

TE PUNA MAHARA

Morning and Afternoon tea \$20.00 per person

Select 1 from the following:

- Blueberry Muffins
- Ginger Crunch with Pistachio Crumb
- Chocolate Brownie with Raspberry
- Pain au Chocolat
- Cinnamon Danish Swirl
- Vegan Chocolate Mud Cake

Select 1 from the following:

- Savoury Cheese Swirls
- Mini Chicken and Thyme Pies
- Sausage Rolls with Tomato Chutney
- Ham and Cheese Croissants

Tea / Coffee

Includes:

- Tea and coffee station

Water

Includes:

- Water station

Working Lunch \$32.17 per person

A fresh and convenient lunch for working corporates.

All lunch offerings include a selection of fresh fruit and Tea and Coffee

Working Lunch

Select 1 from the following:

- Option One — Reuben Lunch
- Option Two — Quiche Lunch
- Option Two — Vegetable Frittata Lunch
- Option Three — Turkish Lunch
- Option Four — Salmon Bagel Lunch
- Option Five — Italian Lunch

Fresh Fruit

Includes:

- A selection of fresh fruit

Tea / Coffee

Includes:

- Tea and coffee station

Walk and Fork Bowls - 1 option \$32.17 per person

A fresh and substantial lunch served in individual portions, combining seasonal ingredients with bold, vibrant flavours. Perfect for relaxed conference dining, networking events and occasions where guests are on the move.

Lunch Bowls

Select 1 from the following:

- Indian Beef Curry: Fragrant Basmati Rice, Coconut Yoghurt, Mango Chutney and Coriander
- Lebanese Chicken: Turmeric Rice, Hummus, Pickled Red Onion, Cucumber, Toasted Dukkah and Green Goddess Dressing
- Poke Bowl: Akaroa Salmon, Sushi Rice, Avocado, Edamame, Carrot, Cucumber, Sesame and Kewpie Mayo
- Chicken Caesar Salad: Cos Lettuce, Crispy Bacon, Soft Egg, Parmesan, Garlic Croutons and Caesar Dressing
- Thai Beef Salad: Rice Noodles, Cucumber, Red Cabbage, Fresh Herbs, Chilli, Roasted Peanuts and Lime Dressing
- Crispy Korean Cauliflower: Sticky Gochujang Glaze, Jasmine Rice, Kimchi Slaw, Edamame, Cucumber, Sesame, Crispy Shallots and Coriander
- Roasted Pumpkin and Falafel: Quinoa, Hummus, Pickled Red Onion, Cucumber, Feta, Toasted Seeds and Tahini Dressing

Fresh Fruit

Includes:

- A selection of fresh fruit

Tea / Coffee

Includes:

- Tea and coffee station

Walk and Fork Bowls - 2 option \$36.52 per person

A fresh and substantial lunch served in individual portions, combining seasonal ingredients with bold, vibrant flavours. Perfect for relaxed conference dining, networking events and occasions where guests are on the move.

Lunch Bowls

Select 2 from the following:

- Indian Beef Curry: Fragrant Basmati Rice, Coconut Yoghurt, Mango Chutney and Coriander
- Lebanese Chicken: Turmeric Rice, Hummus, Pickled Red Onion, Cucumber, Toasted Dukkah and Green Goddess Dressing
- Poke Bowl: Akaroa Salmon, Sushi Rice, Avocado, Edamame, Carrot, Cucumber, Sesame and Kewpie Mayo
- Chicken Caesar Salad: Cos Lettuce, Crispy Bacon, Soft Egg, Parmesan, Garlic Croutons and Caesar Dressing
- Thai Beef Salad: Rice Noodles, Cucumber, Red Cabbage, Fresh Herbs, Chilli, Roasted Peanuts and Lime Dressing
- Crispy Korean Cauliflower: Sticky Gochujang Glaze, Jasmine Rice, Kimchi Slaw, Edamame, Cucumber, Sesame, Crispy Shallots and Coriander
- Roasted Pumpkin and Falafel: Quinoa, Hummus, Pickled Red Onion, Cucumber, Feta, Toasted Seeds and Tahini Dressing

Fresh Fruit

Includes:

- A selection of fresh fruit

Tea / Coffee

Includes:

- Tea and coffee station

Light Bites - 3 options \$22.17 per person

A relaxed and satisfying food option, perfect for guests who want something more substantial without the formality of canapés. Designed for easy, social dining, Light Bites are ideal for casual events, networking functions and drinks receptions.

Light Bites

Select 3 from the following:

- Sushi Selection, Salmon: Soy, Wasabi and Pickled Ginger
- Sushi Selection, Chicken: Soy, Wasabi and Pickled Ginger
- Sushi Selection, Vegetarian: Soy, Wasabi and Pickled Ginger
- Crispy Polenta Fries: Parmesan, Fresh Herbs and Truffle Crème
- Mini Beef Sliders: Cheddar, Pickles and Burger Sauce
- Moreish Fried Chicken: Rocket Mayonnaise
- Mini Chicken and Thyme Pies: Tomato Relish
- Moreish Sausage Rolls: Tomato Chutney
- Golden Potato Hash Sticks: Sour Cream, Chives and Tomato Relish

Light Bites - 4 options \$25.65 per person

A relaxed and satisfying food option, perfect for guests who want something more substantial without the formality of canapés. Designed for easy, social dining, Light Bites are ideal for casual events, networking functions and drinks receptions.

Light Bites

Select 4 from the following:

- Sushi Selection, Salmon: Soy, Wasabi and Pickled Ginger
- Sushi Selection, Chicken: Soy, Wasabi and Pickled Ginger
- Sushi Selection, Vegetarian: Soy, Wasabi and Pickled Ginger
- Crispy Polenta Fries: Parmesan, Fresh Herbs and Truffle Crème
- Mini Beef Sliders: Cheddar, Pickles and Burger Sauce
- Moreish Fried Chicken: Rocket Mayonnaise
- Mini Chicken and Thyme Pies: Tomato Relish
- Moreish Sausage Rolls: Tomato Chutney
- Golden Potato Hash Sticks: Sour Cream, Chives and Tomato Relish

Plated Dining - Entree and Main \$104.35 per person

A classic gala dining experience showcasing seasonal produce, perfect for corporate dinners and awards evenings.

Entree

Select 1 from the following:

- Beetroot Cured Akaroa Salmon: Citrus Crème Fraîche, Pickled Cucumber and Herb Oil
- Caprese Salad: Heirloom Tomato, Mozzarella, Basil and aged balsamic
- Roasted Pumpkin: Whipped Ricotta, Honey, Candied Walnuts and Greens
- Seared Prawns: Lime Mayo, Chilli and Baby Herb Salad

Mains - alternate drop

Select 2 from the following:

- Slow Braised Angus Short Rib: Confit Potato, Maple Glazed Carrots and Central Otago Pinot Noir Jus
- Chicken Breast: Spinach and Pesto Purée, Prosciutto, Roasted Tomatoes and Green Beans
- Sous Vide Pork Belly: Carrot Purée, Ginger Beer Reduction, Crackle Crumb and Broccolini
- Baked Akaroa Salmon: Pea and Rocket Purée, Citrus Crème Fraîche and Baby Herb Salad
- Central Otago Lamb: Kumara Mash, Beetroot, Parsnip Whip and Rosemary Jus
- Pumpkin Gnocchi: Pumpkin Purée, Whipped Feta, Prosciutto and Micro Salad

Plated Dinning - Mains and Dessert \$104.35 per person

A classic gala dining experience showcasing seasonal produce, perfect for corporate dinners and awards evenings.

Mains - alternate drop

Select 2 from the following:

- Slow Braised Angus Short Rib: Confit Potato, Maple Glazed Carrots and Central Otago Pinot Noir Jus
- Chicken Breast: Spinach and Pesto Purée, Prosciutto, Roasted Tomatoes and Green Beans
- Sous Vide Pork Belly: Carrot Purée, Ginger Beer Reduction, Crackle Crumb and Broccolini
- Baked Akaroa Salmon: Pea and Rocket Purée, Citrus Crème Fraîche and Baby Herb Salad
- Central Otago Lamb: Kumara Mash, Beetroot, Parsnip Whip and Rosemary Jus
- Pumpkin Gnocchi: Pumpkin Purée, Whipped Feta, Prosciutto and Micro Salad

Dessert

Select 1 from the following:

- Belgian Chocolate Torte: Berry Compote and Almond Praline
- Opera Cake: Vanilla Mascarpone and Almond Praline
- Vanilla Bean Panna Cotta: Poached Pear and Shortbread Crumb
- Classic Lemon Tart: Mascarpone Cream, Raspberry Gel and Torched Meringue
- Cheesecake: Berry Garden with Local Honey and Crushed Raspberry

Plated Dinning - Entree, Main and Dessert \$119.13 per person

A classic gala dining experience showcasing seasonal produce, perfect for corporate dinners and awards evenings.

Entree

Select 1 from the following:

- Beetroot Cured Akaroa Salmon: Citrus Crème Fraîche, Pickled Cucumber and Herb Oil
- Caprese Salad: Heirloom Tomato, Mozzarella, Basil and aged balsamic
- Roasted Pumpkin: Whipped Ricotta, Honey, Candied Walnuts and Greens
- Seared Prawns: Lime Mayo, Chilli and Baby Herb Salad

Mains - alternate drop

Select 2 from the following:

- Slow Braised Angus Short Rib: Confit Potato, Maple Glazed Carrots and Central Otago Pinot Noir Jus
- Chicken Breast: Spinach and Pesto Purée, Prosciutto, Roasted Tomatoes and Green Beans
- Sous Vide Pork Belly: Carrot Purée, Ginger Beer Reduction, Crackle Crumb and Broccolini
- Baked Akaroa Salmon: Pea and Rocket Purée, Citrus Crème Fraîche and Baby Herb Salad
- Central Otago Lamb: Kumara Mash, Beetroot, Parsnip Whip and Rosemary Jus
- Pumpkin Gnocchi: Pumpkin Purée, Whipped Feta, Prosciutto and Micro Salad

Dessert

Select 1 from the following:

- Belgian Chocolate Torte: Berry Compote and Almond Praline
- Opera Cake: Vanilla Mascarpone and Almond Praline
- Vanilla Bean Panna Cotta: Poached Pear and Shortbread Crumb
- Classic Lemon Tart: Mascarpone Cream, Raspberry Gel and Torched Meringue
- Cheesecake: Berry Garden with Local Honey and Crushed Raspberry

6 Canapes \$38.26 per person

Designed for product launches, networking functions, cocktail events and corporate celebrations, our canapé packages offer a relaxed and social dining experience showcasing seasonal produce from Central Otago.

Each package includes professional service staff and standard dietary requirements catered for.

Canapes

Select 6 from the following:

- Moreish Fried Chicken: Rocket Mayo
- Three Cheese Arancini: Black Garlic Mayo and Herbs
- Pork Belly: Ginger Beer Reduction and Sesame Crackle Crumb
- Spicy Korean Cauliflower Bites
- Middle Eastern Lamb: Coconut Yoghurt and Pomegranate Molasses
- Caramelised Onion Tart: Whipped Feta and Chives
- Coconut Chilli Prawns: Lime Mayo
- Roasted Beetroot: Goat's Cheese Mousse and Candied Walnut
- Roasted Pears: Prosciutto and Balsamic Glaze
- Maple Baked Crostini: Brie, Prosciutto and Pecan Crumb
- Beef Tataki: Sesame, Ponzu, Spring Onion and Toasted Sesame
- Akaroa Salmon Crudo: Citrus Crème Fraîche, Dill Oil and Salmon Roe

Additional options

Includes all of the following:

- Fresh Oysters: Lemon and Mignonette
- Seared Scallops: Strawberry Mint Salsa

4 Canapes \$27.83 per person

Designed for product launches, networking functions, cocktail events and corporate celebrations, our canapé packages offer a relaxed and social dining experience showcasing seasonal produce from Central Otago.

Each package includes professional service staff and standard dietary requirements catered for.

Canapes

Select 4 from the following:

- Moreish Fried Chicken: Rocket Mayo
- Three Cheese Arancini: Black Garlic Mayo and Herbs
- Pork Belly: Ginger Beer Reduction and Sesame Crackle Crumb
- Spicy Korean Cauliflower Bites
- Middle Eastern Lamb: Coconut Yoghurt and Pomegranate Molasses
- Caramelised Onion Tart: Whipped Feta and Chives
- Coconut Chilli Prawns: Lime Mayo
- Roasted Beetroot: Goat's Cheese Mousse and Candied Walnut
- Roasted Pears: Prosciutto and Balsamic Glaze
- Maple Baked Crostini: Brie, Prosciutto and Pecan Crumb
- Beef Tataki: Sesame, Ponzu, Spring Onion and Toasted Sesame
- Akaroa Salmon Crudo: Citrus Crème Fraîche, Dill Oil and Salmon Roe

Additional options

Includes all of the following:

- Fresh Oysters: Lemon and Mignonette
- Seared Scallops: Strawberry Mint Salsa

8 Canapes \$47.83 per person

Designed for product launches, networking functions, cocktail events and corporate celebrations, our canapé packages offer a relaxed and social dining experience showcasing seasonal produce from Central Otago.

Each package includes professional service staff and standard dietary requirements catered for.

Canapes

Select 6 from the following:

- Moreish Fried Chicken: Rocket Mayo
- Three Cheese Arancini: Black Garlic Mayo and Herbs
- Pork Belly: Ginger Beer Reduction and Sesame Crackle Crumb
- Spicy Korean Cauliflower Bites
- Middle Eastern Lamb: Coconut Yoghurt and Pomegranate Molasses
- Caramelised Onion Tart: Whipped Feta and Chives
- Coconut Chilli Prawns: Lime Mayo
- Roasted Beetroot: Goat's Cheese Mousse and Candied Walnut
- Roasted Pears: Prosciutto and Balsamic Glaze
- Maple Baked Crostini: Brie, Prosciutto and Pecan Crumb
- Beef Tataki: Sesame, Ponzu, Spring Onion and Toasted Sesame
- Akaroa Salmon Crudo: Citrus Crème Fraîche, Dill Oil and Salmon Roe

Additional options

Includes all of the following:

- Fresh Oysters: Lemon and Mignonette
- Seared Scallops: Strawberry Mint Salsa

Share Plates \$108.70 per person

A generous family-style dining experience designed to encourage conversation and connection. Includes: Shared entrée, artisan breads, shared mains, seasonal salads and sides, shared dessert.

Breads

Includes:

- Fresh Breads: Moreish Butter

Entree

Select 1 from the following:

- Beef Tagliata: Parmigiano Reggiano, Rocket, Olive Oil and Balsamic Glaze
- Creamy Burrata: Central Otago Fruit, Prosciutto, Basil, Pistachio and Local Honey
- Market Fish Ceviche: Coconut, Lime, Avocado, Cucumber and Chilli

Mains

Select 2 from the following:

- NZ Lamb Oyster Shoulder: Cauliflower Purée and Pomegranate Molasses
- Glazed Akaroa Salmon: Citrus Crème Fraîche and Pickled Onions
- Herb Chicken Roulade: Sweetcorn Purée and Thyme Jus
- Slow Roasted Beef Ribeye: Central Otago Pinot Noir Jus
- Pork Belly: Carrot Purée, Ginger Beer Reduction and Sesame Crackle Crumb
- Pumpkin Gnocchi: Burnt Moreish Butter, Pumpkin Purée, Parmesan and Fresh Herbs

Sides

Select 2 from the following:

- Caprese Salad: Heirloom Tomatoes, Mozzarella, Basil and Balsamic Reduction
- Roasted Baby Potatoes: Flaky Salt and Rosemary
- Seasonal Greens: Lemon Spinach Sauce and Crunchy Dukkah
- Rocket Salad: Pear, Parmesan, Candied Walnut and Mustard Dressing
- Roasted Carrots: Harissa, Coconut Yoghurt, Spinach and Dukkah
- Pumpkin and Feta Salad: Roasted Capsicum, Red Onions, Spinach and Miso Tahini

- Whipped Feta and Baby Beets: Dill and Pistachio

Petit fours

Select 2 from the following:

- Macaron selection
- Mini cheesecake bites with raspberry
- Lemon meringue tarts
- Selection of chocolate bites

Buffet Dinner \$85.22 per person

A generous buffet designed to showcase seasonal produce in a relaxed and welcoming format. Includes: Two premium proteins, seasonal salads and sides, artisan breads & house-made condiments.

Mains

Select 2 from the following:

- Slow Roasted Beef Sirloin: Central Otago Pinot Noir Jus
- Moreish Glazed Ham on the Bone
- Coriander Lime Chicken: Green Goddess Dressing and Dukkah
- Roast Pork Loin: Crackling and Apple Sauce
- Pomegranate Glazed Salmon Side: Citrus Crème Fraiche (optional +6.50pp)

Sides

Select 3 from the following:

- New Season's Potatoes: Moreish Butter and Herbs
- Kumara Salad: Baby Spinach, Green Beans, Parmesan, Toasted Seeds and Maple Mustard Dressing
- Rainbow Slaw: Edamame, Sesame and Lime Ginger Soy Dressing
- Pumpkin and Feta Salad: Red Onion, Capsicum, Spinach, Quinoa and Tahini Miso
- Caesar Salad: Cos Lettuce, Crispy Bacon, Parmesan, Soft Egg and Garlic Croutons
- Summer Garden Salad: Mixed Leaves, Cherry Tomato, Cucumber, Radish, Avocado, Beans and Capsicum
- Whipped Feta and Baby Beets: Dill and Pistachio

Petit fours

Select 2 from the following:

- Macaron selection
- Mini cheesecake bites with raspberry
- Lemon meringue tarts
- Selection of chocolate bites

Half Day Delegate Package / Working Lunch \$39.13 per person

Designed for productive meetings, workshops and conferences, our delegate packages combine fresh seasonal food, professional service and flexible delivery to keep your guests energised throughout the day.

Select 1 from the following:

- Blueberry Muffins
- Ginger Crunch with Pistachio Crumb
- Chocolate Brownie with Raspberry
- Pain au Chocolat
- Cinnamon Danish Swirl
- Vegan Chocolate Mud Cake

Select 1 from the following:

- Savoury Cheese Swirls

- Mini Chicken and Thyme Pies
- Sausage Rolls with Tomato Chutney
- Ham and Cheese Croissants

Select 1 from the following:

- Option One — Reuben Lunch
- Option Two — Quiche Lunch
- Option Two — Vegetable Frittata Lunch
- Option Three — Turkish Lunch
- Option Four — Salmon Bagel Lunch
- Option Five — Italian Lunch
- Option six - Grab and go lunch

Working Lunch

Includes:

- A selection of fresh fruit

Tea / Coffee

Includes:

- Tea and coffee station

Half Day Delegate Package / Walk and Fork Bowl \$39.13 per person

Designed for productive meetings, workshops and conferences, our delegate packages combine fresh seasonal food, professional service and flexible delivery to keep your guests energised throughout the day.

Morning Tea - Sweet

Select 1 from the following:

- Blueberry Muffins
- Ginger Crunch with Pistachio Crumb
- Chocolate Brownie with Raspberry
- Pain au Chocolat
- Cinnamon Danish Swirl
- Vegan Chocolate Mud Cake

Morning Tea - Savoury

Select 1 from the following:

- Savoury Cheese Swirls
- Mini Chicken and Thyme Pies
- Sausage Rolls with Tomato Chutney
- Ham and Cheese Croissants

Lunch Bowls

Select 1 from the following:

- Indian Beef Curry: Fragrant Basmati Rice, Coconut Yoghurt, Mango Chutney and Coriander
- Lebanese Chicken: Turmeric Rice, Hummus, Pickled Red Onion, Cucumber, Toasted Dukkah and Green Goddess Dressing
- Poke Bowl: Akaroa Salmon, Sushi Rice, Avocado, Edamame, Carrot, Cucumber, Sesame and Kewpie Mayo
- Chicken Caesar Salad: Cos Lettuce, Crispy Bacon, Soft Egg, Parmesan, Garlic Croutons and Caesar Dressing
- Thai Beef Salad: Rice Noodles, Cucumber, Red Cabbage, Fresh Herbs, Chilli, Roasted Peanuts and Lime Dressing
- Crispy Korean Cauliflower: Sticky Gochujang Glaze, Jasmine Rice, Kimchi Slaw, Edamame, Cucumber,

Sesame, Crispy Shallots and Coriander

- Roasted Pumpkin and Falafel: Quinoa, Hummus, Pickled Red Onion, Cucumber, Feta, Toasted Seeds and Tahini Dressing

Fresh Fruit

Includes:

- A selection of fresh fruit

Tea / Coffee

Includes:

- Tea and coffee station

Full Day Delegate Package / Working Lunch \$49.57 per person

Designed for productive meetings, workshops and conferences, our delegate packages combine fresh seasonal food, professional service and flexible delivery to keep your guests energised throughout the day.

On Arrival

Includes:

- A selection of fresh fruit

Morning Tea

Select 1 from the following:

- Blueberry Muffins
- Ginger Crunch with Pistachio Crumb
- Chocolate Brownie with Raspberry
- Pain au Chocolat
- Cinnamon Danish Swirl
- Vegan Chocolate Mud Cake

Select 1 from the following:

- Savoury Cheese Swirls
- Mini Chicken and Thyme Pies
- Sausage Rolls with Tomato Chutney
- Ham and Cheese Croissants

Working Lunch

Select 1 from the following:

- Option One — Reuben Lunch
- Option Two — Quiche Lunch
- Option Two — Vegetable Frittata Lunch
- Option Three — Turkish Lunch
- Option Four — Salmon Bagel Lunch
- Option Five — Italian Lunch

Afternoon Tea

Select 1 from the following:

- Blueberry Muffins
- Ginger Crunch with Pistachio Crumb
- Chocolate Brownie with Raspberry
- Pain au Chocolat
- Cinnamon Danish Swirl
- Vegan Chocolate Mud Cake

Select 1 from the following:

- Savoury Cheese Swirls
- Mini Chicken and Thyme Pies
- Sausage Rolls with Tomato Chutney
- Ham and Cheese Croissants

All day service

Includes:

- Tea and coffee station

Full Day Delegate Package / Walk and Fork Bowl \$49.57 per person

Designed for productive meetings, workshops and conferences, our delegate packages combine fresh seasonal food, professional service and flexible delivery to keep your guests energised throughout the day.

Morning Tea - Sweet

Select 1 from the following:

- Blueberry Muffins
- Ginger Crunch with Pistachio Crumb
- Chocolate Brownie with Raspberry
- Pain au Chocolat
- Cinnamon Danish Swirl
- Vegan Chocolate Mud Cake

Morning Tea - Savoury

Select 1 from the following:

- Savoury Cheese Swirls
- Mini Chicken and Thyme Pies
- Sausage Rolls with Tomato Chutney
- Ham and Cheese Croissants

Lunch Bowls

Select 1 from the following:

- Indian Beef Curry: Fragrant Basmati Rice, Coconut Yoghurt, Mango Chutney and Coriander
- Lebanese Chicken: Turmeric Rice, Hummus, Pickled Red Onion, Cucumber, Toasted Dukkah and Green Goddess Dressing
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- Crispy Korean Cauliflower: Sticky Gochujang Glaze, Jasmine Rice, Kimchi Slaw, Edamame, Cucumber, Sesame, Crispy Shallots and Coriander
- Roasted Pumpkin and Falafel: Quinoa, Hummus, Pickled Red Onion, Cucumber, Feta, Toasted Seeds and Tahini Dressing

Fresh Fruit

Includes:

- A selection of fresh fruit

Tea / Coffee

Includes:

- Tea and coffee station

Afternoon Tea - Sweet

Select 1 from the following:

- Blueberry Muffins
- Ginger Crunch with Pistachio Crumb
- Chocolate Brownie with Raspberry
- Pain au Chocolat
- Cinnamon Danish Swirl
- Vegan Chocolate Mud Cake

Afternoon Tea - Savoury

Select 1 from the following:

- Savoury Cheese Swirls
- Mini Chicken and Thyme Pies
- Sausage Rolls with Tomato Chutney
- Ham and Cheese Croissants