

# 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 offer 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 buffet style dinner with a plated entrée, buffet 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

lamb burger, feta, beetroot chutney, charcoal bun

freshly baked croissants filled with ham & brie

selection of small egg tarts with feta & spinach

tomato, olive & oregano scones

mini brioche B.L.A.T

warm tortilla wraps with your choice of filling:

- smoked chicken, hummus & roasted red capsicum
- mexican steak, guacamole & tomato salsa
- falafel, baba ganoush & baby spinach

### // sweet selection

selection of 3 (1 piece per person)

double chocolate brownie

lemon raspberry friands

banana chocolate chip muffins

seasonally inspired macaron selection

freshly baked date scones with strawberry jam & whipped cream

pavlova sandwich with passion fruit & kiwifruit

fresh sliced fruit platter

homemade cookie selection

## working lunch

the following menus are designed as stand up buffets  
a minimum of 10 people is required.

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

smoked chicken, swiss cheese & onion jam on sour dough  
reuben sandwich with sauerkraut, pastrami on rye  
smoked salmon bagel, caper cream cheese  
classic caesar salad  
sliced fresh seasonal fruit platter  
orange juice, freshly brewed coffee & fine teas

### // mediterranean deli lunch 30.0 per person

antipasto platter  
spanish chorizo & potato torta, tomato relish  
moroccan lamb kofta, pita breads & mint yogurt  
greek salad  
sliced fresh seasonal fruit platter  
orange juice, freshly brewed coffee & fine teas

### // asian fusion lunch 30.0 per person

prawn & ginger dumplings  
chicken karaage, spring onions, wasabi mayonnaise  
egg fried rice  
thai beef salad  
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 kumara soup  
braised lamb shanks with mashed potatoes & onion gravy  
mini pavlova with vanilla cream & seasonal fruit  
brandy snaps filled with lemon cheesecake  
sliced seasonal fruits & berries  
fresh juice, freshly brewed coffee & fine teas

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

## 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  
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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  
watermelon, halloumi, mint pesto  
guacamole & tomato salsa tacos  
smoked salmon éclair, caper mascarpone  
thai style prawns, nahm jim  
tuna tataki, pickled ginger, wasabi mayonnaise  
coffee cured venison, plum muesli, cocoa  
massaman beef, lemongrass yoghurt  
smoked chicken caesar  
duck liver paté, brioche, pickles, mulled wine



## cocktail packages cont'd

### // hot canapé selection

onion bhaji, tamarind chutney  
shiitake gyoza, soy dipping sauce  
kumara & quinoa fritter, tomato chutney  
teriyaki salmon slider  
calamari empanadas  
fish goujons, remoulade  
scallops wrapped in bacon, aioli  
chicken karaage, pickled ginger, wasabi mayonnaise  
ponzu pork belly, mandarin  
mini lamb pie  
vietnamese beef cubes, chilli caramel, shallot

### platters to share

minimum number of 10 guests applies

### platters to share

#### // antipasto platter 12.0 per person

thyme roasted portobello mushrooms  
selection of cured & smoked meats  
char-grilled and marinated vegetables  
manuka smoked chicken  
hot smoked salmon  
selection of european style breads and crackers  
selection of condiments – sun dried tomatoes, olives, capers, relishes

#### // gourmet cheeseboard 15.0 per person

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

## cocktail packages cont'd

### // seafood platter 15.0 per person

oysters with shallot vinegar  
grilled prawns, nahm jim dressing  
selection of marinated & smoked mussels  
hot smoked salmon with caper, red onion & chive  
tuna tataki, pickled ginger, wasabi mayonnaise

### // asian fusion platter 15.0 per person

chicken karaage, pickled ginger, wasabi mayonnaise  
prawn and ginger dumplings, soy dipping sauce  
assorted sushi rolls  
thai crab cakes  
bbq pork buns

### // sweet selection 95.0 per platter

glazed fruit tarts  
vanilla custard eclairs  
seasonal flavoured macarons  
red velvet cupcakes  
lemon meringue pie  
mocha brownies  
classic tiramisu

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

## set menus

- 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

waiwiri buffalo burrata

50 greek salad, crisp bread

or

riesling cured salmon

saffron fennel, dill mascarpone, grapes

or

duck liver & cocoa pate

warm brioche, french radish & cornichon

### // to follow

canterbury beef fillet

butter mash, sauté of bacon, shallot & broad beans

or

market fish

crushed potato, poached prawn, negroni puree

or

free range chicken breast

miso pumpkin, wasabi eggplant, shiso crumb

or

canterbury lamb

roast carrot, sumac feta couscous, olive

## set menus cont'd

### // to finish

manuka honey parfait  
ginger beer, bee pollen meringue

or

pistachio panna cotta  
orange butter crumb, date wafer

or

strawberry trifle  
champagne jelly, strawberry sorbet

or

dark chocolate truffle  
milk chocolate mousse, white chocolate crumb, basil gelato

freshly brewed coffee & fine teas

## buffet menus

buffets require a minimum number of 40 people

// **buffet** 75.0 per person

### **cold buffet**

selection of two seasonal salads

all served with a selection of sauces, dressings & condiments

### **today's seasonal soup**

warm bread rolls and bread selection and butter

### **hot buffet**

please select three items from below

#### **vegetarian**

asian broccoli & tofu with spring onion, chili & hoisin

saffron coconut cashew & pea

potato gnocchi, roast tomato puntanescasauce

#### **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, egg plant, lemon grass & 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 10.0 per person extra

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

marshmallow cheesecake

seasonal flavoured macarons

red velvet cupcakes

orange crème brulee

lemon meringue pie

mocha brownies

mini pavlova

tiramisu

freshly brewed coffee & fines teas

## plated assiette dinner menu

this dinner requires a minimum of 10 people 70.0 per person

bread for the table

### trio set entrée

burrata

duck parfait

salmon

### mains

presented platter style to each table

please choose 3 main meat components

leelands lamb rump, roast carrots, jus

angus beef fillet, broccolini, horseradish

waitaoa free range chicken, sumac feta couscous

canterbury pork belly, wasabi eggplant

aoraki salmon, apple fennel slaw

market fish, apple fennel slaw

miso eggplant, spring onion & pumpkin, shiso crumb

herb buttered new potatoes & garden salad for the table

### trio set dessert

panna cotta

trifle

choc mousse

freshly brewed coffee & fine teas

## 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