

MAGNIFIQUE MEETINGS



SOFITEL
HOTELS & RESORTS

We're passionate about food, our meals are made with high-quality ingredients. However, we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with the hotel or restaurant management or the Head Chef and we will endeavour to meet your requests.



BREAKFAST MENUS

Menu petit déjeuner

SOFITEL NETWORKING BREAKFAST - \$39.00

Petit déjeuner

Fruit platters
Freshly baked croissants and assorted pastries
Individual Bircher muesli cups
Salmon and dill cream cheese bagel
Assorted individual yoghurt
Croque Monsieur
Chef's selection bowls of nuts
Tomato and cheese croissant

FULL BREAKFAST BUFFET - \$45.00

Petit déjeuner complet

Seasonal fresh fruit platters
Flavoured yoghurts
Bircher muesli with nuts and dried fruits
Freshly baked croissants and assorted pastries
Selection of cold cuts and local cheeses
Freshly baked breads with selection of spreads
Streaky bacon
Balsamic roasted tomatoes
Free range scrambled eggs
Sautéed mushrooms with thyme
Pork and fennel sausages
Crispy hash browns

CONTINENTAL BREAKFAST BUFFET - \$30.00

Petit déjeuner continental

Seasonal fresh fruit platter
Flavoured yoghurts
Selection of cereals
Freshly baked croissants and assorted pastries
Selection of cold cuts and local cheeses
Freshly baked breads with selection of spreads

Price is GST inclusive

Minimum of 20 guests required for this menu

We will be delighted to arrange suitable alternatives for guests with dietary requirements.



PLATED BREAKFAST

petit déjeuner menu

\$45.00 per person

On the table

Freshly baked bread and pastries
Marmalade and honey
Sliced seasonal fruits
Freshly brewed coffee and tea
Selection of chilled fruit juices

Eggs Montréal

Poached egg with cured salmon and Hollandaise sauce served on an English muffin with roasted vine tomatoes

Eggs Benedict

Poached egg with smoked ham and Hollandaise sauce served on an English muffin with roasted vine tomatoes

Eggs Florentine

Poached egg with sautéed spinach and Hollandaise sauce served on an English muffin with roasted vine tomatoes

Smashed avocado and feta on toast

With scrambled eggs and pico de gallo, roasted vine tomatoes and sautéed spinach

Full breakfast

Scrambled eggs with roasted tomato, sautéed field mushrooms and baby spinach, free-range sausages and bacon with lightly toasted bread

Price is GST inclusive

Minimum of 20 guests required for this menu

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TEA BREAKS

sélection de petits fours

Arrival Tea and Coffee at \$5.00 per person

Morning & Afternoon Tea Breaks at \$15.00 per person with two food options

Add selection of fresh juices for an additional \$4.00 per person.

Additional food items are available for \$5.00 per person, per item.

Sweets

Gourmandises

Marble loaf

Vanilla panna cotta, mango coulis

Assorted Danishes

Chocolate and berry tart

Orange friand

Macaroons

Seasonal fruits

Selection of mini donuts

Savoury

Sales

Gourmet finger sandwiches

Pomegranate and goat cheese bites

Salmon bites with caper and cream cheese

Vegetarian wonton

Mini house-made beef pies

Ham and cheese croissants or tomato and cheese croissants

House made mini sausage rolls

Price is GST inclusive

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WORKING LUNCH

Le déjeuner

\$45.00 per person

Please select 2 items from each category below

Salads

Salades

Beetroot and carrot salad with orange and cashew nut
Asian slaw with peanut basil, red chilli, sunflower seeds, apple and sweet and sour dressing
Caesar salad with eggs, croutons and anchovy dressing
Potato and scallion salad with honey vinaigrette
Classic green garden salad with honey balsamic dressing
Broccoli salad with almond, raisin, celery toasted bacon and mayonnaise

Hot

Chaud

Chicken breast with mushroom white sauce
Marinated lamb rump with mint yoghurt
Moroccan cauliflower with carrot sauce, pomegranate, fried chickpea and chopped herbs
Butter chicken
Baked salmon with fennel and orange beurre blanc
Slice NZ beef sirloin with béarnaise sauce
Oven baked market fish with cheese sauce
Baked balsamic haloumi with roasted vegetables

Sides

Plat d'accompagnement

Steamed jasmine rice
Charred root vegetables with garlic and thyme oil
Wok tossed bok choy and broccoli in soy sauce
Roasted cauliflower with babaganoush, chickpea, pomegranate
Cumin baked chickpeas and kale with Parmesan and pickled onion

Dessert

Gourmandises

Apple and rhubarb crumble served with custard
Lemon meringue tart
Fresh seasonal fruit platters
Orange friand
Chocolate loaf
Coconut and berry panna cotta
Dark chocolate brownie
Selection of individual ice cream and sorbet (Indulgenz)

Served with Freshly brewed coffee and selection of teas

Price is GST inclusive

Minimum of 20 guests required for this menu

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LIGHT LUNCH OPTIONS

Sur le pouce

\$35.00 per person

Please select 2 options each from the below categories

Sandwiches

Selection of sandwiches

Fried Chicken bao buns, pickled ginger, chilli mayo

Beef slider, pickles, burger sauce

Croque monsieur

Salads

Salades

Beetroot and carrot salad with orange and cashew nut

Asian slaw with peanut basil, red chilli, sunflower seeds, apple and sweet and sour dressing

Caesar salad with eggs, croutons and anchovy dressing

Potato and scallion salad with honey vinaigrette

Classic green garden salad with honey balsamic dressing

Broccoli salad with almond, raisin, celery toasted bacon and mayonnaise

Dessert

Gourmandises

Apple and rhubarb crumble served with custard

Lemon meringue tart

Fresh seasonal fruit platters

Orange friand

Chocolate loaf

Coconut and berry panna cotta

Dark chocolate brownie

Selection of individual ice cream and sorbet (Indulgenz)

Served with Freshly brewed coffee and selection of teas

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LUNCH & DINNER SET MENUS

Menu pour le déjeuner et le dîner

2 COURSE MENU

Menu à 2 plats

\$90.00 per person

Select two main courses and one dessert or Select one entrée and two main courses
(main course served as alternate drop)

3 COURSE MENU

Menu à 3 plats

\$100.00 per person

Select one entrée, two main courses, one dessert
(main course served as alternate drop)

\$110.00 per person

Select two entrées, two main courses mains, two desserts
(all courses served as alternate drop)

Special seasonal menu can be created on request - POA

All menus served with freshly baked bread and butter on the table

Entrée options to select from:

Citrus cured salmon with lemon gel, avocado, dill and radish
Beef carpaccio with horseradish crème fraîche, pickled vegetables and watercress
Roasted baby beetroot with buffalo curd, walnut and herbs
Smoked Duck with mango chutney, pickled radish, reduction and nasturtium
White fish ceviche with coconut, chilli and coriander

Main course options to select from:

Glory Bay salmon, caramelized fennel, cauliflower purée and herbs
Savannah eye fillet with potato mash, bok choy and bone reduction
Lamb rump, pea purée, roast garlic, green vegetables finished with Madeira jus
Chicken breast, cardamom pumpkin purée and seasonal vegetables
Market fish with grilled zucchini, tapenade and blood orange sauce

Dessert options to select from:

Lemon and lime meringue tart
Hazelnut and caramel cake
Intense berry mousse and light Tongan vanilla bean cream
Chocolate delight, Valrhona 70% dark chocolate mousse, cocoa crumble and dark chocolate sponge
Tropical Mousse, coconut sponge, passion fruit gel

Price is GST inclusive

Minimum of 20 guests required for this menu

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BUFFET MENUS

Petit buffet - \$95.00

2 x cold / 2 x mains/ 2 x sides / 2 x sweet

Grand buffet - \$105.00

3 x cold / 3 x mains / 3 x sides / 3 x sweet

Served with Freshly baked bread rolls and butter on the side

Cold

Froid

Selection of dips, cured meats and pickles

Potato and egg salad

Asian slaw with peanut basil, red chilli, sunflower seeds, apple and sweet and sour dressing

Chicken Caesar salad with boiled eggs, croutons, parmesan cheese

Broccoli salad with almond, raisin, celery toasted bacon and mayonnaise

Smoked salmon, caper berries, lemon, fresh herbs

Hot

Chaud

Baked salmon with fennel and orange beurre blanc

Sliced NZ beef sirloin with béarnaise sauce

Chicken breast with mushroom white sauce

Marinated lamb rump with mint yoghurt

Oven-baked market fish with cheese sauce

Butter chicken

Sides

Plats d'accompagnement

Steamed jasmine rice

Wokked bok choy with soy sauce and sesame

Baked broccoli with Mornay sauce

Steamed garden vegetables with fleur de sel

Roasted baby potatoes with garlic and thyme oil

Dessert

Gourmandises

Lemon meringue tart

Valrhona chocolate mousse

Intense Tongan vanilla bean panna cotta served with berries and tropical coulis

Orange and almond cakes

Assorted macaroons

The '20 inch' Sofitel berry cake

Selection of Indulgenz sorbet and ice creams

Price is GST inclusive

Minimum of 20 guests required for this menu

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CANAPÉS

\$5.00 per canape

\$25.00 per person for 6 canapés

\$35.00 per person for 8 canapés

Hot

Chaud

Seared scallop with carrot cream

Shumai prawns with ginger and soy sauce

Chicken karaage with chili mayo

Tempura prawn with lemon aioli

Cold

Froid

Beef tataki with salsa on crostin

Prawn cocktail on baby cos

Salmon tart with Caviar

Smoked duck with harissa gel

Vegetarian

Végétarien

Marinated halloumi with bell pepper

Vegetarian samosa with cocktail sauce

Jalapeno bomb, chipotle mayo

Vegan

Végétalien

Vegan pie

Vegan rolls, chipotle

Vegan hotdog skewer, ketchup

Sweet

Gourmandises

Lemon meringue tart

Seasonal - Winter tropical snowball/Summer berries snowball

Selection of macaroons

Valrhona dark chocolate brownies



PLATTERS MENU

Plateaux De Luxe

Each platter adequate for approximately 10 adults

Seafood - \$240

Herb marinated lemon prawns, cold smoked salmon, marinated mussels, fish ceviche, lemon aioli and capers

Indian - \$220

Tandoori chicken thighs, lamb korma, curried prawns, parathas, samosas, mint yogurt and mango chutney

Asian - \$220

Pork moneybags, satay chicken, fried siu mai, vegetarian dumplings and spring rolls, chipotle mayo, sweet chilli

Cheese - \$180

Selection of New Zealand and French cheese, dried fruit, nuts, quince, fresh fruits and crackers.

Charcuterie - \$180

Salami, chorizo, pastrami, prosciutto served with pitted olives, cornichon, sundried tomato, baguette and dips.

Luxury Seafood Platter (on request)

Oysters, hot smoked salmon, king crab legs, langoustines, prawns, caviar (optional), lemon aioli, capers, cornichons, feijoa vinegar

Price is GST inclusive

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