

# 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

## breakfast menus

Includes the following:

### // continental working breakfast

25.0 per person

buffet of:

fruit compotes

selection of chilled fruit juices

cereals accompanied by chilled soy, regular & skim milks

danish pastries & mini croissants

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 under 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

### // plated 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

## 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  
beef cheek toastie, onion jam, smoked cheddar  
warm mini croissants filled with ham & brie  
tomato, olive & oregano scones  
smoked salmon club sandwich  
southland style cheese rolls  
classic bacon & egg tart

### // sweet selection

selection of 3 (1 piece per person)

classic tiramisu  
chocolate walnut brownie  
white chocolate raspberry muffins  
croissant bread & butter pudding  
buttermilk date scones with jam & whipped cream  
matcha cheesecake  
black forest tartlet

## 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  
pastrami, pickles, lettuce, beetroot relish on multigrain  
smoked salmon on rye, caper, cream cheese  
chocolate walnut brownie  
orange juice, freshly brewed coffee & fine teas

### // greek island lunch 31.0 per person

mezze platter  
classic greek salad  
tomato, feta & oregano frittata  
lemon chicken skewers, hummus, tzatziki, flatbreads  
cypriot custard tarts  
orange juice, freshly brewed coffee & fine teas

### // taste of japan lunch 31.0 per person

miso prawn coleslaw  
tempura sushi selection  
shiitake gyoza, soy ginger dipping sauce  
chicken karaage, pickles, kewpie mayonnaise  
matcha cheesecake  
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 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

goat's cheese, beetroot & caramelised onion vol-au-vent  
guacamole & tomato salsa tortilla crisps  
smoked salmon éclair, caper, mascarpone  
tuna tataki, avocado mayonnaise, sesame  
chicken liver parfait, vincotto sultanas, brioche  
smoked venison, beetroot, chestnut ganache

### // hot canapé selection

shiitake gyoza, soy dipping sauce  
vegan kumara rösti, tomato chutney  
togarashi salmon, tofu, pickled daikon  
crispy tandoori prawn, mint yoghurt  
roast scallops, prosciutto crumb, mandarin  
chicken karaage, pickles, kewpie mayonnaise  
5 spice pork, asian style slaw  
beef cheek, bourbon onions, l&p mayonnaise

## cocktail packages cont'd

### 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

#### // seafood platter 160.0 per platter

fresh oysters with shallot vinegar  
grilled prawns, cocktail sauce  
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  
5 spiced pork bao buns  
chicken karaage, pickles, kewpie mayonnaise  
shiitake gyoza, soy ginger dipping sauce  
panko crumbed prawns



## cocktail packages cont'd

### // sweet selection

95.0 per platter

black forest tartlet

fig & earl grey tarts

seasonal flavoured macarons

orange crème brûlée

lemon meringue pie

baileys chocolate truffle

## 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

today's vegetable focused soup

or

togarashi salmon - tofu, edamame, daikon salad

or

chicken liver parfait - brioche, pickles, sultana puree

or

smoked venison - beetroot, chestnut ganache

### // to follow

canterbury fish - parsnip purée, saffron leek, chorizo

or

free range chicken breast - gnocchi, wild mushroom ragout

or

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

or

southland lamb - celeriac korma, mint chutney, papadum

### // to finish

matcha bavarois - wasabi coconut cream, quinoa brittle

or

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

or

dark chocolate truffle - milk chocolate mousse, chocolate almond sponge

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

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)

## 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

### // **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  
matcha 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

### trio set entrée

togarashi salmon - tofu, edamame, daikon salad

chicken liver parfait - brioche, pickles, sultana puree

smoked venison - beetroot, chestnut ganache

### mains

presented platter style to each table

please choose 3 of the following:

canterbury market fish - parsnip, leek, chorizo

leelands lamb rump - celeriac korma, mint chutney

bostock organic chicken - gnocchi, mushroom ragout

ora king salmon - braised red cabbage, burnt orange

angus beef cheek - cauliflower cheese, broccolini

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

### trio set dessert

matcha bavarois - wasabi coconut cream, quinoa brittle

warm pear & ginger pudding - maple glaze, vanilla mascarpone

dark chocolate truffle - milk chocolate mousse, chocolate almond crumb

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.

<b>beer</b>	9.0 per bottle
Steinlager Pure, Heineken, Corona, Speights, Bulmers Apple Cider, Steinlager Pure Light	
<b>non alcoholic</b>	5.0 per glass or 18.0 per 1 ltr
Juice - Orange, Apple & Cranberry	
<b>soft drinks</b>	5.0 per bottle
Coca Cola, Diet Coke, Coke Zero, Lemonade, Ginger Beer, Ginger Ale, Soda Water, Tonic Water	
<b>antipodes still &amp; sparkling water</b>	
500ml	7.0
1000ml	12.0
<b>spirits</b>	10.0 per glass (30ml spirit pour)
house brand of vodka, gin, rum, scotch, bourbon, cognac	
prices are per bottle:	
<b>Champagne and Sparkling wine</b>	
Twin Islands Brut	55.0
Nautilus brut nv	82.0
Bollinger Special Cuvee	145.0
<b>White wine</b>	
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
<b>Rosé</b>	
Rapaura Springs 'Reserve' Rosé	45.0
<b>Red wine</b>	
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

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