

CONFERENCE MENU

BREAKFAST

B1. Continental

\$ 8.00 pp

Selection of cereals
Preserved fruits
Assorted yoghurts
Wholemeal or white toast
Honey, jam, marmalade and vegemite
Milk and juice

B2. Cooked

\$16.50 pp

Selection of cereals
Preserved fruits
Assorted yoghurts
Wholemeal or white toast, honey, jam, marmalade and vegemite
Milk and juice
Selection of:

- Bacon & eggs - fried, scrambled or poached.
- Eggs Benedict - English muffin with poached eggs & hollandaise sauce with either ham, bacon or salmon.
- Mega - bacon, sausage, eggs, tomato, hash browns
- Pancake stack - topped with bacon, banana and maple syrup with cream
- Vegetarian - mushrooms, tomatoes, hash browns and eggs.

CONFERENCE MENU 1

\$29.00 pp

Morning tea (\$6.00)

Tea, coffee, giant biscuits, homemade muffins and date scones with jam & cream

Lunch platters (\$17.00)

Spring rolls and dips
Vol au vents with mushrooms and chicken
Finger sandwiches
Chicken wings
Salmon & sundried tomato nibbles
Platter of mixed breads
Ricotta & onion boats
Prawn & melon skewers
Fish bites
Fresh tuna seeded salads
Beef kebabs
Chocolate rum balls

Afternoon tea (\$6.00)

Tea, coffee, fruit cake, fruit kebabs

CONFERENCE MENU 2

\$32.00 pp

Morning tea (\$7.00)

Tea, coffee, scones with jam & cream, asparagus roles, home made choc chip cookies

Lunch platters (\$18.00)

Nibbles: cheese balls, crostini, vegetable sticks, herb focaccia
Hot savouries: mini sausage rolls, marinated chicken wings, baby bread cases with creamy seafood filling.
Cold savouries: selection of club sandwiches
Fruit & sweets platter: café chocolate brownies, lemon curd tarts, selection of seasonal fruits
Afternoon tea (\$7.00)
Tea, coffee, sponge cakes, Vogel rounds with savoury topping, mini afghans, local Mahoe cheeses,
crackers and grapes

CONFERENCE MENU 3**\$40.50 pp****Morning tea (\$10.50)**

Tea, coffee, shortbread biscuits, Danish pastries, macadamia nut slice, savoury muffins

Lunch platters (19.50)

Freshly baked breads & spreads

Manuka roasted salmon wings

Mediterranean pork wraps

Green leafy salad

Fresh fruit

Afternoon tea (\$10.50)

Tea, coffee, sweet muffins, fruit loaf, filled Chinese buns, smoked peach & blue cheese

Bruchetta

DINNER**D1.****\$50.00 pp****Entrees served platter style to the table**

Smoked peach & brie bruchetta, chicken kawakawa & lemongrass kebabs

Parmesan crusted piko piko, oyster wontons

Spicy Ludbrook House sausages with Beetroot relish

Followed by your choice of

Poached eye fillet of beef served on Thai mushroom salad with crayfish broth

Or

Oven baked hapuka served on quince, preserved lemon & feta salsa. With potato wafers and a roast garlic cream foam

Or

Seared duck breast served with a warm salad of honey roasted pears, mango, watercress and caramelised peanuts, drizzled with a peach vinaigrette

Finished with

Chocolate plum brownie served with mascarpone and butterscotch sauce.

Tea and coffee.

D2. BOUNTY INN BARBECUE**\$25.00 pp**

Breads & spreads

Sirloin steak, sausages, chicken

Green salad, curried egg salad, carrot and raisin salad, coleslaw, potato salad

Gourmet potatoes with butter & parsley

Followed by

Cheese cake, fruit salad, ice cream, whipped cream

Tea and coffee

D3. BARBECUE DE LUXE**\$45.00pp****Antipasto platters to start**

Marinated vegetables, beef pastrami, marinated mussels, peppered brie, danish blue cheese

Avocado/tomatoes/Italian lettuces

Crackers and freshly baked breads

Selection of dips

Followed by Barbecue served buffet style

Rosemary and garlic rubbed lamb steaks, kingfish kebabs

Tandoori butter chicken

Basmati rice salad, waikokopu mixed salad

Baked kumara

Herbed potatoes

Freshly baked breads

Finished with

Pavlova with fruits, toffee sauce and lashings of whipped cream

Tea and coffee