

## Conference Sample Menus

At the Viceroy Hotel, we are committed to catering to a variety of requirements through our dedicated and professional staff. Our aim is to make your conference as relaxed and worry free as possible.

With this in mind, here are some menus that indicate what we can achieve. The kitchen team is more than happy to adjust or create further options if desired, depending on your budget requirements or specific dietary needs.

### Breakfast selections:

#### A la Carte menu:

- A homemade 3 egg omelette `w bacon, spinach, onion & cheese `w a petite salad to garnish.
- Eggs Benedict `w bacon, or home smoked salmon, & 2 free range eggs, hollandaise sauce napped over the top on toasted ciabatta.
- Freshly baked 5 grain organic toast `w a selection of Anatoth jam or Arataki honey.
- Homemade Bircher muesli `w freshly cut fruit, organic locally produced yoghurt, milk & honey.

#### Full buffet breakfast:

A selection of both continental & cooked options.

- Streaky bacon
- Tomatoes
- Scrambled free range eggs
- Sautéed rustic potatoes
- Toast
- Danish pastries assorted
- Butter, jams
- Assorted cereal varieties
- Nuts
- Homemade fresh fruit salad
- Assorted teas
- Coffee
- Juices

### **Morning & Afternoon Tea selections:**

These will also include tea & coffee.

#### Morning Tea:

- Assorted sweet mini muffins
- Assorted savoury mini muffins
- Fruit broquettes
- Homemade slice
- Danish pastries assorted

#### Afternoon Tea:

- Assorted mini croissants
- Homemade muesli bar `w a chocolate ganache on top
- Fruit bouchettes
- Sweet & savoury scones
- Juice

All tables will be set `w water & will be replenished throughout the day

The kitchen team can produce a menu specifically for particular budgets or dietary needs. Please indicate if this is a requirement when making a booking.

### **Lunch selections:**

**Seafood Chowder** homemade rustic seafood chowder served `w a warmed roll & butter.

**Poached free range corn fed chicken** rustic vege salad `w watercress, rocket & flat leaf parsley mayo. **G/F**

**Delmonico's beer battered fish & chips**, fresh market fish cooked in a crisp beer batter served `w golden fries & salad, garnished `w lemon & tartare sauce.

(Can be gluten free `w pan fried fish & sautéed potatoes) **G/F**

**Pasta of the day** Chef's choice with our own homemade sauces and flavours.

**Home smoked citrus & salmon salad**, `w red onions, cherry tomatoes, parmesan & Caesar dressing. Finished `w a raspberry & balsamic reduction. **G/F**

### **Canapé selections:**

At the end of a busy day, we have included an option of having canapés & drinks to wind down & discuss the day's events, either; before, you head to Delmonico's for dinner.

3 items \$6.35 per person.

5 items \$8.50 per person.

7 items \$11.50 per person.

### **To choose from:**

Roasted bell pepper & feta filo pinwheels

Mini bacon & eggs open tartlets

Marinated chicken kebabs `w lemon wasabi mayo

Spinach & feta filo pinwheels

Seared beef fillet on pesto & herb crostini `w horseradish mayo on top

Caramelized red onion & cheese open tartlets.

Mini fish goujons `w fries & tartare sauce

Marinated chilli & lime prawns served on Chinese spoons `w mango & lime salsa

Selection of vol au vents

Chicken & coconut sesame toast nibbles.

### **Evening options**

After a long day in the boardroom, we would like to entice you to come down and be treated to a warm, friendly, dining experience at Delmonico's Bistro & Wine Bar. We offer set menus for your group as opposed to A la Carte, this is to allow for a smooth, efficient, quick service. Allowing you more time to network with your colleagues or more time to relax and wind down after a very long but hopefully productive day in our bar/ lounge area.

### **Dinner at Delmonico's**

The kitchen has created two sample menus for you to peruse at leisure. Our Head Chef is more than happy to discuss other options and create a menu to tempt most dietary palates, budgets when and if required.

\*Menus are subject to change due to seasonal produce. We can also offer vegetarian and other dietary requirements on request.

## **Dinner Menu Sample 1:**

### **Entrees:**

#### **Bread rolls & dipping oils:**

Rustic bread rolls `w Delmonico's own blended cold press oil from the wonderful Hawke's Bay, served `w Esk Valley Balsamic vinegar & butter.

#### **Soup of the day**

Served `w rustic bread & butter.

Please ask our friendly wait staff what today's flavour is.

### **Mains:**

**Corn fed chicken roulade**, served on mascarpone mash `w seasonal vege wrapped in prosciutto, vine ripened tomatoes & drizzled `w Madeira reduction.

**200gm Angus Eye fillet**, served on parsnip puree `w wilted spinach, potato cakes & a mushroom & chorizo tortellini, napped in a red wine jus.

**Market fresh Fish**, served on a prawn & mussel seafood risotto, garnished `w capsicum & spring onion petite salad & a lemon wedge

### **Dessert:**

**Honey Parfait**, `w sesame tuiles, fruit compote & hazelnut praline.

**Sin cake**, a warmed chocolate indulgence embraced `w a berry coulis, sesame tuile & Kapiti vanilla bean ice cream.

Vegetarian options are available please ask our Conference co-ordinator as to what these are also highlighting any dietary requirements.

## **Dinner Menu Sample 2:**

### **Entrees:**

#### **Bread rolls & dipping oils:**

Rustic bread rolls `w Delmonico's own blended cold press oil from the Hawke's Bay, served `w Esk Valley Balsamic vinegar & butter

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**Caprese salad**, lemon fennel drizzled rocket salad `w buffalo mozzarella, vine ripened tomatoes, & strips of prosciutto. Nappé `w raspberry & balsamic reduction.

### **Mains:**

**200gm Angus Eye Fillet**, served on parsnip puree `w wilted spinach, potato cakes & a mushroom & chorizo tortellini, napped in a red wine jus.

**Market fresh Fish**, served on a prawn & mussel seafood risotto, garnished `w capsicum & spring onion petite salad & a lemon wedge

**Homemade Herb & Potato Gnocchi**, served on a bed of wilted spinach embraced `w pumpkin veloute & garnished `w crispy leeks.

### **Dessert:**

**Homemade Butterscotch Pudding**, `w warm autumn fruits sliced & embraced in a warm cream bath `w rum & butterscotch sauce napped over the top.

**Goey Lemon Tart**, homemade goey lemon tart on a citrus reduction `w spiced orange jelly & a quenelle of Chantilly cream to finish those taste buds.

Vegetarian options are available please ask the attendant as to what these are & also highlight any dietary requirements as we cater as best as we can.