BREAKFAST MENU

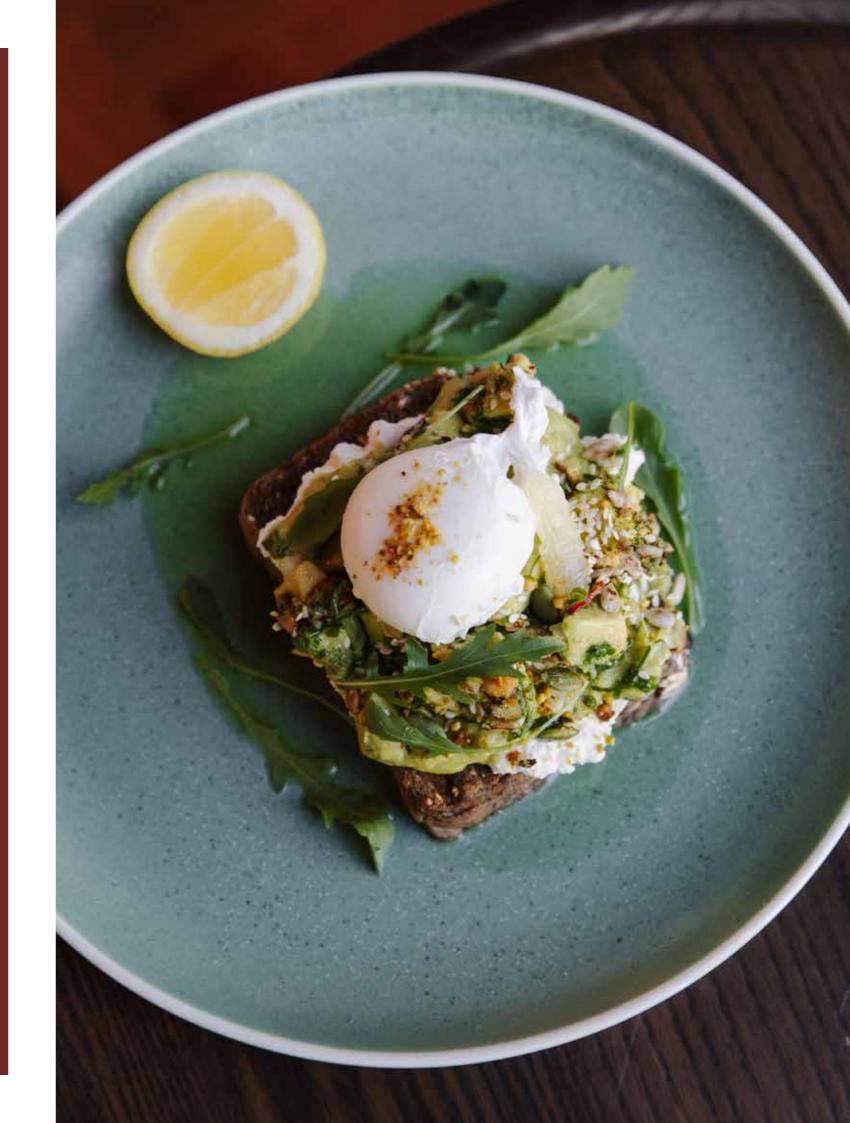


VENUES ŌTAUTAHI

Breakfast

Dairy, oats, honey and orchards form a key pillar of Canterbury's agricultural landscape. So close to the source, this is a region and a climate designed to produce breakfast.

Made fresh each day, our breakfasts are crafted to provide our guests with everything they need from the morning meal.



Stand Up Breakfast

For a relaxed, informal style breakfast service, this package allows guests to network, move through exhibitions and enjoy the venues. These menus can be served to bar leaners, side tables or passed around during the event.

\$35.00 per person

This menu includes:

French pressed coffee

Tea selection

Orange juice

Sparkling water and mint

Seasonal fruit plates

Please select four of the following items:

Sweet

Rhubarb, winter berries, coconut yoghurt and toasted local grain granola

Brioche doughnuts with hazelnut, toasted oats and

Almond croissant with grapefruit marmalade and almond praline

Cinnamon breakfast brioche buns with toasted walnuts

Walnut and banana bread with rātā honey, pollen, fig and cashew butter

Savoury

Kaikōura Māhī cheese quiche with chives and Lamond eggs

Poaka bacon and free range egg pie with watercress kīnaki and red onion pickle

Grilled organic sourdough with scrambled egg, crème fraiche, avocado and fresh herbs

Wholegrain croissant with prosciutto, fig and fromage frais

Akaroa smoked salmon bagel with red onion cream cheese and roquette

\$5.30 per additional item







Continental Breakfast Bar

A fully customisable breakfast bar lets guests design their own breakfast. This can be for a relaxed, informal style breakfast service. This package allows guests to network or take their food back to conference spaces or tables. These menus can be served to stations in the venues or split around side tables.

\$40.00 per person

This menu includes:

Beverage

French pressed coffee

Tea selection

Orange juice

Sparkling water with fresh mint

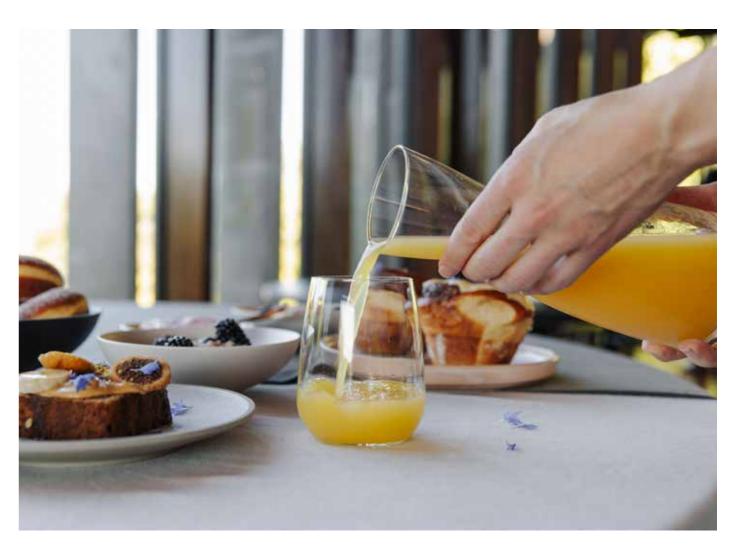
Cold

Seasonal fruit plates
Local speciality pastries
Local grain, seed and nut granola
Rhubarb compote with winter berries
Biodynamic yoghurt with cold climate wild mānuka
Mōrena breakfast brioche buns with apple and
toasted walnuts

Hot

Poaka bacon and free range egg pie with watercress kīnaki and red onion pickle

Grilled organic sourdough with scrambled egg, crème fraiche, avocado and fresh herbs





Plated Breakfast

Sit down for a traditional breakfast served to each guest. Plated breakfasts are available in one or two course options.

\$38.00 one course - Please select one main course dish
\$48.00 two courses - Please select one first course and one main course dish

First course dishes can be served sharing to the tables or individually.

All breakfast packages include:

French pressed coffee
Tea selection
Orange juice

Sparkling water with fresh mint

First Course

Rhubarb, winter berries, tamarillo, coconut yoghurt and toasted local grain granola

Organic Millmore Downs good oats, almonds, coconut sugar, roasted banana and vanilla

Walnut and banana bread with rātā honey, pollen, fig and cashew butter

Wholegrain croissant with prosciutto, fig and fromage Akaroa smoked salmon bagel with red onion cream cheese and rocket

Main Course

Oak smoked Akaroa salmon, poached free range egg, salsa verde, hollandaise and toasted sourdough

Avocado, smoked ricotta, toasted seeds, lemon and wild rocket with a poached egg on seeded grain loaf

Mushrooms on toast wood-roasted local mushrooms, fromage fraiche, midnight rye, walnut dukkah and poached free range egg

Scrambled Lamond egg, Peter Timbs bacon, grilled sourdough, swiss browns, wild rocket and butcher's choice sausage

Croque Madame with smoked ham, brioche, wholegrain bechamel, aged cheddar, fried egg and French fries

Alternative drop available for \$6.00 per person



Shared Breakfast

Served on shared plates to tables, this style gives the guests custom options to the table. The shared breakfast includes all items listed below and gives the nod to the great breakfast buffet of the past... but at your table. The cold menu and beverages will be served to the table as guests arrive, followed by the hot menu.

\$45.00 per person

This menu includes:

Beverages

French pressed coffee

Tea selection

Orange juice

Sparkling water with fresh mint

Cold

Almond croissant with grapefruit marmalade and almond praline

Seasonal fruit plates

Hot

Scrambled Lamond eggs with many herbs and olive

OII

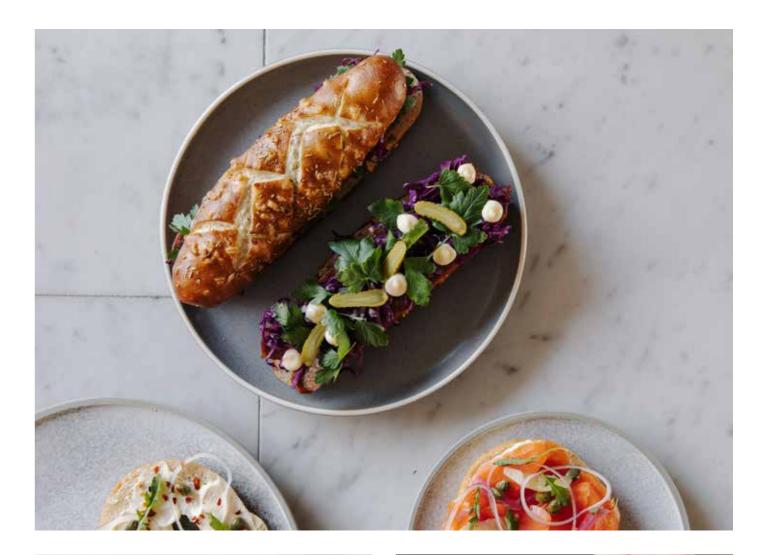
Dry smoked fat cut bacon

Peter Timbs sausage

Wood roasted local mushrooms

VIP bubble and squeak with parish mash, spring onions, tomato, pancetta, feta and savoy

Breakfast salad with kale, pickled red sauerkraut, rocket, grains, seed, nuts, avocado and lemon







Beverage Upgrades

Espresso Option 1

\$280.00 per hour

Includes:

Minimum two hours

Approximately 50 coffees per hour

One barista

Espresso Option 2

\$350.00 per hour

Includes:

Minimum two hours
Unlimited coffees
Two baristas

Smoothies

\$14.00 per smoothie

Smoothie options include:

Green lassi with kale, cucumber, coconut, aloe vera, chamomile and peppermint
Protein almond milk with banana, kefir, dates, cinnamon, cardamom and coconut water
Tonic ginger, turmeric, black pepper, stevia, cayenne and coconut water
Berries organic oats, banana, kaffir, stevia, cinnamon and biodynamic yoghurt

WHERE WE GATHER AND SHARE

VENUES ŌTAUTAHI