

# 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

Morning tea, lunch, and afternoon tea



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



# Daily Conference Menus

Morning tea, lunch, and afternoon tea



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 **(VE/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 kūmara, charred cauliflower, and quinoa bites **(VE/GF)**
- Mango vanilla tart **(V)**
- Tea and coffee

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



# Daily Conference Menus

Morning tea, lunch, and afternoon tea

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 curried 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

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



# Daily Conference Menus

Morning tea, lunch, and afternoon tea

THURSDAY

## Morning tea

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

## Lunch

- Roasted kūmara, 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

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



# Daily Conference Menus

Morning tea, lunch, and afternoon tea

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 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

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



# Daily Conference Menus

Morning tea, lunch, and afternoon tea

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

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



# Daily Conference Menus

Morning tea, lunch, and afternoon tea

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

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

