

Merry Christmas!

FESTIVE SEASON BUFFETS

*Mid-November - Late-December - Minimum 20 guests, smaller groups on request
Menu can be adjusted to suit dietary requirements*

\$55pp

ANTIPASTO PLATTER

Selection of Breads, Sliced Meats, Assorted Cheeses, Sundried Tomato, Roasted Eggplant, Hummus & Olives

SALADS

Mixed Summer Salad **DF, GF, Vegan**

Niçoise Salad green beans, olives, potatoes, hardboiled egg **DF, GF**

Honey Roasted Beetroot, Orange & Feta Salad walnut dressing **GF, V**

HOT BUFFET

Orange Glazed Champagne Ham **DF, GF**

Roast Chicken Breast Christmas stuffing, cranberry & jus **DF, GF**
or

Garlic & Thyme Roasted Angus Beef red wine jus **DF, GF**

Pumpkin & Ricotta Ravioli pomodoro sauce, shaved parmesan **V**

Rosemary & Garlic Roasted Gourmet Potatoes **DF, GF, Vegan**

Steamed Seasonal Vegetables chive butter **GF, V**

DESSERT

Mini Pavlova passionfruit **DF, GF, V**

Strawberry Mousse Profiteroles white chocolate **V**

Christmas Puddings **V**

Served Brandy Custard with Whipped Cream **V**

Tea & Coffee to Finish

Contact: conferences@westplaza.co.nz | 04 473 1440

Merry Christmas!

FESTIVE SEASON SHARING MENU

Mid-November - Late December - Minimum 10 guests, smaller groups on request

Menu can be adjusted to suit dietary requirements

\$55 per person

TO START & SHARE

Grilled Summer Flatbreads

roasted butternut pumpkin, rocket & whipped feta **V**
prosciutto, artichokes, whipped cream cheese & ricotta

PLATED MAIN

Beef Sirloin **GF, DF**

cooked to your liking

or

Glazed Champagne Ham **GF, DF**

wholegrain & dijon mustard

SIDES TO SHARE

Roasted Portobello Mushrooms garlic, onion, thyme **GF, V**

Seasonal Green Salad **GF, Vegan**

Triple Cooked Agria Potatoes sour cream, sea salt **GF, V**

Seasonal Roasted Vegetables **GF, Vegan**

DESSERT

Christmas Pudding **V**

Individual Pavlovas kiwifruit, passionfruit glaze, fresh cream **GF, V**

Warm Brandy Custard & Whipped Cream

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