



## Wedding Buffet Menu

\$68 per person (\$18 per head minimum beverage spend applies)  
Children aged 9 and under are half price

Bakers basket of breads and rolls. Served with homemade dips.

### Chef's Carvery

Glazed Champagne Ham with all the trimmings

### Hot Mains

Lamb Korma cooked with potatoes and coconut  
Roasted chicken breast with creamy mushroom & white wine sauce  
Crumbed market fish with tartare sauce  
Spinach and feta penne pasta  
Medley of chefs seasonal vegetables  
Fragrant jasmine rice, baby green peas and toasted coconut.  
New season gourmet potatoes.

### Salads

Fresh green salad  
Roast vegetable and feta salad  
Traditional red and green coleslaw  
Shrimp cocktail  
Beetroot and orange salad

### Desserts

Baked Alaska  
Fruit salad with seasonal fresh fruit  
Cream filled profiteroles with chocolate topping  
Assorted cheesecake flavours  
(Your cake can be served with the desserts)

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Selection of teas and filter coffee

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### **Add extra carvery - \$5.00 per person each selection**

-Prime steer beef sirloin

-Roast pork with crackling

-Roast leg of New Zealand lamb

### **Seafood platter - \$5.00 per person**

Shrimps in a cocktail sauce, steamed mussels with a tomato coriander and chilli salsa, whole tiger prawns.

### **Fresh Oysters- \$7.50 per person**

Seasonal availability (either Pacific rock or Clevedon coast)

### **Cheeseboard or Antipasto platter- \$5.00 per person**

Selection of premium New Zealand cheeses with crackers, dried fruit and grapes OR

Antipasto with continental meats, pickles and relishes.