



NAPIER
war memorial
CONFERENCE CENTRE

menu wedding buffet

Minimum of 25 guests

Pre Dinner

Hot hors d'oeuvres

Chef's choice of two - tray served to guests on arrival

Breads

Basket of Fresh Dinner Buns

Mains - *please choose TWO:*

- **A Rich Thai Style Green Curry Chicken** bound in coconut & served with lemon grass & rice
- **Beef Bourguignon** hand diced beef cooked in a Hawkes Bay red wine with garlic, mushrooms & bacon
- **Sweet & Sour Pork** served on fluffy white rice
- **Lamb Rogan Josh** with basmati rice
- **Linguini Marinara** fresh seasonal seafood in a napolitana sauce
- **Venison Ragout** braised cuts of venison in Hawkes Bay cabernet with potato gnocchi
- **Chicken with Almonds & Fresh Vegetables** on egg noodles
- **Vegetable Korma Curry** with rice

From the Sea - *please choose ONE:*

- **Fresh Steamed Mussels** in pernod cream sauce
- **Decorated Seafood Platter** shrimps, New Zealand mussels, surimi, smoked salmon
- **Grilled Fish of the Day** with a mango salsa
- **Garlic King Prawns**



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Roasts and Carvery - please choose TWO:

- **Spit Roasted Whole Marinated Pig** with apple sauce (*Minimum 50 guests*)
- **Arataki Honey Baked Ham on the Bone**
- **Roasted Rib Eye of Beef** medium rare & coated in seeded mustard

For smaller functions, legs of the selected meats will be used

Vegetables - please choose ONE:

- **Thai Style Stir Fried Vegetables**
- **Hot Roasted Vegetables** parsnips, red onion, pumpkin, kumara
- **Choice of Two Fresh Seasonal Vegetables from the Markets**

Potatoes - please choose ONE:

- **Scalloped** with fresh herbs, cheese & cream
- **Jacket** oven baked with sour cream & chives
- **Gourmet Potatoes** with mint sauce
- **Roast Potatoes** baked in rosemary & olive oil

Salads - please choose THREE:

- **Creamy Potato Salad** in a roasted red pepper mayonnaise, topped with bacon & shallots
- **Mesculin Salad** with cherry tomatoes, feta & lemon & ginger vinaigrette
- **Red & Green Coleslaw** with a pineapple mayonnaise
- **Mushroom & Celery** bound in a blue cheese & yoghurt mayo
- **Orzo** (rice shaped pasta) with mushrooms, garlic & rocket
- **Spicy Basmati Rice, Cashew & Green Pea Salad**
- **Tabouleh** with parsley, burghul, tomato & lemon seasoning
- **Tomato & Cucumber** in a vinaigre
- **Shredded Carrot & Tofu Salad**



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Sweet Treats - *please choose THREE:*

- **Mississippi Mud Cake** served with crème anglaise
- **Hot Apple Shortcake** served with butterscotch sauce
- **Citrus Meringue Pie**
- **Pavlova** decorated with fresh fruits
- **Homemade Apple & Apricot Crumble**
- **Baileys Cream Filled Profiteroles & Chocolate Sauce Tower**
- **Tropical Fruit Salad**
- **Cheesecake of the Day**

To Finish

Freshly Brewed Coffee & a Selection of Dilmah & Specialty Teas

Please Note: *Should you wish to choose an item that is not listed above, do not worry!*

Please feel free to contact our staff to discuss your individual requirements.

We support responsible drinking so if you are having pre-dinner drinks we recommend our Cocktail Party Selection.

\$61.50 incl. GST per guest

*Menu prices may be subject to change.
Please check prices prior to your function.*