



Buffet Menu Options

Minimum of 20 people

Dear Guest

Thank you for considering the Quality Hotel Emerald as a possible venue for your event.

The following pages outline our current buffet menu options. We also have set menus available with various pricing and menu options.

If we can be of any further assistance please do not hesitate to contact us. We are more than happy to discuss all of your requirements.

Call the Emerald Event Management Team on 06 869 1290 or email us on functions@emeraldhotel.co.nz

Menus

Tea, Coffee and beverages are charged extra.

All buffet menus are served with homemade foccacia bread & baguette, with butter.

BUFFET ONE - \$45 per person

Two salad items, two hot dishes, one side dish, three dessert items

BUFFET TWO - \$50 per person

Three salad items, three hot dishes, two side dishes, four dessert items

BUFFET THREE - \$55 per person

Four salad items, four hot dishes, three side dishes, five dessert items

Additional Items

Add \$8 per person for:

Antipasto platter with Serrano ham, pastrami, smoked chicken pickled vegetables and grissini.

Add \$9 per person for:

Seafood platter with smoked salmon, fresh steamed king prawns,
Rock oysters, fish ceviche and marinated green lip mussels

Quality Hotel Emerald would like to advise that all buffets require a minimum of 20 guests
Some items may not be available due to supplier and or seasonal availability and we reserve the right to substitute items
without notice. All prices quoted include GST. Beverages are not included unless otherwise stated.



PLEASE MAKE YOUR SELECTIONS

Salads:

Marinated cucumber salad
Roasted baby potatoes salad with garlic mayonnaise dressing
Baby spinach leaves with crisp ham, toasted pine nuts and olive oil
Green beans, Kalamata olives, cherry tomatoes, baby potatoes and seared tuna
Tomato salad in sweet balsamic dressing with mozzarella cheese
Penne Pasta salad with peas and feta cheese
Mixed leaf salad with balsamic dressing

Chicken

Chicken breast filled with sage mouse and lime cous cous
Roast garlic and soy chicken with pak choy
Chicken in red wine sauce with garlic, herbs and onions

Beef

Sauté beef fillet in a brandy cream sauce with fettuccine noodles
Beef fillet medallions with root vegetables

Fish

Skin on salmon with watercress pesto and mashed potatoes
Kingfish (or similar) with tomatoes and olives and creamy mascarpone polenta
Braised fish of the day with saffron and yoghurt

Lamb

Lamb korma with Roti bread and chutneys
Roasted rump of lamb with herb crust and pan juices

Carvery add \$2p/P

Carvery: Roast leg of pork with crackling and apple sauce
Carvery: Champagne ham with wholegrain mustard
Carvery: Sirloin roast with red wine jus
Carvery: Rosemary and garlic infused leg of lamb with mint and jus



PLEASE MAKE YOUR SELECTIONS

Side dishes & Vegetables

Steamed basmati rice
Pumpkin and potato gratin
Herb risotto
Roasted baby potatoes with rosemary
Pan fried polenta
Creamy mascarpone polenta
Steamed Seasonal vegetables
Glazed carrots with almonds
Courgettes with tomato fondue
Stir-fried vegetables with sweet chilly and lemongrass dressing
Stir fried Mediterranean vegetables with garlic

Dessert

Fresh fruit salad in an aniseed and clove syrup
Cheesecake topped with a range of flavorings
Pavlova topped with whipped cream and fresh fruit
Chocolate mud cake served warm and topped with a rich chocolate sauce
Panna Cotta with fruit sauces
Cream Brulee
Black Forest Gateau
Tiramisu
Apple and pear crumble with vanilla sauce

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