

Christmas



CHRISTMAS BUFFET PACKAGES

\$60+ gst per person

Your choice of two hot non-veg selections, one hot veg selection, one hot side, one salad & one dessert.

\$75 +gst per guest

Your choice of three hot non-veg selections, one hot veg selection, one hot side, one salad & two desserts.

\$85 +gst per guest

Your choice of three hot non-veg selections, two hot veg selection, two hot sides, two salads & two desserts.

or

Build your own!

**Four dishes minimum*

TERMS & CONDITIONS

Excludes venue hire

Christmas buffet menu is available to order only between 1st October - 21st December

Minimum Number of guests - 25 PAX

'Build your Own' requires a minimum of four dishes to be selected

For more info call: +64 45681923

email: sales@hec.co.nz

PRICES EXCLUDE GST.

HOT MAINS

NON-VEGETARIAN | \$15.00 PER PERSON PER DISH

Orange and mustard glazed Champagne ham, scorch peach and apricot, with cranberry sauce (df, gf)

Roasted beef sirloin, herb and garlic marinate, red wine glazed shallots, served with rosemary jus (df, gf)

Sage and onion stuffed roasted pork roulade, crisp crackling, and cider gravy (df.gf)

Braised lamb shoulder served with root Vegetables and mint jus (df.gf)

Slow-braised lamb shank, Parisian potato, port wine jus (df.gf)

Buffalo mozzarella sundried tomato stuffed chicken roulade served with mushroom sauce (gf)

Thyme and lemon marinated turkey roulade, served with giblet gravy.

Seared salmon fillet steak, wilted fennel salad, fried caper, white wine cream and saffron sauce. (gf)

Oven-baked snapper, wilted spinach, pickled cauliflower, candid lemon, and Meuniere sauce. (gf)

VEGETARIAN | \$10.00 PER PERSON PER DISH

Roasted butternut squash and spinach au gratin with rocket pesto.

Baked cauliflower and whole grain mustard, sage butter gratin

Roasted Kumara and spinach lasagne

Potato gnocchi topped with butter roasted butternut squash and pesto cream.

Soft herb polenta with vegetable ratatouille, fried capers, and tomato basil coulis.

Roasted vegetable and sweet pepper baked penne pasta.

PRICES EXCLUDE GST.

HOT SIDES

\$8.00 PER PERSON PER SIDE

Garlic and herb potato gratin with parmesan (v)

Roasted baby potato and butter Brussel sprouts topped with bacon bits (gf)

Minted zucchini and aubergine with fried garlic and sautéed onion (v,gf,df)

Sauteed seasonal green vegetables with aged balsamic reduction (v, df)

Roasted vegetables with brown butter and black olive tapenade (v,gf,)

SALADS

\$5.00 PER PERSON PER SALAD

Roasted beetroot, feta, crisp fried onion, and toasted seed. (v, gf)

Roasted potato, pumpkin, rocket, tomato, and feta salad with honey mustard dressing (v,gf)

Caesar salad with bacon bits, boiled egg, shaved parmesan, garlic herb croutons. (v, gf*)

Garden salad, with cucumber, cherry tomatoes, sweet pepper and aged balsamic dressing (v,gf,df)

Creamy coleslaw topped with mix sprouts (v,gf)

Roast potato salad with chive, sour cream, bacon bits and fried onion (v,gf)

PRICES EXCLUDE GST.

DESSERTS

\$8.00 PER PERSON PER DESSERT

Mixed berry trifle (v)

Christmas Fruit Mince Pies(V)

Individual seasonal fresh fruit pavlova (v, gf)

Traditional Christmas pudding with brandy cream and pouring custard (v)

Mix Berry cheesecake (v).

Traditional Christmas Loaf with Fruit (V)

Slice fruit platter (v.gf.df)

COLD PLATTERS

\$10.00 + GST PER PERSON.

Antipasti Platter | Marinated feta cheese – stuffed sweet pimentos – balsamic glazed eggplant – pickled artichoke, Marinated kalamata and queens' green olives with fennel and citrus fruits – Sun blushed tomatoes and walnut chutney – Cornichons, cocktail onions.

Charcuterie Platter | Spanish chorizo, bresaola, and prosciutto with parmesan shavings and melon – Smoked chicken and champagne ham with onion jam – Cornichons, cocktail onions, and herb marinated mix olives with homemade chutney.

Seafood Platter | Marinated prawns with dill leave and orange, smoked salmon, sour cream and caper berry, greens mussels with chimichurri, pineapple cut squid pink pepper and kefir lime.

Cheese Platter | A selection of the finest New Zealand and imported cheeses: – Brie, Danish blue, aged cheddar, camembert, and gouda cheese with quince paste and homemade fruit chutney – Assorted dried fruit and roasted nuts – Candied celery, grapes, and cracker

CARVERY CAN BE PROVIDED UPON REQUEST.

PRICES EXCLUDE GST.

BEVERAGE PACKAGES

INCLUDES HOUSE BEER, WINE, AND NON-ALCOHOLIC BEVERAGES

2-hours: \$30.00 per person (*Bar)

3-hours: \$40.00 per person (Bar/**table)

4-hours: \$48.00 per person (Bar/table)

**Bar – all drinks served via. bar service*

***Table – Two bottles of wine provided per table and replenished throughout the service*

TERMS & CONDITIONS

\$15.00 PER PERSON PER PLATTER

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