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PARK HYATT®

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PARK HYATT AUCKLAND  
MEETING & EVENT MENUS



# Breakfast Packages

Discover Park Hyatt's breakfast packages, perfect for networking and business gatherings. Our offerings include a variety of breakfast options and customizable enhancements to suit your needs. \*Please note Snack Station Packages are available all day

## NETWORKING BREAKFAST

Cold Selection - Select Two Items  
Banana Walnut Bread, Cinnamon Whipped Mascarpone (V)Bircher Muesli, Honey, Apple, Almond (V)Puff Pastry, Sautéed Mushrooms, Cream Cheese, Thyme (V)Caramelised Pear, Maple Syrup, Whipped Ricotta, Waffle (V)Blueberry Coconut Yoghurt, Summer Berries, Mint (DF, V, Vegan)\*\* Includes Freshly Brewed Be Specialty Coffee and a Selection of T2 Teas

Hot Selection - Select Three Items  
Corn Fritters, Chive Mascarpone, Espelette Pepper (V)Breakfast Sliders, Shaved Leg Ham, Swiss Cheese, SauerkrautSpanish Omelette, Tomato Salsa, Extra Virgin Olive Oil (DF, V)\*\*Butternut Squash, Feta Muffin, Pumpkin Seeds (V)Petit French Toast, Bacon, Caramelised Onion, Cream Cheese Includes Freshly Brewed Be Specialty Coffee and a Selection of T2 Teas

**\$40** Per Person for 1 Hour Service

**\$58** Per Person for 2 Hour Service

## ENHANCEMENTS

From the Stove & Oven  
Smashed Breakfast Potatoes (DF, V, Vegan)\*\*Streaky Thick Cut Bacon (DF)\*\*Lamb Merguez Sausage \*\*Chickpea Falafel (DF, Vegan)Roasted Mushrooms, Thyme, Honey, Walnuts (DF, Vegan)\*\*Egg En Cocotte, Bacon, Spring Onion, Gruyère CheeseFree Range Scrambled Eggs, Crème Fraîche , Chives (V)\*\*Fried Eggs To Order With Ketchup, HP Sauce And NZ Hot Sauce (DF, V)

**\$9** Per Person Per Item

## PACKAGES

At the Kitchen Table | \$54 Per Person  
Seasonal Fruit (DF, V, Vegan)\*\*Spinach, Feta Cheese, Sundried Tomato Frittata (V)\*\*Grilled Pears, Yoghurt, Honey, Housemade Granola (V)Grilled Zany Zeus Halloumi (V)\*\*Lamb Sausage, Onions, Seasonal Mushrooms (DF)\*\*Chilled Hard Boiled Eggs (DF, V)\*\*Hand Crafted Bread Selection (DF, V)Bakery Selection And Preserves Cold Pressed Homegrown Juice: Orange, Grapefruit & AppleFreshly Brewed Be Specialty Coffee and a Selection of T2 Teas

At the Breakfast Nook | \$36 Per Person  
Selection Of Seasonal Fruit (DF, V, Vegan)\*\*Coconut Yoghurt With Poached Fruits (DF, V)\*\*Housemade Granola With Oats, Nuts, Seeds, Grains And Honey (DF, V)Bircher Muesli, Grated Apple, Toasted Coconut, Pumpkin Seeds (V)Bakery Selection With Butter And Preserves (V)Cold Pressed Homegrown Juice: Orange, Grapefruit, Apple Freshly Brewed Be Specialty Coffee and a Selection of T2 Teas

Bagel Love | \$26 Per Person  
Salmon, Pastrami, Cream Cheese, Capers, Spanish OnionSweet and Sour Cucumbers, Dill (V, DF) \*\*Ricotta, Honey, Peanut Butter (V) \*\*

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## Plated Breakfast & Beverages

Not looking for a breakfast package? You can still enjoy a delicious plated breakfast, each of which include: Freshly Baked Kouign-Amann (V) Cold Pressed Homegrown Orange Juice Freshly Brewed Be Specialty Coffee and a Selection of T2 Teas

### PLATED BREAKFAST

- Big Breakfast  
Bacon, Sausage, Hash Brown, Baked Beans, Mushrooms with Fried Eggs and Sourdough
- Chilli Eggs  
Poached Free Range Eggs, Labneh, Chilli Crisp, Sourdough (V)
- Breakfast Tostadas  
Scrambled Eggs, Refried Beans, Portobello, Pico De Gallo (DF, V)\*\*
- Housemade Pancakes  
Raspberry Curd, Whipped Ricotta, Honey Crunch Granola (V)

**\$55** Per Person Per Item

### BEVERAGES

- Freshly Brewed Be Specialty Coffee, Selection of T2 Teas & Orange Juice (1 Hour) | \$12 Per Person
- Sparkling Karma Juices – Blood Orange, Red Grapefruit, Black Current | \$8 Per Item
- Soft Drink – Coco Cola, Diet Coke, Sprite | \$6 Per Item
- Homegrown Juice – Cold Pressed Juices, Orange & Apple (1 Hour) | \$8 Per Person
- Antipodes Water – Still and Sparkling | \$8 500ml | \$15 1L
- Barista Coffee | POA

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## Breaks

Enhance your event with our break packages, featuring an assortment of bite-size dishes perfect for meetings or gatherings.

### MADELEINES BREAK OUT

- Citrus, Poppy Seed Madeleines
- Cinnamon Apple Crumble Madeleines
- Sundried Tomato, Pesto Savoury Madeleines

**\$24** Per Guest

### MEZZE

- Butterbean Mash, Muhammara, Toasted Walnuts (DF, V, Vegan)\*\*
- Charred Cherry Tomatoes, Thick Yoghurt, Kalamata Olive (V) \*\*
- Salted Buffalo Curd, Basil Thyme (V) \*\*
- Grilled Flat Bread, Lavosh (V)

TARTS ALL DAY

Espresso, Caramel, Chocolate Tart

Smoked Pecan, Butterscotch Tart

Classic Lemon Citrus Tart

\$24

Per Guest

VITALITY BREAK

Green Goodness Smoothie (DF, V, Vegan) \*\*

Winter Shot - Raw Juice, Black Tea, Honey Ginger, Spices

Matcha Raspberry Tea Cake (V)

Thick Greek Yoghurt Spinach Dip With Crudité (V)

\$24

Per Person

WHEEL OUT THE CHEESE (MINIMUM 20 PAX)

Burnt Vanilla Basque Cheesecake, Winter Fruit Compote

Dark Chocolate Basque Cheesecake, Brown Sugar Chantilly

Blue Cheese, Walnut Paris Brest

\$24

Per Guest

RESCUE KITCHEN (FOOD THAT'S HAD A SECOND CHANCE)

Lemon, Gin, Vanilla Chocolate Tea Cakes (V)

Rescued Kitchen Chutneys, Spent Grain Crackers (V)

Cherry Tomato Feta Muffins, Tomato Chutney (V)

\$19

Per Person

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## Meeting Packages

Elevate your business gatherings with Park Hyatt's comprehensive meeting packages. Our Half-Day Package includes arrival refreshments, one break, and a pantry lunch, perfect for shorter sessions. For a more extensive meeting, our Full-Day Package offers arrival refreshments, two breaks, and a pantry lunch.

PANTRY LUNCH

Select One

Seasonal Soup, Croutons (V)\*\*Soba Noodle Salad, Crispy Leaf, Edamame, Sesame Dressing (DF, V)Kumara, Apple, Rocket, Raisin Salad, Maple Vinaigrette (DF, Vegan)\*\*Chilled Roast Beef Sirloin (DF)\*\*Chilled Akaroa Salmon, Citrus (DF)\*\*Chilled Grilled Chicken (DF)\*\*Park Hyatt Bread Selection (DF, V)Lemon, Dill ButterPlain

SNACKS (3 PER BREAK)

Savoury

Pomegranate, Pistachio, Cream Cheese, Crostini (V)Chickpea Pakora, Yoghurt, Parsley (V)Zekis Borek, Spinach, Feta (V)Broccoli, Cheddar Cheese, Quiche (V)Lamb Merguez Sausage Rolls

Sweet

Salted ButterConfit Garlic, Chive ButterWhole Orchard Fruit  
Includes Freshly Brewed Be Specialty Coffee, Nespresso Machine  
and a Selection of T2 Teas

~~\$98~~Half-day Package Per Person

~~\$118~~Full-day Package Per Person

Lemon Curd, Crème Pâtissière , Cookie SandwichGingerbread  
Cake With Espresso GlazeBaked Seasonal Fruit Almond  
Frangipane TartSalted Caramel Custard BunsFlourless Chocolate  
Tea CakeKaffir Lime And Passionfruit Cake Includes Freshly  
Brewed Be Specialty Coffee, Nespresso Machine, and a Selection  
of T2 Teas

INCLUDED ON ARRIVAL

Infused Water

Cold Pressed Homegrown Juice: Orange & Apple

Freshly Brewed Be Specialty Coffee, Nespresso Machine, and a Selection of T2 Teas

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Lunch

Enjoy a memorable dining experience that delights and satisfies your guests, tailored to your event's unique needs. Each of our lunch packages feature a variety of dishes, allowing you to choose the options that best suit your tastes and preferences.

MARKET DELI

Counter Table - Select Three Items  
Autumn Leaves, Endive, Beetroot, Honey Mustard Dressing,  
Walnut (DF, V, Vegan)Fusilli Pasta, Parmesan Cheese, Green Peas,  
Kalamata Olives, Dill (V)Potato Salad With Wholegrain Mustard,  
Bacon, Green Beans, Winter Herbs (V)\*\*Roasted Cauliflower,  
Broccoli, Red Quinoa, Spinach, Lemon Vinaigrette (DF, V,  
Vegan)\*\*Smashed Cucumber, Sumac Onions, Yoghurt, Mint, Pine  
Nuts (V)\*\*

Kitchen Table - Select Three Items  
Prosciutto, Rocket, Dijon Aioli, Cracked Black Pepper, Open  
SourdoughHam On The Bone, Thick Butter, Onion Relish, French  
BaguettePiccante Salami, Swiss Cheese, Basil Pesto, Ciabatta  
(V)Bacon, Lettuce, Tomato, Roast Chicken, Thick Bacon,  
Multigrain Loaf (DF)Seasonal Roast Vegetable, Gruyère Cheese  
Quiche (V) Sides Kettle and Kumara Chips (DF, V, Vegan) Whole

KITCHEN EXPERIENCE

From the Pantry - Select Two Items  
Garden Salad, Autumn Leaves, Radish, Ginger Dressing (DF, V,  
Vegan)\*\*Roasted Cauliflower, Broccoli, Red Quinoa, Spinach,  
Lemon Vinaigrette (DF, V, Vegan)\*\*Spiced Carrot, Chickpea Salad,  
Cucumber, Mint, Extra Virgin Olive Oil (DF, V, Vegan)\*\*Heirloom  
Potato Salad, Roasted Shallots, Bacon, Dijon Dressing  
(DF)\*\*Roasted Winter Vegetable Salad, Feta Cheese, Walnuts  
(V)\*\*Endive Leaves, Navel Orange, Kikorangi Blue Cheese, Rocket  
(V)\*\*

From the Hearth - Select Two Items  
Baked Market Fish, Gremolata Crumb, Charred LemonRoasted  
Chicken Thighs, Gourmet Potatoes, Pomodoro (DF)\*\*Smoked  
Braised Beef Brisket, Kumara, Chimichurri (DF)\*\*Oven Roasted  
Pork Belly, Apple Slaw, Salsa Verde \*\*Ras El Hanout Spiced Lamb,  
Eggplant, Pomegranate, Parsley \*\* Vegan Main OptionsButternut

Orchard Fruit (DF, V, Vegan) \*\*

Dessert

Ginger And Salted Caramel Roulade, Chocolate Crumble  
Burnt Vanilla Basque Cheesecake, Poached Pears, Vanilla Mascarpone  
Includes Freshly Brewed Be Specialty Coffee, Nespresso And T2  
Teas

**\$72** Per Person

VENUE SPECIFIC

Kiwi BBQ  
Baby Iceberg Lettuce Topped With Bacon, Blue Cheese, Roasted  
Tomatoes And Ranch \*\*Gourmet Potato, Onion Jam, Ranch  
Dressing, Crispy Shallot (V)Chilled Grilled Vegetables, Summer  
Dips (DF, V, Vegan)\*\*Lamb Sausages (DF)\*\*Rib Eye Steak  
(DF)\*\*Baked Potatoes, Salted Butter, Fresh Herbs (V)\*\*Park Hyatt  
Bread Selection (DF, V)Park Hyatt Chocolate Bar \*\* Includes  
Freshly Brewed Be Specialty Coffee, Nespresso And T2 Teas

**\$66** Per Person

Steaks, Curried Lentils, Coconut Yoghurt, Pomegranate (DF,  
Vegan)Charred Cauliflower, Miso Glaze, Raisins, Parsley (DF,  
Vegan)

From the Stove Top - Select Two Items  
Roasted Pumpkin, Lemon, Capers, Extra Virgin Olive Oil (DF, V,  
Vegan)\*\*Steamed Broccolini , Almonds, Raisins (DF, V,  
Vegan)\*\*Braised Cabbage, Kale, Bell Pepper, Cider Vinegar (DF,  
Vegan)Crushed Roasted Potatoes, Olive Oil, Fresh Thyme (DF, V,  
Vegan)\*\*Roasted Eggplant, Yoghurt, Almonds, Pomegranate (V)\*\*

Pastry Shop - Select Two Items  
Upside Down Pear And Almond Cake, Vanilla CustardDark  
Chocolate Basque Cheesecake, Brown Sugar  
ChantillyGingerbread And Salted Caramel RouladeClassic Lemon  
Zesty TartIncludes Freshly Brewed Be Specialty Coffee, Nespresso  
Machine, and a Selection of T2 Teas

**\$88** Per Person

CHEF'S SELECTION MENU - PLATED

Chef's Selection of Bread  
  
Entree - Select One  
Baby Romaine Lettuce, Zany Zeus Halloumi, Buttermilk Dressing,  
Parmigiano Reggiano (V)Roasted Pork Belly, Red Cabbage, Red  
Onion And Ginger Salad, Toasted Cashews, Spicy Mayonnaise  
(DF)\*\*New Zealand Burrata, Citrus, Fennel, Hazelnut, Extra Virgin  
Olive Oil (V)\*\*Beetroot Carpaccio, Preserved Lemon, Freeze Dried  
Mandarin, Pistachio (DF, Vegan)Sustainable Market Fish Crudo,  
Passionfruit Vinaigrette, Chive Oil, Spanish Red Onion, Radish  
(DF)\*\*

Main - Select One  
*Farmer*Roasted Eggplant, Baba Ganoush , Winter Greens, Date  
Syrup, Pine Nuts (V, Vegan)\*\*Miso Glazed Daikon Steak, Arborio  
Rice, Pickled Shiitake, Sesame Oil (DF, V, Vegan)Smoked Tomato  
Orzo, Parmigiano, Toasted Pecans, Wild Rocket (V) *Butcher*Beef  
Eye Fillet, Green Beans, Shiitake Mushroom, Edamame, Black  
Garlic Emulsion \*\*Lamb Rump, Parsnip Purée, Honey Glazed  
Baby Carrot, Black Olive Crumb \*\*Confit Duck Leg, Barley Risotto,  
Rocket Greens, Raspberry Vincotto (DF) *Fisherman*Akaroa  
Salmon, Pickled Cauliflower, Roasted Greens, Romesco Sauce,  
Dill (DF)\*\*Baked Line Caught Snapper, Pea Purée, Lemon Fregola,  
Sun Dried TomatoesMarket Fish, Charred Cabbage, Anchovy  
Crumb, Lemon, Hazelnut

Dessert - Select One

Soft Chocolate, Brown Sugar Chantilly, Pear, Earl Grey Ice Cream  
Gingerbread Sponge, Caramel, Salted Vanilla Roulade, Burnt Vanilla Ice Cream  
Rhubarb Jasmine Tea Tart, Mascarpone Whipped Ganache  
Lemon Baked Cheesecake, Citrus Curd, Rosemary Thyme Ice Cream  
Includes Freshly Brewed Be Specialty Coffee, and a Selection of T2 Teas

**\$84** *Per Person (2 Courses)*

**\$98** *Per Person (3 Courses)*

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## Afternoon Tea

Park Hyatt Auckland's renowned afternoon tea, created by Executive Pastry Chef, Callum Liddicoat, takes you on a culinary journey where nostalgic and modern flavours merge.

### AFTERNOON HIGH TEA AT THE LIVING ROOM

Afternoon High Tea at the Living Room

Please refer to our seasonal menu at the Living Room. Includes Freshly Brewed Be Specialty Coffee and a Selection of T2 Teas.

**\$80** *Per Person*

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## Canapés

Our bite-size, mouth-watering canapés are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. 1 Hour - Minimum 3 Options; 2 Hours - Minimum 5 Options

ONE BITE DELIGHTS

Garden
Kimchi Croquette, Miso Emulsion (V)Parmesan Cheese And Potato Beignet, Spicy Mayonnaise (V)Crispy Halloumi, Chipotle Tomato Jam (V)Nicoise Salad, Black Olive Crumb (V)
Meat
Porcini Arancini, Air Dried BeefBeef Tartare, Gunkan Sushi, Crispy Capers (DF) **Lamb Merguez Sausage Rolls, Tzatziki, MintPetit Taco, Smoked Chicken, Tomato, Basil
Seafood
Spicy Yellowfin Tuna, Crispy Nori, Tobiko Roe (DF) **Thai Fish Ball, Lemongrass, Lime, Coriander (DF)Cured Salmon, Smoked Dill Yoghurt, BriocheKingfish Ceviche, Tigers Milk, Avocado, Tortilla (DF) **

\$9 Per Person Per Item

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Cocktail Events

Curate a memorable reception for your attendees with our unique chef stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

PRESENTATION STATIONS

Auckland Fish Market   \$39 Per Person
Freshly Shucked Oysters, Mignonette, Virgin Bloody Mary Shot (DF) **Salmon Crudo, Lemon Mustard, Granny Smith Apple (DF) **Chilled Green Lip Mussels, Mint Cucumber Salad (DF) **Poached Prawns, Cocktail Sauce, Lemons (DF) **
Winter Bliss Dessert Station   \$36 Per Person
Passionfruit Curd, Caramel Mousse, DomeZesty Lemon, Torched Meringue, Lime Gel, TartletPear Compote, Milk Chocolate, Salted Vanilla StoneRoast Rhubarb, Mascarpone, Ginger RouladeCandied Pecan, Caramel, Financier
Poke Station   \$36 Per Person
Spicy Salmon Poke (DF) **Wagyu Beef Poke (DF) **Tofu Poke (DF,

CANAPÉS

Substantial   \$13 Per Person Per Item
Chicken Sando, Brioche, Shaved Cabbage, Sriracha SauceEgg Mayo Salad, Condensed Milk, Chive, Brioche Toast (V)Market Fish Slider, Herb Aioli, Pickled Onion, RocketShrimp Brioche Rolls, Lemon And Dill Mayonnaise, Black SesameSoy Glazed Tofu Rice Paper Rolls, Sweet Chilli, Coriander (DF, Vegan) **
Dessert   \$8 Per Person Per Item
Zesty Lemon, Torched Meringue And Lime Gel Tartlet (V)Soft Chocolate, Burnt Meringue Cream, Pear CompoteMini Gingerbread And Salted Vanilla RouladePineapple Lump Bar **

INTERACTIVE CHEF STATIONS

Gangnam Style Ssam   \$37 Per Person
Spicy Pork Belly (DF)Wagyu Bavette (DF) **Fried Tofu (DF, Vegan) **Pickled Daikon, Assorted Fresh Greens, Ssamjang (DF, Vegan) **Cucumber Kimchi, Cabbage Kimchi (DF, V)
Barbacoa De Cabeza   \$37 Per Person
Pollo Asado Chicken Thighs, Lime (DF) **Shredded Chipotle Beef, Onion, Cilantro (DF) **Shaved Red Cabbage, Pickled Onions, Cilantro (DF, V) **Fresh Mini Corn And Flour Tortillas, Garlic And Lime Crema, Tomato Salsa, Guacamole
Ploughmens   \$35 Per Person
Berkel Slicer Charcuterie Includes Bresaoia, Prosciutto, Salami, Country HamLocal Farmed Cheese Selection, Soft, Hard And



Vegan)\*\*Steamed Rice, Shaved Cabbage, Pickled Ginger (DF, V, Vegan)\*\*Wakame Salad, Fried Shallots, Kewpie Mayo, Sriracha (DF, V)

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International Pub Crawl | \$36 Per Person

Lamb Merguez Bangers, Masala Caramelised Onions, Coriander \*\*Sticky Korean Cauliflower, Shaved White Cabbage, Sesame Dressing (DF, V)Honey Buffalo Chicken, Celery Sticks, Yoghurt DipMac ‘N’ Cheese, Bacon, Cheddar Cheese, Chives

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Late Night Cravings | \$18 Per Person

Hot Dog Hot Spot: Selection of New Zealand Mustards, Sauerkraut, Gherkins, Kasundi Ketchup, Old-Fashioned Ketchup & Soft Buns

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Late Night Cravings | \$15 Per Person

The Breakfast Sandwich: Buttery Croissant Sandwich, Cage Free Eggs, Cheese, Bacon, Ketchup, Tabasco, Sriracha

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CurdsSea Salted Crackers, Sourdough Breads, Chutneys, Pickles

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Cured, Salted & Smoked Salmon | \$38 Per Person

Salt And Dill, Beetroot Cured, Manuka Smoked (DF)\*\*Fennel And Apple Slaw, Lemon Dressing (DF)\*\*Chive Cream Cheese, Horseradish Cream, Capers, Spanish Onions \*\*Toasted Pita Bread, Lavosh Crackers, Mini Bagels

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Tokyo Nights | \$42 Per Person

Selection Of Fresh SashimiAssorted Sushi Rolls (DF)\*\*Assorted Nigiri Hand Rolls (DF)\*\*Pickled Ginger, Soy Sauce, Wasabi, Lemon (DF, Vegan)\*\*

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## Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required - \$200 per attendant for up to three hours. All carving stations include an assortment of fresh rolls and butter.

### AT THE CARVERY

Pesce Al Sale | \$35 Per Person

Whole Akaroa Salmon (DF)\*\*New Season Potatoes, Mint Butter (V)\*\*Whole Baked Seasonal Root Vegetables (DF, V, Vegan)\*\*Sauce Vierge , Gremolata, Lemon Wedge, Sauce Gribiche (DF, V)\*\*

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La Porchetta | \$36 Per Person

Roasted Stuffed Pork Belly (DF)Shaved Fennel And Apple Slaw (DF, V, Vegan)\*\*Crispy Shallots, Salt Baked Pears, Green Onion, Paprika Aioli (DF, V)

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Souvlaki Festival | \$36 Per Person

Chicken, Lamb Souvlaki \*\*Greek Tabbouleh Salad, Saffron Rice (V)Tzatziki, Parsley, Pomegranate, Pickled Onion, Hummus (V)\*\*Grilled Pide Bread

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Kiwi Sunday Roast | \$36 Per Person

Thyme Rubbed Roasted Leg Of Lamb (DF)\*\*Honey Roasted Autumn Parsnips (V)\*\*Rosemary FocacciaBaby Carrot, Za'atar, Yoghurt, Salsa Verde \*\*

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House Of Prime Rib | \$38 Per Person  
Grass Fed Scotch Rubbed With Wholegrain Mustard (DF)\*\*Winter Rocket Salad, Dried Apricots, Walnut, Blue Cheese Dressing  
(V)\*\*Mashed Agria Potato And Chives \*\*Selection Of Mustards, Horseradish, Sour Cream, Gravy

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## Plated Dinner

Our chef has meticulously curated a variety of exquisite dishes for you to choose from. Talk to one of our Event Planning Managers to discuss the available packages.

### CHEF'S SELECTION MENU - PLATED

Chef's Selection of Bread

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Entree - Select One  
Baby Romaine Lettuce, Zany Zeus Halloumi, Buttermilk Dressing, Parmigiano Reggiano (V)Roasted Pork Belly, Red Cabbage, Red Onion And Ginger Salad, Toasted Cashews, Spicy Mayonnaise (DF)\*\*New Zealand Burrata, Citrus, Fennel, Hazelnut, Extra Virgin Olive Oil (V)\*\*Beetroot Carpaccio, Preserved Lemon, Freeze Dried Mandarin, Pistachio (DF, Vegan)Sustainable Market Fish Crudo, Passionfruit Vinaigrette, Chive Oil, Spanish Red Onion, Radish (DF)\*\*

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Main - Select One  
*Farmer*Roasted Eggplant, Baba Ganoush, Winter Greens, Date Syrup, Pine Nuts (V, Vegan)\*\*Miso Glazed Daikon Steak, Arborio Rice, Pickled Shiitake, Sesame Oil (DF, V, Vegan)Smoked Tomato Orzo, Parmigiano, Toasted Pecans, Wild Rocket (V) *Butcher*Beef Eye Fillet, Green Beans, Shiitake Mushroom, Edamame, Black Garlic Emulsion \*\*Lamb Rump, Parsnip Purée, Honey Glazed Baby Carrot, Black Olive Crumb \*\*Confit Duck Leg, Barley Risotto, Rocket Greens, Raspberry Vincotto (DF) *Fisherman*Akaroa Salmon, Pickled Cauliflower, Roasted Greens, Romesco Sauce, Dill (DF)\*\*Baked Line Caught Snapper, Pea Purée, Lemon Fregola, Sun Dried TomatoesMarket Fish, Charred Cabbage, Anchovy Crumb, Lemon, Hazelnut

.....

Dessert - Select One  
Soft Chocolate, Brown Sugar Chantilly, Pear, Earl Grey Ice CreamGingerbread Sponge, Caramel, Salted Vanilla Roulade, Burnt Vanilla Ice CreamRhubarb Jasmine Tea Tart, Mascarpone Whipped GanacheLemon Baked Cheesecake, Citrus Curd, Rosemary Thyme Ice CreamIncludes Freshly Brewed Be Specialty Coffee and a Selection of T2 Teas

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**\$98** *Per Person Three Courses*

**\$110** *Per Person Alternating Main Course*

**\$130** *Set Entrée, Choice Between Two Mains, Set Des*

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## Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the entrée and dessert courses from appetizing options which will be accompanied by a main dish of your guests' choosing. This is an option designed to satisfy individual tastes and preferences.

### TO CREATE YOUR PERSONAL PREFERENCE MENU

- 1. The planner chooses the entrée and dessert in advance.
- 2. A custom printed menu featuring up to four main selections is provided for your guest.
- 3. Specially trained servers take your guests' orders as they are seated.

**\$155** Per Person

### ENTRÉE - PLANNER'S CHOICE

One of the Below  
HakuKingfish Crudo, Green Chilli, Citrus, Ponzu Mayonnaise (DF)\*\*Roasted Pork Belly, Red Cabbage, Pickled Red Onion And Ginger Salad, Toasted Cashews, Spicy Mayonnaise (DF)\*\*Baby Romaine Lettuce, Zany Zeus Halloumi, Buttermilk Dressing, Parmigiano Reggiano (V)Vitello Tonnato, Seared Veal Loin, Caper Berries, Rocket Dressed With Extra Virgin Olive Oil \*\*Beetroot Carpaccio, Preserved Lemon, Freeze Dried Mandarin, Pistachio (DF, Vegan)\*\*

### DESSERT - PLANNER'S CHOICE

One of the Below  
Soft Chocolate, Brown Sugar Chantilly, Pear, Earl Grey Ice CreamGingerbread Sponge, Caramel, Salted Vanilla Roulade, Burnt Vanilla Ice CreamRhubarb Jasmine Tea Tart, Mascarpone Whipped GanacheLemon Baked Cheesecake, Citrus Curd, Rosemary Thyme Ice CreamIncludes Freshly Brewed Be Specialty Coffee and a Selection of T2 Teas

### GRAZING PLATTER

Antipasti | Included  
Cured Meats, Cheeses, Antipasti, Dips, Fresh Bread and Crackers  
Enhanced | Additional \$15 PP  
Seafood - Oysters, Shrimp, Salmon Sashimi, Green Lip Mussels (DF) \*\*

### MAIN - GUEST'S CHOICE

Select One  
Roasted Akaroa Salmon \*\*Grilled Beef Tenderloin \*\*Confit Duck Leg \*\*All Include Herb Potato Gratin, Roasted Carrots Purée And Broccolini (V)\*\* Vegetarian Option:Miso Glazed Daikon Steak, Arborio Rice, Pickled Shiitake, Sesame Oil (DF, V, Vegan)

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## Whanau Style

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service.

### SHARED PLATES

#### Salads

Winter Kale, Citrus, Parmigiano Reggiano, Macadamia, CrostiniBeurré Bosc Pear, Kikorangi Blue Cheese, Honey, Pomegranate, Walnut \*\*Honey And Thyme Pumpkin, Spiced Chickpeas, Hummus, Tahini (DF, V, Vegan) \*\*

#### Mains

Braised Lamb Shoulder, Mint Pea Purée, Chimichurri (DF)\*\*Wagyu Bavette, Porcini Cream, Roasted Oyster Mushrooms \*\*Oven Roasted Akaroa Salmon, Mustard And Thyme Glaze (DF)\*\*

#### Accompanying Sides

Fregola, Sun Dried Tomato Pesto, Lemon, Parsley (V)Smashed Gourmet Potatoes, Herb Yoghurt, Extra Virgin Olive Oil \*\*Steamed Broccolini, Balsamic Glaze, Charred Lemon (DF)\*\*

#### Desserts

Pear Compote, Burnt Vanilla Mousse, Petit GâteauZesty Lemon, Torched Meringue TartletSalted Caramel, Earl Grey Crème, Chocolate Sponge Roulade Includes Freshly Brewed Be Specialty Coffee & A Selection Of T2 Teas

**\$99** *Per Person*

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## Signature Beverage Offering

Indulge in our Signature Beverage Offering and experience a unique range of wines, beers, and soft drinks, meticulously chosen to compliment the diverse tastes of our guests. Price Per Person: 1 Hour - \$382 Hours - \$483 Hours - \$584 Hours - \$685 Hours - \$78

### SPARKLING WINE (CHOOSE ONE OPTION)

Pol Rémy  
Burgundy, FR

### WHITE WINE (CHOOSE TWO OPTIONS)

Ata Rangi Rosé  
Martinborough, NZ

Ca’ di Rajo Prosecco  
Veneto, IT

RED WINE (CHOOSE TWO OPTIONS)

Wirra Wirra Catapult Shiraz  
McLaren Vale, AU

‘Main Divide’ Cabernet Merlot  
North Canterbury, NZ

Te Mata Estate Vineyard Syrah  
Hawkes Bay, NZ

Luna Estate Pinot Noir  
Martinborough, NZ

Rongopai Pinot Noir  
Marlborough, NZ

NON-ALCOHOLIC

Soft Drinks  
Coca Cola, Diet Coke, Sprite, Soda Water

Homegrown Juice  
Orange, Apple, Pineapple, Cranberry

Neudorf Tiritiri Pinot Gris  
Nelson, NZ

Hunters Chardonnay  
Marlborough, NZ

Carrick Sauvignon Blanc  
Marlborough, NZ

Whyte Estate Sauvignon Blanc  
Marlborough, NZ

BEER (CHOOSE TWO OPTIONS - ONE  
INTERNATIONAL, ONE LOCAL)

Hallertau #9 - Beer of Auckland  
4.5%Riverhead, NZ

Hallertau Granny Smith Cider  
5.1% Riverhead, NZ

Sawmill Pilsner  
4.8%Matakana, NZ

Sawmill Bare Beer  
1%Matakana, NZ

Corona  
4.5%Cerveceria, MX

Sapporo  
5%Hokkaido, JP

Kronenbourg 1664  
5.1%Strasbourg, FR

Alternatively, we can accommodate intimate groups less than 20 in any of our four (4) food and beverage outlets.All details, including menu selection, are due 30 days prior to event date.Station menus must be ordered for the entire group count. Guarantees.Final guaranteed guest numbers are due three (3) business days prior to event. If final guarantees are not provided, the expected guest count will be used as the final guarantee. Dietary Restrictions.Please provide all known food allergies and dietary restrictions with menu selections. A chef's choice meal will be accommodated for all allergies and restrictions. Additional cost will be incurred should you wish to select a specific meal to accommodate allergies and restrictions. \*\* - Gluten Free | DF - Dairy Free | V – Vegetarian | Vegan

## Luxury Beverage Offering

Experience an exclusive curation of New Zealand's most premium wines, beers and soft drinks. Price Per Person: 1 Hour - \$482 Hours - \$583 Hours - \$684 Hours - \$785 Hours - \$88

### SPARKLING WINE (CHOOSE ONE OPTION)

- Veuve du Vernay Brut Rosé

Burgundy, FR
- Hunters Miru Miru Brut | \$10 Bottle

Marlborough, NZ

### WHITE WINE (CHOOSE TWO OPTIONS)

- Pegasus Bay Riesling

North Canterbury, NZ
- Maude Pinot Gris

Central Otago, NZ
- Ata Rangi Sauvignon Blanc

Martinborough, NZ
- Astrolabe Sauvignon Blanc

Marlborough,NZ
- De La Terre Chardonnay

Hawke’s Bay, NZ
- Man O’ War Pinot Gris

Waiheke Island, NZ

### RED WINE (CHOOSE TWO OPTIONS)

- Craggy Range Te Kahu

Hawke’s Bay, NZ
- RUA By Akarua Pinot Noir

Central Otago, NZ
- Gibbston Valley Gold River Pinot Noir Central

Central Otago, NZ
- Stone Paddock Merlot

Hawke’s Bay, NZ
- Babich Black Label Syrah

Hawke’s Bay, NZ
- Delas Côtes du Rhône Saint Esprit

### BEER (CHOOSE TWO OPTIONS - ONE INTERNATIONAL, ONE LOCAL)

- Hallertau #9 - Beer of Auckland

4.5%Riverhead, NZ
- Hallertau Granny Smith Cider

5.1%Riverhead, NZ
- Sawmill Pilsner

4.8%Matakana, NZ
- Sawmill Bare Beer

1%Matakana, NZ
- Corona

4.5%Cerveceria, MX

Rhône, FR

.....

Sapporo

5%Hokkaido, JP

.....

Kronenbourg 1664

5.1%Strasbourg, FR

.....

NON-ALCOHOLIC

Soft Drinks

Coca Cola, Diet Coke, Sprite, Soda Water

.....

Homegrown Juice

Orange, Apple, Pineapple, Cranberry

.....

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Wine on Consumption

Enhance your event with a curated menu from our extensive wine list. We recommend selecting a maximum of two red, two white, one sparkling and one rose wines. Our knowledgeable and dedicated team are available for assistance in guiding you to create your ideal menu.

CHAMPAGNE

Louis Roederer ‘Cristal’ 2012 | \$700 Per Bottle

Reims, FR

.....

2016 Louis Roederer Rosé | \$230 Per Bottle

Reims, FR

.....

Louis Roederer Brut | \$170 Per Bottle

Reims, FR

.....

MÉTHODE TRADITIONNELLE

Hunters Miru Miru Brut Rosé NV | \$95 Per Bottle

Marlborough, NZ

.....

Hunters Miru Miru Brut NV | \$80 Per Bottle

Marlborough, NZ

.....

Pol Rémy Brut NV | \$68 Per Bottle

Burgundy, FR

.....

SAUVIGNON BLANC

Ata Rangi Sauvignon Blanc | \$85 Per Bottle

Martinborough, NZ

.....

Astrolabe Sauvignon Blanc | \$75 Per Bottle

Marlborough, NZ

.....

Carrick Sauvignon Blanc | \$68 Per Bottle

CHARDONNAY

Tony Bish ‘Golden Egg’ | \$130 Per Bottle

Hawkes Bay, NZ

.....

Kumeu River Chardonnay | \$100 Per Bottle

Kumeu Auckland, NZ

.....

Marlborough, NZ

.....

PINOT GRIS

Prophets Rock Pinot Gris | \$100 Per Bottle  
Central Otago, NZ

.....

Maude Pinot Gris | \$75 Per Bottle  
Central Otago, NZ

.....

Neudorf Tiritiri Pinot Gris | \$68 Per Bottle  
Nelson, NZ

.....

PINOT NOIR

Gibbston Valley Gold River Pinot Noir | \$75 Per Bottle  
Central Otago, NZ

.....

Mt Difficulty Pinot Noir (V) | \$140 Per Bottle  
Bannockburn, NZ

.....

Rongopai Pinot Noir | \$68 Per Bottle  
Marlborough, NZ

.....

MERLOT/BLEND

Elderton Estate Shiraz Cabernet | \$110 Per Bottle  
Barossa, AU

.....

Man O’ War ‘Ironclad’ | \$140 Per Bottle  
Waiheke Island, NZ

.....

Craggy Range Te Kahu | \$80 Per Bottle  
Hawkes Bay, NZ

.....

OTHER WHITE VARIETALS

Johanneshof Gewürztraminer | \$85 Per Bottle  
Marlborough, NZ

.....

Ata Rangi Rosé | \$70 Per Bottle  
Martinborough, NZ

.....

Pegasus Bay Riesling | \$75 Per Bottle  
North Canterbury, NZ

.....

SYRAH/SHIRAZ

D’ Arenberg ‘The Dead Arm’ 2017 Shiraz | \$175 Per Bottle  
McLaren Vale, AU

.....

Babich Hawkes Bay Syrah | \$85 Per Bottle  
Hawkes Bay, NZ

.....

Te Mata Estate Vineyard Syrah | \$68 Per Bottle  
Hawkes Bay, NZ

.....

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Spirits & Cocktails on Consumption



Enhance your event with a curated menu from our spirits and cocktails list. Our knowledgeable and dedicated team are available for assistance in guiding you to create your ideal menu.

HOUSE SPIRITS

- Scapegrace Vodka  
Christchurch, NZ
- Plantation Original Dark  
Barbados, Caribbean
- Plantation 3\* White Rum  
Barbados, Caribbean
- Rogue Society Gin  
Central Otago, NZ
- Woodford Reserve Bourbon  
Kentucky, USA
- Thomson Two Tone Whiskey  
Riverhead, NZ

\$13*Each*

PREMIUM SPIRITS

- Johnnie Walker Black Label  
Edinburgh, Scotland
- Appleton Estate 8YO Rum  
Nassau Valley, Jamaica
- Maker’s Mark 46  
Kentucky, USA
- Patron Silver Tequila  
Jalisoc, MX
- Glenmorangie Whiskey  
Highlands, Scotland
- Bushmills 10YO Irish Whiskey  
Antrim, Ireland
- Grey Goose Vodka  
Picardy, FR
- Hendricks Gin  
Ayrshire, Scotland

\$18*Each*

COCKTAIL LIST

- Basil Smash  
Celery Infused Rutte Gin, Basil, Lime Juice, Agave Syrup
- Espresso Martini  
Scapegrace Vodka, Be Specialty Espresso Coffee, Quick Brown Fox Coffee Liqueur
- Cooked Negroni  
Victor Gin, Antica Formula Vermouth, Campari --‘Sous
- Yuzu Mojito  
Plantation 3\* Rum, Mint, Lime, Sugar Cane Syrup, Angostura Bitters, Yuzu Lemonade
- Summer Spritz  
Pimm’s, Green Apple Liqueur, Orange Syrup, Lemon, Prosecco, Cucumber
- Two Island Gin & Tonic

Botanist Islay Gin, Yuzu Sake, Indian Tonic, Maldon Sea Salt

**\$25** *Each*

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## Beer on Consumption

With flexible menu options, our team are pleased to assist developing a beverage menu that showcases your own personal style and preferences. Create your own bespoke menu by adding options from our selection of craft and international beer below. Charged based on consumption.

### LOCAL & CRAFT BEER

Hallertau #9 - Beer of Auckland  
4.5%Riverhead, NZ

Hallertau Granny Smith Cider  
5.1%Riverhead, NZ

Sawmill Pilsner  
4.8%Matakana, NZ

Sawmill Bare Beer  
1%Matakana, NZ

**\$13** *Per 330ml Bottle*

### INTERNATIONAL BEER

Corona  
4.5%Cerveceria, MX

Sapporo  
5%Hokkaido, JP

Kronenbourg 1664  
5.1%Strasbourg, FR

**\$13** *Per 330ml Bottle*

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## Non-Alcoholic on Consumption

With flexible menu options, our team are pleased to assist developing a beverage menu that showcases your own personal style and preferences. Create your own bespoke menu by adding options from our selection of non-alcoholic beverages below. Charged based on consumption.

### HOMEGROWN JUICE

Cranberry

### SOFT DRINKS

Sprite

Pineapple  
.....  
Apple  
.....  
Orange  
.....  
\$6 Each

MINERAL WATER

Antipodes Sparkling Water 500ml  
.....  
Antipodes Still Water 500ml  
.....  
\$6 Each

T2 TEAS

Lemongrass & Ginger  
.....  
Just Peppermint  
.....  
Just Chamomile  
.....  
Gorgeous Geisha  
.....  
French Earl Grey  
.....  
English Breakfast  
.....  
\$5 Each

Diet Coke  
.....  
Coca-Cola  
.....  
\$6 Each

BE SPECIALTY COFFEE

Freshly Brewed Coffee (Available Daily) | \$5 Each  
.....  
Barista Coffee (On Request) | \$6 Each  
.....

MOCKTAILS

Watermelon Lemonade  
Seedlip Aromatic, Watermelon Syrup, Lemonade  
.....  
Virgin Mojito  
Muddled Lime, Mint, Simple Syrup, East Imperial Soda, Sprite  
.....  
Feijoa & Lime Ice Tea  
Muddled Fruits, Sencha Tea, Homemade Lime Syrup, Mint  
.....  
Almost Moscow Mule  
Seedlip Aromatic, Lime Juice, Ginger Beer  
.....  
Not Sauvignon Blanc  
New Zealand 0% Sauvignon Blanc, Infused with Lime, Thyme, Basil, Mint  
.....  
\$14 Each

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian