



**CROWNE PLAZA®**

**QUEENSTOWN**

## **Buffet dinner selections**

**Minimum of 25 guests**  
**Menu one \$45 per person**

Selection fresh Ciabatta served with butter, Central Otago olive oil and balsamic vinegar.

### **Salad section**

**Please select two salads**

Caesar salad

Orange and spinach salad with a zesty rosemary dressing GF

Fresh beetroot and goats cheese salad GF

Classic Coleslaw with lemon and garlic mayonnaise GF

### **Antipasto section**

Premium New Zealand ham, salami and chorizo GF

House marinated olives and sun dried tomatoes GF

Home made lemon and rosemary char grilled vegetables GF

### **Hot buffet**

**Please select two main courses**

Slowly braised Southland Lamb Shank served with a rosemary jus GF

Home made Canterbury hoki fish cake with red onion and tomato relish

Tomato fettuccine served with roast pepper coulis

Pumpkin and fresh basil ravioli served with Napoli sauce

Caramelized spiced New Zealand Pork ribs. GF

### **Vegetables**

**Please select two vegetable dishes**

Roasted seasonal vegetables tossed in basil pesto GF

Potatoes gratin Dauphinois GF

Sauté green beans, peas, corn and carrots finished with fresh garlic and parsley GF

Pilaf Rice tossed with almond flakes and sultanas GF

### **Desserts**

Kiwi Pavlova served with whipped cream and berry compote

Selection of seasonal fruits



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**Minimum of 25 guests**  
**Menu two \$55 per person**

Selection of bread served with butter, olive oil and aged balsamic vinegar

**Soup selection**

Please select one soup of your choice

Pea GF  
Creamy Pumpkin GF  
Minestrone  
Creamy tomato and basil GF  
Cauliflower veloute  
Creamy bacon and mushroom  
Corn Chowder GF

**Salad section**

Please select two salads

Nicoise GF  
Rocket, tomato, red onion and walnut salad served with balsamic dressing GF  
Caesar  
Fresh beetroot and goats cheese GF  
Classic coleslaw with lemon and garlic mayonnaise GF

**Antipasto section**

Premium New Zealand ham, salami and chorizo GF  
House marinated olives and sun dried tomatoes GF  
Home made lemon and rosemary char grilled vegetables GF

**Hot buffet**

Please select two main courses

Lemon and coriander Akaroa Salmon Risotto GF  
Roasted free range chicken breast and parmesan crust with a basil tomato sauce  
Beef and sun dried tomatoes tortellini served with a creamy mushroom sauce  
Roasted rosemary tomatoes stuffed with spicy New Zealand Lamb mince GF

**Vegetable section**

Please select two vegetable dishes

Green beans tossed with flaked almonds and fresh parsley GF  
Roasted Desire potatoes with pancetta and confit shallots GF  
Courgette and kumara patties served with sumac and mint yoghurt  
Pilaf rice with tossed almond flakes and sultanas GF  
Potato gratin Dauphinois GF  
Buttery basil mash potatoes

**Desserts**

Please select two desserts

Kiwi Pavlova served with whipped cream and berry compote  
Passion fruit Cheesecake with mango coulis.  
Tiramisu Gateaux: A layered chocolate sponge drenched in Marsala and Espresso with a classic European mousse, decorated with piped mousse and dusted with cocoa  
Black Forest Deluxe: A rich dark chocolate cake, layered into three and filled with a Morello black Cherry/Kirsch mix and fresh cream, finished with dark grated chocolate and a Maraschino cherry.



**CROWNE PLAZA®**

**QUEENSTOWN**

**Minimum of 25 guests**  
**Menu three \$70 per person**

Selection of bread olive oil and aged balsamic vinegar and butter

**Soup selection**

**Please select one soup of your choice**

Pea GF  
Creamy Pumpkin GF  
Minestrone  
Creamy tomato and basil GF  
Cauliflower veloute  
Creamy bacon and mushroom  
Corn Chowder GF

**Salad section**

**Please select two salads**

Rocket, tomato, shaved parmesan with a balsamic dressing GF  
Caesar  
Nicoise  
Fresh beetroot and goats cheese GF  
Classic coleslaw with lemon and garlic mayonnaise  
Roasted fennel and orange GF  
Green leaf GF

**Antipasto section**

Premium New Zealand ham, salami and chorizo GF  
House marinated olives and sun dried tomatoes GF  
Home made lemon and rosemary char grilled vegetables GF

**Cold buffet**

**Please select one seafood dish**

Marinated Canterbury squid and green lips mussels with an orange and rosemary dressing  
Chilli and ginger prawns with cocktail dipping sauce

**Hot buffet**

**Please select three main courses**

Roast turkey breast with thyme butter GF  
Braised New Zealand lamb shanks served with a red wine jus GF  
Caramelized spiced New Zealand Pork ribs GF  
Tomato fettuccine served with roast pepper coulis  
Pumpkin and fresh basil ravioli served with Napoli sauce  
Lemon and coriander Akaroa salmon risotto GF  
Roasted free range chicken breast with a parmesan crust, served with a basil tomato sauce  
Beef and sun dried tomato tortellini, served with a creamy mushroom sauce  
Roasted rosemary tomatoes stuffed with spicy New Zealand Lamb confit GF



# CROWNE PLAZA®

## QUEENSTOWN

### Vegetable section

Please select three vegetables

- Roasted potato and kumara with pancetta and shallots GF
- Sautéed green beans, peas, corn and carrots, finished with fresh garlic and parsley GF
- Pilaf rice tossed with almond flakes and sultanas GF
- Courgette and kumara patties served with sumac and mint yoghurt
- Buttery basil mash potatoes GF
- Roasted seasonal vegetables tossed in basil pesto GF
- Potatoes gratin Dauphinois GF

### Dessert section

Please select two desserts

- Chocolate and pistachio brownies and lavender whipped cream
- Kiwi Pavlova served with whipped cream and berry compote
- Passion fruit Cheesecake with mango coulis
- Tiramisu Gateaux: A layered chocolate sponge drenched in Marsala and Espresso with a classis
- European mousse, decorated with piped mousse and dusted with cocoa
- Black Forest Deluxe: A rich dark chocolate cake, layered into three and filled with a Morello black Cherry/Kirsch mix and fresh cream, finished with dark grated chocolate and a Maraschino cherry

## Minimum of 25 guests Menu four \$90 per person

Selection of bread olive oil and aged balsamic vinegar and butter

### Soup selection

Please select one soup of your choice

- Pea GF
- Creamy Pumpkin GF
- Minestrone
- Creamy tomato and basil GF
- Cauliflower veloute
- Creamy bacon and mushroom
- Corn Chowder GF
- Seafood bisque GF

### Salads section

Please select two salads

- Rocket, tomato and shaved parmesan wit ha balsamic dressing GF
- Caesar
- Nicoise
- Fresh beetroot and goats cheese GF
- Classic coleslaw with lemon and garlic mayonnaise GF
- Roasted fennel and orange GF
- Green leaf GF

### Antipasto section

- Premium New Zealand ham, salami and chorizo GF
- House marinated olives and sun dried tomato GF
- Home made lemon and rosemary char grilled vegetables GF



# CROWNE PLAZA®

QUEENSTOWN

## Cold buffet

Please select two seafood choices

- Marinated squid and mussels with an orange and rosemary dressing GF
- Chilli and ginger prawns with cocktail dipping sauce GF
- Gravlax salmon with lemon cream and blinis GF

## Hot buffet

Please select three main courses

- Roast turkey breast with thyme butter GF
- Braised New Zealand lamb shanks served with a red wine jus GF
- Caramelized spiced New Zealand Pork ribs GF
- Tomato fettuccine served with roast pepper coulis
- Pumpkin and fresh basil ravioli served with Napoli sauce
- Lemon and coriander Akaroa salmon risotto GF
- Roasted free range chicken breast with a parmesan crust served with a basil tomato sauce
- Beef and sun dried tomato tortellini served with a creamy mushroom sauce
- Roasted rosemary tomatoes stuffed with spicy New Zealand Lamb mince GF
- Confit Canterbury duck Parmentier GF

## Vegetable section

Please select three vegetable dishes

- Roasted potato and kumara with pancetta and shallots GF
- Sautéed green beans, peas, corn and carrots finished with fresh garlic and parsley GF
- Pilaf rice tossed with almond flakes and sultanas GF
- Courgette and kumara patties served with sumac and mint yoghurt
- Buttery basil mash potatoes GF
- Roasted seasonal vegetables tossed in basil pesto GF
- Potatoes gratin Dauphinois GF

## Dessert section

Please select two desserts

- Chocolate and pistachio brownies served with lavender cream
- Kiwi Pavlova served with whipped cream and berry compote
- Passion fruit cheesecake with mango coulis
- Tiramisu Gateaux: A layered chocolate sponge drenched in Marsala and Espresso with a classis European mousse, decorated with piped mousse and dusted with cocoa
- Black Forest Deluxe: A rich dark chocolate cake, layered into three and filled with a Morello black Cherry/Kirsch mix and fresh cream, finished with dark grated chocolate and a Maraschino cherry
- Raspberry Paradiso: Fresh raspberries and white chocolate mousse resting on a vanilla sponge base and finished with whole decorated raspberries.
- Chocolate trilogy: White, milk and dark chocolate mousses on a rich mud cake base, finished with shavings of dark couverture

GF = Gluten Free