

# Daily Conference Menus

## Morning tea, lunch, and afternoon tea

Ideas, like people, thrive on good food. Our delicious, generous, daily conference menu will nourish your guests and their ideas.

As always, farm-to-table eating is the order of the day. Our Daily Conference Menu is designed to provide a seamless culinary experience for your event.

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**\$65.50 per person, excluding GST**

Our Daily Conference Menus includes morning tea, lunch, and afternoon tea.



# Daily Conference Menus

Morning tea, lunch, and afternoon tea

## Morning tea

- Warm Sicilian caponata pastry pockets with aged parmesan (V)
- Duo delight marble sponge (V)
- Tea and coffee

## Lunch

- Pickled beetroot, baby spinach, feta, and witloof salad with walnut vinaigrette (V/GF)
- Roasted pumpkin and black quinoa salad with lemon tahini dressing (VE/GF)
- Harissa chicken wrap with ranch dressing, cos, pickled onion, and za'atar
- Classic pisto manchego (VE/GF)
- Kawakawa and garlic confit chicken with sauce albufera, mushroom conserva, golden roast Cajun potatoes, and fragrant herb oil (GF)
- Mango raspberry slice
- Tea and coffee

## Afternoon tea

- Cottage cheese broccoli bites (V)
- Banana Nutella tart (V)
- Tea and coffee



# Daily Conference Menus

Morning tea, lunch, and afternoon tea

## Morning tea

- Pesto and mozzarella brioche scrolls (V)
- Layered orange cake (V)
- Tea and coffee

## Lunch

- Chickpea, kale, and Ohakune roasted carrot salad (VE/GF)
- Apple slaw with poppy seed dressing (V/GF)
- Muffuletta finger sandwich with mortadella, provolone, olives, and pickled vegetable salad

- Penne primavera with seasonal vegetables, fresh basil, garlic pangrattato, and aged parmesan (V)
- Mexican beef with vegetable medley (GF)
- Caramel milk chocolate gâteau (V)
- Tea and coffee

## Afternoon tea

- Mediterranean mini quiche with olives, sundried tomato, and fresh basil (V)
- Mango vanilla tart (V)
- Tea and coffee



# Daily Conference Menus

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## Morning tea

- Classic croissant with grilled halloumi, tomato, red pepper chutney (V)
- Petit pecan pie
- Tea and coffee

## Lunch

- Sweet and sour cucumber, sweet chilli marinated melon, feta, and mizuna salad (V/GF)
- Orzo salad with cucumber, mint, and currants (V)
- BBQ chicken wrap with ranch and mesclun
- Vegetable and tofu Massaman curried coconut cream and fermented chilli oil with jasmine rice (V/GF)
- Yuzu and soy-glazed free-range pork with baby bok choy, ginger, and scallion gremolata (GF)
- Pistachio velvet pastry
- Tea and coffee

## Afternoon tea

- Mini vegetable samosa (V)
- Apricot crumble (V)
- Tea and coffee



## Daily Conference Menus

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### Morning tea

- Parkvale mushrooms, kumara, and Boursin quiche (V)
- Cappuccino coffee cake (V)
- Tea and coffee

### Lunch

- Roasted kumara, wild rice, corn, rocket, and sunflower seed salad (VE/GF)
- Asian cabbage slaw with tofu, portobello mushrooms, and sesame dressing (V/GF)
- Smoked chicken, cucumber, rocket, and red pesto brioche sandwich
- Tossed seasonal vegetables (VE/GF)
- Slow-cooked lamb bourguignon (GF)
- Biscoff cheesecake (V)
- Tea and coffee

### Afternoon tea

- Spicy chorizo and manchego bites
- White forest cake
- Tea and coffee



# Daily Conference Menus

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## Morning tea

- Mini pork and fennel sausage roll with kasundi relish
- Mango mousse bliss
- Tea and coffee

## Lunch

- Thai-style vegetable and mango salad with sesame garlic dressing (V)
- Tabbouleh salad (V)
- Beer onion, beef pastrami focaccia with burger sauce drizzle
- Yasai Itame – Japanese stir-fried vegetables (VE/GF)
- Chicken katsu with fragrant jasmine rice and toasted sesame
- Whittaker's chocolate cherry brownie (V)
- Tea and coffee

## Afternoon tea

- Homemade roasted kumara, charred cauliflower, and quinoa bites (V/GF)
- Berry crumble tart
- Tea and coffee



## Daily Conference Menus

Morning tea, lunch, and afternoon tea

### Morning tea

- Cheesy chicken tikka empanadas
- Tropical coconut cloud
- Tea and coffee

### Lunch

- Aloo anardhana chaat salad (V)
- Pear, walnut, baby spinach, and gorgonzola salad
- Hot pork and scallion sandwich with smoked garlic mayo
- Spiced lentil dhal with steamed rice (VE/GF)
- Malabar grilled fish with citrus kachumber raita (GF)
- Strawberry cheesecake (V)
- Tea and coffee

### Afternoon tea

- Sago fritters with tempered coconut foam (V/GF)
- Vanilla madeleines (V)
- Tea and coffee



# Daily Conference Menus

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## Morning tea

- Potato rosti with sour cream and chives (V)
- Tarte yuzu matcha (V)
- Tea and coffee

## Lunch

- Marinated tofu and soba noodle salad with sesame soy dressing (V)
- Tomato, mozzarella and basil salad with balsamic glaze (V/GF)
- Braised lamb shoulder, caramelised onion, labneh, and spinach wrap
- Kimchi fried rice with garlic, chives, and fried shallots (V)
- Gochujang prawns with Asian greens (DF)
- Crunchy peanut butter cake (V)
- Tea and coffee

## Afternoon tea

- Ham and cheese pinwheels
- Medovik cake (V)
- Tea and coffee

