

# Daily Conference Menus

**Morning tea, lunch, and afternoon tea**

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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)
- 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



# Daily Conference Menus

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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



# Daily Conference Menus

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## 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 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

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

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



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THURSDAY

## Morning tea

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

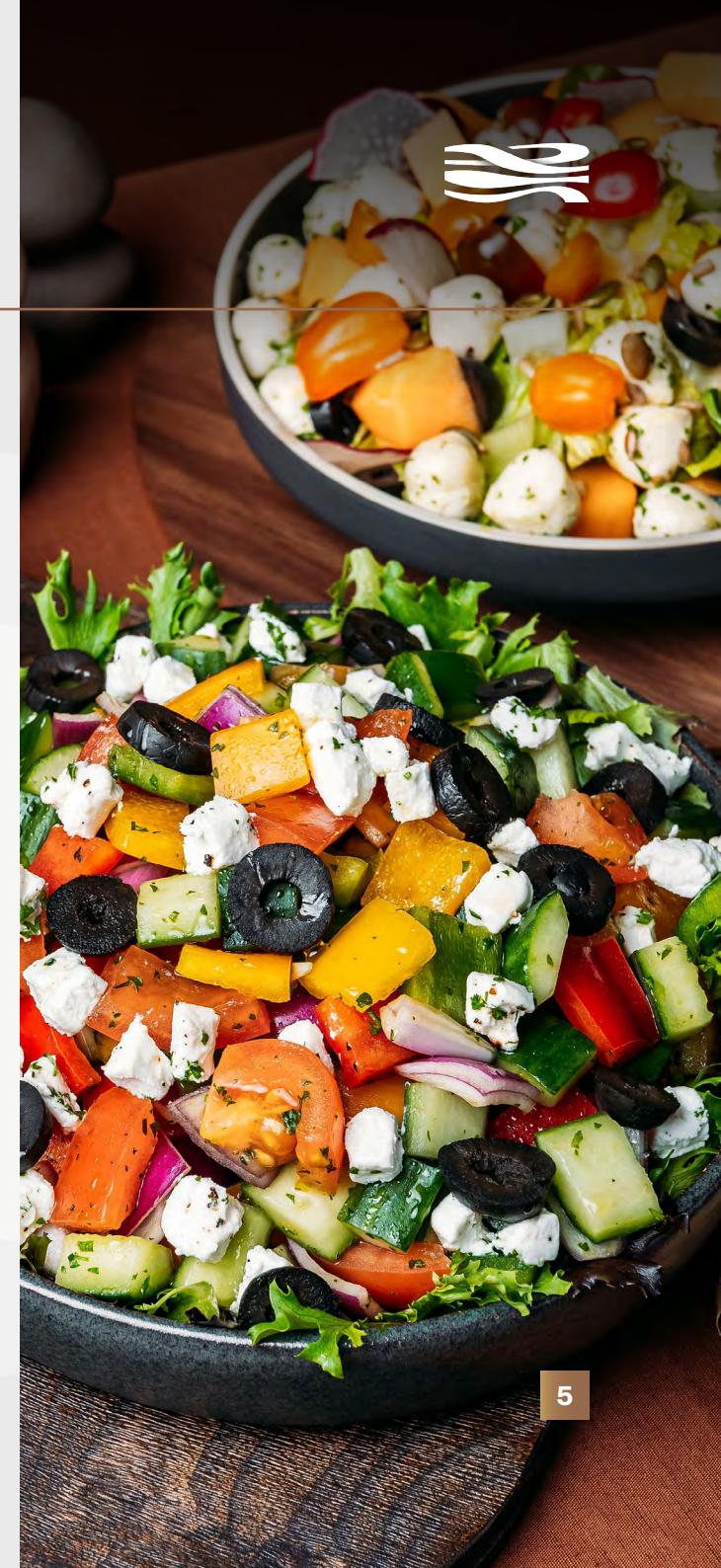
## Lunch

- 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
- White forest cake
- Tea and coffee

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



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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 (V)
- Tabbouleh salad (V)
- Beer 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
- 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

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# 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)
- 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)
- Asian cabbage slaw with tofu, portobello mushrooms, and sesame dressing (V/GF)
- Crunchy peanut butter cake (V)
- Tea and coffee

## Afternoon tea

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

