

ALF'S SET MENU

ENTRÉE

Asparagus soup with sour cream and chives
Or

Akaroa salmon rillettes, brioche, honey mustard dressing & micro salad

MAINS

Traditional Christmas roasted turkey with chestnut and cranberry stuffing
Or

Char-grilled fillet of New Zealand salmon, potato cake, spinach, vine tomato & shrimp hollandaise
Or

Beef tenderloin on sweet kumara rosti with baby honeyed carrots, vine tomato and pinot jus

DESSERTS

Christmas Trio – baby sherry trifle, mini Christmas pudding brandy anglaise, chocolate dipped strawberry
Or

Vanilla pod pannacotta served with strawberry confit & chantilly cream
Freshly brewed coffee and a selection of teas
Dessert Buffet is available on request

\$68.00 per person
Minimum of 20 guests

NORTH POLE BBQ

SPECIALTY BREADS

A selection of plain and grain loaves, baguettes, home-baked rolls

FROM THE BBQ

Marinated chicken and salmon kebabs

Steamed green lip mussels with lemon and parsley

Chef's selection deli sausages

Prime scotch filler steaks served with fried onions and condiments

Char-grilled Mediterranean vegetables and buttered corn cobs

Steamed gourmet potatoes with basil pesto butter

COLD MEAT & SEAFOOD SELECTION

Cold meat platter with shaved ham, salami,

pastrami & smoked chicken pieces

Shrimp and crab salad

Marinated and half shell mussels

COLD SELECTION

Caesar salad with bacon, parmesan and ciabatta croutons

Cubes of cucumber tossed with grapes and feta cheese

Nicoise salad green beans & lemon herb dressing

Gourmet potato salad with mustard and parsley dressing

Mesclun lettuce salad with avocado, pine nut and citrus flavours

ASSORTED DRESSINGS AND CONDIMENTS

Vinaigrette, French, blue cheese, thousand island, mayonnaise

Green and black olives, sweet-and-sour gherkins, stuffed vine leaves, sun-dried tomato

DESSERTS

Fresh fruit salad with lychees

Pavlova topped with fresh fruit and thickened cream

Our pastry chef's selection of fine gateaux and cheesecakes

Chocolate and fruit filled éclairs

New Zealand cheese selection accompanied with dried fruit and water crackers

Freshly brewed tea and coffee served with Christmas mince pies

\$66.00 per person
Minimum of 30 guests



KIWI CHRISTMAS BARBECUE

You can choose to have your dinner either outside in our courtyard area or in one of our function rooms

BARBECUE MENU

SPECIALTY BREADS

Selection of breads including - Ciabatta, baguette, grain loaves & home-baked dinner rolls

COLD SELECTION

Potato salad, crispy bacon, capers, seeded mustard & mayonnaise

Trio of gourmet lettuce, snow pea shoots, cherry tomatoes fresh meadow herbs

Shredded cabbage and carrots tossed with mayonnaise, & chopped parsley

ASSORTED DRESSINGS AND CONDIMENTS

Vinaigrette, French, mayonnaise, Tomato and BBQ sauce

Green & black olives, sweet-&-sour gherkins, stuffed vine leaves, sun-dried tomato

FROM THE BBQ

Prime sirloin steaks marinated

Sizzling deli sausages

Baked potatoes with chive sour cream

SWEETS

Pavlova topped with seasonal fruit & thickened cream

Mixed Christmas berry fruit flan

Chocolate & fruit filled éclairs

\$39.00 per person
Minimum of 20 guests

RUDOLF'S COCKTAIL PARTY'S DANCER'S COCKTAILS

COLD SELECTION

Roasted beef, Asian micro's & horseradish cream

Crème smoked salmon, pop seeds & capers

Turkey pâté on crispy baguettes

HOT SELECTION

Lightly crumbed camembert with spicy apricot

Mini chorizo's wrapped in brioche

Tempera prawns with sweet chilli sauce

COMET'S COCKTAILS

COLD SELECTION

Seared tuna, sesame seeds, wasabi mayonnaise

Camembert, gherkin, lollo rosso en croute

Chef's selection of sushi rolls with soy sauce, pink ginger

HOT SELECTION

Mini roasted bell pepper & feta pizza's

baby hamburgers, gruyere & tomato chutney

Marinated chicken tulips

\$25.00 per person
– Plus Room Hire

A full cocktail list of cocktails is available on request from the conference co-ordinator. We look forward to serving you and your delegates should you have any further questions regarding the above menus please don't hesitate contact our conference coordinator who will be happy to help you with any questions or amendments/alterations you may wish to make.

All menu prices include GST



DISTINCTION ROTORUA

• HOTEL & CONFERENCE CENTRE •

CHRISTMAS WITH DISTINCTION

Packages available:

Kiwi Christmas BBQ (Lunch or Dinner)	\$39.00 per person
Snowflake Christmas Buffet	\$45.00 per person
Santa's Christmas Buffet (Lunch or Dinner)	\$59.00 per person
Christmas Lights Buffet	\$74.00 per person
North Pole BBQ	\$66.00 per person
Elf's Set Menu	\$68.00 per person
Rudolf's Cocktail Party	\$25.00 per person plus room hire

All packages include the following

Full Christmas buffet or set menu

Function room hire (Not Cocktail Menu)

Christmas themed function room includes:

Christmas tree

Table centre pieces

Christmas crackers for your guests

Festive background music

Distinction Rotorua Hotel & Conference Centre

390 Fenton Street, PO Box 983, 3040

Rotorua, New Zealand

Phone: +64 7 349 5200



CHRISTMAS DAY LUNCH BUFFET

SOUP STATION

Seafood chowder
Crème of Asparagus soup with garlic croutons

BAKER'S STATION

Selection of breads including - Ciabatta, baguette, grain loaves
& home-baked dinner rolls

SALAD SELECTION

A selection of Eight traditional assorted salads
selection of dressings and accompaniments

FROM THE COLD KITCHEN

Chorizo & kransky sausage
Cold shaved ham off the bone
Dutch & pepperoni salami's
Hot Pork, Pastrami & smoked chicken slices

SEAFOOD SELECTION

Shrimp & crab salad bound w/ seafood sauce
Lemon & Honey Marinated mussels
Pacific half-shell mussels
Whole steamed akaroa salmon w/ all the trimmings
Chilled king prawns & Pacific rock oysters

CARVERY

Oven roasted turkey, traditional stuffing, cranberry jelly & jus
Maple cured Champagne ham accompanied with jus

HOT DISHES

Poached salmon fillets, over lime & coriander Beurre Blanc
Sautéed Chicken resting on pumpkin gnocchi, crème of mushroom sauce
Pork fillet medallions with chestnut & apricot stuffing, apple scented Jus.
Prime beef medallions on fresh herb rosti's & peppercorn sauce
Seafood shells filled with scallop, tarahiki, mussel, prawn finished with champagne sauce

ACCOMPANYING DISHES

Medley of traditional seasonal vegetables (Asparagus, Pumpkin, Peas, carrots)
Minted Gourmet potatoes and roast kumara & potato

DESSERTS

Traditional Christmas steamed pudding with brandy anglaise
Raspberry white chocolate & baileys cheesecakes
Brandy snaps with chantilly cream
Individual Christmas trifles
Crockenbush
Rum balls w coconut and chopped nuts
Christmas chocolate log
Seasonal Fresh fruit salad
Kiwi Pavlova with kiwifruit, melon balls & strawberries

COFFEE TEA

Christmas mince pies
Freshly brewed tea and coffee

\$90 per person
and **\$100** with bubbles

SANTA'S CHRISTMAS BUFFET (Lunch or Dinner)

TO COMMENCE

Pumpkin & kumara freshly chopped parsley, sour cream

BAKER'S SELECTION

A selection of plain & grain loaves, baguettes, home-baked rolls

COLD LARDER

A selection of six assorted salads served with Chef's selection of dressings & accompaniments

COLD MEAT & SEAFOOD SELECTION

Traditional cold meat platter with shaved ham, salami, pastrami & smoked chicken pieces
Shrimp & crab salad
Marinated and smoked mussels

CARVERY SELECTION

Oven roasted turkey, with cranberry jelly and gravy
Maple cured Champagne ham with warm pineapple salsa and jus

HOT DISHES

Steamed Tarahiki fillets over steamed bok choy with lime & coriander beurre blanc
Chicken oven roasted, resting on spinach finished with Pinot Noir Jus
Prime sirloin steaks with forest mushroom & peppercorn sauce

ACCOMPANYING DISHES

Medley of seasonal vegetables including Asparagus, Pumpkin, carrots & minted peas
Gourmet minted potatoes

DESSERTS

Christmas steamed pudding with brandy anglaise
Individual sherry trifle
Rum Balls with toasted coconut and chopped nuts
Pavlova topped in kiwifruit & strawberries
Christmas chocolate log
Fresh fruit salad
Freshly brewed tea and coffee served with Christmas mince pies

\$59.00 per person
Minimum of 30 guests

SNOWFLAKE CHRISTMAS BUFFET (Lunch or Dinner)

TO COMMENCE

Crème of pumpkin with fresh coriander

BAKER'S SELECTION

A selection of plain & grain loaves, baguettes, home-baked rolls

COLD LARDER

A selection of four assorted salads served with Chef's selection of dressings & accompaniments

CARVERY SELECTION

Maple cured Champagne ham with warm pineapple salsa and jus

HOT DISHES

Steamed market fresh fish fillets over steamed bok choy with a lime hollandaise
Oven roasted chicken drumsticks w/ mushroom and bacon Pinot Noir Jus
Prime pork loin with apple stuffing peppercorn sauce

ACCOMPANYING DISHES

Medley of seasonal vegetables including Pumpkin, carrots & minted peas
Gourmet minted potatoes

DESSERTS

Christmas steamed pudding with brandy anglaise
Individual sherry trifle
Pavlova topped in kiwifruit & strawberries
Fresh fruit salad

Freshly brewed tea and coffee served with Christmas mince pies

\$45.00 per person
Including Christmas Crackers
for your guests
Minimum of 30 guests

Function theeming is not included

CHRISTMAS LIGHTS BUFFET

FROM THE SOUP KETTLE – Please choose one of the following:

Homemade seafood chowder
Crème of pumpkin with fresh coriander
Traditional minestrone

BAKER'S SELECTION OF BREADS

Multigrain, sourdough, ciabatta and baked rolls

COLD LARDER

A selection of eight assorted salads served with chef's selection of dressings and accompaniments

COLD MEAT & SEAFOOD SELECTION

Traditional cold meat platter with shaved ham, salami, pastrami & smoked chicken pieces
Shrimp and crab salad
Marinated and half shell mussels
Fresh half shell rock oysters
Whole steamed South Island salmon

CARVERY - Please choose two of the following:

Oven roasted turkey with cranberry jelly and gravy
Rosemary and garlic rubbed leg of lamb
Maple cured Champagne ham
with warm pineapple salsa and jus
Roast pork with crackling and apple sauce

HOT DISHES - Please choice Four options from the following:

Prime beef medallions with caramelized onions and red wine jus
Steamed market fresh fish, over bok choy with lime & coriander berurre blanc
Oven baked chicken, sautéed mushrooms, rosemary and red wine jus
Roasted leg of lamb, rosemary & garlic crusted, finished with minted jus
Roast pepper crusted sirloin of beef with pinot noir and horseradish sauce
Pork medallions on pickled cabbage, sliced apples and cider jus

ACCOMPANYING DISHES

Medley of seasonal vegetables including Asparagus,
Pumpkin, carrots & minted peas
Gourmet minted potatoes

DESSERTS

Christmas steamed pudding with brandy anglaise
Individual sherry trifle
Selection of cheesecakes and gateaux
Brandy snaps with chantilly cream
Christmas chocolate log
Fresh fruit salad
Pavlova topped in kiwifruit & strawberries
Freshly brewed tea and coffee served with Christmas mince pies

\$74.00 per person
Minimum of 30 guests