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# The Conference Centre

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## Menus

### Breakfast

#### **The Small Appetite** **\$ 14.95 per person**

Blueberry & banana muffins

Bacon & egg wraps

OR two items (one Sweet & one Savoury) from The Good Start Menu

#### **The Good Start** **\$ 17.95 per person**

Select (one Sweet and two Savoury from below):

- **Sweet**
  - Raspberry & vanilla pancakes with maple syrup
  - Breakfast muffin (flavour changes daily)
- **Savoury**
  - Croissant filled with ham, cheese & pineapple
  - Potato Pancakes topped with sour cream, smoked salmon & caper
  - Bacon and egg wraps
  - Croissants filled with grilled bacon, egg, cheese & chutney
  - Croissant filled with basil pesto, tomato & Swiss cheese

#### **The Big Breakkie** **\$ 25.95 per person**

Rolled grilled bacon & mini sausages

Grilled tomato with fresh herbs

Creamy scrambled eggs

Rosemary, garlic and potato hash brown

Selection of toast and spreads

#### **Optional Extras**

Orange juice

**\$ 15.00 per jug**

Fruit platter

**\$ 5.00 per person**

Fruit kebab

**\$ 5.00 per person**

Assorted cereals

**\$ 2.50 per person**

Assorted yoghurts

**\$ 2.50 per person**

*All breakfast menus include freshly brewed coffee, decaffeinated coffee, tea and herbal infusions.*

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## Coffee Breaks

### The Quick Break

**\$ 3.95 per person**

Includes freshly brewed coffee, decaffeinated coffee, tea and herbal infusions

**If you need more than just coffee then try one of our coffee break menus with a snack:**

### The Healthy Break

**\$ 8.95 per person**

Energy slice  
Carafe of orange juice  
Selection of Whole Fruit

### The Hunger Buster

**\$ 8.95 per person**

Bakery item – eg. blueberry muffin  
Savoury item – eg. vegetable samosa

### The Original Coffee Break

**\$ 6.95 per person**

Bakery item or savoury item

### Sweet Surprise Break

**\$ 6.50 per person**

Chef's selection (slice or biscuits or loaf)

### Cakes

**\$ 30.00 each (serves 8-12)**

**\$ 35.00 each (serves 12-18)**

**\$ 45.00 each (serves 18-24)**

Choose any of our selection and we'll make it in a size which suits you:

- Banana & Caramel
- Lemon Dream
- Rocky Road
- Carrot & Pineapple
- Passion fruit Layers
- Chocolate Allsorts
- Coffee Pecan
- Chocolate
- Sunrise Orange

### Optional Extras

Assorted mini chocolate bars

**\$ 0.60 each**

NZ made ice-cream

**\$ 3.50 each**

"Be natural" muesli bars

**\$ 2.00 each**

Orange juice

**\$ 15.00 per jug**

Soft drinks

**\$ 3.50 each**

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## Lunch Options

Our lunch menus are constantly changing to allow for the season and our Chef's creativity, we will tell you about any variations when you're booking.

### Menu One - Soup

**\$ 18.95 per person**

#### Soup of the Day

For example:

- Seasonal vegetable
- Roasted pumpkin
- Minestrone

Includes

Freshly brewed coffee, decaffeinated coffee, tea and herbal infusions

Fresh warm bread roll

Your choice of a Seasonal Fruit Platter or Decadence Platter of sweet items

### Menu Two - Working Lunch (Sample Menu)

**\$ 25.95 per person**

#### Two Main Items

- Wraps filled with seasonal salads, vegetables & meats
- Prawn kebab served with sweet chilli sauce

#### Two Pastry Items

- Roasted pumpkin & feta filo parcel served with chutney
- Selection of homemade savouries

Includes

Freshly brewed coffee, decaffeinated coffee, tea and herbal infusions

Your choice of a Seasonal Fruit Platter or Decadence Platter of sweet items

### Optional Extras

Assorted mini chocolate bars

**\$ 0.60 each**

NZ made ice-cream

**\$ 3.50 each**

"Be natural" muesli bars

**\$ 2.00 each**

Orange juice

**\$ 15.00 per jug**

Soft drinks

**\$ 3.50 each**

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## Lunch Options

### Menu Three - Hot Lunch Option (select one)

\$25.95 per person

#### **Chicken Florentine**

Layers of chicken, spinach, roasted tomato & light mustard cheese sauce

#### **Beef Lasagne**

Traditional favourite; layers of meat, pasta & homemade sauce

#### **Stuffed and Rolled Chicken Breast**

Chicken breast stuffed & rolled with spinach & feta

#### **Homemade Shepherd's Pie**

Old fashioned favourite with seasoned fresh herbs & potato topping

#### **Macaroni Cheese**

Made the traditional way with bacon, egg and béchamel sauce

#### **Kofta Meatball Curry**

Mild curry, served with rice

#### **Homemade Curry**

Mild Thai Peanut & Spinach Curry

#### **Filo Parcels**

Layered vegetable parcels with selection of seasonal vegetables served in filo with roasted pepper sauce

#### Includes

Freshly brewed coffee, decaffeinated coffee, tea and herbal infusions

Fresh breads

Garden Leaf Salad with dressing on the side

*NB – If more than 20 people are attending your conference then you may choose two options*

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## Lunch Options

### Menu Four - Individual Platters (select one)

**\$25.95 per person**

#### **Ploughman's Platter**

Make your own sandwich from choice of cheese, ham off the bone, chicken breast, salad, chutney & pesto

#### **Vegetarian Platter**

Fresh salad, hummus, dukkah, olive oil & crostini, among other premium items from the chef's selection daily

#### **Antipasto Platter**

Loaded with breads, olives, oils, spreads, meats & gourmet cheeses

#### **Gluten Free Platter**

Chicken breast, leaf green salad, roasted vegetables, boiled egg & fresh tomato

Includes

Freshly brewed coffee, decaffeinated coffee, tea and herbal infusions

Fresh breads

### **Optional Extras**

**\$5.00 per person per item**

Fruit platter

Fruit kebab

Sushi platter

Chicken drumstick

Decadence Platter of sweet items

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## Cocktail Functions

Choose from our delicious range of cocktail items to compliment the drinks packages featured on the next page.

<b>Choice of any 4 items</b>	<b>\$ 15.95 per person</b>
<b>Choice of any 6 items</b>	<b>\$ 23.50 per person</b>
<b>Choice of any 8 items</b>	<b>\$ 31.95 per person</b>

### Hot Items

- a. Pumpkin & feta filo parcels with sweet fruit chutney
- b. Bruschetta topped with sundried tomato tapenade, mushrooms & red pepper
- c. Smoked salmon and spinach fritters with aioli
- d. Shrimp and dill gourmet tarts
- e. Petite bacon and egg tarts
- f. Spring rolls with sweet chilli sauce
- g. Chicken kebabs with peanut sauce
- h. Roast vegetable tarts
- i. Mini potato pancakes topped with sour cream, bacon & tomato
- j. Mushroom & feta tarts
- k. Prawn cutlets served with aioli
- l. Zucchini & feta fritters served with a tomato chilli jam
- m. Herbed sausage rolls with classic tomato sauce
- n. Tandoori chicken kebabs with mango chutney
- o. Pesto leg ham tarts with three cheeses
- p. Almond, pumpkin, blue vein filo tarts
- q. Petite gourmet savoury mince homemade pie

### Cold Items

- r. Pastrami on rye with cream cheese and gherkin
- s. Eye fillet on rye with caramelised onions
- t. Petite classic ham salad pinwheel
- u. Petite club sandwich mixture
- v. Bilinis topped with sour cream and smoked salmon
- w. Sushi platter with wasabi, light soy and pickled ginger
- x. Prawn rice paper rolls with coriander

### Platters

Quality New Zealand cheese platter	<b>\$12.00 per person</b>
Antipasto platter	<b>\$12.00 per person</b>
Fresh fruit platter	<b>\$5.00 per person</b>

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## Beverage Selections

All drinks packages are charged on consumption. Please ask Conference Centre Staff for accolades and recommendations on complementing food and drinks packages.

### After Work Drinks

**\$29.95 per bottle**

Villa Maria Private Bin Chardonnay 2007

Villa Maria Private Bin Marlborough Sauvignon Blanc 2008

Villa Maria Private Bin Merlot Cabernet 2007

### The Tasters Selection

**\$38.95 per bottle**

Peregrine Central Otago Chardonnay

Vidal Estate Hawkes Bay Sauvignon Blanc 2008

Villa Maria Cellar Selection Merlot Cabernet Hawkes Bay 2006

Villa Maria Cellar Selection Pinot Gris Marlborough 2007

### The Connoisseurs Selection

**\$44.95 per bottle**

Esk Valley Black Label Hawkes Bay Chardonnay 2007

Palliser Estate Martinborough Sauvignon Blanc

Esk Valley Hawkes Bay Merlot 2007

Villa Maria Private Bin Pinot Noir Marlborough 2007

### Package Inclusions

*All wine packages include*

Soft drinks

**\$ 3.50 per bottle**

Ginger beer

**\$ 3.50 per bottle**

Orange juice

**\$ 15.00 per jug**

Beer

**\$ 6.50 per bottle**

### Additional Extras

Morton Estate Premium Brut (Marlborough)

**\$ 35.95 per bottle**

Sparkling mineral water

**\$ 4.95 per bottle**

Sparkling grape juice

**\$ 5.95 per glass**