



Celebrate
all together,
your way.



Plated

Breads & Dips

\$6.00 per person

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

Entrée (cold)

\$25.00 per person - alternate drop

**\$35.00 per person - two selections available from which
guests can choose**

Seafood

Akaroa salmon cakes, sumac whitebait, fennel, caper
& orange salad ^{G D}

Lemon infused avocado cured raw fish salad with
pickled radish ^G

Prawn, apple and pear gel, grape salad with balsamic
caviar ^{G D}

Meat

Hoisin glazed beef rump, spiced cabbage slaw, crispy
onions & herb salad ^{G D}

Middle Eastern lamb, labneh, beetroot and carrot ^G

Apricot and sweetcorn chicken roulade with bacon
crumb & sweet olive paste ^G

Sweet teriyaki chicken, mango wasabi mayo, pickled
pear and apple cucumber salad ^G

Vegetarian

Winter salad hummus bowl with confit egg yolks,
toasted granola & wild rice wafer ^{G V}

Cumin roasted beetroot with sweetened carrot crisp,
pumpkin puree & pickled radish ^{G D V}

Mains

\$50.00 per person - alternate drop

**\$80.00 per person - two selections available from
which guests can choose**

Seafood

Herb crusted game fish with celeriac puree, pea
chorizo & watercress salad ^{G D}

Gin cured snapper with crushed mint watercress
gourmet potatoes & prawn bisque sauce ^G

Beef

Maple glazed wagyu short rib with pumpkin puree,
roasted Provencal vegetables & madeira jus ^{G D}

Sous vide wagyu beef with potato gratin, mushroom
puree, grilled greens & chimichurri sauce ^G

Poultry

Caramelised duck breast with potato dauphinoise & slow
cooked raisin red cabbage ^G

Bbq chicken with cauliflower romesco cakes, confit baby
carrots & chardonnay tarragon sauce ^G

Pork

Cured pork with spiced pear, wilted spinach & confit
onion, apple cider and mustard sauce ^{G D}

Continued...

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 the dishes. If you have a severe allergy talk to us about arranging alternative
options. Minimum attendance numbers of 100 guests apply.
Menus current from May 2025 but are subject to change.
All prices exclude GST and are subject to change.*



Plated cont.

Vegetarian

Grilled Cajun cauliflower steak with crispy kumara herb cake, roasted baby peppers & curry dressing ^{G V}

Harissa hasselback courgettes with grilled butternut, aubergine puree, hummus & tahini dressing ^{G D V}

Sides

\$8.00 per person, per item
2 bowls of each item per table

Cold sides

Crunchy fennel dill salad with citrus vinaigrette ^{G D V}

Roast beetroot & sweet potato salad ^{G D V}

Parmesan cauliflower bites ^{G V}

Kale and toasted almonds & apple salad ^{G D V}

Hot sides

Thyme duck fat potatoes ^{G D}

Maple balsamic sautéed green beans ^{G D V}

Braised red cabbage ^{G D V}

Roasted cauliflower with salsa verde dressing ^{G D V}

Desserts

\$20.00 per option, per person

Chocolate symphony

Embassy chocolate mousse with crèmeux, cocoa soil, and a berry macaroon ^G

Sweet orange citrus delight

A vibrant orange shape dessert with ganache, zesty citrus gel, orange confit and a luscious fruit compote ^G

Sweet lemon citrus delight

Zesty lemon shape dessert with ganache, sweet citrus gel, lemon confit and a rich seasonal compote ^G

Berry cheesecake

Cheesecake mousse with berry jelly, berry gel, almond streusel, fruit compote, and fresh berries ^G

Crunchy hazelnut & passionfruit log

A rich hazelnut and passionfruit log with coffee curd, mascarpone Chantilly, and cocoa sauce

Afters

\$15.00 per person

Selection of petit fours, served on platters to the table ^V

\$25.00 per person

Selection of New Zealand cheese and fine crackers served on platters to the table ^V

\$4.50+GST per person

Selection of fine teas and freshly brewed coffee

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EVENTS