

# **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