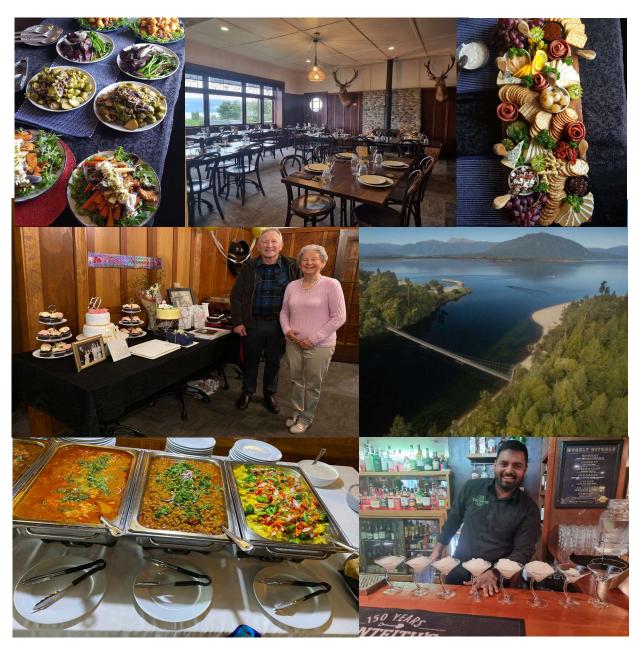


Menu Options 2024







SILVER

Buffet or Two Course Set Menu

\$25 per person, with Dessert \$30 Buffet is for groups of over 20

MAIN

Sweet n Sour Pork

Deep fried battered pork bites in a rich sweet and sour sauce with mixed vegetables, served with rice

Beef & Oyster Sauce

Tender beef stir fry, with oyster sauce, vegetables, and cashew nuts, served with rice

Chicken Satay

Chicken pieces stir fried with vegetables in a coconut cream satay, served with rice

The Kingfisher Pasta

Smoked chicken and mushroom in a creamy pesto sauce served on fettuccine and sprinkled with parmesan cheese

DESSERT

Dark Chocolate Brownie (GF)

Chocolate lovers delight, a rich warm chocolate brownie, sprinkled with raspberries and icing sugar served with cream



GOLD

Two Course Set Menu

\$35 per person includes dessert

MAIN

Seared Venison DFA (V option)

Juicy seared venison slices served on a bed of spinach, with caramelized red onion, roasted red peppers, cherry tomatoes, walnuts, and blue cheese, finished with a drizzle of olive oil and balsamic vinegar

The Kingfisher Pasta (V option)

Smoked chicken and mushroom in a creamy pesto sauce served on fettuccine and sprinkled with parmesan cheese

Tai Poutini Fish Meal (DF)

Flakey fish fillets deep fried in a Monteith's Golden Lager beer batter, served with fries and coleslaw

Crispy Chicken Schnitzel (DF)

Crusted, crispy chicken schnitzel served with house made mushroom sauce, golden fries and coleslaw

DESSERT

Dark Chocolate Brownie (GF)

Chocolate lovers delight, a rich warm chocolate brownie, sprinkled with raspberries and icing sugar served with cream

Ice-cream Sundaes GFA

Everyone loves a sundae! Creamy vanilla ice-cream layered with your choice of chocolate, berry or caramel topping flavor, finished with whipped cream, 100's & 1000's and wafer biscuit.

Alternatively select a dessert from our range on our menu



Light Buffet

\$25 per person, with Dessert \$30
Buffet is for groups of over 20

Light Buffet

Cheesy Garlic Bread (V)

Toasted ciabatta slices, lavished with grilled cheese and served with a side of garlic butter

Karaage Chicken DF

Japanese-style crispy chicken pieces served over coleslaw, with kewpie mayo and teriyaki sauce.

Margareta Pizza (V)

Mozzarella cheese on a napoli sauce base, with a sprinkling of basil leaves

Venison Sliders

A trio of slider buns, filled with tender venison slices, grilled cheese, salad greens and tangy tomato relish

DESSERT

Dark Chocolate Brownie (GF)

Chocolate lovers delight, a rich warm chocolate brownie, sprinkled with raspberries and icing sugar served with cream



DIAMOND

Three Course Set Menu

\$60 per person - Set Menu

ENTRÉE

Cheesy Garlic Bread (V)

Toasted ciabatta topped with grilled cheese coupled with garlic butter on the side

Karaage Chicken DF

Japanese-style crispy chicken pieces served over coleslaw, with kewpie mayo and teriyaki sauce.

MAIN

Tai Poutini Fish Meal (DF)

Flakey fish fillets deep fried in a Monteith's Golden Lager beer batter, served with fries and coleslaw

Crispy Chicken Schnitzel DF

Crusted, crispy chicken schnitzel served with house made mushroom sauce, golden fries and coleslaw

The Kingfisher Pasta (V option)

Smoked chicken and mushroom in a creamy pesto sauce served on fettuccine and sprinkled with parmesan cheese

Beef & Oyster Sauce

Tender beef stir fry, with oyster sauce, vegetables, and cashew nuts, served with rice

DESSERT

Dark Chocolate Brownie GF

Chocolate lovers delight, a rich warm chocolate brownie, sprinkled with raspberries and icing sugar, and served with a dollop of cream

Ice-cream Sundaes GFA

Everyone loves a sundae! Creamy vanilla ice-cream layered with your choice of chocolate, berry or caramel topping flavor, finished with whipped cream, 100's & 1000's and wafer biscuit.



Style of options of set menu, buffet or shared platters depending on your preference

Set menus are a guide of what we can cater for and changes can be made on request

Coffee & Tea Urns can be available

Buffet style is suitable for larger groups

Please see our friendly staff to help you with anything else

Please advise of dietary requirements before the function

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