

BUFFET MENU

URBAN SOUL MANUKAU, FOR UP TO 100 PEOPLE

ALL OPTIONS INCLUDE BREAD & BUTTER, AND DESSERT

OPTION ONE

\$55pp

Ham on the Bone, grain mustard, chutney
Provencal Chicken
Bulgar Wheat, preserved lemon, sultana's, pinenuts, feta, parsley
Crumbed Camembert, apple slaw, salad leaves, radish
Crispy Kale, creamed spinach, green runner beans, rainbow carrots
Kumara and orange, chilli, cumin, ginger
Chargrilled Broccolini, butter, toasted almonds

OPTION TWO

\$65pp

Roasted Lamb, chimichurri
Pork Belly Bites
Butternut, buttermilk dressing, tamarin pumpkin seeds, dill
Spiced Roasted Cauliflower, harissa, pomegranate yogurt
Chargrilled Broccolini, butter, toasted almonds
Seasonal Winter Greens, kale, spinach, green runner beans, rainbow carrots
Baby Beetroot, feta, spinach

OPTION THREE

\$70pp

Baked Salmon 150gms
Seafood Risotto, prawn, mussel, white fish, squid, truffle oil, parmesan
Steamed Broccolini, blanched runner beans, crispy kale
Roasted Sumac Butternut, toasted sunflower seeds
Seasonal Greens, mesclun, peppers, onion, cherry tomato
Caramelised Onion and Goat Cheese Gallets

ADDITIONAL MEAT OPTONS

Lamb -\$12.00pp
Ham \$8.00pp
Pork Loin \$10.00pp
Chicken \$8.00pp

DESSERT & DRINKS

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A CHOICE OF THREE DESSERTS

- BAKED LEMON AND BERRY CHEESECAKE
- FERRERO ROCHE CHOCOLATE CHEESECAKE
- MARTINI ESPRESSO CHOCOLATE CAKE
- BAKED LEMON YOGURT CAKE
- INDIVIDUAL CHOCOLATE MOUSSE
- FRESH SEASONAL FRUIT PLATTER*
- SALTED CARAMEL BROWNIE BITES*
- STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE AND CREAM
- TIRAMISU
- INDIVIDUAL BAKED YOGURTS*
- CHEESE, CRACKERS, FRUIT AND NUT PLATTER*
- FRUIT OR DARK CHOC BLISS BALLS*
- PORTUGUESE TARTS
- INDIVIDUAL FRUIT TARTS
- PEACAN TARTS

*GF OR GF AVAILABLE

DRINKS

- PROSECO**
Start the evening in style with bubbly on arrival **\$11**
- HOUSE WINE OR BEER**
Treat your guests to a glass of house wine or beer of their choosing **\$11**
- MOCKTAIL**
A fun and flavourful blend of soda, lime juice, and candied lemon slices **\$ 6.50**

AFTER DINNER

- TEA & COFFEE**
Enjoy a tea & instant coffee stand to compliment the dessert bar **\$ 4**
- US BARISTA COFFEE**
Add a barista coffee of your choosing to your buffet menu with our signature blend **\$ 5**

ROOM HIRE FEE PAYABLE ON BOOKING CONFIRMATION
MENU DEPOSIT CONFIRMED
NUMBERS REQUIRED 3 DAYS BEFORE EVENT