
The Conference Centre

Menus

Breakfast

The Small Appetite **\$ 14.95 per person**

Blueberry & banana muffins

Bacon & egg wraps

OR two items (one Sweet & one Savoury) from The Good Start Menu

The Good Start **\$ 17.95 per person**

Select (one Sweet and two Savoury from below):

- **Sweet**
 - Raspberry & vanilla pancakes with maple syrup
 - Breakfast muffin (flavour changes daily)
- **Savoury**
 - Croissant filled with ham, cheese & pineapple
 - Potato Pancakes topped with sour cream, smoked salmon & caper
 - Bacon and egg wraps
 - Croissants filled with grilled bacon, egg, cheese & chutney
 - Croissant filled with basil pesto, tomato & Swiss cheese

The Big Breakkie **\$ 25.95 per person**

Rolled grilled bacon & mini sausages

Grilled tomato with fresh herbs

Creamy scrambled eggs

Rosemary, garlic and potato hash brown

Selection of toast and spreads

Optional Extras

Orange juice

\$ 15.00 per jug

Fruit platter

\$ 5.00 per person

Fruit kebab

\$ 5.00 per person

Assorted cereals

\$ 2.50 per person

Assorted yoghurts

\$ 2.50 per person

All breakfast menus include freshly brewed coffee, decaffeinated coffee, tea and herbal infusions.

The Conference Centre

Coffee Breaks

The Quick Break

\$ 3.95 per person

Includes freshly brewed coffee, decaffeinated coffee, tea and herbal infusions

If you need more than just coffee then try one of our coffee break menus with a snack:

The Healthy Break

\$ 8.95 per person

Energy slice
Carafe of orange juice
Selection of Whole Fruit

The Hunger Buster

\$ 8.95 per person

Bakery item – eg. blueberry muffin
Savoury item – eg. vegetable samosa

The Original Coffee Break

\$ 6.95 per person

Bakery item or savoury item

Sweet Surprise Break

\$ 6.50 per person

Chef's selection (slice or biscuits or loaf)

Cakes

\$ 30.00 each (serves 8-12)

\$ 35.00 each (serves 12-18)

\$ 45.00 each (serves 18-24)

Choose any of our selection and we'll make it in a size which suits you:

- Banana & Caramel
- Lemon Dream
- Rocky Road
- Carrot & Pineapple
- Passion fruit Layers
- Chocolate Allsorts
- Coffee Pecan
- Chocolate
- Sunrise Orange

Optional Extras

Assorted mini chocolate bars

\$ 0.60 each

NZ made ice-cream

\$ 3.50 each

"Be natural" muesli bars

\$ 2.00 each

Orange juice

\$ 15.00 per jug

Soft drinks

\$ 3.50 each

The Conference Centre

Lunch Options

Our lunch menus are constantly changing to allow for the season and our Chef's creativity, we will tell you about any variations when you're booking.

Menu One - Soup

\$ 18.95 per person

Soup of the Day

For example:

- Seasonal vegetable
- Roasted pumpkin
- Minestrone

Includes

Freshly brewed coffee, decaffeinated coffee, tea and herbal infusions

Fresh warm bread roll

Your choice of a Seasonal Fruit Platter or Decadence Platter of sweet items

Menu Two - Working Lunch (Sample Menu)

\$ 25.95 per person

Two Main Items

- Wraps filled with seasonal salads, vegetables & meats
- Prawn kebab served with sweet chilli sauce

Two Pastry Items

- Roasted pumpkin & feta filo parcel served with chutney
- Selection of homemade savouries

Includes

Freshly brewed coffee, decaffeinated coffee, tea and herbal infusions

Your choice of a Seasonal Fruit Platter or Decadence Platter of sweet items

Optional Extras

Assorted mini chocolate bars

\$ 0.60 each

NZ made ice-cream

\$ 3.50 each

"Be natural" muesli bars

\$ 2.00 each

Orange juice

\$ 15.00 per jug

Soft drinks

\$ 3.50 each

The Conference Centre

Lunch Options

Menu Three - Hot Lunch Option (select one)

\$25.95 per person

Chicken Florentine

Layers of chicken, spinach, roasted tomato & light mustard cheese sauce

Beef Lasagne

Traditional favourite; layers of meat, pasta & homemade sauce

Stuffed and Rolled Chicken Breast

Chicken breast stuffed & rolled with spinach & feta

Homemade Shepherd's Pie

Old fashioned favourite with seasoned fresh herbs & potato topping

Macaroni Cheese

Made the traditional way with bacon, egg and béchamel sauce

Kofta Meatball Curry

Mild curry, served with rice

Homemade Curry

Mild Thai Peanut & Spinach Curry

Filo Parcels

Layered vegetable parcels with selection of seasonal vegetables served in filo with roasted pepper sauce

Includes

Freshly brewed coffee, decaffeinated coffee, tea and herbal infusions

Fresh breads

Garden Leaf Salad with dressing on the side

NB – If more than 20 people are attending your conference then you may choose two options

The Conference Centre

Lunch Options

Menu Four - Individual Platters (select one)

\$25.95 per person

Ploughman's Platter

Make your own sandwich from choice of cheese, ham off the bone, chicken breast, salad, chutney & pesto

Vegetarian Platter

Fresh salad, hummus, dukkah, olive oil & crostini, among other premium items from the chef's selection daily

Antipasto Platter

Loaded with breads, olives, oils, spreads, meats & gourmet cheeses

Gluten Free Platter

Chicken breast, leaf green salad, roasted vegetables, boiled egg & fresh tomato

Includes

Freshly brewed coffee, decaffeinated coffee, tea and herbal infusions

Fresh breads

Optional Extras

\$5.00 per person per item

Fruit platter

Fruit kebab

Sushi platter

Chicken drumstick

Decadence Platter of sweet items

The Conference Centre

Cocktail Functions

Choose from our delicious range of cocktail items to compliment the drinks packages featured on the next page.

Choice of any 4 items	\$ 15.95 per person
Choice of any 6 items	\$ 23.50 per person
Choice of any 8 items	\$ 31.95 per person

Hot Items

- a. Pumpkin & feta filo parcels with sweet fruit chutney
- b. Bruschetta topped with sundried tomato tapenade, mushrooms & red pepper
- c. Smoked salmon and spinach fritters with aioli
- d. Shrimp and dill gourmet tarts
- e. Petite bacon and egg tarts
- f. Spring rolls with sweet chilli sauce
- g. Chicken kebabs with peanut sauce
- h. Roast vegetable tarts
- i. Mini potato pancakes topped with sour cream, bacon & tomato
- j. Mushroom & feta tarts
- k. Prawn cutlets served with aioli
- l. Zucchini & feta fritters served with a tomato chilli jam
- m. Herbed sausage rolls with classic tomato sauce
- n. Tandoori chicken kebabs with mango chutney
- o. Pesto leg ham tarts with three cheeses
- p. Almond, pumpkin, blue vein filo tarts
- q. Petite gourmet savoury mince homemade pie

Cold Items

- r. Pastrami on rye with cream cheese and gherkin
- s. Eye fillet on rye with caramelised onions
- t. Petite classic ham salad pinwheel
- u. Petite club sandwich mixture
- v. Bilinis topped with sour cream and smoked salmon
- w. Sushi platter with wasabi, light soy and pickled ginger
- x. Prawn rice paper rolls with coriander

Platters

Quality New Zealand cheese platter	\$12.00 per person
Antipasto platter	\$12.00 per person
Fresh fruit platter	\$5.00 per person

The Conference Centre

Beverage Selections

All drinks packages are charged on consumption. Please ask Conference Centre Staff for accolades and recommendations on complementing food and drinks packages.

After Work Drinks

\$29.95 per bottle

Villa Maria Private Bin Chardonnay 2007

Villa Maria Private Bin Marlborough Sauvignon Blanc 2008

Villa Maria Private Bin Merlot Cabernet 2007

The Tasters Selection

\$38.95 per bottle

Peregrine Central Otago Chardonnay

Vidal Estate Hawkes Bay Sauvignon Blanc 2008

Villa Maria Cellar Selection Merlot Cabernet Hawkes Bay 2006

Villa Maria Cellar Selection Pinot Gris Marlborough 2007

The Connoisseurs Selection

\$44.95 per bottle

Esk Valley Black Label Hawkes Bay Chardonnay 2007

Palliser Estate Martinborough Sauvignon Blanc

Esk Valley Hawkes Bay Merlot 2007

Villa Maria Private Bin Pinot Noir Marlborough 2007

Package Inclusions

All wine packages include

Soft drinks

\$ 3.50 per bottle

Ginger beer

\$ 3.50 per bottle

Orange juice

\$ 15.00 per jug

Beer

\$ 6.50 per bottle

Additional Extras

Morton Estate Premium Brut (Marlborough)

\$ 35.95 per bottle

Sparkling mineral water

\$ 4.95 per bottle

Sparkling grape juice

\$ 5.95 per glass