Conference, Meetings and Events Menus
SMART MEETINGS
Make your next event a smart one with Rendezvous Grand Hotel Auckland’s Conference Packages.

ALL DAY DELEGATE PACKAGES INCLUDE:
• Main meeting room (0730-1700) or (0730-1300 half day)
• 1 x Whiteboard
• 1 x flipchart and markers
• Iced water, mints, pads and pens provided for all delegates
• 1 x complimentary valet car park for the organizer

DELUXE DAY DELEGATE PACKAGE
FULL DAY $68.00 PP/ HALF DAY $58.00 PP
MINIMUM 15 DELEGATES
Morning tea and coffee with a food item of your choosing
Buffet lunch in Straits Cafe
Afternoon tea and coffee with a food item of your choosing (excluded in half day package)

EXECUTIVE DAY DELEGATE PACKAGE
$75.00 PER PERSON
MINIMUM 15 DELEGATES
Arrival tea and coffee
Morning tea and coffee with two food items of your choosing
Buffet lunch in Straits Cafe (Plus one extra hot food item)
Afternoon tea and coffee with two food items of your choosing (excluded in half day package)

PREMIUM DAY DELEGATE PACKAGE
$89.00 PER PERSON
MAXIMUM 120 DELEGATES
Sparkling and still water
Arrival tea and coffee with Rendezvous Energy shots
Superior morning tea and coffee with two food items of your choosing
Buffet lunch in Straits Cafe (Plus two extra hot food items)
Live chef cooking station
Superior afternoon tea and coffee with two food items of your choosing

* Straits Cafe lunch venue is subject to availability
KIWI BUFFET BREAKFAST
$32.00 PER PERSON
MINIMUM 15 GUESTS

COLD SELECTION
A selection of fresh chilled juices
Assorted cereals, nuts and dried fruit
Platters of fresh sliced fruit
Sliced continental meat platter
Fruit and natural yoghurts
Classic Bircher muesli, selection of honey coated oats, papaya, pineapple, cashews, toasted almonds and low fat yoghurt
Bakery selection of Danishes, croissants, muffins and bread with butter and preserves

HOT SELECTION
Scrambled eggs with chives
Crispy Canadian smoked bacon
Chicken and herb sausages
Grilled tomatoes with parmesan
Sautéed button mushrooms with herbs
Golden potato gems
Freshly brewed coffee, selection of traditional teas and herbal infusions

ADD A LITTLE EXTRA
$4 PER PERSON, PER ITEM
Warm mini croissants filled with farmhouse ham and Swiss cheese or cheddar cheese and tomato
Toasted bagels with an assortment of jams
Berry pancakes with maple syrup and whipped cream
Smoked salmon platters with lemons, capers and Spanish onions
CONTINENTAL BUFFET BREAKFAST
$24.00 PER PERSON
MINIMUM 15 GUESTS
A selection of fresh chilled juices
Assorted cereals, nuts and dried fruit
Platters of fresh sliced fruit
Fruit and natural yoghurts
Sliced continental meat platter
Classic Bircher muesli, selection of honey coated oats, papaya, pineapple, cashews, toasted almonds and low fat yoghurt
Bakery selection of Danishes, croissants, muffins and bread with butter and preserves
Freshly brewed coffee, selection of traditional teas and herbal infusions

KIWI PLATED BREAKFAST
$26.00 PER PERSON
Fresh orange juice
Seasonal sliced fresh fruit platter
Bakery basket: Danish pastries, croissants and muffins with butter and preserves
Freshly brewed coffee, selection of traditional teas and herbal infusions
WITH YOUR CHOICE OF ONE OF THE FOLLOWING:
• Creamy scrambled eggs with crispy bacon, grilled sausages, grilled tomatoes and hash browns
• Poached eggs benedict on an English muffin with farmhouse ham and hollandaise sauce served with grilled tomatoes*
• Creamy scrambled eggs, chicken sausages, button mushrooms, grilled tomatoes and a homemade sautéed potatoes
• Poached eggs with smoked salmon, spinach and mushrooms with hollandaise sauce on a bubble and squeak pattie*

BREAKFAST PLATTERS
$20.00 PER PERSON
MINIMUM 15 GUESTS
Platters of sliced seasonal fruit
Bagels with assorted toppings
Warm croissants with champagne ham and Swiss cheese or cheddar cheese and tomato
Assorted muffins and fresh Danish pastries
Freshly brewed coffee, selection of traditional teas and herbal infusions

*Maximum numbers of 40 guests for this dish
**HEALTHY BUFFET BREAKFAST**  
$32.50 PER PERSON  
**MINIMUM 15 GUESTS**
Classic Bircher muesli, selection of honey coated oats, papaya, pineapple, cashews, toasted almonds and low fat yoghurt  
Low fat yoghurt shot with a selection of fruit compotes  
Fresh fruit salad  
Vegetable crudités with minted low fat yoghurt  
Scrambled eggs with low fat milk  
Grilled tomatoes with oregano and parsley  
Sautééd mushrooms with thyme  
Roast capsicum, new potatoes and Danish feta frittata  
Freshly brewed coffee, selection of traditional teas and herbal infusions

**HEALTHY PLATED BREAKFAST**  
$27.50 PER PERSON  
Fresh orange juice  
Classic Bircher muesli, selection of honey coated oats, papaya, pineapple, cashews and toasted almonds  
Low fat yoghurt  
Sliced seasonal fruit  
Assorted breads and preserves  
**WITH YOUR CHOICE OF EITHER OF THE FOLLOWING:**
- Scrambled eggs with low fat milk, grilled tomatoes with oregano and sautéed spinach on multigrain toast  
- Poached eggs on an English muffin, smoked salmon, roasted Portobello mushrooms and vine tomatoes*

*Maximum numbers of 40 guests for this dish
ARRIVAL TEA AND COFFEE
$5.00 PER PERSON
Freshly brewed coffee, selection of traditional teas and herbal infusions

DELUXE BREAK
$8.50 PER PERSON
Freshly brewed coffee, selection of traditional teas and herbal infusions, plus one choice of bakery item

SUPERIOR BREAK
$12.00 PER PERSON
MINIMUM 40 GUESTS
Combination of brewed premium coffee and use of our fully automated bistro machines which provide a wide coffee selection including latte, cappuccino and macchiato. Traditional, herbal and fruit infused teas, seasonal whole fruit and homemade cookies are also included

CONTINUOUS COFFEE AND TEA
$16.00 PER PERSON
SERVED OVER 8 HOURS
Freshly brewed coffee, selection of traditional teas and herbal infusions

SWEET OPTIONS
Assorted freshly baked muffins
Apple, blueberry and cinnamon crumble
Fruit tartlets
Rocky road slice
Assorted lamingtons
Vanilla and apricot sponge cake
Ginger slice with toasted cashews
Raisin and date scones with strawberry jam and whipped cream
White chocolate and passion fruit slice
Assorted cup cakes

CAKES
Orange and almond
Date and honey
Banana and walnut
Apple and rhubarb

HEALTHY OPTIONS
Fresh sliced fruit platter
Smoothie shooters
Vegetable crudités with dips
Muesli slice
Bircher muesli topped with a berry compote

GLUTEN FREE OPTIONS
(Available upon request)
Chocolate chip cookies
Triple chocolate cookies
Shortbread

SAVOURY OPTIONS
Mini gourmet pies
Sausage rolls
Warm mini croissants filled with champagne ham and Swiss cheese or cheddar cheese and tomato
Canadian streaky bacon and caramelised shallots quiche
Spinach, feta and semi-dried tomato quiche
Braised leak and feta quiche
Savoury scones with cream cheese
Savoury muffins

SOMETHING FANCY
$7.00 PER PERSON, PER ITEM
Selection of cakes, slices and pastries
Tower of assorted handmade cupcakes
Platter of assorted hand rolled sushi and sashimi
Ginelli’s award winning ice creams and sorbets
NZ cheeseboard with stewed fruits and crackers

ADDITIONAL BAKERY ITEMS FOR $3.50 PER PERSON, PER ITEM
DAY DELEGATE BREAKS MENU
SERVED DURING MORNING / AFTERNOON TEA

PLEASE CHOOSE ONE ITEM PER BREAK

MONDAY
MORNING TEA
Ham and cheese croissants
Assorted freshly baked muffins

AFTERNOON TEA
Fruit tartlets
Spinach, feta and semidried tomato quiche

TUESDAY
MORNING TEA
Raisin and date scones with strawberry jam and whipped cream
Sausage rolls

AFTERNOON TEA
White chocolate and passionfruit slice
Braised leak and feta quiche

WEDNESDAY
MORNING TEA
Apple, blueberry and cinnamon crumble
Canadian streaky bacon and caramelised shallot quiche

AFTERNOON TEA
Ginger slice with toasted cashews
Mini gourmet pies

THURSDAY
MORNING TEA
Vanilla and apricot sponge cake
Mini croissants filled with cheddar cheese and tomato

AFTERNOON TEA
Savoury scones with cream cheese
Lamingtons

FRIDAY
MORNING TEA
Apple and blue berry crumble
Savoury muffins

AFTERNOON TEA
Banana and walnut cake
Spinach, feta and semi-dried tomato quiche

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Day Delegate Buffet Lunch Menus

DAY DELEGATE LUNCH MENU
OR AVAILABLE FOR $35.00 PER PERSON (LUNCH ONLY)
MINIMUM 15 GUESTS
SERVED BETWEEN 1200 – 1430

Daily lunches served with orange juice and freshly brewed tea and coffee

MONDAY
Assorted breads and rolls with butter
Garden salad with French dressing
Chef’s salad of the day (two selections)
Antipasto platter with gourmet meats
Smoked paprika stroganoff of rump steak, rosemary and mushrooms
Chicken and vegetable penne bake
Chickpea, potato and tomato casserole
Exotic melon and pineapple salad
Banana and ginger cake

TUESDAY
Assorted breads and rolls with butter
Garden salad with French dressing
Chef’s salad of the day (two selections)
Antipasto platter with gourmet meats
Prime beef lasagne with creamy béchamel sauce topped with mozzarella
Roast salmon fillets with tomato and red onion salsa
Stir-fried Asian vegetables with a coriander and mirin dressing
Lemon and lime meringue
Fresh mini pastries

WEDNESDAY
Assorted breads and rolls with butter
Garden salad with French dressing
Chef’s salad of the day (two selections)
Antipasto platter with gourmet meats
Creole dusted chicken thighs on preserved lemon and raisin couscous with a coriander dressing
Ragout of lamb with rosemary and red wine on glazed seasonal vegetables
Italian gnocchi with mozzarella and a homemade tomato sauce
Passionfruit and raspberry cheesecake
Apple and rhubarb cake slice
**THURSDAY**
- Assorted breads and rolls with butter
- Garden salad with French dressing
- Chef’s salad of the day (two selections)
- Antipasto platter with gourmet meats
- Teriyaki chicken with soy ginger sauce
- Roast beef with honey glazed carrots and a horseradish and shallot sauce
- Tofu and egg fried rice
- Orange and almond cake
- White chocolate and passionfruit slice

**FRIDAY**
- Assorted breads and rolls with butter
- Garden salad with French dressing
- Chef’s salad of the day (two selections)
- Antipasto platter with gourmet meats
- Roast leg of lamb on spiced green peas with a minted sauce
- Baked market fish with shrimp sauce
- Penne and Mediterranean style vegetables served with cashew pesto
- Exotic melon and pineapple salad
- Cookies and cream cheesecake
IMPRESS YOUR GUESTS WITH AN ADDITIONAL DISH

SALAD SELECTIONS
$4 PER PERSON
- Assorted garden greens with tomato, cucumber and red onion with a French dressing
- Caesar with cos lettuce, bacon, anchovies, croutons and creamy Caesar dressing
- Beef tomatoes with mozzarella and basil pesto
- Thai style beef with glass noodles, coriander and crispy shallots
- Baby spinach with orange and red onion, accompanied by a citrus and parsley dressing
- Roasted Mediterranean vegetables with cashews
- Couscous and preserved lemon with red onion, tomato and coriander
- Waldorf salad of apple, pear and grapes with walnuts

HOT SELECTION
$8 PER PERSON.
- Spinach and ricotta ravioli with a homemade tomato and coriander sauce
- Tofu with baby corn and choy sum with a black bean sauce
- Tandoori marinated chicken on saffron rice
- Butter chicken with cardamon rice
- Seared beef strips in teriyaki sauce on Singapore noodles

DESSERTS
$5 PER PERSON
- Exotic melon and pineapple salad
- Banana and ginger cake
- Passionfruit and raspberry cheesecake
- Cookies and cream cheesecake
- Selection of mini cakes and pastries
WORKING STYLE LUNCH SELECTIONS
$27.50 PER PERSON
MINIMUM 12 GUESTS, MAXIMUM 20 GUESTS

MONDAY
Roast chicken, streaky bacon and cheese club sandwich
Chargrilled Mediterranean vegetable and rocket pesto panini
Rocket and parmesan with balsamic vinaigrette
Chicken and vegetable penne bake
Banana and ginger cake

TUESDAY
Roast Black Angus sirloin, caramelised onions and beetroot relish baguette
Tandoori chicken wraps
Waldorf salad of apple, pear and grapes with walnuts
Prime beef lasagne with creamy béchamel sauce topped with mozzarella
Lemon and lime meringue

WEDNESDAY
Lebanese marinated lamb pita with hummus
Sun-dried tomato and mozzarella with basil pesto
Poached salmon, cucumber and tomato with a dill crème fraîche dressing
Italian gnocchi with mozzarella and a homemade tomato sauce
Passionfruit and raspberry cheesecake

THURSDAY
Champagne ham, beef tomato and brie baguette
Prosciutto, semi-dried tomatoes, Cleveland buffalo mozzarella and fresh basil in a toasted ciabatta
Roasted Mediterranean vegetables with cashews
Teriyaki chicken with soy ginger sauce
Orange and almond cake

FRIDAY
Oven roasted chicken breast, cos, beef tomatoes and a chilli lime dressing
Cold smoked New Zealand king salmon with salted cucumber and dill crème fraîche, on a mini bagel
Thai style beef with glass noodles, coriander and crispy shallots
Baked market fish with shrimp sauce
Cookies and cream cheesecake

ADDITIONAL BEVERAGE ITEMS
Selection of soft drinks $4.00 per glass
Mineral water (still or sparkling) $4.50 per bottle
Fresh orange juice $4.00 per glass / $16.00 per litre
Freshly brewed tea and coffee $5.00 per person
3 COLD AND 2 HOT ITEMS 1 HOUR $15.00 PP
ADD HOUR $5.00 PP
4 COLD AND 3 HOT ITEMS 1 HOUR $19.50 PP
ADD HOUR $7.00 PP
5 COLD AND 3 HOT ITEMS 1 HOUR $22.00 PP
ADD HOUR $8.00 PP

ADDITIONAL FOOD ITEMS AT $3.00 PER PERSON
MINIMUM 15 GUESTS

PLEASE MAKE YOUR SELECTION FROM THE BELOW

COLD
Manuka smoked salmon on blennies with ginger and dill crème fraîche
Beef tataki, scotch fillet wrapped around daikon with a yum yum dropper
Smoked chicken and cranberry mousse tartlets
Grilled scallops with cucumber and wholegrain mayonnaise
Vodka marinated salmon gravlax in a filo cup
Chicken liver parfait on profiteroles
Sushi rolls

HOT
Smoked chicken with sun-dried tomato and pimiento salsa
Lamb kofta with minted yogurt
Smoked snapper Vol au Vents with candied lemon
Spring rolls with mango chutney
Chicken tikka with a chat masala riata
Prawns with rock melon and coriander salsa
Mini beef burgers with beetroot relish
Pork wonton with a spicy plum dipping sauce

VEGETARIAN OPTIONS
COLD
Kale and feta stuffed baked mushrooms
Feta stuffed pepperdews
Vegetarian Sushi rolls

HOT
Red onion and pumpkin quiche
Goats cheese and chive puffs
Mini vegetarian pizza
SKEWERS
Satay chicken with peanut sauce
Teriyaki beef with ponzu sauce
Greek lamb with mint tzatziki
Moroccan chicken skewers with cumin tzatziki

SOMETHING SWEET
Peach and strawberry fruit tartlets
Mochachino mousse in a chocolate cup
Assorted mini cheesecakes
Passionfruit profiteroles dipped in chocolate

NOODLE BOXES
$8.00 PER PERSON
MINIMUM 20 GUESTS
Thai beef with bok choy and glass noodles
Lemongrass chicken with mixed peppers and egg noodles
Stir-fried vegetables with flat rice noodles
Pork and shrimp char kway teow

PLATTERS
$80.00 PER PLATTER
ONE PLATTER SERVES 5 – 8 GUESTS
Fine cheese platter
Antipasto platter
Mediterranean platter
Sushi and sashimi platter

SOUP SHOOTERS
$3.50 PER PERSON
MINIMUM ORDER OF 20 PER STYLE
Potato and crispy leek with truffle oil
Laksa with prawn and chicken
Forest fungi and button mushroom
Roast kumara with crumbled blue cheese

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YOUR CHOICE OF 1 ENTRÉE, 1 MAIN AND 1 DESSERT
ADDITIONAL COURSES AVAILABLE $10.00 PER PERSON
ALTERNATE SERVED MAIN COURSES $5.00 PER PERSON
MAXIMUM 350 GUESTS

ALL MENUS ARE SERVED WITH BREAD AND BUTTER AND TEA AND COFFEE TO FINISH

RENDEZVOUS DELUXE PLATED MENU
$60.00 PER PERSON

AT THE START
Soup selection
- New Zealand smoked fish and potato with leeks
- Laksa with prawn and chicken
- Forest fungi and button mushrooms
- Roast kumara and crumbled blue cheese
Moroccan rubbed chicken with tabbouleh and red harissa oil
Market fish on a bed of green tea soba noodles with cilantro and a dashi sauce
Tian of roma tomatoes and mozzarella with a fresh basil pesto dressing

IN THE MIDDLE
Chicken breast, sundried tomato polenta cake and green beans, served with a basil and cashew nut pesto
New Zealand market fish with a roast kumara, glazed carrots and lemon butter sauce
Prime steer eye fillet with skordalia, confit shallots and a merlot jus
Spinach and buffalo mozzarella filo with a basil and cashew pesto

AT THE END
Seasonal fruit salad with a blueberry and vanilla compote, served with whipped cream
Apple and cinnamon tart with Kapiti vanilla bean ice cream
Mini pavlova dressed with chantilly cream and seasonal fruits
RENDZVOUS SUPERIOR PLATED MENU
$70.00 PER PERSON

AT THE START
Soup selection
- New Zealand smoked fish and potato with crispy leeks
- Laksa with prawn and chicken
- Forest fungi and button mushrooms
- Roast kumara and crumbled blue cheese
Cervana smoked venison fillet carpaccio with a micro green salad and cherry reduction
Coriander and garlic marinated king prawns on pineapple and ginger salad
Cold smoked South Island king salmon on cucumber, Spanish onion, dill crème fraîche and keta caviar
Sumac dusted chicken breast on a melon and fennel salad with crumbled feta
Tian of roma tomatoes and mozzarella with a fresh basil pesto dressing

IN THE MIDDLE
Hawks Bay lamb rump on parmesan mash potatoes with green beans and a shiraz jus
Corn-fed chicken breast, lemon scented, crushed new potatoes and manuka glazed carrots with jus
Kawakawa rubbed eye fillet steak with olives and new potatoes, buttered courgettes and a green peppercorn jus
Roast pork loin chop on honey roasted pumpkin and kumara with an apple and cinnamon sauce
Grilled salmon on a bed of spinach with a sweetcorn and tomato salsa
New Zealand market fish with roast kumara, glazed carrots and lemon butter sauce
Spinach and mozzarella filo with a basil and cashew pesto
Pumpkin and spinach gnocchi topped with wild rocket and parmesan

AT THE END
Passionfruit and manuka honey cheesecake with raspberry coulis
Homemade banana cake with ginger buttercream and hazelnut chocolate shavings
Warm sticky date pudding with candied walnuts and salted caramel sauce
Apple and cinnamon tart with Kapiti vanilla bean ice cream
Mini pavlova dressed with chantilly cream and seasonal fruits
Citrus vanilla mousse with raspberry coulis and Chantilly cream
RENDZEVOUS PREMIUM PLATED MENU
$85.00 PER PERSON

AT THE START
Kawakawa dusted chicken breast on a preserved lemon and red onion couscous
Seared tuna on beetroot salad with a miso mayonnaise
Lamb loin on a pickled aubergine with red peppers and a raspberry and cinnamon reduction
Seafood platter of fresh natural New Zealand rock oysters, crystal bay prawns, cold smoked king salmon
and green lipped mussels with a spiced marie rose sauce
Poached king salmon on a cucumber and beef tomato salad with avocado oil
Goats cheese with wild rocket, endive salad and a honey and walnut dressing

IN THE MIDDLE
Corn-fed chicken breast stuffed with spring onion and mushrooms, resting on a parsnip and parmesan mash with manuka honey glazed beans
Fresh New Zealand snapper, preserved lemon and spring onion crushed potatoes and green lipped mussels with buttered spinach
Roast Black Angus eye fillet wrapped in maple smoked Canadian bacon with whipped potatoes, baby vegetables and wholegrain mustard jus
Herb crusted lamb rack with kumara mash ratatouille and a minted red wine jus
Pumpkin and ricotta ravioli with a homemade tomato and coriander sauce topped with freshly grated parmesan

AT THE END
Hazelnut tiramisu with orange chocolate and glazed cherries
Strawberry and white chocolate mousse with a raspberry coulis
Black forest gateau with candied lemon mascarpone
Cinnamon poached pear with a pineapple and paw paw salsa
Cookies and cream cheesecake with a raspberry and rhubarb compote
Trio of desserts (chef's selection)
ADD SOUPS
$7.00 PER PERSON
- Potato and leek with truffle oil
- New Zealand smoked fish and potato with crispy leeks
- Creamy forest fungi with garlic croutons and chives
- Roast kumara and crumbled blue cheese
- Fresh tomato with basil pesto crostini

EXTRA THINGS FOR THE TABLE
Selection of bread and dips $5.00pp
Salad of mixed leaves, tomatoes, cucumber and Spanish onions with a French dressing $6.00pp
Steamed seasonal vegetables with toasted almonds $7.00pp
New Zealand cheeseboard with marinated figs and a selection of crackers $7.00pp
Sushi platters $8.00pp
Sushi and sashimi platters $10.00pp

SORBET PALLET CLEANSERS BETWEEN COURSES
$4.50 PER PERSON
- Lemon
- Lime
- Raspberry
- Lemongrass and ginger
- Feijoa
- Passionfruit and lemon

ADD PETIT FOURS
$6.00 PER PERSON
Handmade chocolates, mini cakes and pastries
Petit fours are best served with coffee at the end of the meal
HEALTHY DINNER
$70.00 PER PERSON

PLEASE CHOOSE ONE OF EACH FROM THE FOLLOWING:

ENTREE
Forest mushrooms in a broth with toasted ciabatta
Vine ripened tomatoes, Lebanese cucumber, Spanish onions, feta and kalamata olives with a lemon and oregano dressing
Poached king salmon with watercress and rock melon, cilantro and chilli salsa

MAIN
Baked free range chicken breast on a zesty polenta cake with steamed vegetables with a basil and cashew pesto
Roasted Black Angus eye fillet with manuka honey roasted shallots, garlic chive new potatoes, chargrilled vegetables and red wine jus
Roast Akaroa salmon fillet on whipped garlic mash, green beans and a caperberry with a tomato and jumbo kalamata green olive salsa and chargrilled lemon and basil oil

DESSERT
Poached pear with lemon mascarpone and pomegranate molasses
Seasonal fruit salad with a blueberry and vanilla compote, served with whipped cream
Vanilla cake with passionfruit pulp and lemon sorbet
DESIGN YOUR OWN 4 COURSE MENU WITH OUR CHEF AND CHOOSE FROM THE FOLLOWING:
$90.00 PER PERSON
CHOOSE 1 ENTRÉE, 1 SORBET, 1 MAIN AND 1 DESSERT OR 1 SOUP, 1 ENTRÉE, 1 MAIN, 1 DESSERT

SOUP SELECTION
New Zealand smoked fish and potato with crispy leeks
Laksa with prawn and chicken
Forest fungi and button mushrooms
Roast kumara and crumbled blue cheese

AT THE START
Mixed platter of handmade sushi
Moroccan rubbed chicken with tabbouleh and red harissa oil
Market fish on a bed of green tea soba noodles with a cilantro and dashi sauce
Tian of roma tomatoes and mozzarella with a fresh basil pesto dressing
Kawakawa dusted chicken breast on a preserved lemon and red onion couscous
Seared tuna on a beet salad with a miso mayonnaise
Lamb loin on a pickled aubergine and red peppers with a raspberry and cinnamon reduction
Seafood platter of fresh natural New Zealand rock oysters, crystal bay prawns, cold smoked king salmon and mussels in a ½ shell with a spiced marie rose sauce
Poached king salmon on a cucumber and beef tomato salad with avocado oil
Goats cheese with a wild rocket, endive salad and honey and walnut dressing
Cervana venison fillet carpaccio with a micro green salad and cherry reduction
Coriander and garlic marinated king prawns on a marinated pineapple and ginger salad
Cold smoked South Island king salmon on cucumber, Spanish onion, dill crème fraîche and keta caviar
Sumac dusted chicken breast on a watermelon and fennel salad with crumbled feta
Mezze plate, tabbouleh, olives, roasted peppers and minted yoghurt with Turkish bread

SORBETS
Lemon
Lime
Raspberry
Lemongrass and ginger
Feijoa
Passionfruit and lemon

IN THE MIDDLE
FISH
New Zealand market fish with roast kumara, glazed carrots and lemon butter sauce
Fresh New Zealand snapper, preserved lemon and spring onion crushed potatoes and green lipped mussels with buttered spinach
Grilled salmon on a bed of spinach with a sweetcorn and tomato salsa
POULTRY
Chicken breast, semidried tomato polenta cake and green beans with a basil and cashew nut pesto
Corn-fed chicken breast stuffed with braised leeks and mushrooms resting on a parsnip and parmesan gratin with manuka honey glazed carrots and runner beans
Corn-fed chicken breast, lemon scented crushed new potatoes and manuka glazed carrots with jus

BEEF, LAMB AND PORK
Herb crusted lamb rack with kumara mash, ratatouille and a minted red wine jus
Hawks Bay lamb rump on parmesan mash potatoes and green beans with Shiraz jus
Roast Black Angus eye fillet wrapped in maple smoked Canadian bacon with whipped potatoes, baby vegetables and wholegrain mustard jus
Fillet of beef with baked forest mushrooms and a merlot reduction
Broiled beef tournedos with buttered beans, mousseline potatoes and Shiraz glaze
Roast pork loin chop on a honey roasted pumpkin, kumara and an apple and cinnamon sauce

VEGETARIAN
Spinach and mozzarella filo with a basil and cashew pesto
Pumpkin and ricotta ravioli with a homemade tomato and coriander sauce topped with freshly grated parmesan
Pumpkin and spinach gnocchi topped with wild rocket and parmesan
Stir fried Asian vegetables in a Thai green curry with jasmine rice and crispy shallots

AT THE END
Apple and cinnamon tart with Kapiti vanilla bean ice cream
Mini pavlova dressed with chantilly cream and seasonal fruits
Hazelnut tiramisu with orange chocolate and glazed cherries
Strawberry and white chocolate mousse with a raspberry coulis
Black forest gateau with candied lemon mascarpone
Cinnamon poached pear with a pineapple and paw paw salsa
Cookies and cream cheesecake with a raspberry and rhubarb compote
Trio of desserts (chef’s selection)
Passionfruit and manuka honey cheesecake with raspberry coulis
Homemade banana cake with ginger butter cream and hazelnut chocolate shavings
Warm sticky date pudding with candied walnuts and salted caramel sauce
BUFFET DINNER MENU 1
$66.00 PER PERSON
MINIMUM 60 GUESTS

COLD DISHES
Basket of fresh dinner rolls
Green mussels in the ½ shell, marinated in garlic and fresh coriander
Freshly smoked market fish with horseradish cream
Smoked salmon with red onions and capers
Continental meats and pâté platters
Asian squid salad with egg noodles and mung bean sprouts
Pasta salad with pesto and semi-dried tomatoes
Carrot salad with ginger scented raisins
German potato salad with red onions and wholegrain mustard mayo
Fresh garden salad with feta cheese, red onions and rocket
Assorted dressings and condiments

HOT SELECTION
PLEASE SELECT FOUR OF THE FOLLOWING DISHES:

FISH
Medallion of market fish in lemon caper sauce
Fresh market fish dusted with cajun and grilled shrimps in a homemade tomato sauce
Duo of baked salmon and mussels in a saffron sauce

POULTRY
Oven roasted chicken breast with a lemon and tarragon sauce
Harissa chicken with fresh coriander
Thai green chicken curry with Asian vegetables
Breast of chicken wrapped in smoked bacon with a merlot sauce

BEEF, LAMB AND PORK
Beef tenderloin with green peppercorn and parsley cream sauce
Medallion of beef with forest mushroom sauce
Rogan josh lamb curry with potato and saffron
Roast leg of lamb with a rosemary and mustard sauce
Roasted lamb leg with mint and thyme gravy
Medallion of pork with a sweet and sour sauce
Pork vindaloo with potatoes – medium
Buffet Dinner Options

VEGETARIAN
Penne pasta with sun-dried tomato sauce, kalamata olives and Italian parsley
Chickpea and coriander curry

ALL SERVED WITH
Fresh garden vegetables
Garlic and rosemary roasted potatoes
Steamed jasmine rice

ADDITIONAL HOT DISHES
$9.00 PER PERSON

DESSERT
Apple, blueberry and cinnamon crumble
Triple chocolate mud cake
Passionfruit and manuka honey cheesecake
Rocky road
Assorted mini cakes and pastries
Sliced exotic melon and fruit platters
Apricot and vanilla baked cheesecake
Black forest and sour cherry cake

CARVERY STATION WITH YOUR OWN CHEF
CHOOSE ONE FOR $10.00 PER PERSON
CHOOSE TWO FOR $17.00 PER PERSON
ALL THREE FOR $22.00 PER PERSON
Roast beef rib eye with a red wine glaze
Honey glazed champagne ham with apple and cinnamon sauce
Roast leg of lamb with minted jelly
BUFFET DINNER MENU 2
$77.00 PER PERSON
MINIMUM 40 GUESTS

COLD DISHES
Basket of fresh dinner rolls
Cold smoked king salmon with red onions and capers
Poached fresh salmon with caper and lime aioli
Mussels with a wholegrain mustard and white wine dressing
Smoked beef with pearl onions
Kassler pork loin with fruit garnish
Smoked beef and turkey breast platter
Selection of pâté and terrines
Penne pasta salad with sun-dried tomatoes and olives in an Italian dressing
Spicy seafood and noodle salad with coriander dressing
Kumara orange salad with red onions
Sliced beef tomatoes with buffalo mozzarella and fresh basil
Fresh garden salad with feta cheese, red onions and rocket
Assorted dressings and condiments

HOT SELECTION
PLEASE SELECT FIVE OF THE FOLLOWING:

FISH
Medallion of market fish in lemon caper sauce
Fresh market fish dusted with cajun and grilled shrimps in a homemade tomato sauce
Duo of baked salmon and mussels in a saffron sauce

POULTRY
Oven roasted chicken breast with a lemon and tarragon sauce
Thai green chicken curry with Asian vegetables
Breast of chicken wrapped in smoked bacon with a merlot sauce
Harissa chicken with fresh coriander
Butter chicken
Buffet Dinner Options

BEEF, PORK AND LAMB
Beef tenderloin with green peppercorn and parsley cream sauce
Medallion of beef with forest mushroom sauce
Medallions of pork with a sweet and sour sauce
Rogan josh lamb curry with potato and saffron
Roast leg of lamb with a rosemary and mustard sauce
Roasted lamb leg with mint and thyme gravy
Pork vindaloo with potatoes – medium

VEGETARIAN
Penne pasta with sun-dried tomato sauce, kalamata olives and Italian parsley
Chickpea and coriander curry

SERVED WITH
Fresh garden vegetables
Roasted baby potatoes with thyme and rosemary
Steamed jasmine rice

ADDITIONAL HOT DISHES
$9.00 PER PERSON

DESSERT
Lemon and lime meringue
Cappuccino and hazelnut trifle
Apple, blueberry and cinnamon crumble
Triple chocolate mud cake
Passionfruit and manuka honey cheesecake
Rocky road
Assorted mini cakes and pastries
Sliced exotic melon and fruit platters
Apricot and vanilla baked cheesecake
Black forest and sour cherry cake

CARVERY STATION WITH YOUR OWN CHEF
CHOOSE ONE FOR $10.00 PER PERSON
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Rendezvous Grand Hotel Auckland
71 Mayoral Drive Cnr Vincent Street
Auckland, New Zealand 1010
Tel: (64) 9 366 3000|Fax: (64) 9 366 0121
www.rendezvoushotels.com
**DELUXE PACKAGE**

1 Hour  $20.00 PP
2 Hours  $29.00 PP
3 Hours  $37.00 PP
4 Hours  $45.00 PP
5 Hours  $53.00 PP

Brancott Reserve Cuvee Brut  
Montana “Festival Block” Chardonnay, Sauvignon Blanc and Pinot Noir  
Heineken  
Tiger  
Amstel Light  
Assorted soft drinks and orange juice

**SUPERIOR PACKAGE**

1 Hour  $22.00 PP
2 Hours  $31.00 PP
3 Hours  $40.00 PP
4 Hours  $49.00 PP
5 Hours  $59.00 PP

Brancott Reserve Cuvee Brut  
Brancott Estate Chardonnay, Sauvignon Blanc and Pinot Noir  
Heineken  
Tiger  
Amstel Light  
Assorted soft drinks and orange juice

**PREMIUM PACKAGE**

1 Hour  $25.00 PP
2 Hours  $34.00 PP
3 Hours  $43.00 PP
4 Hours  $53.00 PP
5 Hours  $63.00 PP

Brancott Reserve Cuvee Brut  
Stoneleigh Chardonnay, Sauvignon Blanc and Pinot Noir  
Heineken  
Tiger  
Amstel Light  
Assorted soft drinks and orange juice

**PRESTIGE PACKAGE**

1 Hour  $31.00 PP
2 Hours  $44.00 PP
3 Hours  $58.00 per person
4 Hours  $72.00 per person
5 Hours  $86.00 per person

Deutz Blanc de Blanc  
Church Road Chardonnay, Sauvignon Blanc and Cabernet Merlot  
Heineken  
Monteiths Ale  
Amstel Light  
Assorted soft drinks and orange juice
### CHAMPAGNE
- Mumm Cordon Rouge, France $135.00
- Moet & Chandon Imperial Brut, France $125.00
- Veuve Clicquot, France $145.00
- Dom Perignon, France $350.00

### SPARKLING
- Brancott Reserve Cuvee Brut, Marlborough $39.00
- Deutz Blanc de Blanc, Marlborough $60.00
- Cloudy Bay Pelorus Brut, Marlborough $65.00

### SAUVIGNON BLANC
- Montana “Festival Block”, Marlborough $39.00
- Sanctuary, Marlborough $40.00
- Stoneleigh, Marlborough $48.00
- Church Road, Hawkes Bay $52.00
- Brancott Reserve, Marlborough $55.00
- Cloudy Bay, Marlborough $68.00
- Nautilus, Marlborough $58.00
- Rock Burn, Central Otago $70.00

### CHARDONNAY
- Montana “Festival Block”, Gisbourne $39.00
- Sanctuary, Marlborough $40.00
- Stoneleigh, Marlborough $48.00
- Church Road, Hawkes Bay $52.00
- Brancott Estate, Marlborough $55.00
- Martinborough Vineyard, Martinborough $60.00
- Cloudy Bay, Marlborough $69.00
- Kumeu River, Kumeu $70.00

### AROMATICS
- Montana “Festival Block” Pinot Gris $39.00
- Stoneleigh Riesling $42.00
- Brancott Reserve Gewurztraminer $55.00
- Brancott Reserve Pinot Gris $55.00
- Foxes Island Riesling $65.00
- Cloudy Bay Gewurztraminer $67.50

### RED VARIETALS
- Montana “Festival Block” Pinot Noir $39.00
- Sanctuary Pinot Noir $42.00
- Stoneleigh Pinot Noir $48.00
- Jacobs Creek Reserve Shiraz $50.00
- Church Road Merlot / Cabernet $52.00
- Couper’s Shed Syrah $55.00
- Cloudy Bay Pinot Noir $67.50

**CORKAGE $15.00 PER PERSON**
On client supplied beverage (wine only)
**Beers and Spirits**

**BOTTLED BEER**
- Monteiths Gold $8.00
- Export Gold $8.00
- Monteiths Ale $8.00
- Heineken $8.50
- Sol $8.50
- Tiger $8.50
- Amstel Light $8.00

**SPIRITS**
- Standard spirits (30ml) $8.00
- Premium spirits (30ml) $9.00

**NON-ALCOHOLIC BEVERAGES**
- Soft drinks $4.00
- Still mineral water $4.50
- Sparkling mineral water $4.50
- Fruit juices $4.00