

Quail's Nest Function Menus

Canapes Family-Style Banquet

Platters and Sharing Boards

River Room Conference Function Menu

Canape Menu

Plant Based

Cucumber with carrot & cashew pate' {V, VG, DF}

Sun-dried tomato pesto stuffed mushroom [V, GF]

Seafood

House New Zealand salmon and avocado mousse blini
[GFA]

Wasabi prawn skewer [GF, DF]

Bacon wrapped scallops [GF, DF]

Meat

Chicken, cranberry and brie puffed tarts

Sticky pork skewers [DF, GF]

Poached fig, blue cheese mousse and prosciutto crostini
[GFA]

Standard Banquet
\$70 Banquet

- Protein -Beef- Classic herb and garlic roast beef. [GF, DF]
- Lamb- Roast lamb with cranberry mint sauce. [GF, DF]
- Pork- Roasted pork, with crackling and apple sauce. [GF, DF]
- Chicken- Slow cooked Moroccan Apricot chicken. [GF, DF]
- Vegetarian- Vegetarian Chilli, served with steamed rice and sour cream.
[GF, DFA, VG, VA]

Sides

- New potatoes with herb butter. [GF, VG]
- Maple roasted root vegetables served with toasted almonds. [GF, VG, V, DFA]
- Steamed green bean and baby pea, with minted butter. [GF, VG]
- Seasonal garden salad with lemon vinaigrette dressing and parmesan.
[GF, VG, DFA]
- Rainbow slaw with tahini dressing and served with crushed toasted
peanuts. [GF, DF, VG]
- Mediterranean Orzo pasta salad. [VG]

Dessert

- served with Whipped Cream and/or Custard.
- Whittaker's Dark Chocolate and Mixed Berry Brownie. [GF, VG]
- Mini Pavlovas and seasonal fruit. [GF, DFA]
- Classic New York Baked Cheesecake.[VG]

Includes Choice Of

- Two items from the Protein section, Two options from the Sides section and One option from the Dessert section.
 - All Served Sharing-Style For The Table.
 - With Add-On Options Available
- Minimum Booking of 20 Pax – A 72 Hour Notice Period Is Required

Add-On Options Include

- Selection Of Canapes To Start @ \$20PP For Three Canape Options

- • Additional Protein @ \$15PP
- • Additional Sides @ \$12PP
- • Additional Dessert @ \$7PP

All the Bells & Whistles Banquet \$90 Banquet

- includes a choice of Two options from the Protein Section, Three options from the Sides Section, and Two options from the Dessert Section.
- OR \$95 Banquet- includes a choice of Three options from the Protein Section, Three options from the Sides Section and Two options from the Dessert Section
- - Served with dinner rolls and butter

Protein

- Beef- Fillet of Beef with horseradish sauce. [GF, DF]
- Lamb- Roasted Lamb with merlot glaze and cherry reduction. [GF, DF]
- Ham- House-glazed Ham. [GF, DF] -Chicken- herb and goats cheese stuffed chicken in maple bacon. [GF]
- Salmon- Roast New Zealand Salmon with pomegranate glaze. [GF, DF]
- Vegetarian- Chickpea and Pumpkin Curry with yogurt raita and steamed rice. [GF, DFA, VG, VA]

Sides

- Roasted baby vegetables with a honey balsamic glaze and toasted almonds. [GF, DF, VG]
- New potatoes with herb butter. [GF, VG]
- Steamed green bean, fig and feta salad. [GF, VG]
- Classic caesar salad, served with bacon, croutons, egg, parmesan cheese and caesar salad dressing. -Feta, pumpkin and roquette salad with couscous. [VG]
- Sundried tomato, basil, and cashew pasta salad. [VG]

Dessert

served with Whipped Cream and/or Custard.

- Whittaker's Dark Chocolate and Mixed Berry Brownie. [GF, VG]
- Mini Pavlovas and seasonal fruit. [GF, DFA]
- Classic New York Baked Cheesecake. [VG]

- With Add-On Options Available
Minimum Booking of 20 Pax
- A 72 Hour Notice Period Is Required

Add-On Options Include

- Selection Of Canapes To Start @ \$20PP For Three Canape Options
- • Additional Protein @ \$15PP (excluding Salmon which is \$23PP)
- • Additional Sides @ \$12PP
- • Additional Dessert @ \$7PP

Sharing Platters

Quail's Nest Grazing Board - A selection of hot finger foods with dipping sauces

Small serves up to 4 / Medium serves up to 8 / Large serves up to 12
| 40/70/100

From the Sea - A selection of fresh and cooked seafood delights with dipping sauces and toasted breads

Small serves up to 4 / Medium serves up to 8 / Large serves up to 12|
44/78/112

Cheese Board - Three cheeses with toasted breads, house-made Quail's Nest crackers, grapes and house-made chutney

– Serves Up To 4 | 68

Pavlova Board - House-made mini pavlovas with cream, chocolate ganache, and seasonal fruits – \$15pp minimum of 10 people

River Room Conference Function Menu

\$40 per head

Morning Tea

\$10 two small items per person

Choice of 2 options

- **Fresh Baked Muffins** ~ *filled with chef's choice served with butter*
- **Fresh Baked Scones** ~ *filled with chef's choice served with butter*
- **Carrot Cake** ~ *topped with cream cheese icing and assorted nuts, fruits and seeds*
- **Whittaker's Chocolate Brownie** ~ *served with either Greek yoghurt [GF]*
- **Jalapeño Corn Poppers** ~ *served with tomato relish [GF]*
- **Small Rosti** ~ *loaded with brie, relish, and pickled onion [GF]*
- **Breakfast pastry** ~ *filled with chef's choice*

Lunch

\$22 three small items per person

Choice of 3 options

- **Wrap of the Day** ~ *filled with chef's choice of meat and seasonal vegetables*
- **Pizza Bagel** ~ *Topped with chef's choice of toppings*
- **House-Made Sausage Roll** ~ *served with tomato relish*
- **Loaded Vegetable Frittata** ~ *freshly baked with seasonal vegetables and free range eggs [VG/GF]*
- **House-Made Meat Pie** ~ *filled with chef's choice*
- **House-Made Quiche** ~ *filled with chef's choice*
- **Loaded Savoury Pancake** ~ *topped with seasonal pesto, vegetables, and hummus*

Afternoon Tea

\$8 one small item per person

Choice of 1 option

- **Salted Caramel Slice** ~ *with an oaty base and creamy caramel filling*
- **Cream filled Lamingtons**
- **Seasonal fudge slice** ~ *chef's choice, made to suit the seasons*
- **Whittaker's Chocolate Brownie** ~ *served with either Greek yoghurt [GF]*

*Our helpful team are able to adjust any item to suit your dietary requirements
Chef's choice is also available*