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

**Nespresso 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.
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 chili 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

**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

$35.00 per person
Canapes

Two Cold / Two Hot Items

Three Cold / Three Hot Items

Four Cold / Four Hot Items

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 filolettes
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

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

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

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

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

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.

One80 Charcuterie Board
Selection of Premium cured meats, Pickles, Mustard, Pumpernickel.

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

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

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

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

$55.00 per platter
$80.00 per platter
$100.00 per platter
$55.00 per platter
$70.00 per platter
$130.00 per platter
$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 Bourgoignie 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

*Menu may change subject to seasonal availability *
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**

**Three Entrée/ Three Main / Three Dessert**
Include one beverage for $6 per person

**Four Entrée/ Four Main / Four Dessert**
Include one beverage for $6 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 Citus, 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)

**Main Selection**
- **Sous Vide Awatoru Wild Vension**
  Beetroor, Radicchio and Feta
- **Braised Lamb shoulder Filo**
  Pea Puree, carrot, potato kumara
  Dauphinoise Jus

**Dessert 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.

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*2019 Copthorne Hotel Wellington, Oriental Bay*