

# 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  
freshly brewed coffee & fine teas

### // traditional plated breakfast

34.0 per person

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

### // buffet family breakfast

35.0 per person

continental platters of european sliced meats, pastries & fruits  
accompanied by the traditional buffet breakfast  
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)

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  
lolly cake  
milk chocolate scones with jam & whipped cream  
ginger crunch  
mini baked fruit tart  
frangipane tart

## working lunch

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

### // thai lunch

32.0 per person

chicken satay  
thai beef salad  
hoki hash  
vegan thai noodle  
seasonal cut fruits  
orange juice, freshly brewed coffee & fine teas

### // mediterranean lunch

32.0 per person

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

### // asian fusion lunch

32.0 per person

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

### // indian lunch

32.0 per person

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

### // plant based lunch

32.0 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

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

antipasto mini skewer

grilled haloumi, smoked chicken, mini skewers

salmon pate, vol au vent, tobiko

venison tataki, seaweed salad, sesame sauce

heirloom tomato bruschetta

mini caesar bites

mini taco bowl, guacamole, tomato salsa

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 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  
canterbury fish, sashimi, citrus dressing, pickles  
blue lip mussels

#### // international bar snack platter 155.0 per platter

mini lamb burger  
crumbed prawns with sweet chili sauce  
chicken karaage, kewpie mayonnaise  
thai sticky chicken wings  
crispy squid, japanese mayo

## cocktail packages cont'd

### // sweet selection

105.0 per platter

seasonal flavoured macarons

frangipane tart

ginger crunch

lolly cake

mini baked fruit tart

## 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

gin cured akaroa salmon - compressed cucumber, pickled fennel,  
horseradish crème fraîche, red radish

or

sake kasu marinated venison tataki - pickled mushrooms, seaweed salad,  
roasted sesame dressing

or

smoked chicken salad – ciabatta crisp, buttermilk ranch, bacon crumb, poached egg,  
parmesan, cos lettuce

### // to follow

canterbury fish - roasted cauliflower puree, burnt leek, caper butter, pangrattato,  
baked almond flakes

or

grilled chicken breast - mushroom arancini, seasonal greens, parmesan, pancetta,  
tarragon buttermilk

or

greenstone creek beef cheek - smashed potato, mushroom & balsamic onion ragout,  
seasonal greens, jus

or

leeland lamb rump - grilled courgette, feta crumble & burnt eggplant, date caramel, jus

### // to finish

vanilla bean panna cotta - frangipane, tropical granola, mixed berry coulis

or

balsamic baked strawberries - citrus polenta cake, whipped coconut, candied orange

or

chocolate biscuit pudding - cashew praline, toasted marshmallows, freeze-dried mandarin

or

lemon coconut mousse - meringue crumbs, hazelnut shortbread, freeze-dried berries

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 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

#### chicken

buttermilk fried chicken, ranch dipping

thai chicken curry, fried eggplant, crunchy greens

grilled chicken breast, white wine mushroom sauce

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

oven baked gourmet potatoes  
israeli cous cous  
mushroom carbonara  
steamed rice

### 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  
sous vide canterbury lamb with pesto, mint sauce  
or  
spiced whisky glazed ham, mustard & chutney

## // dessert buffet

choose any **four** of the following:

sticky date with caramel sauce  
pavlova with passionfruit coulis  
seasonal flavoured macarons  
apple & rhubarb crumble with custard sauce  
seasonal fruit salad  
chocolate biscuit pudding  
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

gin cured akaroa salmon - compressed cucumber, pickled fennel, horseradish crème fraîche, red radish

sake kasu marinated venison tataki - pickled mushrooms, seaweed salad, roasted sesame dressing

smoked chicken salad - ciabatta crisp, buttermilk ranch, bacon crumb, poached egg, parmesan, cos lettuce

### mains - choose any two mains

presented platter style to each table

canterbury fish - roasted cauliflower puree, caper butter, dill pangrattato, baked almond flakes

grilled chicken breast - parmesan, pancetta, tarragon buttermilk

greenstone creek beef cheek - mushroom & balsamic onion ragout

leeland lamb rump - burnt eggplant, jus

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

### duet set dessert - choose any two desserts

vanilla bean panna cotta - frangipane, tropical granola, mixed berry, coulis

balsamic baked strawberries - citrus polenta cake, whipped coconut, candied orange

chocolate biscuit pudding - cashew praline, toasted marshmallows, freeze-dried mandarin

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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