chocolate glazed donut

mini pavlova, passionfruit coulis

tiramisu

## 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	10.5 per person
additional items	6.0 each per person

### // savoury selection

choose any 2 petite savouries (1 piece per person)

tomato relish & bacon pinwheels  
smoked salmon sandwich, capers, red onion, crème fraîche  
beef cheek toastie, onion jam, smoked cheddar  
warm mini croissants filled with ham & smoked cheddar  
southland style cheese rolls  
classic sausage roll

### // sweet selection

selection of 3 (1 piece per person)

nutella brownie  
classic ginger crunch  
buttermilk date scones with jam & whipped cream  
black forest chocolate cups  
chocolate glazed donuts  
croissant & butter pudding

## plated assiette dinner menu

this dinner requires a minimum of 10 people

80.0 per person

### warm bread selection for the table

### duet set entrée - choose any two entrées

today's vegetable focused soup

buffalo burrata – aged balsamic, rhubarb tomato chutney, rye wafer

house-cured akaroa salmon – candied walnut, pickle fennel, olive caramel

canter valley confit duck salad – spiced walnut, pomegranate, creamy kapiti blue

### mains - choose any two mains

presented platter style to each table

canterbury fish – crushed potato, capers, seasonal greens

free range chicken breast – cauliflower cheese, sauté greens, jus

angus beef cheek – truffle mash, seasonal greens, jus

southland lamb- scalloped potato, pea pesto, confit baby carrots, jus

rosemary roast potatoes, mesclun, pickled onion, kapiti blue, walnut - for the table

### duet set dessert - choose any two desserts

yuzu lemon curd, ginger crumb, spiced berry compote, meringue shards

dark chocolate tart, yuzu coulis, coconut parfait, malibu sponge

black doris plum pudding, poached rhubarb, sea salt crumble, vanilla cream

freshly brewed coffee & fine teas

For more information and options please contact

Daniel Dunne on 03 371 0255 or [daniel@thegeorge.com](mailto:daniel@thegeorge.com)

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

All prices are inclusive of Government Goods and Services Tax (GST)



## set menu

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

warm bread selection for the table

### // first course

today's vegetable focused soup

or

buffalo burrata – aged balsamic, rhubarb tomato chutney, rye wafer

or

house-cured akaroa salmon – candied walnut, pickle fennel, olive caramel

or

canter valley confit duck salad – spiced walnut, pomegranate, creamy kapiti blue

### // to follow

canterbury fish – crushed potato, capers, burnt leeks

or

free range chicken breast – truffle mash, sauté greens, jus

or

angus beef cheek – truffle mash, seasonal greens, jus

or

southland lamb – scalloped potato, pea pesto, confit baby carrots, jus

### // to finish

meyer lemon curd, ginger crumb, spiced berry compote, meringue shards

or

dark chocolate tart, yuzu coulis, coconut parfait, malibu sponge

or

black doris pudding, poached rhubarb, sea salt crumble vanilla cream

or

baked mascarpone cheesecake, mulled wine berries, meringue crumb, sticky fig

freshly brewed coffee & fine teas

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## working lunch

the following menus are designed as stand up buffets

a minimum of 10 people is required.

### // new york deli sandwich lunch 32.0 per person

brooklyn style potato salad  
smoked chicken, swiss cheese, onion jam on sour dough  
beef cheek, pickle, smoked cheddar on ciabatta  
smoked salmon on rye, caper, cream cheese  
chocolate glazed donut  
orange juice, freshly brewed coffee & fine teas

### // bonjour to france lunch 32.0 per person

confit duck salad, walnuts, pomegranate, blue cheese  
croissants with smoked chicken, aged cheddar  
smoked salmon provençal quiche  
baked croque monsieur (ham & cheese sandwich)  
chocolate eclairs  
orange juice, freshly brewed coffee & fine teas

### // taste of india lunch 32.0 per person

tomato, cucumber, mint salad  
tandoori chicken skewers  
raita & mango chutney  
warm roti breads  
lentil fritters  
gulab jamun  
orange juice, freshly brewed coffee & fine teas

### // kiwi comfort buffet lunch 38.0 per person

roast pumpkin soup  
warm bread selection with butter  
potato salad with bacon, red onion, capers  
roast lamb, rosemary gravy  
classic roast vegetables  
mini pavlova, whipped cream & passionfruit  
fresh juice, freshly brewed coffee & fine teas