

## 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

Niçoise 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 coordinator. 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



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## DISTINCTION ROTORUA

• HOTEL & CONFERENCE CENTRE •

# CHRISTMAS WITH DISTINCTION

### Packages available:

Kiwi Christmas BBQ (Lunch or Dinner)	<b>\$39.00</b> per person
Snowflake Christmas Buffet	<b>\$45.00</b> per person
Santa's Christmas Buffet (Lunch or Dinner)	<b>\$59.00</b> per person
Christmas Lights Buffet	<b>\$74.00</b> per person
North Pole BBQ	<b>\$66.00</b> per person
Elf's Set Menu	<b>\$68.00</b> per person
Rudolf's Cocktail Party	<b>\$25.00</b> 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 roasted 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 theming 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 beurre 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

