



## Food menus

Following is a selection of food options and menus available at Copthorne Hotel and Resort Solway Park Wairarapa. For special one-off events or occasions we can tailor menus to match your requirements. From formal balls to sporting events, business breakfasts to wine-makers' dinners, we can meet your needs.

There is a variety of existing choices that will suit most occasions from working lunches to morning and afternoon teas, set menus and banquet dinners. Please take your time to browse through these menus.

If you have any questions or queries regarding menu options or special dietary requirements please don't hesitate to ask, we are only too happy to assist in the planning process.

**Justin Holman**  
Executive chef



## Refreshment breaks

(Prices per person)

<b>Freshly-brewed coffee and herbal tea selection</b>	<b>\$3.50</b>
<b>All-day freshly-brewed coffee and herbal tea selection</b>	<b>\$10.50</b>
<b>Sweet scones</b> with jam and fresh cream	<b>\$3.50</b>
<b>Plain scones</b> with butter	<b>\$3.50</b>
<b>Sweet slice</b> choose one from the following	<b>\$3.50</b>
▪ zingy lemon	
▪ chocolate fudge	
▪ caramel and chocolate slice	
<b>Cake</b> choose one from the following	<b>\$3.50</b>
▪ carrot cake with cream cheese icing	
▪ banana cake with chocolate icing	
<b>Biscuit</b> choose one from the following	<b>\$3.00</b>
▪ chocolate chip	
▪ Anzac	
▪ shortbread	
<b>Sweet muffins</b> choose one from the following	<b>\$3.50</b>
▪ raspberry and white chocolate	
▪ chocolate chip	
▪ blueberry	
▪ lemon	
<b>Savoury muffins</b> choose one from the following	<b>\$3.50</b>
▪ sun-dried tomato, olive and basil	
▪ pumpkin, spinach and cream cheese	
▪ bacon and cheese	
<b>Pikelets</b> with jam and fresh cream	<b>\$3.50</b>
<b>Fresh seasonal fruit platter</b>	<b>\$3.50</b>
<b>Club sandwich selection</b>	<b>\$3.00</b>
<b>Mini mince pies</b>	<b>\$2.50</b>
<b>Hot sausage rolls</b>	<b>\$2.50</b>
<b>Make a selection of two from the above items with freshly-brewed coffee and herbal tea selection</b>	<b>\$9.00</b>
<b>Selection of fresh juices by carafe</b>	<b>\$12.00</b>
▪ orange	
▪ apple	
▪ tomato	
▪ cranberry	



### **Plated business breakfast**

**\$21.00**

- tables are set with toast, preserves, mini croissants and variety of danish pastries
- individual seasonal fresh fruit platter with natural yogurt
- followed by a delicious plated cooked breakfast consisting of eggs benedict, grilled bacon, sausage, tomato and hash brown, served at your table
- all served with fresh orange juice and freshly-brewed coffee and herbal tea selection

**This menu option is recommended for groups up to 200 delegates**

### **Cooked buffet breakfast**

**\$22.50**

- poached eggs
- grilled bacon
- grilled sausages
- grilled tomatoes
- hash browns
- a selection of breakfast cereals and fruit compôtes
- seasonal fresh fruit platter
- natural and fruit yoghurt
- toast and preserves
- variety of danish pastries and croissants
- selection of fresh juices
- freshly-brewed coffee and herbal tea selection

**This menu option is recommended for groups over 40 delegates**

### **Continental buffet breakfast**

**\$19.50**

- a selection of breakfast cereals and fruit compôtes
- seasonal fresh fruit platter
- natural and fruit yoghurt
- toast with preserves and honey
- variety of danish pastries and croissants
- whole fruit selection
- selection of fresh juices
- freshly-brewed coffee and herbal tea selection

### **Baker's basket breakfast**

**\$14.50**

- a variety of danish pastries and croissants
- fresh toast with butter and preserves
- orange juice
- freshly-brewed coffee and herbal tea selection



## Light lunch menu I

\$15.50

**Finger club sandwiches** with the following fillings

- ham and egg
- cheese, pesto and salad
- ham, lettuce and tomato

**Selection of filled bagels** with the following fillings

- smoked salmon and cream cheese
- roasted beef, mustard mayonnaise and onion chutney
- grilled mediterranean vegetable with humus and guacamole

**Salad selection** a selection of three seasonal salads

**Sweet slice**

**Freshly-brewed coffee and herbal tea selection**

## Light lunch menu II

\$19.50

**Mini croissants** with the following fillings

- ham and cheese
- tomato and brie

**Mediterranean-style breads** with the following fillings

- ham, lettuce, tomato with mustard mayonnaise
- chicken salad and brie with apricot chutney
- grilled vegetable with humus and guacamole

**Salad selection** a selection of three seasonal salads

**Fresh seasonal fruit platter**

**Cheeseboard**

a selection of local cheeses changing year-round subject to availability, served with fresh grapes and crackers

**Freshly-brewed coffee and herbal tea selection**



## Light lunch menu III \$24.50

**Mediterranean-style breads** with the following fillings

- ham, lettuce, tomato with mustard mayonnaise
- chicken salad and brie with apricot chutney
- grilled vegetable with humus and guacamole

**Salad selection** a selection of four seasonal salads

**Hot dish** chef's daily choice of the following

- grilled chicken with steamed new potatoes with a mushroom and tarragon sauce
- sun-dried tomato, olive and basil penne pasta
- sautéed beef and black bean with bok choy and rice
- beef bourguignon with boiled new potatoes
- curry and rice

**Cheeseboard**

Selection of local cheeses changing year-round subject to availability, with fresh grapes and crackers

**Fresh seasonal fruit platter**

**Sweet slice**

**Freshly-brewed coffee and herbal tea selection**



## Finger food

Your choice of two cold and two hot items	<b>\$15.00</b>
Your choice of three cold and three hot items	<b>\$18.00</b>
Your choice of four cold and four hot items	<b>\$21.00</b>

### Cold selection

- tomato and basil filo cup
- assorted sushi rolls served with wasabi soy sauce
- petite vegetable frittatas
- smoked salmon mousse in cucumber
- salami with cream cheese and sweet soft herbs
- sun-dried tomato olive and basil wraps
- salmon blinis with a lemon and chive crème fraiche
- Ngawi Brie en croûte with fruit chutney

### Hot selection

- chicken and mushroom filo cup
- crumbed prawn cutlets
- oven-roasted chicken winglets
- roasted beef with horseradish in a mini yorkshire pudding
- Thai fish cakes with sweet chilli sauce
- Asian pork and coriander wontons with nahm jim sauce
- marinated chicken skewers with satay sauce
- mini vegetarian quiche
- crumbed salt and pepper squid
- mini vegetable samosas and spring rolls soya dipping sauce

## Supper

**Finger club sandwiches** with the following fillings

- ham and egg
- cheese, pesto and salad
- ham, lettuce and tomato

**\$12.50**

### Hot selection

- savouries
- sausage rolls



## Buffet menu I \$35.00

### Main courses

- roasted beef with a mustard herb crust
- roasted leg of pork with apple sauce

### Hot vegetables

- oven-roasted potato with thyme and garlic
- garden-fresh baby carrots and green beans
- roasted pumpkin and kumara
- broccoli and cauliflower mornay

### Salads

- potato salad with ham, dijon mustard, mayonnaise and parsley
- baby mixed lettuce salad
- sun-dried tomato and olive pasta salad with fresh basil

### Desserts

- traditional kiwifruit pavlova and cream
- banoffee pie
- fresh seasonal fruit salad with cinnamon and star-anise

### Freshly-brewed coffee and herbal tea selection

Minimum number of 40 guests



## Buffet menu II \$45.00

### Starters

- market-fresh soup of the day with bread roll and butter
- continental cold cuts with pickles, relishes and fresh breads

### Hot main courses choose **two** from the following options

- roasted rosemary and garlic leg of lamb
- roasted beef with a mustard herb crust
- roasted leg of pork with apple sauce

### Potatoes choose **one** of the following

- steamed minted new potatoes
- oven-roasted potato with thyme and garlic

### Hot vegetables

- garden-fresh baby carrots and green beans
- roasted pumpkin and kumara
- broccoli and cauliflower morney
- sautéed seasonal vegetables

### Salads

- potato salad with ham, dijon mustard, mayonnaise and parsley
- roasted kumara, orange and coriander salad
- baby mixed lettuce salad
- sun-dried tomato and olive pasta salad with fresh basil

### Desserts

- traditional kiwifruit pavlova and cream
- home-made lemon meringue pies
- brandy snaps filled with whipped cream
- rich chocolate mud cake
- fresh seasonal fruit salad with cinnamon and star-anise

**Freshly-brewed coffee and herbal tea selection**

**Minimum number of 40 guests**



## Buffet menu III

\$55.00

### Starters

- market-fresh soup of the day with bread roll and butter
- butter chicken with steamed basmati rice

### Hot main courses choose **two** from the following options

- roasted rosemary and garlic leg of lamb
- roasted beef with a mustard herb crust
- roasted leg of pork with apple sauce

### Potatoes choose **one** of the following

- steamed minted new potatoes
- oven-roasted potato with thyme and garlic

### Hot vegetables

- garden-fresh baby carrots and green beans
- roasted pumpkin and kumara
- broccoli and cauliflower morney
- sautéed seasonal vegetables

### Salads

- potato salad with ham, dijon mustard, mayonnaise and parsley
- roasted kumara, orange and coriander salad
- grilled vegetable salad with a herb vinaigrette,
- baby mixed lettuce salad

### Desserts

- baked vanilla cheesecake
- traditional kiwifruit pavlova and cream
- banoffee pie
- rich chocolate mud cake
- fresh seasonal fruit salad with cinnamon and star-anise

Freshly-brewed coffee and herbal tea selection

Minimum number of 40 guests



## Buffet menu IV \$65.00

### Soup

- Wairarapa seafood chowder with bread rolls and butter

### Starters choose **two** of the following options

- marinated mussel salad
- prawn cocktail salad with marie rose sauce
- whole baked salmon with lemon dill and seafood sauce
- beef and black bean stir-fry with steamed rice
- chicken tikka masala with steamed basmati rice
- stir-fry chicken and vegetables with cashews and noodles

### Hot main courses choose **two** from the following options

- roasted rosemary and garlic leg of lamb
- honey-glazed ham on the bone with mustard and cranberry sauce
- roasted rib of beef with a mustard herb crust
- roasted leg of pork with apple sauce

### Potatoes choose **one** of the following

- steamed minted new potatoes
- oven-roasted potato with thyme and garlic

### Hot vegetables

- filo parcels with roasted pumpkin, feta and pine nuts
- broccoli and cauliflower morney
- sautéed seasonal vegetables

### Salads

- chilli Singapore chicken and rice salad
- potato salad with ham, dijon mustard, mayonnaise and parsley,
- roasted kumara, orange and coriander salad
- baby mixed lettuce salad
- waldorf salad

### Desserts

- traditional kiwifruit pavlova and cream
- home-made lemon meringue pies
- rich chocolate mud cake
- fresh seasonal fruit salad with cinnamon and star-anise
- Kapiti ice cream selection

**Local cheeseboard selection** of Kingsmeade Ngawi Brie, Cwmglyn Farm mature cheese, and Sunset Blue, with grapes and crackers

**Freshly-brewed coffee and herbal tea selection**

**Minimum number of 40 guests**



**Set menu I**  
**\$35.00**

### **Starters**

Caesar salad with parmesan cheese, crispy bacon, soft boiled eggs and a creamy caesar dressing

Market-fresh soup of the day with grilled ciabatta and butter

### **Main courses**

Grilled Flat Point fish of the day on risotto milanaise with mizuna and red capsicum coulis

Roasted corn-fed chicken suprême on crushed new potatoes and french beans coated with creamy mushroom and tarragon sauce

Main courses served with bowls of steamed seasonal vegetables

### **Desserts**

Home-made banoffee pie with fresh banana, caramel and cinnamon-whipped cream

Tiramisu, chocolate sponge cake doused in Kahlua and espresso coffee layered with mascarpone and cream topped with chocolate ice cream

**Freshly-brewed coffee and herbal tea selection**

**Minimum number of 16 guests**



**Set menu II**  
**\$45.00**

**Starters**

Vine-ripened tomato, feta and fresh basil on toasted ciabatta with black olive tapenade and virgin olive oil

Wairarapa seafood chowder of mussels, prawns, crabmeat, white fish, salmon and scallops, slow cooked and lightly curried, with locally-baked ciabatta

**Main courses**

Fillet of Marlborough king salmon oven-roasted served with artichoke rémoulade on a warm kumara, Cress Farm watercress and caperberry salad dressed with vanilla citrus

Medium grilled Black Angus sirloin steak with dauphinois potato, red onion confit, broccoli florets and red wine jus

Main courses served with bowls of steamed seasonal vegetables

**Desserts**

Tiramisu, chocolate sponge cake doused in Kahlua and espresso coffee layered with mascarpone and cream topped with chocolate ice cream

Vanilla and cardamon crème brulée with an almond tuile

**Freshly-brewed coffee and herbal tea selection**

**Minimum number of 16 guests**



**Set menu III**  
**\$55.00**

Wairarapa extra virgin olive oil selection of award-winning River Grove Leccino, Arrabon Barnea, and Lot Eight Frantoio Leccino blend, with Martinborough hazelnut dukkah and traditional breads

**Starters**

Wairarapa seafood chowder of mussels, prawns, crabmeat, white fish, salmon and scallops, slow cooked and lightly curried, with locally-baked ciabatta

Chicken liver and cognac pâté with tamarillo and plum chutney and farmhouse sourdough

**Main courses**

Fillet of Marlborough king salmon oven-roasted served with artichoke rémoulade on a warm kumara, Cress Farm watercress and caperberry salad dressed with vanilla citrus

Roasted corn-fed chicken suprême on crushed new potatoes and french beans coated with creamy mushroom and tarragon sauce

Medium-rare grilled Black Angus fillet of beef with dauphinois potato, red onion confit, broccoli florets and red wine jus

Main courses served with bowls of steamed seasonal vegetables

**Desserts**

Vanilla and cardamon crème brulée with an almond tuile

Dark chocolate tart with maple and walnut ice cream and praline dust

**Freshly-brewed coffee and herbal tea selection**

**Minimum number of 16 guests**



**Set menu IV**  
**\$65.00**

**Starters**

Trio of seared Nelson Bay scallops on crushed minted pea purée with candied Carterton belly bacon and red capsicum dressing

Classic king prawn cocktail, with shrimps, black tiger prawn, king prawns and chiffonade iceberg lettuce dressed with traditional marie rose sauce

**Main courses**

Fillet of Marlborough king salmon oven-roasted served with artichoke rémoulade on a warm kumara, Cress Farm watercress and caperberry salad dressed with vanilla citrus

Medium-roasted Texal lamb rack with a rosemary potato gratin, green beans, aged vine plum tomatoes and a thyme jus

Tea-smoked duck on golden kumara and miso purée with honeyed shallots and bok choy

Main courses served with bowls of steamed seasonal vegetables

**Desserts**

Dark chocolate tart with maple and walnut ice cream and praline dust

Wairarapa apple and cinnamon tart with vanilla bean ice cream

Vanilla and cardamon crème brulée with an almond tuile

**Cheeses**

Local selection of Kingsmeade Ngawi Brie with blueberry compôte, Cwmglyn Farm mature cheese with seasonal chutney, and Sunset Blue with south Wairarapa honeycomb and breads

**Freshly-brewed coffee and herbal tea selection**

**Minimum number of 16 guests**



## BBQ menu I \$35.00

### Garlic bread

**BBQ meats** choose **two** from the following

- gourmet beef patties
- tikka marinated chicken
- pork sausages
- lamb chops

### Sautéed mushrooms and onions

**Potatoes** choose **one** from the following

- steamed minted new potatoes
- oven-roasted potato with thyme and garlic

**Salad selection** a selection of three seasonal salads

**Desserts** choose **one** from the following

- traditional kiwifruit pavlova and cream
- banoffee pie
- fresh seasonal fruit salad with cinnamon and star anise

**Minimum number of 20 guests**

**Served pool-side, weather permitting**

## BBQ menu II \$45.00

### Garlic bread

**BBQ meats** choose **three** from the following

- marinated sirloin steak
- grilled market fish with fresh herbs and lemon
- tikka-marinated chicken
- gourmet beef patties
- pork sausages
- lamb chops
- whole king prawns with garlic and chilli ( supplementary of \$10.00 per person)

### Sautéed mushrooms and onions

**Potatoes** choose **one** from the following

- steamed minted new potatoes
- oven-roasted potato with thyme and garlic

**Salad selection** a selection of three seasonal salads

### Desserts

- traditional kiwifruit pavlova and cream
- rich chocolate mud cake
- banoffee pie
- fresh seasonal fruit salad with cinnamon and star-anise

**Minimum number of 20 guests**

**Served pool-side, weather permitting**



## Beverage Package I

**Our 'standard' beverage package includes the following:**

- Trubomé Wairarapa Chardonnay, Sauvignon Blanc, Pinot Noir and Merlot
- Lindauer Brut
- Tui East India Pale Ale
- Amstel Light
- Soft drinks and orange juice

**One Hour:** \$21.00 per person  
**Two Hours:** \$30.00 per person  
**Three Hours:** \$40.00 per person  
**Four Hours:** \$48.00 per person

## Beverage Package II

**Our 'middle of the road' beverage package includes the following:**

- 12,000 Miles Chardonnay, Sauvignon Blanc, Cabernet Franc/Merlot Malbec and Pinot Noir
- Lindauer Brut
- Tui East India Pale Ale
- Amstel Light
- Steinlager Pure
- Soft drinks and orange juice

**One Hour:** \$23.50 per person  
**Two Hours:** \$32.50 per person  
**Three Hours:** \$43.00 per person  
**Four Hours:** \$50.00 per person

## Beverage Package III

**Our 'top of the line' beverage package includes the following:**

- Palliser Pencarrow Chardonnay, Te Kairanga Sauvignon Blanc,
- Mebus Cabernet/Merlot Malbec and Palliser Pencarrow Pinot Noir
- Palliser Estate Méthode Traditionelle
- Tui East India Pale Ale
- Amstel Light
- Corona Extra
- Heineken
- Soft drinks and orange juice

**One Hour:** \$32.50 per person  
**Two Hours:** \$43.00 per person  
**Three Hours:** \$54.00 per person  
**Four Hours:** \$65.00 per person

