

THE PARNELL
HOTEL & CONFERENCE CENTRE

Conference Catering Pack

Breakfast

Refreshment Breaks

Lunch Options

Buffet

Cocktail platter selection

Table d'hôte

Menu subject to change due to seasonal availability.

Please speak with our Conference Co-ordinator about any special dietary needs.

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Breakfast

Continental breakfast \$25.00 pp

- Freshly brewed coffee or choice of tea
- Selection of cereals; cornflakes, ricies, muesli and light 'n' tasty. Fresh, sliced seasonal fruit and preserved fruit.
- Assorted toast breads with a selection of spreads and preserves. Freshly baked croissants, Danish pastries and assorted fruit yoghurt and fruit compotes
- Continental platter with deli meats and cheese
- Selection of fruit juices: apple, orange and cranberry

The complete kiwi breakfast \$32.00 pp

- Freshly brewed coffee or choice of tea
- Your choice from the continental buffet and cooked selection: Bacon, eggs, sausage, hash browns, pancakes, baked beans, spaghetti



Refreshment Breaks

Freshly brewed tea and coffee **\$5.00 pp**

Freshly brewed tea and coffee with:

One of the following choices **\$13.50 pp**

Two of the following choices **\$19.00 pp**

Three of the following choices **\$25.00 pp**

- Sweet muffin of the day.
- Biscuit selection. (special diet options available on request).
- Assorted sweet slices. (GF, DF, Veg)
- Savoury scones served with butter.
- Assorted savouries and sausage rolls served with tomato sauce. (g/f, Veg)
- Assorted dumplings with dipping sauce. (d/f, g/f)
- Sliced seasonal fruit served with a honey-coconut yoghurt dip. (GF, DF, Veg)

Fresh orange juice, per litre \$17.00

Any special diet not already covered by the above selection incurs an additional **\$4.00 pp**

(Veg) Vegetarian (GF) Gluten Free (V) Vegan (DF) Dairy Free (df) Dairy free option (gf) Gluten Free option

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Lunch Options

Working Lunch **\$34.00** pp

- Assorted freshly baked rolls filled with deli meats, cheeses, chutneys, and sauces.
- Shredded iceberg lettuce with tomatoes, cucumbers, carrot julienne, nuts and seeds. Served with honey-mustard dressing.
- Whole meal pasta salad with seafood, spring onion and corn kernels. Served with a classical cocktail sauce.
- Korean BBQ beef and vegetable stir fry with steamed basmati rice.
- Sliced seasonal fruit platter.
- Carrot cake slices.

Premium Lunch **\$47.00** pp

- Paninis filled with deli meats and cheeses.
- Raw marinated carrot and sultana salad in a light citrus dressing and served with toasted coconut chips.
- Garden salad with sliced tomatoes, cucumbers and carrot julienne. Served with toasted nuts, seeds and balsamic vinaigrette.
- Waldorf Salad. Celery, apples, grapes and toasted walnuts served in a light lemon-sour cream dressing.
- Lamb curry madras with pumpkin and sweet potato. Served with steamed basmati rice and yoghurt.
- Vegetarian spring rolls with sweet chili dip
- Seasonal sliced fruit platter
- Double chocolate brownie slice

Served with freshly brewed Tea and Coffee

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Buffet Selection minimum 25 guests

Regular Buffet \$59.00 pp

- Freshly baked white and whole meal dinner rolls.
- Crisp garden salad with tomatoes, cucumbers, carrot julienne, nuts and seeds.
- Cous-cous and roast vegetable salad with chopped parsley, mint and coriander. Toasted nuts and a lemon extra virgin olive oil vinaigrette.
- Raw marinated carrot and sultana salad with orange juice and avocado oil.
- Chili and mango chicken served on soba noodles with a sweet tomato ragout.
- Spiced rubbed pork medallions set on crispy fried agria potatoes and caramelised shallots. Served with mustard-cider vinegar cream.
- Harissa roasted vegetables with toasted nuts and coconut yoghurt drizzle.
- Seasonal steamed vegetables.
- Roasted gourmet potatoes with rosemary butter.
- Fresh marinated fruit salad with fruit syrup and fresh mint leaves.
- Warmed chocolate brownie with vanilla bean anglaise.
- Traditional pavlova with Chantilly cream and fresh fruit garnish.

Buffet extras

- Seafood platter – **\$16.50** pp Raw marinated fish in coconut cream with lime juice, coriander and tomato, shrimp cocktail, marinated mussels and surimi. Served with cocktail sauce, aioli and lemon wedges.

Additional Carvery

- Honey glazed ham on the bone with apple sauce and seeded mustard. **\$9.50** pp
- Oven baked leg of lamb with garlic and rosemary. Mint sauce and red wine glaze. **\$12.50** pp
- Roasted beef sirloin with red wine jus, seeded mustard. **\$12.50** pp
- Roasted pork loin with apple sauce and port wine jus. **\$12.50** pp

Served with freshly brewed Tea and Coffee

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Buffet Selection minimum 25 guests

Premium Buffet \$79.00 pp

- A selection of freshly baked breads and rolls.
- Shredded iceberg lettuce with tomatoes, cucumbers and carrots. Served with toasted nuts and seeds.
- Roast pumpkin and dried apricot salad with toasted coconut shavings.
- Marinated mushroom and watercress salad.
- Greek style salad with tomatoes, cucumbers, red onions, black kalamata olives and feta cheese. Served with balsamic vinaigrette.
- Grilled fish of the day set on sauteed silver beet with olives and sundried tomatoes. Topped with garlic-herb butter.
- Beef stroganoff. Tender beef strips sauteed in a Dijon mustard cream with mushrooms and onions. Topped with beetroot julienne and sour cream.
- Vegetable Thai curry with steamed basmati rice.
- Grilled and marinated chicken medallions set on crispy fried Agria potatoes and caramelised shallots. Finished with a seeded mustard and cider vinegar cream.
- Roasted gourmet potatoes.
- Roasted mediterranean vegetables.
- Rhubarb and apple crumble served with vanilla custard.
- Fresh marinated fruit salad with passionfruit syrup and fresh mint leaves.
- Chocolate mud cake and raspberry coulis.
- Lemon meringue pie.

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Minimum 20 guests
Cocktail platter selection

Cheese platter \$25.00 pp

Havarti, brie, aged cheddar and blue cheese served with crackers, dried and fresh fruit, nuts and seeds.

Dry snacks \$13.00 pp

Potato crisps, tortilla chips, salted peanuts, scroggin mix, assorted dips and sauces.

Freshly sliced fruit and berries platter 14.00 pp

With honey-yoghurt dip and marshmallows.

Vegetarian nibbles \$16.00 pp

Crumbed onion rings, jalapeno and cream cheese poppers, panko crumbed cauliflower bits, crispy corn nuggets. Served with butternut hummus and chipotle salsa.

Seafood platter \$21.00 pp

Chili squid, tempura battered fish bites, prawn and ginger dumplings, crab meat and corn empanadas. Served with lemon aioli and sweet chili dip.

Hot nibble selection \$16.00 pp

Marinated chicken wings, corn nuggets, shrimp & chives gyoza, spicy vegetarian wonton served with dipping sauces.

Sushi selection \$15.00 pp

A variety of fresh sushi served with pickled ginger, wasabi and soy sauce.

Sweet treat platter \$19.00 pp

L'Opera slice, eclairs and mini cheesecake selection.



Up to 60 guests
Table d'hôte:

Option 1: \$79.00 pp

Entrée:

- Freshly made mussel and corn fritters topped with garlic prawns and a tomato salsa.

Or

- Roasted baby beetroots with garden greens. Served with toasted pecan nuts and crumbed feta cheese. Drizzled with extra virgin olive oil and lemon dressing.

Main Course:

- Marinated pork tenderloin set on farro perlato risotto. Served with caramelized shallots and edamame beans. Topped with fried apple and mustard-apple cider cream.

Or

- Poached mixed seafood cooked in a coconut lime sauce. Set on sauteed Asian greens and steamed basmati rice. Topped with black and white sesame seeds.

Dessert:

- Warmed chocolate brownie set on vanilla bean anglaise and served with caramelised walnut praline and shortbread biscuit crumbs. Fresh strawberry garnish.

Or

- Fresh fruit salad marinated with passionfruit syrup and served with berry sorbet. Topped with toasted almonds.



Up to 60 guests
Table d'hôte:

Option 2: \$89.00 pp

Entrée:

- Smoked Salmon and grilled zucchini ribbons with tomato-cilantro salsa and lemon butter sauce. Served with garden greens and lightly toasted sour dough.

Or

- Marinated portobello mushrooms topped with roasted pumpkin, sundried tomato and mozzarella crumble. Set on crisp spinach leaves and served with a herb and caper vinaigrette and balsamic reduction. Finished with crispy pancetta.

Mains:

- Grilled Waitoa free range chicken breast simmered in a white wine sauce with a hint of chili and parmesan cheese. Served with sauteed forest mushrooms and set on sweet potato rosti and spinach leaves.

Or

- Grilled angus beef sirloin steak (200gr). Served with potato gratin and almond broccolini. Finished with brandy cream and fried shallots.

Dessert:

- Apple & rhubarb crumble with caramelised walnut topping and served with vanilla bean ice cream.

Or

- Tiramisu. Coffee-soaked lady finger biscuits layered with mascarpone, finished with a dusting of cocoa. Served with a blackberry compote.