

BUFFET



MENU 1 CARVERY BUFFET

Menu inclusive of white linen tablecloths and choice of coloured paper dinner napkins. GST and wait staff are also included

Bread Rolls

Baked Pumpkin and Potatoes

Steamed Seasonal Vegetables

Condiments

Selection of Gateaux with Seasonal Fruit Platter

Filtered Coffee and Selection of Tea

CHOICE OF TWO CHEF CARVED ROASTS

Roast Lamb - Infused with Garlic & Rosemary

Roast Beef - Rare & Juicy

Roast Pork - with Crispy Crackling & Apple Sauce

Roast Honey Baked Ham - Tender & Juicy

@ \$37 per person (minimum 35 to 99 persons)

@ \$33 per person (100 persons+)

All Menus subject to Price Changes

BUFFET



MENU 2 CONTINENTAL BUFFET

Menu inclusive of white linen tablecloths and choice of coloured paper dinner napkins. GST and wait staff are also included.

Bread Rolls

Baked Pumpkin and Potatoes

Steamed Seasonal Vegetables

Condiments

Selection of Gateaux with Seasonal Fruit Platter

Filtered Coffee and Selection of Tea

CHOICE OF TWO CHEF CARVED ROASTS

Roast Lamb - Infused with Garlic & Rosemary

Roast Beef - Rare & Juicy

Roast Pork - with Crispy Crackling & Apple Sauce

Roast Honey Baked Ham - Tender & Juicy

CHOICE OF TWO WET DISHES

Chicken Cacciatore

Lamb Curry - Rogan Josh

Beef Bourguignon

Mild Chicken Thai Green Curry

Beef Stroganoff

North Indian Butter Chicken

Beef or Chicken Stir Fry with Chinese Vegetables and Oyster Sauce served with Steamed Rice

Selection of salads eg: garden, Caesar, Greek, potato, coleslaw

@ \$42 per person (minimum 35 to 99 persons)

@ \$40 per person (100 persons +)

All Menus subject to Price Changes

BUFFET



MENU 3

CONTINENTAL SEAFOOD BUFFET

Menu inclusive of white linen tablecloths and choice of coloured paper dinner napkins. GST and wait staff are also included

Bread Rolls
Baked Pumpkin and Potatoes
Steamed Seasonal Vegetables
Fresh Prawns
Seasonal Oysters
NZ Mussels in the 1/2 shell with Mango Dressing
Blue Swimmer Crabs and Scallops
Lemon and Dipping Sauces
Condiments
Selection of Gateaux with Seasonal Fruit Platter
Filtered Coffee and Selection of Tea

CHOICE OF TWO CHEF CARVED ROASTS

Roast Lamb - Infused with Garlic & Rosemary
Roast Beef - Rare & Juicy
Roast Pork - with Crispy Crackling & Apple Sauce
Roast Honey Baked Ham - Tender & Juicy

CHOICE OF TWO WET DISHES

Chicken Cacciatore
Lamb Curry - Rogan Josh
Beef Bourguignon
Mild Chicken Thai Green Curry
Beef Stroganoff
North Indian Butter Chicken
Beef or Chicken Stir Fry with Chinese Vegetables and Oyster Sauce
Served with Steamed Rice

Selection of Salads eg: Garden, Caesar, Greek, Potato, Coleslaw

@ \$60 per person (minimum 35 to 99 persons)

@ \$57 per person (100 persons +)

All Menus subject to Price Changes