

RESTAURANT+WINE BAR

Conference Catering Menu

MORNING AND AFTERNOON TEA OPTIONS

Tea and Coffee	4.0 pp
Tea and Coffee + 1 x selection	9.0 pp
Tea and Coffee + 2 x selection	11.5 pp
Carafe of Juice	15.0 each choice of Orange Apple Cranberry Pineapple Tomato
'Benjer' Individual Bottled Juices	6.5 each choice of nectarine Apple Orange Boysenberry and Apple

Barista Coffees

A café Selection of Barista Coffees are available from Quench Restaurant. Pre-orders are very welcome so we can have them ready on time to kick start your day!

Savoury

Triple Cheese Scones |V|
Corn |Sundried Tomato |Cheese |Herb |Ham Muffins |V available
Mini Egg |Bacon |Caramelised Onion Tartlets |V available
Mini Egg |Prawn |Dill Tartlets
Southland Cheese Rolls |V|
Flaky Pastry Sausage Rolls

Sweet

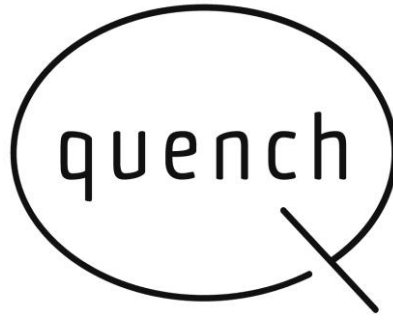
Date or Sultana Scones
Rhubarb and White Chocolate Muffins
Banana Muffins
Dark Chocolate Brownie |GF|
Ginger Crunch |GF available
Salted Caramel Slice |GF available
Bliss Balls |GF |DF |V |Vegan

Continued.....



Chateau Marlborough

BLLENHEIM - NEW ZEALAND



RESTAURANT+WINE BAR

Lunch – Working Lunch |Served in the Conference Room

25.0 per person

Artisan Sandwich Selection – Club |Open |Ribbon
Egg and Chive |Rare Beef on Baguette |Poached Chicken and Herb

Sushi Rolls – Wasabi |Soy |Pickled Ginger |DF |GF | V selection included
Or

Mini Savoury Tartlets |Flaky Pastry Sausage Roll Selection

Chef's Sweet Treat served with Tea and Filter Coffee

Lunch – Family Style menu A |Bowls and Plates to Share

29.5 per person. Please select 2 of the options below

Sticky BBQ Chicken |Asian Style Slaw |Sriracha Dressing |GF |DF | V and Vegan available
Spinach |Feta |Herb |Potato Frittata |Tomato and Chipotle |GF |V | DF available
Marlborough Fish Pie | Leeks | White Wine |Garlic and Herb Crumb
Spanish Style Meatballs |Ratatouille Sauce | Grilled Mozzarella |GF and DF available
Slow Cooked Lamb Tagine |Moroccan Spices | Currant and Almond Couscous

Served with

Green Leaf Salad |White Balsamic Vinaigrette |DF |GF |V |Vegan

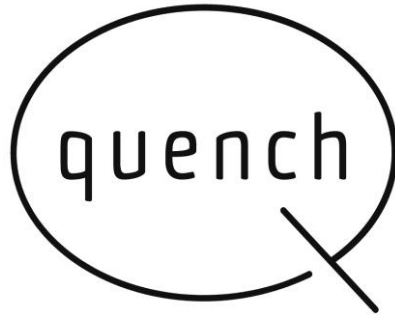
Chef's Sweet Treat served with Tea and Filter Coffee

Continued



Chateau Marlborough

BLLENHEIM - NEW ZEALAND



RESTAURANT+WINE BAR

Lunch – Family Style menu B |Bowls and Plates to Share

36.5 per person. Please select 2 of the options below

Carved Rare Beef |Balsamic Beetroot |Bearnaise |Shallots | |GF |DF|
Roast Vegetable Salad |Smoked Onions |Harissa Dressing |GF |DF |V |Vegan
Spiced Yoghurt Chicken Thighs |Cardamom-Coconut Rice Pilaff |GF|
Mild Blackened Cajun Marlborough Salmon |Avocado Crème |Sweet Potato |GF |DF|
Gnocchi with Osso Bucco Ragu and Orange Gremolata

Served with

Green Leaf Salad |White Balsamic Vinaigrette |GF |DF |V |Vegan

Chefs sweet Treat served with Tea and Filter Coffee

Menu Additions

Marlborough Artisan Cheeses Condiments Crackers	extra 8.0 pp
Seasonal Fresh Fruit Bowl	extra 4.0 pp
Individual Vanilla Ice Cream Tubs	extra 4.5 each
'Proper' Salted Crisps 40-gram packets	extra 3.5 each
Cashew Nuts – lightly salted	extra 4.5 each
Whittaker's Sante Milk Chocolate Bar	extra 3.5 each

Please Note

Lunch is served in the Barrel Room next to Quench Restaurant and Bar on the ground Floor. Weather permitting lunch can be served al fresco poolside.

We do cater for Gluten Free |Dairy Free |Vegetarian however we are unable to cater for any further dietary requirements. All catering requirements are required 5 business days prior to arrival.

Packed Lunches are also available for those needing to be off-site during lunch time.

Breakfast is also available for those wanting to have breakfast meetings or those wanting to start the day earlier.



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