



Cocktail Breakfast Menu

Savoury mini croissant

Fresh warm croissant served with crispy bacon, tomato and Swiss cheese

Breakfast cocktail

Blueberry compote, fresh yoghurt and bircher muesli served in a martini glass

Warm fruit Danish

A selection of sugar glazed Danish with various fruit fillings

Refreshment station

Freshly brewed coffee, tea, fresh fruit juices and filtered water

from \$16.50 per person + GST

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Buffet Breakfast

Seasonal Fruit

A selection of sliced fruits in season

Pastries and Breads

Danish, croissants, muffins and bagels

Toast Selection

White, wholemeal, rye and vogel toast

Hot Food Selection

Bacon, breakfast sausages, herb tomatoes, mushrooms,
saut ed potatoes, scrambled eggs, baked beans

Refreshments

Coffee and tea
Freshly squeezed orange juice
Water

from \$24.00 + GST per person. Based on 25 people minimum

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Plated Breakfast

One choice hot plated breakfast from \$25.00 per person (plus GST), including refreshments

To add any extra choices the following applies
Hot plated breakfast from \$8.50 (plus GST) per extra choice
Table platters are additional to the hot plated breakfast

Table Platters

(Served on platters to each table)

Continental platter

Specialty breads, preserves, cheeses, ham, pastrami and condiments
from \$4.50 per person (+ GST)

Fresh fruit platter

from \$3.50 per person (plus GST)

Hot Plated Breakfast

(Select one of the following)

Bacon, roasted tomato, creamy mushrooms, hash brown and
parsley scrambled egg on sourdough toast

French toast with bacon, maple and pan fried banana

Sweetcorn fritters with rocket, bacon and sweet tomato chilli jam

Caramelised onion and country potato frittata with bacon,
tomato jam and toasted five grain bread

Scrambled eggs on a savory chive waffle served with
grilled tomato and mushrooms

Refreshments

Coffee and tea
Freshly squeezed orange juice
Water

Plated Breakfast from \$25.00 + GST per person

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Morning and Afternoon Tea Selections

Menu One

Chocolate brownie
Freshly brewed coffee, tea and water
from \$6.75 + GST per person

Menu Two

Freshly baked muffins
Freshly brewed coffee, tea, and water
from \$8.50 + GST per person

Menu Three

Sweet and savoury muffins and danish pastries
Freshly brewed coffee, tea and water
from \$12.00 + GST per person

Menu Four

Fresh fruit platter, a selection of fresh seasonal fruits
Nuts, dried fruit and muesli bars
Freshly brewed coffee, tea and water
from \$14.50 + GST per person

Menu Five

A selection of mini savouries
Fresh fruit platter, a selection of fresh seasonal fruits
Freshly brewed coffee, tea and water
from \$13.50 + GST per person

Menu Six

Selection of club sandwiches
Fresh fruit platter, a selection of fresh seasonal fruits
Freshly brewed coffee, tea and water
from \$13.50 + GST per person

Also available : Freshly squeezed orange juice from \$15 .00 + GST per carafe

Note: all above menu selections & pricing is based on a minimum of 30 guests



Meetings, seminar & selection

Breaks

minimum order of 5 people

Arrival - freshly brewed coffee, tea & water station from \$3.50 per person + GST

Chocolate Brownie and freshly brewed coffee, tea and water from \$5.50 per person + GST

Biscuit selection, tea & coffee & water from \$4.50 per person + GST

Freshly baked savoury & sweet muffins, freshly brewed coffee, tea and water from \$8.50 per person + GST

Selection of mini savouries, freshly brewed coffee, tea and water from \$8.50 per person + GST

Spring rolls, wontons, crab lanterns with sweet & sour dipping sauce,
freshly brewed coffee, tea and water from \$8.50 per person + GST

Orange Juice is available from \$15.00 + GST per carafe

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Meetings, seminar & selection (cont)

Break combos

Oven baked cookies,
freshly brewed coffee, tea and water from \$7.50 per person + GST

Sweet and savoury muffins and danish pastries,
freshly brewed coffee, tea, and water, from \$12.00 per person + GST

Fresh fruit platter, nuts, dried fruit & muesli bars,
freshly brewed coffee, tea, and water, from \$14.50 per person + GST

Selection of mini savouries, fresh fruit platter,
freshly brewed coffee, tea and water from \$13.50 per person + GST

Selection of Gourmet Baps with a variety of fillings, fresh fruit platter,
freshly brewed coffee, tea and water, from \$14.50 per person + GST

Selection of mini quiches and savouries, fresh fruit platter,
freshly brewed coffee, tea and water, from \$14.00 per person + GST

Selection of Gourmet Baps with a variety of fillings, mini quiches, savouries and freshly baked muffins,
freshly brewed coffee, tea and water, from \$14.00 per person + GST

Selection of mini quiches, vegetable spring rolls, cocktail samosas
fresh fruit platter
freshly brewed coffee, tea and water, from \$14.00 per person + GST

Orange Juice is available from \$15.00 + GST per carafe

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Customizable items

Mini Gourmet Burgers options from \$5.00 + GST

- Char grilled chicken breast avocado and cranberry topping.
- Seared Eye filet medallion and mustard pickles
- Cajun chicken breast and mango chutney

Petite Savouries from \$5.00 + GST

- Petite Chicken and pistachio Filo pies
- Pumpkin and Ricotta puff pastry tarts.
- Venison and Guinness pies
- Irish classic lamb and oyster pie

Specialities' from \$4.50 + GST

- The classic petite Philly steak sandwich with shaved ham, mozzarella and sautéed onions oven baked
- Indian butter chicken skewers
- Traditional lamb Kofta with spiced garlic coriander dipping
- Hand made Vegetarian Samosa with mint coriander infused yoghurt
- Chicken kebabs with peanut sauce

Mini New York style bagels from \$4.50 + GST

- Smoked salmon and chive mascarpone
- Jasmine smoked chicken brie cheese and avocado

Pistolet Selection from \$4.50 + GST

(small long bread roll baked fresh with lashing of garlic)

- Smoked chicken with alfalfa sprout and walnut mayo
- Roasted shaved sirloin with Swiss cheese and pickles

Gourmet Baps from \$4.50 + GST

- Chicken with crispy cos lettuce, tomato & dressing
- Ham with crispy cos lettuce, tomato & dressing
- Vegetarian with crispy cos lettuce, cucumber, feta cheese tomato & dressing

Gourmet wraps from \$5.50 + GST

- Smoked salmon micro watercress sesame carrot slaw
- Cajun spiced chicken salad peach chutney and baby spinach

Fruit platter from \$5.00 per person + GST

Fresh fruit kebabs from \$5.00 per person + GST

Tea & coffee station @ \$3.50 per person + GST

Orange Juice is available @ \$15.00 + GST per carafe

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Luncheon menus

minimum 25 person charge

Menu 1* French onion soup w garlic crouton, selection of European style breads, assorted seedling salad w dressings, Fussilli pasta tossed w basil pesto, steamed potato & green beans, tea & coffee from **\$21.50 + GST per person**

Menu 2 * Infused Bruschetta selection, smoked chicken & mushroom penne pasta, rocket & parmesan salad w balsamic dressing, potato bake with garlic crumble, tea & coffee from **\$23.50 + GST per person**

Menu 3 * Selection of European style breads, cucumber & mint yoghurt salad, baby spinach salad w crispy bacon, Thai green chicken curry, steamed basmati rice, tea & coffee from **\$25.50 + GST per person**

Menu 4 * Fresh bread baps, selection of mini sushi with ginger and wasabi, crumbed fish accompanied with tartare sauce and lemons, potato salad - chunky potato in a sour cream based dressing, Greek salad with red onion, olives, cucumber, tomato and feta cheese, Malaysian chicken satays with a peanut sauce, fresh fruit seasonal platter, tea & coffee from **\$27.50 + GST per person**

Menu 5* Fresh Bread Baps, selection of mini sushi with ginger and wasabi, steamed salmon fillet with ginger lime and bok choy, potato salad, chunky potato in a sour cream based dressing, Greek salad with red onion, olives, cucumber, tomato and feta cheese, Malaysian chicken satays with a peanut sauce – sauce on the side, fresh fruit seasonal platter, tea & coffee from **\$32.00 + GST per person**

Menu 6 * Fresh Bread Baps, Selection of Mini Sushi with Ginger and Wasabi, Char grilled Cajun Chicken breast with Red Pepper medley, Potato Salad, Chunky Potato in a Sour Cream Based Dressing, Greek Salad with Red Onion, Olives, Cucumber, Tomato and Feta Cheese, Malaysian Chicken Satays with a Peanut Sauce – sauce on the side, Fresh Fruit Seasonal Platter, tea & coffee from **\$26.50 + GST per person**

Orange Juice is available from \$15.00 + GST per carafe

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Canape & finger foods selection

Cold Finger Food Selection

Bruschetta with prosciutto, rock melon and rocket salad wrap
Mascarpone and ricotta stuffed vine ripened tomatoes
Mini sweet corn fritters with roasted red pepper cream and rocket pesto
Thai style crab cakes with honey dew and salmon caviar
from \$3.50 per item, per person + GST

Vietnamese spiced chicken in crispy lettuce parcels with Nuoc Cham dipping sauce
Smoked salmon pancakes with lemon & caper crème fraiche
Seared sesame seed tuna w cucumber ribbons and wasabi mayo
Ginger & lime hot smoked salmon with creamed feta
from \$4.00 per item, per person + GST

Hot Finger Food Selection

Chicken and coconut fingers with lime soya
Malaysian style chicken kebabs with peanut sauce
Petite Croque monsieur (Garlic toast with Dijon mustard spiced cheddar & ham)
Petit lamb kebabs with coriander dipping
Baked ricotta & spinach baby mushrooms
from \$3.50 per item, per person + GST

Portabella mushroom Arancini stuffed with fresh bocconcini
Scallops wrapped in honey cured bacon
Vegetarian samosa's with mint dressing
from \$4.00 per item, per person + GST

Canape Selection Served in Japanese Spoons

Cold

Raw fish with lime & coconut cream
Seared peppered tuna w green seaweed salad
Fresh rock oyster with ponzu relish
Salmon tartare with saffron mayo & wasabi caviar

Hot

Char grilled scallop w walnut spiced vinaigrette
Seared rock oyster & oyster mushrooms w prosciutto crisp
Seared lamb filet on broad bean puree.
From \$4.50 per item, per person + GST

Cocktail Party Menu

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THE FLOATING PAVILION

Tray Service

Cold Finger Food Selection (select 2 items)

Smoked salmon blinis with dill cream
Mini sweet corn fritter and chive cream
Bruschetta topped with vine tomato and bocconcini
Honey mustard prosciutto palmiers
Brochettes with Dutch salami, olive and tomato

Hot Finger Food Selection (select 2 items)

Scallops wrapped in honey cured bacon
Vegetarian samosas with mint dressing
Chicken and coconut fingers with lime soya
Malaysian style chicken kebabs with peanut sauce

Bigger Bites (select 3 items)

Mini philli steak sandwich (ham)
Smoked salmon bagels with chive cream
Caramelised onion and cumin seed tart
Baby gourmet burger
Asparagus aioli rolls
Smoked chicken with sundried pesto roularde
Vegetarian wrap with alfalfa sprouts, hummus and seedlings

Fork & walk (select 2 items)

Served in Noodle boxes with chopsticks or Bamboo boats with fork
Singapore style spiced noodles with shrimps
Hong Kong style fried rice with BBQ pork
Kiriimi fish bites and chips with tartare sauce
Pumpkin and feta ravioli with vine tomato sauce

Desserts (select 2 items)

Chocolate profiteroles
Cappuccino petit clairs
Chewy chocolate brownie
Fruit kebabs with candied pineapple yoghurt

Cocktail Party Menu from \$38.00 per person + GST

Buffet Menu Selections

Our buffet menu has been designed so that the offering can be customised to suit your group.

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THE FLOATING PAVILION

All of our buffet meals are served with a selection of fresh breads & condiments / dips

Buffet menu from \$55.00 per person + GST

Your choice of:

3 x Salads

2 x Vegetable Dishes

2 x Meat Dishes

2 x Desserts

Make your menu selections from the list below, and select additional items if required

Salads - select 3

Asian Slaw: Crunchy cabbage, capsicum and ginger

Rice Salad: Brown rice with peanuts, raisins, corn and soy sauce

Green Salad: Fresh herbs, cherry tomatoes and crispy cos lettuce

Kumara Salad: Roasted kumara with orange, spinach and a citrus dressing

Couscous Salad: Moroccan style with sultanas, pine nuts and feta cheese

Select an additional salad from \$4.50 per person + GST

Orzo Salad: Greek style pasta salad with feta cheese, whole olives, red onion and cucumber

Udon Noodle Salad: Fresh cucumber, carrots, udon noodles and tomato tossed in aioli

Vegetable Dishes – select 2

Crispy roast potatoes with rosemary and garlic

Oven roasted vine tomatoes with parmesan and thyme crust

Roasted medley of root vegetables with basil pesto dressing

Seasonal steamed vegetables

Roasted paprika spiced pumpkin with celery and coriander

Nepalese vegetable curry, coriander, green peas, cumin and ginger

Select an additional vegetable dish from \$5.50 per person + GST

Classic potato gratin, topped with garlic, cream and cheese

Stir Fry vegetables and noodles with sesame soy sauce

Moussaka, layers of courgettes and aubergine with ricotta and hearty tomato sauce

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Buffet menu selections (cont)

Meat Dishes – select 2

South Indian lamb curry with turmeric, cumin and white fluffy rice
Chicken Marbella, roasted chicken with oregano, garlic and capers
Stir Fry black bean beef and broccoli
Sirloin with tomato, mushroom and green peppercorn sauce
Roasted ham with honey and mustard glaze
Spiced Salmon fillet served whole with herb salsa

Select an additional meat dish from \$9.50 per person + GST

Prosciutto wrapped chicken portions stuffed with pine nuts and ricotta
Rolled pork loin with pistachio and sage stuffing, served with a pear jus

Dessert – select 2

Apple and blueberry crumble with oat and sultana topping
Banana and toffee sweet pie topped with vanilla whipped cream
Individual chocolate mousse with vanilla wafers
Crème caramel, custard flan with a caramel topping

select an additional dessert from \$5.00 per person + GST

Panacotta with cinnamon and brandy fruit compote
Tarte au citron with candied lime zest
Tiramisu, mascarpone, chocolate, vanilla and lady sponge fingers
Passionfruit and white chocolate cheesecake

Other selections

Seafood

Ceviche, fresh fish cured in lime and coconut cream – from **\$5.00 per person + GST**
Green lipped mussels with lime hollandaise dressing – from **\$4.50 per person + GST**
Prawn tower with thousand island dipping sauce – from **\$5.00 per person + GST**
Fresh Oysters on the half shell with ponzu relish - from **\$6.00 per person + GST**

Carvery

New Zealand roast lamb rubbed with garlic and rosemary – from **\$9.50 per person + GST**
Tuscan style pork loin with apricot and white wine sauce – from **\$9.50 per person + GST**
Hearty roast beef with Yorkshire pudding and gravy – from **\$9.50 per person + GST**
Roasted ham on the bone with honey and mustard glaze – from **\$8.50 per person + GST**
Home style roast chicken with lemon oregano stuffing and gravy – from **\$9.00 per person + GST**

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Plated Menu

One choice entrée, one choice main, one choice dessert from \$63.50 per person (plus GST)
(or from \$66.00 per guest (plus GST) including Tea and Coffee)

To add any extra choices the following applies:

Entrée: from \$6.00 per extra choice. Main from \$9.00 per extra choice. Dessert from \$6.00 per extra choice

Entree Selections

Chargrilled Seasonal Vegetables

marinated in virgin olive oil, seasoned with fresh Italian herbs and served with mozzarella

Smoked Chicken Salad

served with shaved parmesan and semi-dried tomatoes

Thai Beef Salad

with crispy noodles and cucumber salad

Blue Cheese Salad

with green beans, candied walnuts and balsamic vinaigrette

Peppercorn Encrusted Tuna Salad

with soy and mirin dressing

Pan-fried Scallops

tossed in a mornay sauce, served in the scallop shell with a parmesan crust

Freshly Shucked Oysters

with sushi su and red onion dipping sauce

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Plated menu (cont)

Mains Selections

Vegetarian Filo Parcel,
with Fresh Roasted Vegetables,
caramelised onion, cream cheese and chef's own tomato salsa

Braised Chicken Cacciatore
with bell pepper sauce, served with a wild mushroom risotto

Sage Roasted Chicken
wrapped in bacon with croquette potatoes, fresh green beans
served with port wine jus

Pork Fillet
wrapped with sage, silverbeet and pear chutney

Slow Cooked Lamb medallion with Alsace Mushroom Medley
with roasted egg plant, rosemary tomatoes & garlic mash

Chargrilled Salmon Fillet
with macadamia and pumpkin seed crust, served on a
cucumber and roast capsicum salad, with garlic mash and hollandaise

Market Fish
chargrilled on leek confit with parsley sauce, fresh green beans
and gourmet potatoes

Desserts

Lemon Citrus Tart
topped with sugared lemon rind

Chocolate Whiskey Cake
covered with chocolate ganache

White Chocolate and Passionfruit Gateau

Macadamia Chocolate Cheesecake

Fruit Platter
a selection of fresh seasonal fruits

Menu Cost Examples

Set Menu - Entree Main, Dessert – from \$63.50 per person (plus GST)
1 choice Entree, 2 choice Main, Dessert Buffet – from \$72.50 per person (plus GST)
2 choice Entree, 2 choice Main, 2 choice Dessert – from \$84.50 per person (plus GST)

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Table Banquet

Finger Food Served on Arrival

Portabella mushroom Arancini stuffed with fresh bocconcini
Smoked salmon pancakes with lemon & caper crème fraiche
Seared lamb filet on broad bean puree.

Entree

(platters to the table)

Antipasti

Kalamata olives, roasted field mushrooms, red peppers, chargrilled zucchini, salami, baked cherry tomato, eggplant, mozzarella and artichokes served with ciabatta breads

Seafood Selection

Mussels served in half shell, smoked fish, prawns, oysters

Main

(platters to the table)

Chicken breast wrapped in bacon

Lamb medallions with port wine jus

Potato and green beans with basil pesto

Crisp mesculin salad with vine tomatoes and shaved parmesan

To Finish

Dessert Buffet

Pavlova

Lemon citrus tart

Chocolate whisky cake

Fresh fruit

A selection of fine Kapiti and Puhoi cheese, crackers, grapes and chutneys

Tea and coffee available with dessert

Table banquet from \$87.50 per person (plus GST)

Supper Menu

Noodle Boxes

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THE FLOATING PAVILION

Rare beef takaki with soba noodles, oyster mushrooms and asian vegetables.
Singapore spiced rice noodles with prawns, spring onions, egg and chinese cabbage.
From \$5.00 per item, per person (plus GST)

Served in Bamboo Boats
Cocktail lamb kebabs with coriander and yoghurt
from \$7.00 per item, per person (plus GST)

From the Carvery

(based on a minimum 50 guests)

Champagne ham off the bone
Served with ciabatta baps, mustards, relishes, pickles, swiss cheese and tomato
from \$14.00 per person (plus GST)

Garlic and Rosemary Roasted Lamb Leg
Served with ciabatta baps, mustards, relishes, pickles, mint sauce and tomato
from \$16.50 per person (plus GST)

Pepper and Thyme Roasted Sirloin
Served with ciabatta baps, mustards, chutneys, pickles, swiss cheese and tomato
from \$16.00 per person (plus GST)

Herb Crusted Eye Fillet
Served with ciabatta baps, mustards, relishes, pickles, swiss cheese and tomato
from \$19.00 per person (plus GST)

Dessert Selections

Double chocolate whiskey cake

Lemon citrus tart topped with sugared lemon rind

Chewy chocolate brownie, made with real chocolate

Fresh seasonal fruit platter

from \$3.50 per item, per person (plus GST)

Cheese Board

Selection of fine Kapiti and Puhoi cheeses, crackers, grapes and chutneys
from \$18.50 per person (plus GST)