



## Conference Menus

# Conference Menus

Hotel Ashburton prides itself on consistently delivering delicious menu options and professional service to ensure your conference is a success.

Our award winning and creative kitchen team, led by our resident chef, are happy to develop catering options that will delight your taste buds and impress your guests.

The following are a range of menus that can be customised to your tastes. Our team also welcomes the opportunity to create a personalised menu specific to any cultural or dietary requirements. Changes to the menus may incur additional charges which will be discussed with you upon consultation.



# Breakfast

## **Baker's Basket (BF1)**

\$14.50 per person

Chilled fresh orange juice

Oven baked fruit bread and bread rolls

Bakers basket croissants, pastries

Wholemeal, grain and white toast with spreads

Freshly brewed coffee

Selection of tea and herbal infusions

## **Continental Buffet (BF2)**

\$18.00 per person

Chilled fresh orange juice

Baker's basket with croissants and pastries

Oven baked fruit bread and breakfast rolls

Wholemeal, grain and white toast with spreads

Plain and fruit yoghurts

Selection of cereals and muesli

Fresh seasonal fruit basket and preserves

Low fat, full cream and soy milk

Freshly brewed coffee

Selection of tea and herbal infusions



## **Plated Business Breakfast (BF3)**

\$21.00 per person

*Maximum 30 people*

Chilled fresh orange juice

Baker's basket with croissants and pastries

Oven baked breakfast rolls

Wholemeal, grain and white toast with spreads

Sliced seasonal fruit

Continental breakfast sausages

Scrambled eggs with chives

Grilled bacon

Hash browns

Grilled tomatoes

Freshly brewed coffee

Selection of tea and herbal infusions

## **Hotel Ashburton Full Buffet (BF4)**

\$25.00 per person

*Minimum 30 people*

Buffet breakfast includes the continental menu, plus your choice of any five from the hot selection below:

- Hash browns
- Baked beans
- Lightly scrambled eggs
- Sautéed button mushrooms
- Breakfast sausages
- Grilled tomatoes
- Grilled bacon



# Refreshment Breaks

## Option 1

Freshly brewed coffee, selection of teas and herbal infusions  
\$4.00 per person

## Option 2

Orange juice  
\$12.00 per carafe

## Option 3

Freshly brewed coffee, selection of teas and herbal infusions all day  
\$12.00 per pot

## Option 4

\$8.00 per person  
Freshly brewed coffee, selection of teas and herbal infusions with a choice of:  
Chocolate, banana or carrot cake slice  
*Or*  
Homemade biscuits  
*Or*  
Freshly baked savoury or sweet scones

## Option 5

\$9.50 per person  
Freshly brewed coffee, selection of teas and herbal infusions with a choice of:  
BLT croissants  
*Or*  
Sweet or savoury muffins  
*Or*  
Fresh cut tropical and local fruit

\*Add \$5.00 per person for additional food items



# Refreshment Breaks – Platters

## **Ploughman's platter**

Condiments, cold meats and local cheeses  
with a selection of homemade breads  
\$12.00 per person

## **Seafood antipasto platter**

Mussels, shrimp, smoked fish, salt and pepper squid, condiments  
with a selection of homemade breads  
\$15.00 per person

## **Cheese board platter**

A selection of fine New Zealand cheeses, condiments  
with a selection of homemade breads  
\$15.00 person

# Refreshment Breaks – Supper

## **Supper**

Soup of the day and homemade bread rolls  
\$12.50 per person



# Light Lunch

*For lunches catering for under 15 people, please speak to our Events Coordinator regarding options and pricing*

## **Working Lunch 1 (LL1)**

\$19.50 per person

*Minimum 15 people*

A selection of filled rolls (meat, seafood and vegetarian)

Mini quiches

Fresh fruit basket

Freshly brewed coffee

Selection of tea and herbal infusions

## **Working Lunch 2 (LL2)**

\$19.50 per person

*Minimum 15 people*

BLT ciabatta rolls

A selection of savoury pies

Fresh fruit basket

Freshly brewed coffee

Selection of tea and herbal infusions



# Buffet Lunch

## **Buffet Lunch 1 (BL1)**

\$26.50 per person

*Minimum 20 people*

Tandoori chicken kebabs

Stir fried beef and broccoli in oyster sauce

Steamed rice

Lettuce, tomato and cucumber salad

Selection of slices

Fresh fruit basket

Freshly brewed coffee

Selection of tea and herbal infusions

## **Buffet Lunch 2 (BL2)**

\$26.50 per person

*Minimum 20 people*

Seafood chowder and crusty bread

Sweet and sour chicken

Steamed noodles

Lettuce, tomato and cucumber salad

Selection of slices

Fresh fruit basket

Freshly brewed coffee

Selection of tea and herbal infusions





# Cocktail Menu

Create your own gourmet selection or we can help you coordinate a fine selection of canapés for your conference or special event.

*Price per dozen pieces*

## Cold selection

Chicken liver pâté with cranberry sauce	\$12.50
Sun dried tomato pikelets and caramelised onion	\$12.50
Selection of cocktail triangle sandwiches	\$14.00
Smoked salmon, sour cream and avocado tartlets	\$16.50
Home smoked beef, pickled onion and gherkin on toasted ciabatta	\$16.50
Mixture of sushi with pickled ginger, wasabi and soya	\$18.00
Crêpes filled with chicken and asparagus with cream cheese	\$18.00
Baguette crostini topped with venison and fruit chutney	\$19.00

## Hot selection

Vegetarian samosa with natural yoghurt dressing	\$12.50
Thai fish and shrimp cakes with sweet chilli sauce	\$14.00
Crumbed mushrooms with garlic mayo	\$14.00
Feta and spinach individual quiche	\$14.00
Chicken buffalo wings with spicy sauce	\$14.00
Spicy vegetarian filo parcels	\$15.00
Fish goujons with tartare sauce	\$15.00
Selection of savoury pastries served with tomato sauce	\$16.00
Vietnamese beef kebabs with honey dip	\$16.50
Tandoori marinated chicken kebabs with cucumber raita	\$18.00
Tempura prawns with a light soya sauce	\$28.00



# Buffet 1

**\$45.00 per person**

*Minimum 50 people*

## **Starter**

Soup of the day

Crusty bread rolls and butter

## **Salads**

Potato, red onion and egg with a seeded mustard crème fraîche

Mesclun salad with spring onions, tomatoes and cucumbers

American style coleslaw with sultanas and nuts

## **Hot dishes**

Chicken and potato massaman mild Thai curry

Steamed fish and mussels with a white wine chervil sauce

Gourmet potatoes tossed in butter and herbs

Garden fresh sweet carrots in thyme

Minted peas with onion confit

Perfumed jasmine rice

## **From the carvery**

*Note: Choice of one or \$6 extra per person for two*

Roast beef with a mustard herb crust

with horseradish sauce and Yorkshire puddings

*Or*

Baked glazed ham with cranberry sauce and jus

## **Desserts**

Traditional Kiwi pavlova with cream

Rich chocolate cake with caramel sauce

Fresh fruit salad with seasonal fruits

Freshly brewed coffee

Selection of tea and herbal infusions



# Buffet 2

**\$65.00 per person**

*Minimum 50 people*

## **Starter**

Soup of the day

Crusty bread rolls and butter

Platter of cold roasted chicken

## **Salads**

Potato, red onion and egg with a seeded mustard crème fraîche

Mesclun salad with spring onions, tomatoes and cucumbers

Coleslaw with garlic aioli and sunflower seeds

## **Hot dishes**

Chicken teriyaki on bok choy

Grilled fish and clams in tomato marinara sauce

Irish Guinness lamb hot pot

Mashed potato with scallions, butter and cream

Steamed garden fresh carrots

Minted peas with onion confit

Roasted kumara

## **From the carvery**

*Note: Choice of one or \$6 extra per person for two*

Roast beef with a mustard herb crust

with horseradish sauce and Yorkshire puddings

*Or*

Baked glazed ham with cranberry sauce and jus

## **Desserts**

Traditional Kiwi pavlova with cream

Rich chocolate mousse

Sherry trifle

Fresh fruit salad with seasonal fruits

Freshly brewed coffee

Selection of tea and herbal infusions



# Set Menu – Plated

*Suits 20–50 people*

*For more than 50 guests, please speak to our Events Coordinator*

## **\$50.00 per person**

Slices of buffalo mozzarella, tomatoes, basil leaf with garlic infused olive oil

Cajun chicken on roasted kumara  
with a salsa of tomato, corn, red onion, garlic and jus  
*Or*

Chargrilled rib eye steak with wild mushroom sauce  
served with garden vegetables

Rich chocolate mousse with berry compote and brandy snap

Freshly brewed coffee  
Selection of tea and herbal infusions

## **\$65.00 per person**

Baked goat's cheese topped with walnuts and garden greens  
with warm marinated beetroot and lemon infused olive oil

Twice-baked duck, oriental spices, orange with shitake mushroom,  
bok choy and its own jus  
*Or*

Oven baked venison Denver leg with roasted baby onions, garlic,  
baked kumara and a raspberry jus

A light crème caramel with Kahlua bananas and vanilla ice cream

Freshly brewed coffee  
Selection of tea and herbal infusions



# Set Menu – Alternate Drop

*Suits 50–250 people*

## **\$55.00 per person**

Butternut pumpkin soup with rosemary homemade bread roll

Braised chicken in Pinot Noir with seasonal vegetables and potato galette

*Alternate drop with*

Pork belly in plum sauce with seasonal vegetables and potato galette

Pavlova with passionfruit and seasonal fruit

Freshly brewed coffee

Selection of tea and herbal infusions

## **\$65.00 per person**

In-house smoked chicken served with hummus, roast garlic infused oil and kalamata olives

Braised lamb shanks with seasonal vegetables and potato rosti

*Alternate drop with*

Grilled sirloin steak and mushroom sauce with seasonal vegetables and potato rosti

Steamed sticky date pudding with sauce

Freshly brewed coffee

Selection of tea and herbal infusions



# BBQ Menu

*Suits 20–50 people*

**\$45.00 per person**

## **From the BBQ**

Gourmet beef patties

Chicken marinated in BBQ sauce

Pork sausages

Marinated sirloin steak

Sautéed mushrooms

Grilled onions

## **Accompaniments**

Tomato sauce, sweet chilli sauce, BBQ sauce and aioli

## **From the Garden**

Coleslaw

Green salad with tomato and cucumber

Potato salad

## **The Sweet Side**

Traditional pavlova

Chocolate cake

Fresh seasonal fruit platter

*Add \$5 per person for each extra item below to be added to main menu.*

*Items cannot be substituted for original menu.*

Pork chops

Lamb chops

Tandoori chicken skewers

Vegetable kebabs

Grilled fish

Mussels



# Gourmet Pizzas

*Suits 20–40 people*

**\$25.00 per person**

## **Gourmet wood-fired pizzas with garlic bread**

Choice of flavours include:

- Cheese, tomato, chargrilled zucchini and eggplant with basil
- Chicken, apricot and brie cheese
- Prosciutto ham, mushroom and anchovies
- Salami, beef, ham, chorizo sausage and Kalamata olives

