



Coffee Breaks

Arrival Tea & Coffee

Freshly brewed coffee with a selection of teas

\$4.50 per person

Continuous Coffee & Tea

Served over 8 hours

\$12.00 per person

Nepresso Coffee

Selection of pod coffees

\$2.00 per person

Refreshment Break

Freshly brewed coffee, selection of teas and one food item (additional item \$3.00 per person)

\$8.50 per person

Sweet Options

Assortment of freshly baked biscuits (V)
Freshly baked sweet muffin of the day (V)
Sweet slice of the day (V)
Selection of sweet Danish Pastries (V)
Dark Chocolate Brownie (V)
Selection of Cakes (V)
Kapiti Ice Cream Individual Tubs (V)

Savoury Options

Freshly baked savoury muffin of the day (V)
Scones – cheese, date or plain with jam and cream (V)
Assorted Quiches and Pies
Mini Croissants filled with Ham and Cheese
Traditional Sausage Rolls
Seasonal Fresh Fruit bowl (GF,V)

All prices are per person and include 15% GST.



Working Lunch

Please choose 5 items from the list below (5 items per person)

\$26.00 per person

Sandwiches

Sour Dough baguettes shaved ham, brie and Dijon mayonnaise
Tandoori Chicken Wraps
Traditional Focaccia Sandwich with pesto, roast Beef and Salad
Vogel Club Sandwich with Chicken and coleslaw Salad
Curried Chicken, Apricot and Swiss Cheese Club Sandwich
Smoked Salmon and cucumber Club Sandwich
Roast peppers, goats cheese, vine tomato and basil open Ciabatta Sandwich
(Gluten free bread available on request)

Savoury

Bacon and egg Quiche
Savoury Potato filled Samosa with mango chutney V
Pepperoni Salami, red onions and olive Pizza
Pizza margarita with vine tomatoes and basil V
Traditional Sausage rolls with barbeque Sauce
Sweet chilli Chicken tenders with sweet Thai chilli Sauce

Salads

Caesar Salad with croutons, parmesan Cheese, eggs and Caesar dressing
Gourmet Potato Salad with scallions and mustard
Hawaiian Chicken and pineapple Salad
Roast Vegetables, with olives, artichokes and peppers V, GF
Mixed Garden Salad with Vinaigrette dressing V, GF



Working Lunch

Sweets

Sweet Slices: Pecan and Cranberry, Pear Frangipane or Doris Plum Crumble

Selection of Cakes: Carrot, Chocolate or Banana

Individual Kapiti Ice Cream Tubs: Hokey Pokey, Vanilla Bean or Doris Plum V, GF

Dark Chocolate Brownie

Fresh Fruit skewers with natural yoghurt

Gluten free options

Blueberry or Raspberry Friands

Chocolate Cake

Date and Honey Loaf

Served with Freshly brewed Coffee and Tea

V – Vegetarian

GF – Gluten Free

* Menu may change subject to seasonal availability



Buffet Lunch

International Themed Lunch Buffet Menus (min 15 pax)

Japanese fare

Miso soup
Soba noodle salad
Assorted sushi
Chicken karage
Dumplings
Edamame beans
Green tea panacotta with lychee
Fresh fruit salad

\$35.00 per person

Taste of India

Tomato shorba *v
Tandoori chicken wraps
Carrot & raisin salad
Savoury potato filled Samosa with mango chutney * v
Butter chicken * gf
Cumin pea basmati rice pulao * v gf
Poppadum / mango chutney Yoghurt Raita * v
Shahi tukda, dry fruits, rabdi
Fresh fruit salad

Anzac fare

Cream of Ohakune carrot, pumpkin soup
Assorted club sandwiches
Traditional coleslaw *v gf
Roast pumpkin and chickpea salad
Traditional sausage rolls
Fish & chips with tartare sauce, tomato sauce
Kiwi fruit pavlova with Chantilly cream
Fresh fruit salad

* Menu may change subject to seasonal availability



Canapes

Two Cold / Two Hot Items

One Hour \$14.00 per person
 Add an Hour \$4.00 per person

Three Cold / Three Hot Items

One Hour \$18.00 per person
 Add an Hour \$5.00 per person

Four Cold / Four Hot Items

One Hour \$22.00 per person
 Add an Hour \$6.00 per person

Cold Selection

- Angus pure Beef tartare on brioche croutons with truffle oil
- Duck confit with cabernet drizzle and crispy rocket tartlet
- California rolls with soy sauce, wasabi and pickled ginger (V)
- Mini Caesar Chicken filoettes
- Petite Seafood cocktail spoons
- Hot smoked Salmon on oatmeal cracker and garlic dressing
- Fresh Vietnamese spring rolls with ponzu sauce per dozen (V)

Hot Selection

- Mini Beef Burgers with onion relish and cheese
- Mini Lamb and mint Burgers
- Chicken lollipop with schezwan sauce
- Scallops wrapped with bacon and prunes (GF)
- Spiced Lamb koftas with cucumber yoghurt dip (GF)
- Tempura Prawns with wasabi mayonnaise
- Seared Duck with puy lentils and cabernet drizzle (GF)
- Cocktail Prawn twister with sweet chilli mayonnaise
- Tandoori Chicken kebabs with Raita (GF)
- Stuffed mushroom caps with goats cheese and parmesan (V)
- Wild mushroom blue cheese vol au vents (V)
- Tempura Vegetables with Japanese mayonnaise (V)

Sweet Selection

- White chocolate raspberry tartlet
- Lemon curd white chocolate tartlet
- Whittaker dark Ghana mousse cones
- Bailey chocolate truffles
- Mini Chocolate Eclairs
- Chocolate dipped Strawberries
- Dark chocolate brownie squares



Platters

Breads and Dips

Selection of freshly baked bread served with flavoured butter, Lot 8 Extra Virgin Olive oil & dip of the day.

\$55.00 per platter

Antipasto Platter

Meat platter of beef pastrami, salami, smoked chicken, smoked Salmon served with char grilled vegetables, cornichons, olives, pickles, pesto, dip of the day Served with Ciabatta Bread.

\$80.00 per platter

One80 Charcuterie Board

Selection of Premium cured meats, Pickles, Mustard, Pumpernickel.

\$100.00 per platter

Crudites & Dips Platter

Vegetable crudités served with red pepper Hummus, Babaganoush, flavoured butter, dip of the day.

\$55.00 per platter

Asian basket Platter

Prawn twisters, Vegetable spring rolls, Mini potato samosas, Wontons served with sweet chilli sauce.

\$70.00 per platter

Seafood Platter

Crab empanadas, Kuro Prawns, Sesame Paua prawn Toast, Tempura Oysters served with condiments and sauces.

\$130.00 per platter

Cheese Platter

A selection of Finest Local NZ Cheeses served with Crackers & Condiments.

\$100.00 per platter



Buffet Dinner A

\$60 per person (min 20 pax)

To start

Chefs Soup of the day

Freshly baked bread rolls with butter

Cold selection of salads

Roast Venison Beetroot Goat cheese Salad
Gourmet potato with crispy bacon, mustard mayonnaise
Garden salad ,Vinaigrette dressing

Hot Station

Chicken Cacciatore with olives and peppers
Thyme mustard roast lamb shoulder caramelized onions (GF)
Beef Bourgoigne with red wine Mushrooms and Bacon
Medley of roast vegetables with thyme
Seasonal vegetables with olive oil sea salt (GF)

Dessert buffet

Individual pavlova with Chantilly cream
Pamu Deer Milk Falooda Verrine
Tropical Fresh fruit salad
Passion fruit coulis, chocolate sauce, berry compote, whipped cream

Freshly Brewed Tea & coffee

*Menu may change subject to seasonal availability *



Buffet Dinner B

\$70 per person (min 20 pax)

To start

Chefs Soup of the day

Freshly baked bread rolls with butter

Cold selection of salads

Roast pumpkin, cashew nut, coriander (GF, V)

Balsamic roasted baby beetroot, pinenuts & feta (V)

Mediterranean Pasta salad with smoked salmon, olives, pesto dressing

Garden salad, Vinaigrette dressing

Hot Station

Fish paupiettes, leek, carrot, capers, lemon

Braised pork ribs, barbeque glaze

Sous vide beef cheeks, bordelaise red wine jus

Rosemary roast gourmet potatoes

Seasonal vegetables with extra virgin olive oil sea salt

Dessert buffet

Mixed berry Cheese cake

Lemon meringue tarts

Chocolate mousse

Tropical fresh fruit platter

Passion fruit coulis, berry compote, chocolate sauce, whipped cream

Freshly Brewed Tea & coffee

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Buffet Dinner C

\$85 per person (min 20 pax)

To start

Breads served to the table

Selection of freshly baked breads with butter, extra virgin olive oil and dip

Chefs Soup of the day

Freshly baked bread rolls with butter

Cold selection of salads

Thai prawn, glass noodle salad

Roast duck, Lentil salad *gf

Traditional Greek salad, feta, olives*gf

Salmon Nicoise- potato, egg, beans, olives

Garden salad Vinaigrette dressing

Chefs carving station – choose any 1 meat or choose the live pasta counter

Thyme mustard crusted Angus pure roast Beef rump

Or

Honey mustard glazed champagne ham

Served with gravy, condiments

Or

Live Pasta Counter

Spaghetti | Penne

Pomodoro sauce | Alfredo sauce

Mushrooms, Chicken, Chilli Flakes, Olives, Artichokes, Parsley, Sundried tomatoes, Pesto sauce

Hot Station

Grilled lamb loin chops, jus

Roast free range chicken breast, Veloute

Risotto Bianco, Jerusalem artichoke

Creamy potato thyme gratin

Seasonal vegetables with extra virgin olive oil sea salt

Dessert buffet

Chocolate Entremet

Banoffee tart

Crème Brulee

Tropical Fresh fruit platter

Passion fruit coulis, berry compote, chocolate sauce and cream

Freshly Brewed Tea & coffee

*Menu may change subject to seasonal availability *



Plated Dinner

Two Entrée/ Two Main / Two Dessert

\$49.00 per person

Three Entrée/ Three Main / Three Dessert

Include one beverage for \$6 per person

\$65.00 per person

Four Entrée/ Four Main / Four Dessert

Include one beverage for \$6 per person

\$75.00 per person

Entrée Selection

Chefs soup of the day

Risotto Bianco Three Cheese

Jerusalem artichoke, Parmesan (GF,V)

Twice Cooked Zatar Freedom Farms free range Pork Belly

Compressed Pear, whipped feta (GF)

Cured Ora King Salmon

Pinot Gris Citrus, cucumber, red onion, caviar, Lot8 yuzu oil

One80 classic Caesar salad

Cos lettuce, egg, croutons, bacon, anchovies, Caesar dressing

Grana Padano

Pumpkin Risotto

Parmesan, peas (GF, V)

One80 Classic Shrimp and Prawn Cocktail

Tempura Prawn, Cocktail sauce, Lime

Main Selection

Prestons grass fed Lamb Rumb

Cauliflower Almond puree, savoury nut granola, rogan jus

Sous Vide Waitao Chicken Breast

Burnt butter potato puree, lotus stem

Paneer Coconut Pea tikki

Beetroot ketchup, lentil, spinach urad vada, greens (V)

Angus Pure Fillet of Beef Wellington (Chefs signature dish)

Wrapped in Garam Masala mushroom Duxelle, béarnaise,

Ohakune carrot puree, greens, porcini jus

Pan-seared long line caught fresh fish of the day

Turmeric broth, kuro prawn, fennel & coriander, confit roma

Paneer Jalfrezi Filo Cigar

Carrot, kumara potato dauphinoise, date, Tamarind and vegetables.

Main Selection

Sous Vide Awatoru Wild Vension

Beetroot, Radicchio and Feta

Braised Lamb shoulder Filo

Pea Puree, carrot, potato kumara

Dauphinoise Jus

Dessert Selection

Rose petal Pistachio Bomb Alaska

(Chefs signature dish)

One80 Tart of the Day

Trio of handcrafted gourmet

Ice creams & Sorbets

Whittakers chocolate Entremet

Muscavdo, cherries