



GRAZING TABLES

Serves 20pax

Cheese & Cured Meats

A selection of European and New Zealand cheese and cured meats, olives, chutneys, relish, quince purée, crackers, fruits and vegetables, truffle honey 500

PLATTERS

Vegetarian Antipasto

A selection of pickled garden vegetables, buffalo mozzarella, olives 55

Traditional Antipasto

Cured meats, olives, brie di meaux, buffalo mozzarella and garden pickles 65

SLIDERS

Minimum order 20 per slider

Garden Beef Burger Slider gf*

Cheese, burger sauce and ketchup 5

Mini Bird

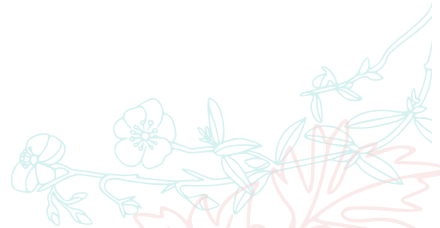
Buttermilk fried chicken, purple slaw and chipotle mayo 5

Vege gf* | ve

Chickpea patty, spiced hummus, rocket, vegan harissa mayo 5



THE
GARDEN
HOTEL



BANQUET OFFERING

Minimum catering 20 guests

1 main, 2 sides, 1 dessert	40pp
2 mains, 2 sides, 1 dessert	50pp
2 mains, 3 sides, 2 desserts	60pp
3 mains, 3 sides, 2 desserts	70pp

MAINS

Roast Sirloin gf | df

Honey Glazed Ham gf | df

Orange Glazed Whole Salmon gf

SIDES

Oven Roasted New Season Potatoes gf | v

Organic Mixed Leaf Salad gf | df | v

Honey Glazed Carrots gf | v
Goats feta

Chargrilled Broccolini ve
Almonds and shallots

DESSERT

Christmas Pudding
Brandy cream

Mini Meringues gf | df*
With cream and fresh fruit

THE
GARDEN
HOTEL

gf gluten free df dairy free v vegetarian ve vegan * by request

CANAPES

Minimum catering 20 guests

choose 3 options	15pp
choose 4 options	20pp
choose 5 options	25pp

CHOOSE FROM

Tomato Arancini v

Basil mayo

Pacific Oysters gf

Mignonette

Smoked Salmon & Cream Cheese

On blini with capers

Zucchini & Goats Cheese Bruschetta v

Steak Tartare

Sourdough ciabatta

Beef Burger Dumplings

With gorilla sauce

Jalapeño Poppers v

With dipping sauce

Raukapuka Red Cheese ve

Pineapple and avocado skewers

THE
GARDEN
HOTEL

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