



Celebrate  
all together,  
your way.



# Buffet Breakfast

## Buffet Breakfast #1

**\$30.00 per person**

Freshly sliced seasonal fruit <sup>G D V</sup>

Selection of plain & fruit yoghurts <sup>G V</sup>

Fruit compotes <sup>G D V</sup>

Individual cereals of muesli, Cornflakes, Weet-Bix & Rice Bubbles <sup>G D V</sup>

Selection of artisan bread loaves

European salami

Croissants with preserves <sup>V</sup>

Assortment of Danish pastries <sup>V</sup>

Chilled fresh fruit juices

## Buffet Breakfast #2

**\$37.00 per person**

Freshly sliced seasonal fruit <sup>G D V</sup>

Selection of plain & fruit yoghurts <sup>G V</sup>

Fruit compotes <sup>G D V</sup>

Individual cereals of muesli, Cornflakes, Weet-Bix & Rice Bubbles <sup>G D V</sup>

Croissants with preserves <sup>V</sup>

Assortment of Danish pastries <sup>V</sup>

Streaky double-smoked middle bacon <sup>D</sup>

Herbed scrambled eggs <sup>G V</sup>

Hashbrowns with roasted vine tomatoes <sup>V</sup>

Thyme grilled tomato topped with bocconcini <sup>V</sup>

Breakfast sausage; chicken

Chilled fresh fruit juices

## Buffet Breakfast #3

**\$45.00 per person**

Freshly sliced seasonal fruit served with passionfruit syrup <sup>G D V</sup>

Selection of seasonal whole fruits <sup>G D V</sup>

Selection of plain & fruit yoghurts <sup>G V</sup>

Fruit compotes; mixed berry, apple cinnamon, pear <sup>G D V</sup>

Individual cereals of muesli, Cornflakes, Weet-Bix & Rice Bubbles <sup>G D V</sup>

Selection of artisan bread

Croissants with preserves <sup>V</sup>

Pain au chocolat <sup>V</sup>

Cheese platter; feta, cheddar, goats cheese, swiss cheese

Charcuterie platter; cold cuts, salami, prosciutto, chorizo

Streaky double-smoked middle bacon <sup>G D</sup>

Sauté mushrooms with wilted spinach <sup>G D V</sup>

Selection of sausages; pork, beef, chicken

Hashbrowns with roasted vine tomatoes <sup>V</sup>

Eggs benedict with wilted spinach and cured salmon on English muffin

Hot cakes with maple syrup, chantilly cream, raspberry coulis <sup>V</sup>

Chilled fresh fruit juices

**Add tea and coffee to any buffet breakfast menu for \$4.50+GST per person**

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 30 guests apply. Menus current from May 2025 but are subject to change.*

*All prices exclude GST and are subject to change.*

100 Ascot Avenue, Remuera, Auckland





# ELLERSLIE

EVENTS