



CROWNE PLAZA®

QUEENSTOWN

Set Dinner Menu

Minimum of 25 guests

Please note all menus are served alternate drop

Menu one \$55 per person

Two courses with a choice between entrée OR dessert
(Entrée + main or main + dessert)

Ciabatta selection served on table with extra olive oil and balsamic vinegar

Entrée

Please select two entree courses to be served alternate drop

Freshly baked bread

Home made focaccia and multi grain served with rocket pesto, tomato relish and tapenade dips

Akaroa salmon three ways

Gravlax salmon, salmon tartare and salmon rilette accompanied with homemade blinis

Fare game venison and berry carpaccio

Served with a rocket salad, shaved parmesan and a mixed berry dressing

Main course

Please select two main courses to be served alternate drop

Char grilled Rib eye of beef

Served with hand cut fries, garden salad and porcini sauce

Braised Southland lamb shanks

Served with mash potatoes, seasonal roasted vegetables and a red wine jus

Pan seared Akaroa salmon

served with creamy lemon, prawn and pea risotto

Served with chef s choice salad to the table

Desserts

Passion fruit cheese cake with mango sorbet

Caramel delice

Caramelized and poached pear with almond Tuile and Salted butter caramel ice cream vanilla.

Tea and coffee.

NB: Some of the above ingredients may change due to seasonal availability.
If your guests would like a choice of item on the evening this is an additional \$10.00per person
Dietary Requirements – No additional cost when confirmed 14 days ahead.
Within 14 days, vegetarian options are subject to availability.

Menu two \$65 per person 3 courses

Ciabatta selection served on table with extra olive oil and balsamic vinegar

Entree

Please select two entrees to be served alternate drop

Pea and scallops risotto served with crayfish cream

Akaroa salmon three ways

Gravlax salmon, salmon tartare and salmon rilette accompanied with
Homemade blinis

Fare game venison and berry carpaccio

Served with a rocket salad, shaved parmesan and a mixed berry dressing

Mains

Please select two main courses to be served alternate drop

Pan seared southland lamb

Local lamb shoulder rack and eye fillet served with basil mash
potato, glazed courgettes, peppers and baby carrots complimented
by a lemon thyme sauce

Char grilled beef fillet

Served with seasoned hand cut fries, glazed green vegetables, pancetta
and caramelized shallots with a red wine jus

Pan seared monk fish saltimbocca

With courgette and carrot tagliatelle and a spicy tomato sauce

Served with Chef s choice salad to the table

Desserts

Nougat ice cream

With Florentine biscuit and black current sorbet

Passion fruit cheese cake with mango sorbet

Tea and coffee

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Dietary Requirements – No additional cost when confirmed 14 days ahead.
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Menu three \$75 per person

3 courses

Ciabatta selection served on table with extra olive oil and balsamic vinegar.

Starters

Please select two starters to be served alternate drop

Pea and scallops risotto served with crayfish cream

Akaroa salmon three ways

Gravlax salmon, salmon tartare and salmon rilette accompanied with homemade blinis

Fare game venison and berry carpaccio

Served with a rocket salad, shaved parmesan and a mixed berry dressing

Seared sesame crusted Yellow Fin Tuna

Pepper, carrot and red onion salad and parmesan tuile
Fig vinecotto and hazelnut dressing

Mains

Please select two main courses to be served alternate drop

Pan seared southland lamb

Local lamb shoulder rack and eye fillet served with basil mash potato, glazed courgettes, peppers and baby carrots complimented by a lemon thyme sauce

Char grilled beef fillet or Fare game Venison strip loin

Served with seasoned hand cut fries, glazed green vegetables, pancetta and caramelized shallots with a red wine jus

Pan seared monk fish saltimbocca

With courgette and carrot tagliatelle and a spicy tomato sauce

Roasted free range chicken breast

Served with mushroom croquettes, snow peas and roasted cherry tomatoes and a marjoram chicken jus

served with chef s choice salad to the table

Desserts

Please select two desserts to be served alternate drop

Nougat ice cream

With Florentine biscuit and black current sorbet

Passion fruit cheese cake with mango sorbet

Brioche and butter pudding

Blue River sheep vanilla ice cream and chocolate sauce

New Zealand cheeses

- Puhoi Valley old barn light brie
 - Blue River black mount aged sheep's cheddar
 - Blue River vintage style feta
- Served with multigrain bread

Tea and coffee

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