

Breakfast Menus

For some, breakfast means grabbing a strong Wellington coffee and a warm muffin on the go. For others, it's a slower start with a continental spread of homemade pastries and local preserves. However you like it, New Zealand is a nation of breakfasters, and we're here to do it justice.

Our breakfast menu includes a range of offerings including continental, on-the-go, and cooked breakfasts.

Prices are per person and are exclusive of GST.
Menu items and pricing are subject to change based on availability.



Breakfast Menus

Light breakfast for an early start

\$12.00 per person, minimum 10 people. Served before 8:30am.

Includes tea, coffee, and one item of your choice.

- Blueberry muffin **(V)**
- Cheese scone **(V)**
- Savoury muffin **(V)**

Continental buffet

\$30.00 per person, minimum 20 people.

Includes tea, coffee, and a selection of two juices – orange, apple, or cranberry.

- Croissants and Danish pastries **(V)**
- Toast station **(V)**
- Jams and spreads **(V/GF)**
- Selection of cereals **(V)**
- Natural yoghurt **(V/GF)**
- Seasonal sliced fruits **(VE/GF)**
- Fruit compote **(VE/GF)**
- Assortment of cheeses and deli meats **(GF)**

(V) Vegetarian **(VE)** Vegan **(GF)** Gluten Free **(DF)** Dairy Free



Breakfast Menus

On the go

\$25.50 per person, minimum 10 people. Additional items \$5.50 per person.

Includes tea, coffee, orange juice, and three items of your choice.

- Chocolate chip muffin **(V)**
- Bircher-style muesli, fresh apples, and banana **(V)**
- Coconut-dusted fruit kebabs **(VE/GF)**
- Fruit compote **(VE/GF)**
- Cinnamon scroll **(V)**
- Savoury muffin **(V)**
- Scrambled eggs and crispy bacon in tartlet
- Scrambled eggs, bacon, and sausage roll-up
- Mushroom and spinach tart **(V)**

Breakfast buffet

\$44.50 per person, minimum 20 people.

Includes tea, coffee, and choice of orange, apple, or cranberry.

- Cereal
- Bakers' basket of croissants and Danish pastries **(V)**
- Jams and spreads
- Wholemeal and white toast
- Seasonal fruit compote **(VE/GF)**
- Seasonal sliced fruits **(VE/GF)**
- Bircher-style muesli, fresh apples, and banana **(V)**
- Continental meats and cheese platter
- Crisp streaky bacon **(GF/DF)**
- Roasted vine-ripened tomato **(VE/GF)**
- Grilled cheese, chorizo sausage **(GF)**
- Hash brown **(VE/GF)**
- Black pudding
- Creamed mushrooms **(V/GF)**
- Scrambled eggs



Breakfast Menus

Plated cooked breakfast

\$42 per person, minimum 20 people.

Includes tea, coffee, and choice of orange, apple, or cranberry.

- Maple-cured bacon **(GF/DF)**
- Roasted vine-ripened tomato **(VE/GF)**
- Grilled cheese, chorizo sausage **(GF)**
- Hash brown **(VE/GF)**
- Sautéed mushrooms **(VE/GF)**
- Your choice of scrambled or poached eggs **(V/GF)**

Additional extras

Cereal station (\$2.10 per person)

- Selection of individual breakfast cereals

Pikelet station (\$2.80 per person)

- Freshly made pikelets with a selection of condiments

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