



Celebrate
all together,
your way.

Pacific Island Buffet

\$75.00 per person
Minimum 100 guests

Breads to start

Artisan bread rolls with a trio of homemade dips, New Zealand butter, olive oil & balsamic vinegar

Carvery Choose one option

Honey mustard glazed ham served with English mustard, ham glaze & baps

Roast chicken with coleslaw, roasted potatoes & homemade gravy ^G

Slow roasted beef sirloin with herb gravy, potato gratin & horseradish sauce ^G

Garlic and herb roasted lamb shoulder served with mint sauce, rosemary gravy & wholegrain mustard, accompanied with kumara rosti ^D

Additional carvery items | \$17.25 each

Hot Dishes

Crispy chicken with spiced barbecue sauce

Twice cooked pork bites with soy and mirin glaze, served with roast potatoes ^{G D}

Beef curry with turmeric rice ^{G D}

Taro served with coconut cream garnished with red onion & coriander ^{G D}

Salad

Garden salad with cucumber, vine tomatoes & French dressing ^{G D V}

American coleslaw with mayonnaise, vinegar & buttermilk ^{G V}

Potato salad with celery, walnuts, sour cream, apple & mayonnaise ^{G V}

Seafood

Raw fish salad with red onion, coconut cream, lemon juice and coriander ^{G D}

Garlic shrimp with coconut cream & seafood dressing ^{G D}

Pacific oysters served with lemon, vine tomatoes & mignonette dipping sauce ^{G D}

Dessert

Choose three options | Additional options | \$4.90 each

Coconut mango pave ^G

Chocolate symphony ^G

Sticky date pudding

Indulgenz ice cream tubs

Coffee and chocolate pannacotta ^G

Equatorial chocolate brownie with ganache ^{G V}

Lemon meringue tart ^V

Salted caramel and chocolate tart

Berry cheesecake gateau ^G

Hazelnut milk chocolate cheesecake ^G

Cookies and cream cheesecake

Passionfruit & coconut cake with cream cheese icing

Additional items

Teriyaki glazed salmon fillets served with pickled seaweed ^{G D} - \$15 each

Roast whole pig (30kg) - \$650

Selection of fine teas and freshly brewed coffee available for **\$4.90 pp**

G — No added gluten D — Dairy free V — Vegetarian

While the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines and so there may be traces of dairy, gluten and nuts in dishes. If you have a guest with a severe allergy, please talk to us about arranging alternative offerings. Minimum attendance numbers of 100 guests apply. Menus current from Nov 2023 but are subject to change. All prices exclude GST and are subject to change.







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EVENTS