



INTRODUCTION | BREAKFAST | BREAKS | LUNCH | CANAPÉS | DINNER | BEVERAGES



INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian





Gluten Free

All prices are inclusive of 15% GST. Rates may increase without notice due to the imposition of Government charges, taxes and levies.



CONTINENTAL BREAKFAST

-  Sliced seasonal fresh fruit with organic house-made yoghurt
-  Freshly baked croissants from our on-site pastry kitchen
- Assorted Danish pastries and fruit muffins
- Selection of preserves and New Zealand Honey provided by Honeylands
- House-made smoothie
- Fresh chilled orange juice
- Selection of herbal teas from TWG Tea and freshly brewed Vittoria Coffee
- Offer your delegates espresso style coffee at breakfast for an additional \$2.50 per person

\$23.00 per person served from the buffet

\$25.50 per person served on the table



WELLINGTON BREAKFAST



Sliced seasonal fresh fruit with organic house-made yoghurt
Assorted Danish pastries, fruit muffins and baked croissants
Selection of preserves and New Zealand honey provided by Honeylands



Warm triple smoked ham and Emmental cheese croissants



Grandpa BB's premium bircher muesli

Fresh chilled orange juice

Selection of herbal teas from TWG Tea and freshly brewed Vittoria Coffee

Offer your delegates espresso style coffee at breakfast for an additional \$2.50 per person

\$29.00 per person served from the buffet

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INTERCONTINENTAL BREAKFAST



Sliced seasonal fresh fruit with organic house-made yoghurt
Assorted Danish pastries, fruit muffins and baked croissants
Selection of preserves and New Zealand honey provided by Honeylands



Grandpa BB's premium bircher muesli

House-made smoothie

Fresh chilled orange juice

Selection of herbal teas from TWG Tea and freshly brewed Vittoria Coffee

Select one of the following options:



Scrambled eggs with chives, honey-cured bacon, kransky sausage and slow-roasted vine-ripened tomatoes and potato rösti

Pancakes with bacon and banana

Eggs Benedict, Montreal or Florentine

Offer your delegates espresso style coffee at breakfast for an additional \$2.50 per person

\$35.00 per person served from the buffet

\$36.50 per person served plated

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INTERCONTINENTAL MEETINGS®



KICK START BREAK



Mini fruit salad with mint and lemon

House-made muesli and dried fruit bars

Red Bull

Selection of herbal teas from TWG Tea and freshly brewed
Vittoria Coffee

\$17.00 per person

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EXECUTIVE INSIDER BREAK

- ✓ New Zealand smoked salmon with honey mustard dressing
Honey glazed bacon sliders with avocado, cucumber in a mini brioche bun
- ✓ Banana and Kamahi honey shots
Selection of herbal teas from TWG Tea and barista Vittoria Coffee

\$19.00 per person

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KICK START BREAK | EXECUTIVE INSIDER BREAK | INSIDER KIWIANA BREAK | HEALTHY BREAK | CUSTOMISE YOUR BREAK



INSIDER KIWIANA BREAK

Please select two of the following:

Kapiti ice-cream pots

Chocolate afghans

Anzac biscuits

Lamingtons



Mini pavlova with kiwifruit and passionfruit

Lamb, mint and kumara sausage roll served with Palat-a-Bull tomato sauce



New Zealand smoked salmon and cream cheese bagels


\$12.00 per person

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HEALTHY BREAK

-  Yoghurt, fruit coulis, honey, fresh berries and fruit
- House-made muesli and dried fruit bars
- Blueberry and chia seed smoothie
- Orange juice
- Selection of herbal teas from TWG Tea and freshly brewed Vittoria Coffee

\$16.00 per person

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KICK START BREAK | EXECUTIVE INSIDER BREAK | INSIDER KIWIANA BREAK | **HEALTHY BREAK** | CUSTOMISE YOUR BREAK



CUSTOMISE YOUR BREAK

SWEET

Carrot cupcakes with cream cheese frosting



Cinnamon doughnuts

Banana cake with chocolate icing and roasted almonds

Fresh seasonal fruit tartlets

Home-style chocolate brownies



Chocolate afghans



Lamingtons



Anzac biscuits



Kapiti ice-cream pots

A selection of house-baked muffins

Peanut butter cookies

House-made muesli and dried fruit bars



Honey and sultana scones with thickened cream and jam



Banana and Kamahi honey shots

Mini fruit salad with mint and lemon

Selection of house-made cookies

SAVOURY

Selection of finger sandwiches

Mini quiches with ham, mushroom and fresh herbs



Lamb, mint and kumara sausage rolls with Palat-a-Bull tomato sauce



New Zealand smoked salmon and cream cheese bagels



Olive, feta and thyme scones

Free range pulled pork on sour dough crostini with fig cider and walnut chutney

Honey glazed bacon sliders with avocado and cucumber in a mini brioche bun



Vegetable frittatas

Choose any two items for \$12.00 per person

Choose any three items for \$15.00 per person

Prices include a Selection of herbal teas from TWG Tea and freshly brewed Vittoria Coffee



CHEF'S DAILY LUNCH MENU

Each expertly crafted menu has been hand-selected by our Executive Chef to enhance your conferencing experience.

The daily lunch includes:

Fresh bakery items with gourmet fillings

Seasonal salads of local produce that are suitable for your vegetarian delegates

Chef's hot dish of the day

Seasonal fruit platter

Assortment of pastries and sweets from our in-house patisserie team

TWG tea and freshly brewed Vittoria coffee to complete your delegates' lunch

Please ask your Event Coordinator for further details of our chef's current daily menus

\$32.50 per person

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SET MENU ONE | SET MENU TWO | SET MENU THREE



STANDING BUFFET LUNCH

YOUR LUNCH WILL INCLUDE

- ✂ Fresh fruit bowl
- Selection of sweets including slices and cakes from our pastry kitchen
- Selection of herbal teas from TWG Tea and freshly brewed Vittoria Coffee

Then choose a total of four items from the bread, salad, wrap and hot items

FILLED BREAD ITEMS

- ✓ Rare roasted beef on focaccia with horseradish and roasted capsicum
- ✓ French baguettes with brie, lettuce and tomato
- ✓ New Zealand smoked salmon and cream cheese bagels
- Roasted chicken and herb baps with lettuce and tomato
- Ciabatta with Italian salami, tomatoes and cornichons
- ✓ House-made Middle Eastern hummus and salad leaves on turkish bread

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STANDING BUFFET LUNCH

INDIVIDUAL SALADS

- ✓ Roasted potato and kumara salad with celery and cherry tomatoes
Traditional Caesar salad with cornbread croutons and crispy bacon
- ✓ Traditional Greek salad with feta, tomato, cucumber, Kalamata olives and extra virgin olive oil
- ✓ Aromatic organic leaves with grated carrot, nuts, sultanas and honey lemon dressing

WRAPS

- ✓ Feta, tomato and cos lettuce lemon and basil dressing
Cos lettuce with roast chicken, croutons and Caesar dressing
- ✓ Organic salad leaves with toasted sunflower seeds, roasted pumpkin and balsamic
Strips of beef, aromatic herbs, crisp vegetables, cashews and Thai dressing
Grilled lamb with spinach leaves, avocado, roasted capsicum and goat cheese

INDIVIDUAL HOT ITEMS

- ✓ Penne pasta with spinach, mushrooms and parmesan cheese
- ✓ Selection of house-made New Zealand Pies
- 🍜 Stir-fried egg noodles with your choice of:
BBQ pork, tofu, chicken or seafood
Sliders, your choice of:
Beef with cheese, tomato and gherkin, or
Chicken, tomato and brie
- ✓ Traditional fish and chips

For an additional \$3.00 per person add one of the following:

- Chicken breast with lemon and garlic on grilled vegetables and quinoa
- Chicken or vegetable curry in a roti bread wrap
- 🌿 Grilled fish with salsa verde and new potatoes
- 🌿 Beef rendang with steamed rice
- 🌿 Stir-fried beef on Chinese greens with black bean sauce and steamed rice

\$35.50 per person

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TEX-MEX WORKING LUNCH

Romaine lettuce with crispy bacon, seared chicken, garlic dressing and boiled egg



Black turtle beans, sweet corn kernels, tomatoes, cucumber, coriander with a citrus dressing

FAJITA (FAH-HEE-TA) PLATTERS

Your choice of chicken, tender beef or seafood (prawn and calamari) marinated in our special fajita recipe, served on a sizzling bed of onion and bell peppers with a selection of dips and warm tortillas

NEW YORK CHEESECAKE

Baked cheesecake with whipped cream and blackberry sauce



FLOURLESS CHOCOLATE CAKE

Rich bitter chocolate cake with a maple crème fraiche and blueberry tuile

\$30.50 per person

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INTERCONTINENTAL MEETINGS®



SET MENU ONE

Selection of mini loafs

~



Corn fed chicken breast with fresh herbs on a kumara cake with roasted root vegetables and pan juices

~



Pavlova with passion fruit and fresh strawberry salad

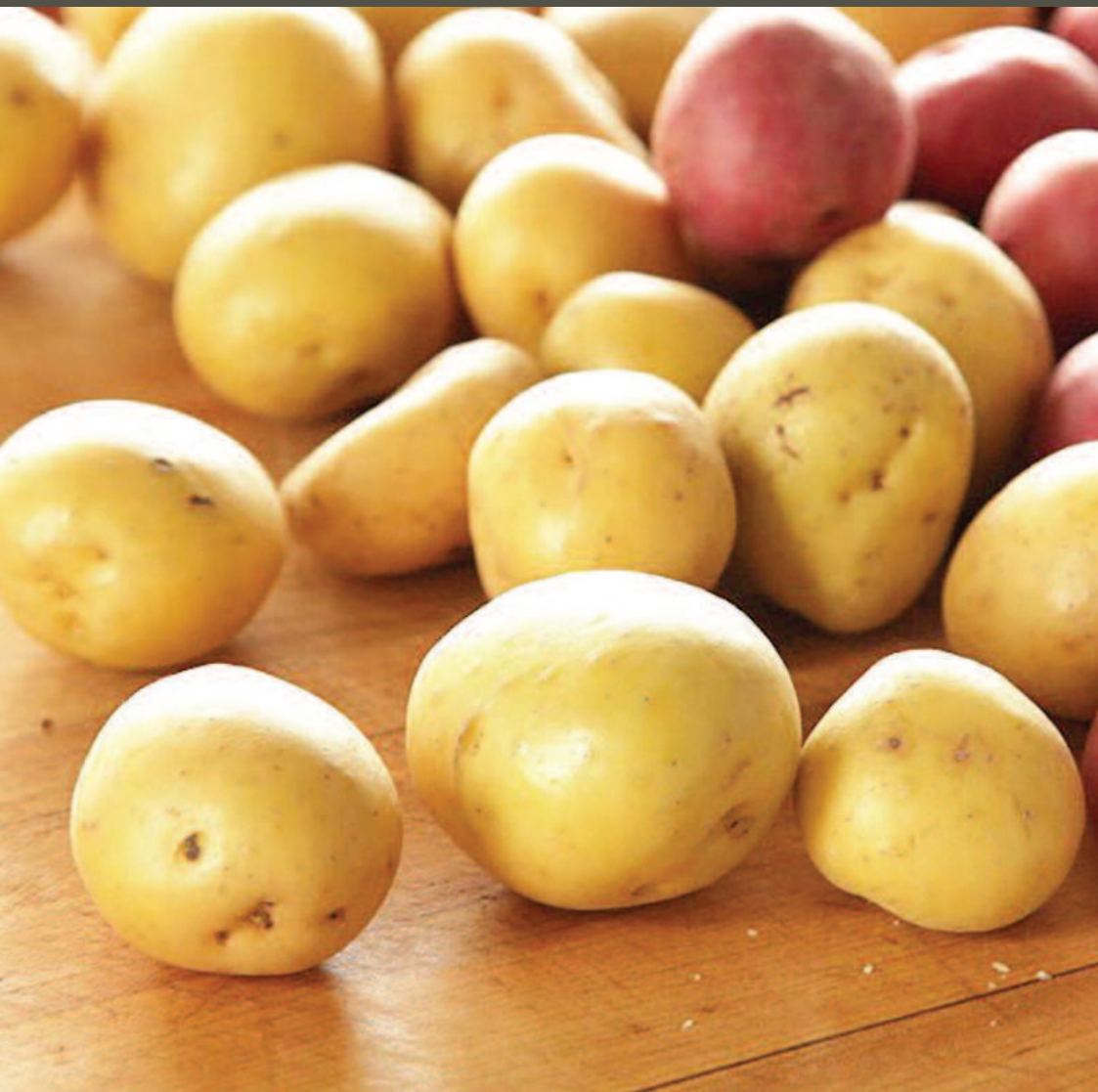
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Selection of herbal teas from TWG Tea and freshly brewed Vittoria Coffee

\$49.00 per person

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SET MENU TWO

Selection of mini loafs

~

Catch of the day on a potato Rösti with a fresh herb nage and broccolini

Or



Roasted lamb rump on a potato and spring onion mash with roasted baby vine-ripened tomatoes

~



Pavlova with passion fruit and fresh strawberry salad

~

Selection of herbal teas from TWG Tea and freshly brewed Vittoria Coffee

\$59.00 per person

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SET MENU THREE

Selection of mini loafs

~

✓ Buffalo mozzarella with a confit vine-ripened tomato and molecular basil oil

~

Roasted beef tenderloin on Anna potato with French beans, truffle jus
Or



Hot smoked Akaroa salmon with sorrel potato and young watercress

~



Dark chocolate and raspberry mousse with a pistachio gelato

~

Selection of herbal teas from TWG Tea and freshly brewed Vittoria Coffee

\$72.00 per person

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CANAPÉS MINIMUM 20 PEOPLE

Pre-Dinner Canapés for ½ hour 3 items \$15.00

Choose a total of four items from hot and cold selections

\$18.50 for 1 hour

\$20.50 for 1½ hours

Choose a total of five items from hot and cold selections

\$20.00 for 1 hour

\$22.50 for 1½ hours

Choose a total of seven items from hot and cold selections

\$24.50 for 1 hour

\$26.50 for 1½ hours

Add on any of the following to your canapé selection for \$8.50 per person



Selection of hard and soft cheeses with wafer crisp crackers and quince paste







Selection of vegetarian sushi with pickled ginger, wasabi and soy
Tasting plate with cured meats, smoked fish and pickled vegetables
Chocolate fondue fountain with strawberries, pineapple, honeydew and rock melon









CANAPÉS MINIMUM 20 PEOPLE

COLD SELECTION

-  New Zealand smoked salmon and cream cheese on Melba toast
-  Fresh goat's cheese and quince millefeuille
-  Salmon caviar with crème fraîche on buckwheat blinis
- Miniature prawn cocktails with a saffron mayonnaise
-  Vietnamese crabmeat salad in rice paper
- Seared venison skewers with a soy and ginger dressing
-  Salmon and tuna sushi rolls with wasabi mayonnaise and pickled ginger
-  Avocado, cucumber, carrot and daikon sushi
- Seared beef with aromatics and crisp vegetables with fresh basil leaf
- Roast duck with hoisin, cucumber and spring onion in a pancake roll
-  Te Horo blue cheese on rye bread crouton with date chutney

HOT SELECTION

-  Thai fish cakes with a tamarind and lime mayonnaise
- Teriyaki beef on Asian rice cakes
- Mini tandoori grilled chicken skewers with yoghurt and mint dip
-  Roasted bell pepper and feta mini pizzas
- Mini sliders with BBQ sauce and iceberg
-  Crumbed mushroom and mozzarella risotto cakes with truffle duxelles
-  Roasted lamb on kumara rösti
-  Hot New Zealand smoked salmon on a mini rösti with fresh samphire
-  Tiger prawns marinated with garlic and chilli
- Beer battered fish with watercress tartare in a newspaper cone



DINNER BUFFET ONE

Menu includes all cold items, choice of two main course dishes and a full selection of desserts

COLD ITEMS

- ✓ Organic leaves with roasted pumpkin and sunflower seeds, avocado and crisp shallots
 - ✓ Vine-ripened tomatoes, green onions, fresh herbs and an aged balsamic dressing
 - ✦ Salad of kumara and pawpaw with mild curry dressing
- Antipasto platter with san daniele ham, sopressa salami, cured salmon, house-made hummus, tapenade, pesto and marinated grilled vegetables tapenade
- Handcrafted breads with olive oil, balsamic and dukkah

Condiments and dressings include:

Balsamic dressing, fine herb dressing, olive oil, mustard, hummus, chutney and mayonnaise

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DINNER BUFFET ONE

MAIN COURSE DISHES

Please choose two of the following main course dishes:

- 🌾 Roasted corn-fed chicken breast with fresh herbs and caramelised shallots
- 🌾 Oven-baked rump of lamb with rosemary and garlic accompanied by vine-ripened tomatoes
- 🌾 Roasted strip of beef with horseradish cream and gravy
- 🌾 Grilled catch of the day with extra virgin olive oil and caper berries
- 🌾👉 Hot smoked salmon with chive butter and watercress

To accompany your main course:

- 🌾 Steamed new potatoes with fresh mint butter
- 🌾 Glazed seasonal vegetables
- Stir-fried noodles with tofu

DESSERT

Bitter chocolate mousse cake

- 🌾 Seasonal fruits in syrup with vanilla cream

- 👉 Pavlova with kiwifruit and passionfruit

Baked lemon cheesecake

Selection of herbal teas from TWG Tea and freshly brewed Vittoria Coffee

\$61.00 per person

MINIMUM 30 PEOPLE



GALA BUFFET DINNER MENU

Menu includes all cold items, choice of three main course dishes, a full selection of desserts and cheese platter

COLD ITEMS

- ✓ Organic leaves with roasted pumpkin and sunflower seeds, avocado, tomato and crisp shallots dressed with aged balsamic
- ✦ Grilled potato salad with crisp pancetta, spring onions and garlic dressing
- 🥗 Cobb salad with chicken, avocado, tomato, bacon, egg and blue cheese
- ✦ Vine-ripened tomatoes and buffalo mozzarella with extra virgin olive oil, sea salt and fresh basil
- ✦ Antipasto platter with san daniele ham, sopressa salami, cured salmon, house-made hummus, tapenade, pesto and marinated grilled vegetables tapenade
- ✓ Grilled capsicum, zucchinis, sweet potatoes, garlic and spring onion with tapenade
- ✦ Selection of breads with olive oil, balsamic and dukkah
- ✦ Smoked salmon and gravalax with onions, capers and lemon wraps
- ✦ Fresh Clevedon Coast oysters 'au naturel' in the half shell
- 🍣 Selection of sushi with pickled ginger, wasabi and soy

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GALA BUFFET DINNER MENU

MAIN COURSE DISHES

Please choose three of the following main course dishes:

-  Roasted hapuka fillet with crayfish sauce and mango salsa
-  Roasted rumps of lamb on roasted onion and garlic salad with thyme jus



-  Manuka hot-smoked Akaroa salmon and balsamic dressed young watercress

Mustard and herb rubbed beef with red wine jus and vine-ripened tomatoes

Grilled medaillons of venison with a forest fruits and black pepper sauce

Roasted cornfed chicken with fresh sage and pan juices

To accompany your main course:

-  Roasted Agria potatoes with rosemary
 -  Roasted carrot, parsnip, beets, shallots and tomatoes
- Grilled polenta with pumpkin, haloumi cheese and fresh majoram?

DESSERT

Sliced seasonal fresh fruit platter

Individual chocolate mousse made with 70% cacao chocolate

-  Vanilla bean crème brûlée


Berry cheesecake on an Oreo biscuit base

Profiteroles filled with light brandy custard

-  Pavlova with kiwi and passionfruit

Warm rhubarb crumble served with crème fraîche

To finish the evening:

-  Selection of hard and soft cheeses with Falwasser crackers and house-made quince paste

Selection of herbal teas from TWG Tea and freshly brewed Vittoria Coffee

\$85.00 per person

MINIMUM 30 PEOPLE



DESIGN YOUR OWN MENU

ENTRÉE SELECTION

- ✦ A selection on mini loafs
\$8.00
- ✓ Buffalo mozzarella with a confit vine-ripened tomato and molecular basil oil
\$24.00
- Pistou soup served with fresh house-made basil pesto and organic crusty bread
\$15.00
- House-made duck liver pate on a warm brioche with a celery and young leaf salad
\$24.00
- ✦ King fish escabeche with fresh and coconut cream and aromatic salad
\$23.00
- Cured New Zealand salmon with salmon tartare, sea grape and samphire salad
\$23.50
- Seared beef carpaccio with an olive and sea salt crostini and baby cos salad
\$24.00
- ✦ Seared scallops on a peapurée with mint dressing and crisp pancetta
\$25.00
- ✓ Goat's cheese fromage blanc ravioli with crisp shallots and chives
\$21.00

Prices per person

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DESIGN YOUR OWN MENU

MAIN COURSE SELECTION

- ✦ Grilled grouper on crushed baby potatoes with extra virgin olive oil, lemon and saffron
\$36.00
- ✦ Catch of the day on a potato rösti with a crayfish sauce and mango salsa
\$33.00
- ✦ Roasted beef tenderloin on Anna potato with French beans and truffle jus
\$38.00
- ✓ ✦ Roasted lamb rump on a potato and spring onion mash with roasted baby vine-ripened tomatoes
\$35.00
- ✦ Supreme of chicken wrapped in Serrano ham filled with fresh herbs on a kumara cake with roasted root vegetables and pan juices
\$34.00
- ✓ Hot smoked Akaroa salmon with sorrel potted shrimps and young watercress
\$34.50
- ✦ Cervena medallions with fava beans, fondant potato with a rocket and cranberry salsa
\$40.00
- ✓ Confit duck leg, with soba noodles, bok choy and fresh aromatics
\$34.00
- ✓ House-made tortellini of cauliflower, mushroom and pea with roasted baby beets and baby spinach
\$30.00

Prices per person

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DESIGN YOUR OWN MENU

DESSERT SELECTION

Vanilla bean panna cotta with passion fruit, strawberry syrup and spun sugar

\$16.50

Chocolate and orange tart with crème fraiche orange salad

\$16.50

Caramelised lemon tart with berry compote and brandy snap shell

\$16.50

Coconut Baileys parfait with raspberry coulis and hazelnut tuille

\$16.50

Apple strudel with vanilla ice cream

\$16.50

Dark chocolate and raspberry mousse with pistachio gelato

\$16.50



Frozen lime soufflé with orange sauce

\$16.50



Pavlova with passion fruit and fresh strawberry salad

\$16.50

TABLE SELECTIONS



Selection of New Zealand cheeses, oat cookies, Falwasser crackers, quince jelly, spiced figs and port reduction

\$8.50

Sliced seasonal fresh fruit

\$7.00

Petits fours selection

\$6.50

Design Your Own Menus offer an option to pre-select one dish per course for your guests. However if you wish to have a choice available for one or more of the courses, a charge of \$7.50 per person per course is incurred.

Prices per person



INTERCONTINENTAL MEETINGS®



CUISINE DE FRANCE SET MENU

Selection of French breads with salted butter

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Soupe de poisson provençale avec sa rouille et crouton a l'ail

Traditional French bouillabaisse soup with rouille, garlic croutons and grated gruyere

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Carre d'agneau au jus de thym et ail doux

Roast rack of lamb, thyme jus and slow-cooked garlic

Or

Poisson du marche sauce au safran et tomates confites

Fresh market fish with a saffron sauce and slow-roasted tomatoes

Both served with fresh spinach and pommes anna

~

Crème brûlée à la vanilla, tûile aux amandes, fruits des bois et crème chantilly

Vanilla scented crème brûlée, berry compote and almond tûile

\$85.00 per person

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