

# 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*
- **Toasted Panini** ~ *filled with chef's choice of meat and seasonal vegetables*
- **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*