

M E N U

DELIGHT YOUR GUESTS



M E N U

ENJOY THE SERVICE





THE SPENCER ON BYRON HOTEL EVENT CUISINE

“Food for thought is no substitute for the real thing”
Wait Kelly

OUR EXECUTIVE CHEF, HUW THOMAS, HAS PREPARED AN INTERESTING AND TASTE FILLED SELECTION OF MENUS USING THE FRESHEST INGREDIENTS AVAILABLE IN NEW ZEALAND. WE HAVE MADE AN EFFORT TO BRING YOU BOTH EXCITING AND FLAVOURSOME MEALS AS WELL AS ADDITIONAL TREATS.

AT THE SPENCER ON BYRON HOTEL WE PRIDE OURSELVES ON OUR SERVICE AND IN PARTICULAR THE PERSONABLE STYLE OF OUR TEAM OF CHEFS, WHO WOULD BE MORE THAN HAPPY TO MEET WITH YOU TO DISCUSS YOUR MENU REQUIREMENTS AND TAILOR A MENU TO SUIT.

OUR EVENTS TEAM WILL LOOK AFTER YOU WITH ATTENTIVE AND FRIENDLY SERVICE FROM THE INITIAL CONCEPT TO RECOMMENDATIONS ON FOOD, WINE, ROOM LAYOUT AND THEMED DÉCOR.

A PERFECT PARTNERSHIP TO ENSURE WE ASSIST YOU IN CREATING A MEMORABLE EVENT.

THE TEAM AT SPENCER IS COMMITTED TO ENSURING YOUR EVENT IS A SPENCER SUCCESS!

“Anybody can make you enjoy
the first bite of a dish.
But only a real chef can
make you enjoy the last.”
Francois Minot





"MAKING YOUR CHOICE EASY"

ALL INCLUSIVE MEETING PACKAGES

BUSINESS CLASS

From \$55.00 PER PERSON

ARRIVAL TEA & COFFEE

MORNING TEA

WORKING LUNCH

AFTERNOON TEA

ICED WATER AND MINTS

WHITEBOARD, FLIPCHART

CAR PARKING FOR FACILITATOR

MAIN MEETING ROOM HIRE

MINIMUM NUMBERS APPLY

All prices quoted are exclusive of G.S.T.





“A GREAT START TO THE DAY”

CORPORATE WORKING BREAKFAST

SAVOURY FILLED CROISSANTS
BREAKFAST MUFFINS AND DANISH PASTRIES
A SELECTION OF SLICED FRUITS IN SEASON

BEVERAGES

FRESHLY BREWED COFFEE AND SPECIALTY TEAS
ASSORTED JUICES

\$24.00 PER PERSON

“ENJOY THE SERVICE”

SPENCER PLATED BREAKFAST

JUICES

ORANGE, TOMATO, APPLE, GRAPEFRUIT

BAKERY SELECTION

FRESHLY BAKED CROISSANTS
VARIETY OF DANISH PASTRIES
MUFFINS, PRESERVES

SEASONAL FRUIT

A SELECTION OF SLICED FRUITS IN SEASON

HOT SELECTION

Please pre-select one of the following options

SCRAMBLED EGG WITH SALMON, TOASTED MUFFIN, GRILLED TOMATO,
AND HASH BROWNS

OR

BACON, SAUSAGE, SAUTÉED MUSHROOMS & FRIED POTATO

OR

FRENCH TOAST WITH GRILLED BANANA, STREAKY BACON
AND MAPLE SYRUP

OR

Select three of the following items:

BACON, GRILLED TOMATOES, SAUSAGE, SAUTÉED MUSHROOMS,
EGGS COCOTTE WITH SWEETCORN, HASH BROWNS, BAKED BEANS,
FRENCH TOAST, SCRAMBLED EGGS, SMOKED SALMON HASH CAKE

BEVERAGES

FRESHLY BREWED COFFEE AND SPECIALTY TEAS

\$34.00 PER GUEST

All prices quoted are exclusive of G.S.T.



CLASSIC BUFFET BREAKFAST

BEVERAGES

FRESHLY BREWED COFFEE AND A SELECTION OF TEAS
ASSORTED JUICE SELECTION

FRUIT

SLICED SEASONAL FRUITS

BASKET

FRESHLY BAKED CROISSANTS, MUFFINS & DANISH PASTRIES

BREAKFAST SELECTION

SELECTION OF PREMIUM CEREALS

TOAST SELECTION

SELECTION OF FRESH FRUITS

NATURAL UNSWEETENED YOGHURT

FRUIT YOGHURT

HOT SELECTION

SCRAMBLED EGGS

GRILLED BACON

SAUTÉED MUSHROOMS

GRILLED BREAKFAST SAUSAGES

SAUTÉED POTATOES

GRILLED TOMATOES

MINIMUM OF 30 GUESTS,
\$34.00 PER GUEST

All prices quoted are exclusive of G.S.T.



"TAKE A BREAK"

MORNING AND AFTERNOON MENUS

FRESHLY BREWED COFFEE AND SPECIALTY TEAS

OR

SAVOURY

SAVOURY SCONES

SAUSAGE ROLLS

FILLED CROISSANTS

MIXED-MINI SAVOURIES

MINI QUICHE TARTS

SAVOURY DANISH PASTRIES

SELECTION OF FINGER SANDWICHES

SWEET

SWEET MUFFINS

FRESH FRUIT PLATTER

SWEET DANISH PASTRIES

FRENCH PASTRIES

MINI-SCONES WITH POTTED JAMS & CREAM

HOMEMADE COOKIES

WHITE & DARK CHOCOLATE AMERICAN FUDGE BROWNIES

ICY TREATS

POTS OF ICE CREAM

\$8.50 per person

SERVED WITH YOUR CHOICE OF ANY TWO ITEMS FROM THE ABOVE

\$13.50 per person

BEVERAGES

FRESHLY BREWED COFFEE AND SPECIALTY TEAS

ARRIVAL TEA/COFFEE **\$4.00** PER PERSON

SOFT DRINKS/FRUIT JUICES **\$10.00** PER LITRE

MINERAL WATER **\$4.50** EACH

RED BULL **\$6.50** EACH

FRESH FRUIT BASKET IS ALSO AVAILABLE UPON REQUEST

All prices quoted are exclusive of G.S.T.



CORPORATE LUNCHES

EXECUTIVE LIGHT LUNCH

ASSORTED CIABATTA ROLLS
SELECTION OF SUSHI WITH SOY AND WASABI
ASSORTED PETITE PIES
SUMPTUOUS ARRAY OF CAKES
FRESH SEASONAL FRUIT
GOURMET SELECTION OF NZ CHEESES WITH ACCOMPANIMENTS
FRESHLY BREWED COFFEE AND SPECIALTY TEAS

\$29.50 PER PERSON

PREMIUM LUNCH

ASSORTED FILLED ROLLS
SELECTION OF SUSHI WITH SOY AND WASABI
MUSTARD RUBBED LAMB CUTLETS
PRAWN SATAYS
SMOKED CHICKEN AND MUSHROOM VOL AU VENTS
SLICED SEASONAL FRUITS
NEW ZEALAND CHEESE SELECTION AND CRACKERS
BANANA CAKE
CHOCOLATE CAKE
FRESHLY BREWED COFFEE AND SPECIALTY TEAS

\$32.50 PER PERSON

PLATINUM LUNCH

ASSORTED FILLED CROISSANTS
SELECTION OF SUSHI AND SASHIMI WITH SOY AND WASABI
COCONUT CRUMBED PRAWNS WITH MANGO DRESSING
SCALLOP KEBABS AND DIPPING SAUCES
SKEWERED CAJUN CHICKEN FILLETS AND MINT YOGHURT
RED ONION AND GOATS CHEESE TARTLETS
SLICED SEASONAL FRUITS
NEW ZEALAND CHEESE SELECTION AND CRACKERS
CHOCOLATE ÉCLAIRS
AMERICAN BROWNIES
NEW ZEALAND ICE-CREAM SELECTION
FRESHLY BREWED COFFEE AND SPECIALTY TEAS

\$35.00 PER PERSON

All prices quoted are exclusive of G.S.T.

"ALMOST EVERY DAY COVERED"

DAILY WORKING BUFFET LUNCH

MONDAY

FILLED ROLLS
GREEN SALAD AND BALSAMIC DRESSING
TOMATO, CUCUMBER & SALAD AND CHILI YOGHURT DRESSING
MEDALLION OF PORK AND SAUTÉED GREENS
PENNE PASTA & TOMATO AND OLIVE SAUCE
SELECTION OF CHEESECAKES
FRESH SEASONAL SLICED FRUIT
FRESHLY BREWED COFFEE AND SPECIALTY TEAS

TUESDAY

CLUB SANDWICHES
TRADITIONAL CAESAR SALAD
ROAST VEGETABLE SALAD
TANDOORI RUBBED BEEF
VEGETABLE STIR FRY RICE
SELECTION OF FRENCH PASTRIES
FRESH FRUIT BASKET
FRESHLY BREWED COFFEE AND SPECIALTY TEAS

WEDNESDAY

SELECTION OF FILLED MINI BAGELS
MESCLIN SALAD AND FRENCH DRESSING
WALDORF SALAD
CAJUN CHICKEN DRUMSTICKS
SAUTÉED ASIAN NOODLES
CHOCOLATE CAKE
FRESH FRUIT PLATTER
FRESHLY BREWED COFFEE AND SPECIALTY TEAS

THURSDAY

FINGER SANDWICHES
MIXED LEAF SALAD AND MUSTARD DRESSING
ROAST CARROT AND CARAWAY SALAD
LAMB KORMA AND JASMINE RICE
POTATO FRITTATA AND SWEET CHILI JAM
SELECTION OF GATEAUX
FRESH FRUIT SELECTION
FRESHLY BREWED COFFEE AND SPECIALTY TEAS

FRIDAY

FILLED FRENCH STICKS
ICEBERG LETTUCE AND LEMON DRESSING
COUS COUS AND OLIVE SALAD
MOROCCAN SPICY FISH WITH PINEAPPLE SALSA
SAUTÉED POTATOES WITH ONION AND MUSHROOMS
BANANA CAKE
FRESH FRUIT SALAD
FRESHLY BREWED COFFEE AND SPECIALTY TEAS

MINIMUM OF 20 GUESTS, \$29.50 PER GUEST
All prices quoted are exclusive of G.S.T.

CANAPES MENUS



CREATE YOUR OWN CANAPE MENU BY SELECTING
A MINIMUM OF SIX OF THE FOLLOWING (ONE HOUR DURATION)

COLD SELECTION

\$3.50 PER ITEM BELOW

CROSTINI WITH ITALIAN FLAVOURS
POTATO FRITTATA & SUNDRIED TOMATO
CHICKEN LIVER PARFAIT ON MELBA TART
BELLINI WITH SMOKED FISH
BRIE & GRAPE ON BREAD CRUTON
MINI MUFFIN WITH SOUR CREAM & AVOCADO

\$4.50 PER ITEM BELOW

SUSHI
MELON WRAPPED IN PROSCIUTTO
CAJUN VENISON & MINTED YOGHURT
OYSTER SHOTS
SMOKED SALMON & CAPER
CAJUN LAMB & TAFINIE

HOT SELECTION

\$3.50 PER ITEM BELOW

SPRING ROLL & SWEET CHILLI SAUCE
FRESH GANJONS & TARTER SAUCE
MUSSEL FRITTER
SMOKED HAM & MUSHROOM VOL AU VENT
CHICKEN TULIPS WITH STICKY MARINADE
TEMPURA VEGETABLES & DIPPING SAUCE

\$4.50 PER ITEM BELOW

CHICKEN TULIPS WITH STICKY MARINADE
TEMPURA VEGETABLES & DIPPING SAUCE
SMOKED SALMON & CHILLI QUICHE
LAMB KEBAB & PEANUT SAUCE
TUA TUA FRITTER & AIOLI
SWEET CORN & PRAWN FRITTER
CAJUN CHICKEN KEBAB & MINT DRESSING
TANDOORI BEEF KEBAB & CUCUMBER RAITA

All prices quoted are exclusive of G.S.T.



DESIGNER MENUS

CLASSIC TABLE 'D' HOTE

Create your own plated lunch or dinner by selecting one item from each course.

One choice Entrée, one choice Main, one choice Dessert for
2 COURSE @\$50.00 PER GUEST/3 COURSE @\$62.50

ENTRÉES

CARROT AND GINGER SOUP WITH BASIL PESTO
ROAST TOMATO AND BASIL SOUP
SMOKED SALMON, ROAST BEETROOT SALSA AND MIRIAN DRESSING
CAJUN LAMB FILLET, BABY LEAVES, CHERRY TOMATOES,
CASHEW NUTS AND MINTED YOGHURT
GRILLED CHICKEN TENDERLOIN, PEA MASH AND VIRGIN OLIVE OIL
PATE ENCROUTE, CUMBERLAND SAUCE AND BABY LEAVES
MUSHROOM RISOTTO AND PARMESAN SHAVINGS

MAIN COURSES

SEARED CHICKEN BREAST, MASHED POTATO CAKE, GREEN BEANS AND RED WINE JUS

ROSEMARY ROASTED LAMB RUMP, KUMARA MASH,
GRILLED COURGETTE AND PORT WINE JUS

SEARED SALMON, JASMINE RICE, BOK CHOY, SWEET CHILLI
AND SOYA SAUCE

CHAR GRILLED PORK LOIN, SAUTÉED VEGETABLE COUS COUS
AND APPLE PUREE

MEDALLION OF BEEF FILLET, CARROT AND PARSNIP MASH,
PEPPERED BROCCOLI AND BALSAMIC DRESSING

HONEY ROASTED DUCK LEG, POTATO ROSTI, PICKLED CUCUMBER AND HOSIN SAUCE

DESSERTS

HOT STICKY DATE PUDDING AND CREAMY ANGLAISE
DARK CHOCOLATE TERRINE, BERRY COMPOTE
APPLE AND WILD BERRY CRUMBLE, ANGLAISE AND CREAM
FRESH FRUIT PLATTER AND SELECTION OF SORBET
SUMMER PUDDING AND CLOTTED CREAM
LEMON TART WITH CITRUS CONFIT AND VANILLA CREAM
MINI PAVLOVA, KIWIFRUIT AND FRESH BERRIES
SELECTION OF NEW ZEALAND CHEESE AND CRACKERS

BEVERAGES

FRESHLY BREWED COFFEE AND SPECIALTY TEAS

MINIMUM OF 20 GUESTS

Vegetarian options and special dietary requirements available on request

To add additional choices the following will apply per guest:

ENTRÉE \$6.50 PER EXTRA CHOICE,
MAIN \$10.00 PER EXTRA CHOICE, DESSERT \$6.50 PER EXTRA CHOICE

All prices quoted are exclusive of G.S.T.

TEXTURED BUFFET

SELECTION OF BREADS AND DIPS

COLD SELECTION

SELECTION OF COLD ROASTED AND SMOKED MEATS
NEW ZEALAND MUSSELS WITH ONIONS AND RED WINE VINEGAR
SELECTION OF SMOKED FISH AND SHRIMPS
SEASONAL LEAF SALAD WITH BALSAMIC VINEGAR AND OLIVE OIL
BBQ VEGETABLES AND LEMON DRESSING
TOMATO AND BOCCONCINI SALAD WITH PEPPER AND BASIL

FROM THE CARVERY (please choose one)

MUSTARD AND HONEY GLAZED HAM
CRUSTED SIRLOIN OF BEEF
ROSEMARY AND GARLIC RUBBED LEG OF LAMB

HOT SELECTION

BLACKENED FISH AND A PINEAPPLE SALSA
ROAST PORK LOIN WITH APPLE AND ONION JAM
THAI CHICKEN CURRY WITH CONDIMENTS
JASMINE RICE
BABY MINTED POTATOES
SAUTÉED SEASONAL VEGETABLES

DESSERT SELECTION

ASSORTED CAKES AND GATEAUX
CHOCOLATE MOUSSE
SLICED SEASONAL FRESH FRUIT
SELECTION OF NEW ZEALAND CHEESE AND CRACKERS

BEVERAGES

FRESHLY BREWED COFFEE AND SPECIALTY TEAS

MINIMUM OF 40 GUESTS,
\$59.00 PER GUEST

All prices quoted are exclusive of G.S.T.

FUSION BUFFET

SELECTION OF BREADS AND DIPS

COLD SELECTION

SELECTION OF DELI CUTS WITH CHUTNEY AND PICKLES
ICE BOWL OF PACIFIC OYSTERS AND PRAWNS WITH COCKTAIL SAUCE
PLATTER OF SMOKED AND MARINATED SEAFOOD
TRADITIONAL CAESAR SALAD
SMOKED CHICKEN AND MELON SALAD
TOMATO AND FETA SALAD WITH BASIL DRESSING
APPLE, CELERY AND WALNUT SALAD
COUS COUS AND OLIVE SALAD

FROM THE CARVERY (please choose two)

ROAST LOIN OF PORK WITH APPLE SAUCE
MUSTARD AND HONEY GLAZED HAM
CRUSTED SIRLOIN OF BEEF
ROSEMARY AND GARLIC RUBBED LEG OF LAMB

HOT SELECTION

CAJUN LAMB RUMP WITH MINTED YOGHURT
ROASTED SALMON WITH GREEN CURRY SAUCE
HONEY RUBBED CHICKEN BREASTS WITH CUCUMBER AND MINT SALSA
STIR FRIED BEEF IN OYSTER SAUCE WITH NOODLES AND CASHEW NUTS
SAFFRON SCENTED RICE
POTATO OF THE DAY
SELECTION OF MARKET FRESH VEGETABLES

DESSERT SELECTION

AMERICAN FUDGE BROWNIES
SELECTION OF NEW ZEALAND CHEESE AND CRACKERS
SLICED SEASONAL FRESH FRUIT
SELECTION OF FRENCH PASTRIES
ASSORTED CAKES AND GATEAUX
WHITE CHOCOLATE MOUSSE

BEVERAGES

FRESHLY BREWED COFFEE AND SPECIALTY TEAS

MINIMUM OF 60 GUESTS,
\$69.00 PER GUEST

All prices quoted are exclusive of G.S.T.



SPENCER BEVERAGE PACKAGES

BEVERAGE PACKAGE ONE

HOUSE WHITE & RED WINE
LOCAL BEERS
SOFT DRINKS & ORANGE JUICE

TIME PERIOD	PRICE PER PERSON
3 HOURS	\$37.00
4 HOURS	\$43.00
5 HOURS	\$49.00

BEVERAGE PACKAGE TWO

STANDARD SPIRITS (WHISKEY, RUM, BRANDY, VODKA, GIN, BOURBON)
HOUSE WHITE & RED WINE
LOCAL BEERS
SOFT DRINKS & ORANGE JUICE

TIME PERIOD	PRICE PER PERSON
3 HOURS	\$43.00
4 HOURS	\$49.00
5 HOURS	\$55.00





WINE SELECTION

"Wine makes daily living easier, less hurried,
with fewer tensions and more tolerance"
Benjamin Franklin

WITH THE EVER INCREASING WINE VARIETIES AVAILABLE
WE DID NOT WISH TO LIMIT YOUR CHOICE.

AN EXTENSIVE SELECTION IS AVAILABLE ON REQUEST FROM
PERSONALISED BEVERAGE PACKAGES TO SPECIALLY SELECTED
WINES FROM OUR CELLAR
PROVIDING THE PERFECT ACCOMPANIMENT TO YOUR FOOD SELECTION.

"I never have more than one drink before dinner. But I do like
that one to be large and very strong, and very cold, and very well
made."

James Bond (Casino Royale)

"My only regret in life is that I did not drink more champagne."

John Maynard Keynes

ENJOY!



THE SPENCER
ON BYRON
HOTEL
TAKAPUNA BEACH

