

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.

\$65.50 per person, excluding GST

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



Daily Conference Menus

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MONDAY

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)**
- Classic pisto manchego **(VE/GF)**
- Chicken katsu with fragrant jasmine rice and toasted sesame
- Harissa chicken wrap with ranch dressing, cos, pickled onion, and za'atar
- Mango raspberry slice
- Tea and coffee

Afternoon tea

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

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



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TUESDAY

Morning tea

- Pesto and mozzarella 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 vegetables, served with garlic pita
- Caramel milk chocolate gâteau **(V)**
- Tea and coffee

Afternoon tea

- Homemade roasted kumara, charred cauliflower, and quinoa bites **(V/GF)**
- Mango vanilla tart **(V)**
- Tea and coffee

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WEDNESDAY

Morning tea

- Mini vegetable samosa **(V)**
- Petit pecan pie
- Tea and coffee

Lunch

- Sweet and sour cucumber, sweet chilli marinated melon, feta, and rocket salad **(V/GF)**
- Orzo salad with cucumber, mint, and currants **(V)**
- BBQ chicken wrap with ranch and mesclun
- Vegetable and tofu Massaman curry, coconut cream and fermented chilli oil with jasmine rice **(VE/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

- Classic croissant with grilled halloumi, tomato, red pepper chutney **(V)**
- Apricot crumble **(V)**
- Tea and coffee

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THURSDAY

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)**
- Smoked chicken, cucumber, rocket, and red pesto brioche sandwich
- Tomato, mozzarella and basil salad with balsamic glaze **(V/GF)**
- Tossed seasonal vegetables **(VE/GF)**
- Slow-cooked lamb bourguignon, served with golden roast Cajun potatoes **(GF)**
- Biscoff cheesecake **(V)**
- Tea and coffee

Afternoon tea

- Sun-dried tomato pinwheels **(V)**
- White forest cake
- Tea and coffee

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FRIDAY

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 **(VE/GF)**
- Tabbouleh salad **(V)**
- Beer-braised onion, beef pastrami focaccia with burger sauce drizzle
- Yasai Itame – Japanese stir-fried vegetables **(VE/GF)**
- Kawakawa and garlic confit chicken with sauce albufera, mushroom conserva, parsley pilaf, and fragrant herb oil **(GF)**
- Whittaker’s chocolate cherry brownie **(V)**
- Tea and coffee

Afternoon tea

- Mediterranean mini quiche with olives, sundried tomato, and fresh basil **(V)**
- Berry crumble tart
- Tea and coffee

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SATURDAY

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 **(V/GF)**
- Hot pork and scallion sandwich with smoked garlic mayo
- Spiced lentil dhal with steamed rice **(VE/GF)**
- Malabar grilled fish with citrus kachumber rain **(GF)**
- Strawberry cheesecake **(V)**
- Tea and coffee

Afternoon tea

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

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SUNDAY

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 **(VE)**
- Braised lamb shoulder, caramelised onion, labneh, and spinach wrap
- Kimchi fried rice with garlic, chives, and fried shallots **(VE/GF)**
- Gochujang prawns with Asian greens **(DF)**
- Asian cabbage slaw with tofu, portobello mushrooms, and sesame dressing **(VE/GF)**
- Crunchy peanut butter cake **(V)**
- Tea and coffee

Afternoon tea

- Spicy chorizo and manchego bites
- Medovik cake **(V)**
- Tea and coffee

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