

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 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
assorted danish pastries, 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
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 30.0 per person

buffet of:

local bacon, herb roasted tomatoes, cumberland pork sausages,
baked mushrooms, scrambled eggs, mini hash browns

// traditional plated breakfast 34.0 per person

local bacon, herb roasted tomatoes, cumberland pork sausages,
baked mushrooms, scrambled eggs, mini hash browns

// buffet family breakfast 35.0 per person

continental platters of european sliced meats, pastries & fruits
freshly brewed coffee & fine teas

// plated family service breakfast 39.0 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	11.0 per person
additional items	6.0 each per person

// savoury selection

choose any 2 petite savouries (1 piece per person)

the george club sandwich

beef cheek toastie, onion jam, 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

mini opera cake

sultana & orange scones with jam & whipped cream

classic tiramisu

carrot cake

frangipane tart

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

smoked chicken caesar salad
the george club sandwich
beef cheek, brioche, smoked cheddar, tomato relish
bacon & egg english muffins, smoked cheddar
frangipane tart
orange juice, freshly brewed coffee & fine teas

// mediterranean lunch 32.0 per person

greek salad
chicken souvlaki
lebanese flat bread
falafel, tzatziki
seasonal cut fruits
orange juice, freshly brewed coffee & fine teas

// asian fusion lunch 32.0 per person

pulled pork bao buns
panko crumb prawns
vegetable spring roll with sweet chilli
asian slaw
seasonal cut fruits
orange juice, freshly brewed coffee & fine teas

// kiwi light lunch 32.0 per person

mini beef cheek burger, smoked cheddar
coleslaw
bacon & egg english muffins, smoked cheddar
mini battered hot dogs with tomato sauce
mini lamingtons
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

hummus & pita chips, smoked paprika
grilled haloumi, smoked chicken, mini skewers
gin cured salmon, mandarin
duck liver parfait, savoury cone, pomegranate gel, hazelnut
heirloom tomato bruschetta
torched scallops, freeze dried mandarin
pistachio, goat cheese, pomegranate
togarashi crust tuna, sriracha mayo, micro greens

// hot canapé selection

pulled pork mini burger
falafel rösti, hummus
crispy crumbed prawns, sweet chilli
teriyaki salmon, nori chips
hot batter squid, kewpie mayonnaise
beef cheek, smoked cheddar, brioche, balsamic glaze
polenta fries, truffle mayo
chicken kebab, oregano, tzatziki

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
akaroa cold smoked salmon
manuka smoked chicken
marinated feta

// gourmet cheeseboard 155.0 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 165.0 per platter

chardonnay poached prawns, thousand island sauce
gin cured akaroa salmon
fresh half shell oysters, fresh lemon, tabasco
tuna tataki, togarashi, kewpie mayonnaise
blue lip mussels

// international bar snack platter 155.0 per platter

seafood empanadas
crumbed prawns with sweet chilli sauce
chicken karaage, kewpie mayonnaise
crumbed camembert, spiced plum sauce
crispy squid, japanese mayo

cocktail packages cont'd

// sweet selection

105.0 per platter

seasonal flavoured macarons

frangipane tart

carrot cake

chef's inspired cheesecake

classic tiramisu

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

// first course

today's vegetable focused soup

or

buffalo mozzarella - kalamata crumb, basil oil, confit tomato, lavosh

or

duck liver parfait - warm brioche, black doris plum, toasted hazelnut crumb

or

gin cured salmon - compressed cucumber, hung curd, pickled red radish

// to follow

canterbury fish - prawn croquette, seasonal steam greens, tomato beurre blanc

or

canterbury lamb - jerusalem artichoke puree, baklava baby carrots, minted baby peas, feta & quinoa rosti, jus

or

canter valley confit duck leg - kalamata caramel, parsnip puree, pickled mustard, slow roasted baby carrots, jus

or

greenstone creek beef cheek - celeriac puree, seasonal greens, balsamic onion, confit tomato sauce, jus

// to finish

malibu coconut parfait - milk crumb, passionfruit coulis, coconut macaron

or

honey, apricot, thyme - honey & thyme roasted apricots, pistachio sponge, vanilla panna cotta

or

rhubarb, crème fraîche, meringue - rhubarb compote, burnt butter orange curd, whipped crème fraîche

or

s'more - graham cracker, chocolate crémeux, marshmallow

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

wok fried bok choy, crispy shallots & hoisin

thai eggplant curry

butter poached gourmet potatoes, herbs

seafood

hot butter squid, spring onion, chilli

akaroa salmon, citrus nut brown butter, crispy shallots

chardonnay poached prawns, garlic cream, chives

beef

beef korma, coriander, toasted coconut

braised beef cheek, crispy kale, jus

slow roast sirloin, creamy peppercorn, confit tomatoes

pork

chinese braised pork belly, crunchy vegetables

glazed ham, baked granny smith, honey mustard sauce

sweet & sour pork

poultry

canter valley confit duck, maple roasted root vegetables

thai chicken curry, fried eggplant, crunchy greens

chicken breast, creamed corn, prosciutto crumb

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)

buffet menus cont'd

select three items from the below options:

starch

butter poached gourmet potatoes

steamed rice

mushroom carbonara

soba noodles

vegetables

cauliflower cheese

seasonal steamed vegetables with butter

medley of mushroom ragout

wok fried asian greens, hoisin & sesame

// **carvery selection**

choose one of the following:

roast sirloin of beef with horseradish & mustard

or

braised canterbury lamb with pesto, mint sauce

or

spiced pineapple glazed ham, mustard & chutney

// **dessert buffet**

choose any four of the following:

sticky date with toffee sauce

pavlova with passionfruit coulis

seasonal flavoured macarons

classic tiramisu

seasonal fruit salad

chef's inspired cheesecake

apple strudel with custard cream

freshly brewed coffee & fines teas

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 entrees

today's vegetable focused soup

buffalo mozzarella - kalamata crumb, basil oil, confit tomato, lavosh

duck liver parfait - warm brioche, black doris plum, toasted hazelnut crumb

gin cured salmon - compressed cucumber, hung curd, pickled red radish

mains - choose any two mains

presented platter style to each table

canterbury fish - prawn croquette, seasonal steam greens, tomato beurre blanc

canterbury lamb - jerusalem artichoke puree, baklava baby carrots, minted baby peas, feta & quinoa rosti, jus

canter valley confit duck leg - kalamata caramel, parsnip puree, pickled mustard, slow roasted baby carrots, jus

greenstone creek beef cheek - celeriac puree, seasonal greens, balsamic onion, confit tomato sauce, jus

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

duet set dessert - choose any two desserts

honey & chocolate - honey ganache, salted caramelized chocolate, honeycomb, black doris plum ice-cream

malibu coconut parfait - rum baked pineapple, milk crumb, passionfruit coulis, coconut sponge, micro coriander

mascarpone crème brûlée - ginger crumb, freeze dried mandarins, meringue 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.

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

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