

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 83.0 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 46.0 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 66.0 per person

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

breakfast menus

Includes the following:

// continental working breakfast

26.5 per person

buffet of:

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

// buffet breakfast

40.0 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
selection of preserves

hot from the kitchen (plated for groups of less than 20)

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

// traditional buffet breakfast

31.0 per person

(plated for groups of less than 20)

buffet of:

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

// plated family service breakfast

40.0 per person

served to the table:

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

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	12.0 per person
additional items	7.5 each per person

// savoury selection

choose **any 2** petite savouries (1 piece per person)

akaroa smoked salmon, spinach, crème fraiche frittata
beef cheek toastie, tomato relish, smoked cheddar
warm mini croissants filled with ham & smoked cheddar
cheese scones
classic sausage roll, tomato sauce
bacon & egg, english muffin, smoked cheddar

// sweet selection

selection of **3** (1 piece per person)

seasonal inspired macarons
tiramisu
milk chocolate scones with jam & whipped cream
carrot cake
lemon tart
brownie

working lunch

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

// thai lunch

34.0 per person

chicken satay
thai beef salad
hoki hash
spring rolls, sweet chili
seasonal cut fruits
orange juice, freshly brewed coffee & fine teas

// mediterranean lunch

34.0 per person

greek salad
chicken souvlaki
pocket pita
falafel, tzatziki
seasonal cut fruits
orange juice, freshly brewed coffee & fine teas

// asian fusion lunch

34.0 per person

chicken karaage, japanese mayo
panko crumb prawns
pork dumpling, soy sauce
asian slaw
seasonal cut fruits
orange juice, freshly brewed coffee & fine teas

// indian lunch

34.0 per person

tandoori chicken
tomato, cucumber, onion salad
parotta
cauliflower pakora
seasonal cut fruits
fresh juice, freshly brewed coffee & fine teas

// plant based lunch

34.0 per person

broccoli, sultana, almonds with roasted sesame dressing
grilled vegetable medley with pesto
falafel rosti
cabbage & mushroom gyoza, sweet chili
seasonal cut fruits
fresh juice, 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

46.0 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

66.0 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

25.0 per person

each extra item

6.0 per person

all canapés are served as one piece per person

// cold canapé selection

antipasto mini skewer
grilled haloumi, smoked chicken, mini skewers
salmon pate, vol au vent, tobiko
duck liver parfait, brioche
heirloom tomato bruschetta
cucumber cups, mango salsa
red capsicum hummus, pita chips
canterbury fish sashimi, pickles, citrus sauce

// hot canapé selection

mini lamb burger
falafel, mint yoghurt
crispy crumbed prawns, sweet chili
polenta fries, truffle aioli
vegetarian dumplings, soy sauce
beef cheek, aged cheddar, brioche, tomato relish
fish bites, tartare sauce
mini chicken kebab, oregano, tzatziki

cocktail packages cont'd

platters to share

minimum number of 10 guests applies

// antipasto platter 150.0 per platter

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

// gourmet cheeseboard 160.0 per platter

blue - whitestone / cow's milk - oamaru, new zealand
hard - whitestone vintage cheddar / cow's milk - oamaru, new zealand
soft - puhoi 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 170.0 per platter

chardonnay poached prawns, thousand island sauce
gin cured akaroa salmon
fresh half shell oysters, fresh lemon, tabasco
canterbury fish, sashimi, citrus dressing, pickles
blue lip mussels

// international bar snack platter 160.0 per platter

vegetarian dumplings, soy sauce
mini chicken burger
crumbed prawns with sweet chili sauce
chicken karaage, kewpie mayonnaise
crispy squid, japanese mayo

// sweet selection 110.0 per platter

seasonal flavoured macarons
brownie
carrot cake
mini lemon tart

For more information and options please contact
Daniel Dunne on 03 371 0255 or 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 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 90.0

please let us know if you have any dietary requirements

warm bread selection for the table

// to start

today's vegetable focused soup

or

hokkaido scallops - celeriac purée, chorizo crumb, apple gel, pea wafer

or

duck liver parfait - fried brioche, quince gel, pistachio crumb

or

fennel cured akaroa salmon - horseradish buttermilk, manuka smoked baby beetroot, rye wafer

// to follow

canterbury fish - lentil & cauliflower rice, toasted coconut, fried shallots, seasonal greens

or

confit canter valley duck - baby carrots, pickle mustard, pear purée

or

greenstone creek beef cheek - thousand-layer potatoes, carrot puree, seasonal greens, jus

or

lumina lamb rump - chickpea & couscous tagine, harissa & mint yoghurt, baked almonds, apricots

// to finish

black forest dome - berry jelly, chocolate sponge, salted caramel crumb, chocolate mousse

or

raspberry delight - yoghurt ice cream, basil infused apples, raspberry sponge, berry coulis

or

pistachio gâteau - whipped mascarpone, coconut macaroon, freeze-dried raspberries

or

malibu coconut parfait - grilled pineapple, coconut tuile, dark chocolate crumb

freshly brewed coffee & fine teas

buffet menus

buffets require a minimum number of 40 people

// buffet

87.0 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

wok fried bok choy, crispy shallots & hoisin sauce

grilled vegetables with pesto

roast potatoes with herb butter

seafood

hot butter squid, spring onion, chilli

baked akaroa salmon, caper butter

creamy garlic prawns

beef

thai beef curry

braised beef cheek, demi glaze

slow roast sirloin, creamy peppercorn, confit tomatoes

pork

teriyaki pork, crunchy vegetables

black pork curry

sweet & sour pork

poultry

buttermilk fried chicken, ranch dipping

tandoori chicken, red onion, coriander

grilled chicken breast, white wine mushroom sauce

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buffet menus cont'd

select **three** items from the below options:

starch

oven baked gourmet potatoes
roasted root vegetables
mushroom carbonara
steamed rice

vegetables

cauliflower cheese
seasonal steamed vegetables with butter
roasted vegetable medley
wok fried asian greens, hoisin & sesame

// carvery selection

choose **one** of the following:

roast sirloin of beef with horseradish & mustard

or

sous vide canterbury lamb with pesto, mint sauce

or

spiced whisky glazed ham, mustard & chutney

// dessert buffet

choose any **four** of the following:

carrot cake with cream cheese
pavlova with passionfruit coulis
chocolate fudge cake
apple & rhubarb crumble with custard sauce
seasonal fruit salad
chef's inspired cheesecake
freshly brewed coffee & fines teas

plated assiette dinner menu

this dinner requires a minimum of 10 people

82.0 per person

warm bread selection for the table

duet set entrée - choose any two entrees

today's vegetable focused soup

fennel cured akaroa salmon - horseradish buttermilk, manuka smoked baby beetroot, rye wafer

duck liver parfait - fried brioche, quince gel, pistachio crumb

farmhouse chicken terrine - sticky figs, smoked bacon, pistachio, pickled red radish, toasted ciabatta

mains - choose any two mains

presented platter style to each table

canterbury fish - lentil & cauliflower rice, toasted coconut, fried shallots, seasonal greens

confit canter valley duck - baby carrots, pickle mustard, pear purée

greenstone creek beef cheek - celeriac purée, jus

lumina lamb rump - chickpea & couscous tagine, harissa & mint yoghurt, baked almonds, apricots

butter & herb poached potatoes, mesclun, pickled onion, walnut - for the table

duet set dessert - choose any two desserts

black forest dome - berry jelly, chocolate sponge, salted caramel crumb, chocolate mousse

raspberry delight - yoghurt ice cream, basil infused apples, raspberry sponge, berry coulis

pistachio gâteau - whipped mascarpone, coconut macaroon, freeze-dried raspberries

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 for 50 Bistro Wine List are available for your requirements.

beer	9.5 per bottle
Steinlager Pure, Heineken, Corona, Speights	
light beer	8.5 per bottle
Steinlager Pure Light, Heineken '00'	
cider	11.5 per bottle
Magners Apple	
non alcoholic	5.0 per glass or 18.0 per 1 ltr
Juice - Orange, Apple & Cranberry	
soft drinks	
Coca Cola, Diet Coke, Coke Zero, L&P	6.5 per bottle
Lemonade, Ginger Beer, Ginger Ale, Soda Water, Tonic Water	5.5 per bottle
antipodes still & sparkling water	7.5 (500ml) or 12.0 (1000m)
spirits	10.0 per glass (30ml spirit pour)
house brand of Vodka, Gin, Rum, Scotch, Bourbon, Cognac	
prices are per bottle:	
Champagne and Sparkling wine	
Veuve Ambal	55.0
Nautilus Brut NV	90.0
Bollinger Special Cuvée	160.0
White wine	
Rapaura Springs 'Reserve' Sauvignon Blanc	50.0
Rapaura Springs 'Reserve' Chardonnay	50.0
Rapaura Springs 'Reserve' Pinot Gris	50.0
Amisfield Sauvignon Blanc	72.0
Greystone Pinot Gris	70.0
Mt. Beautiful Chardonnay	70.0
Pegasus Bay Sauvignon Semillon	82.0
Rosé	
Rapaura Springs 'Reserve' Rosé	50.0
Red wine	
Rapaura Springs 'Reserve' Pinot Noir	56.0
McArthur Ridge Pinot Noir	76.0
Pegasus Bay Merlot/Cabernet	85.0
Thorn-Clarke Shotfire Shiraz	68.0

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