

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 64.0 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

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 (plated 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 (buffet for groups over 20)

30.0 per person

local bacon, herb roasted tomatoes, cumberland pork sausages,

sautéed mushrooms, scrambled eggs, mini hash browns

// 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

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)

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)

feta & onion mustard muffins
tomato relish & bacon pin-wheels
smoked salmon pâté on toasted multigrain
beef cheek toastie, onion jam, smoked cheddar
warm mini croissants filled with ham & brie
southland style cheese rolls
classic bacon & egg tart

// sweet selection

selection of 3 (1 piece per person)

nutella brownie
classic ginger crunch
blueberry & lemon curd muffins
croissant bread & butter pudding
buttermilk date scones with jam & whipped cream
vanilla mascarpone cheesecake
black forest chocolate cups

working lunch

the following menus are designed as stand up buffets.

a minimum of 10 people is required

// new york deli sandwich lunch 31.0 per person

classic caesar salad

smoked chicken, swiss cheese, onion jam on sour dough

mortadella, pickles, lettuce, smoked cheddar, tomato on ciabatta

smoked salmon on rye, caper, cream cheese

sliced fruit platter

orange juice, freshly brewed coffee & fine teas

// welcome to italy lunch 31.0 per person

antipasto platter

classic caprese salad

sun dried tomato & spinach frittata

peperoni & mozzarella pizza

tiramisu cups

orange juice, freshly brewed coffee & fine teas

// taste of india lunch 31.0 per person

tomato, cucumber, mint salad

tandoori chicken skewers

raita & mango chutney

warm roti breads

yellow lentil fritters

sliced fruit platter

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 & chives

roast lamb, duck fat potatoes & onion gravy

mini pavlova, vanilla cream & passionfruit

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 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 64.0 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

thai buffalo mozzarella, nahm jim
guacamole & tomato salsa tortilla crisps
chermoula hummus & date, pita crisp
smoked salmon éclair, caper mascarpone
tuna tataki, avocado mayonnaise, sesame
fresh oyster, gin & tonic cucumber dressing
chicken liver parfait, riesling jelly, fennel brioche
smoked venison, beetroot, goats' cheese
hanoi style pork, jackfruit salsa

// hot canapé selection

shiitake gyoza, soy dipping sauce
vegan kumara rösti, tomato chutney
tempura vegetables, ponzu dipping sauce
crispy tandoori prawn, mint yoghurt
roast scallops, prosciutto crumb, mandarin
teriyaki salmon, pickled ginger, wakame
chicken karaage, pickles, kewpie mayonnaise
beef cheek slider, smoked cheddar, sesame brioche
chinese bbq pork, steam buns

cocktail packages cont'd

platters to share

minimum number of 10 guests applies

// antipasto platter 145.0 per platter

selection of european style 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 cocktails
hot smoked salmon with caper, red onion & dill
fresh half shell oysters with shallot vinegar
tuna tataki, furikake, kewpie mayonnaise
salt & pepper calamari

// international bar snack platter 155.0 per platter

calamari empanadas
prawn twisters with sweet chilli sauce
chicken karaage, japanese pickles, kewpie mayonnaise
mozzarella croquettes, napolitana sauce
bbq pork steam buns

cocktail packages cont'd

// sweet selection

105.0 per platter

sour cherry mousse
lemon meringue tarts
seasonal flavoured macarons
pineapple, yuzu custard
tiramisu cups

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

warm bread selection for the table

// first course

today's vegetable focused soup

or

waiwiri buffalo mozzarella – nahm jim, rice wafer, hot & sour salad

or

chicken liver parfait – cornichons, riesling jelly, fennel brioche

or

smoked salmon – beetroot, goats' cheese, candied walnut

// to follow

canterbury fish - chermoula hummus, sumac & date couscous

or

free range chicken breast - courgette, chorizo hash, smoked mushroom

or

angus beef fillet - cauliflower cheese, duck fat potato, broccolini

or

southland lamb - gnocchi caponata, aubergine

// to finish

meyer lemon curd, pavlova roulade, summer berries

or

green tea bavaois, spiced coconut crème, blood orange

or

dark chocolate & chilli tart, milk chocolate mousse, tequila lime sorbet

or

baked mascarpone cheesecake, peppered strawberry, basil

freshly brewed coffee & fine teas

buffet menus

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

potato gnocchi, roast tomato puttanesca sauce

seafood

teriyaki salmon, edamame beans, crispy seaweed

roasted groper, citrus butter, herb crumbs

tandoori prawns, paneer, potato, cauliflower

beef

ginger beef with seasonal asian greens, garlic & oyster sauce

braised beef cheek, bacon, shallots, mushrooms & peas

roast sirloin with roast root vegetable & mustard

pork

chinese braised pork belly, wok fried bok choy

glazed ham hocks, braised red cabbage, mustard sauce

roast pork loin, spiced plum, fennel

poultry

north canterbury duck confit, parsnip puree, pear

thai green curry, lemongrass, basil & kaffir lime

chicken breast, creamed corn, prosciutto

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buffet menus 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, 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 horseradish & mustard
or
roast merino lamb with indian mint chutney
or
spiced pineapple glazed ham, mustard & chutney

// dessert buffet

choose any five of the following:

black forest tartlet
green tea bavarois
vanilla custard éclairs
fig & earl grey tarts
seasonal flavoured macarons
orange crème brûlée
berry cheesecake
lemon meringue pie
walnut brownies

freshly brewed coffee & fines teas

plated assiette dinner menu

this dinner requires a minimum of 10 people

79.0 per person

warm bread selection for the table

duet set entrée - choose any two entrees

waiwiri buffalo mozzarella - nahm jim, rice wafer, hot & sour salad
chicken liver parfait - cornichons, riesling jelly, fennel brioche
smoked salmon - beetroot, goats' cheese, candied walnut
pork tenderloin - "hanoi style", fried tofu, jackfruit salad

mains - choose any two mains

presented platter style to each table

canterbury fish - chermoula hummus, carrot salad
free range chicken breast - courgette, chorizo
angus beef fillet - cauliflower cheese, broccolini
southland lamb - gnocchi caponata, aubergine
akaroa salmon - miso bok choy, shiso

rosemary roast potatoes, baby spinach, pickled onion, feta, orange, walnut - for the table

duet set dessert - choose any two desserts

meyer lemon curd, pavlova roulade, summer berries
green tea bavarois, spiced coconut crème, blood orange
dark chocolate & chilli tart, milk chocolate mousse, tequila lime sorbet
baked mascarpone cheesecake, peppered strawberry, basil

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, Heineken, Corona, Speights, Bulmers Apple Cider, Steinlager Pure Light	
non alcoholic	5.0 per glass or 18.0 per 1 ltr
Juice - 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	7.0
1000ml	12.0
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	
Twin Islands Brut	55.0
Nautilus brut nv	82.0
Bollinger Special Cuvee	145.0
White wine	
Rapaura Springs 'Reserve' Sauvignon Blanc	45.0
Rapaura Springs 'Reserve' Chardonnay	45.0
Rapaura Springs 'Reserve' Pinot Gris	45.0
Amisfield Sauvignon Blanc	65.0
Black Estate French Farm Pinot Gris	65.0
Mt. Beautiful Chardonnay	68.0
Pegasus Bay Sauvignon Semillon	78.0
Rosé	
Rapaura Springs 'Reserve' Rosé	45.0
Red wine	
Rapaura Springs 'Reserve' Pinot Noir	45.0
Rapaura Springs 'Classic' Merlot	45.0
McArthur Ridge Pinot Noir	68.0
Pegasus Bay Merlot/Cabernet	80.0
Coopers Creek Syrah	75.0