



Christmas

Party Menu Options

Mercure Queenstown Resort

Contact Caroline at
caroline.brault@accor.com
to reserve your date!

Lunch options

from \$45 per person

Whānau Feast

Grilled minute steaks with caramelised onions
Roast chicken breast with mushroom sauce
Baked vegetable Mornay
Roasted seasonal vegetables
Iceberg salad with tomatoes, cucumber and radish with kiwi-style mayo
Potato salad with apple, gherkins, walnuts and mayo
Pavlova with cream and fresh fruits

Mamma Mia

Char-grilled chicken piccata with lemon and capers
Beef and tomato lasagna
Tomato, mozzarella and basil salad with balsamic vinegar and olive oil
Steamed seasonal vegetables with gremolata
Mixed mushroom risotto
Penne pasta salad with tomato, roast capsicum, olives and avocado olive oil
Tiramisu

Mediterranean Delight

Grilled lamb shoulder with herb butter
Greek salad
Eggplant moussaka
Grilled Moroccan spiced chicken thighs
Steamed potatoes tossed with coriander pesto
Israeli couscous with roasted eggplant
Grilled pita breads
Beans and olives
Coconut panna cotta with mango coulis

Dinner set Menu options

from \$65 per person

2, 3 or 4 course
options available

Soups and Starters

Cream of chicken
Roasted pumpkin and coconut soup
Gorgonzola gnocchi with fresh spinach and toasted pine nuts
Grilled whole prawns with mixed beans and coconut cream
Grilled pork belly with apple and kumara purée, fried butternut crisps
Chicken Karage with asian slaw, wasabi mayo
Smoked duck breast with baby beets and pears jam, rocket leaves
Salmon rolls with orange ginger broth, pickled shitake

Mains

Beef fillet steak (200g) with mushroom three ways
Baked market fish with asian greens, tom yum sauce
Lamb rump with sweet potato mash, grilled broccolini, kumara crisps
Corn-fed chicken breast with smoked parsnip puree, cherry tomato confit, parsnip crisp
Slow braised beef cheeks, garlic and herb mashed potato and braised vegetables
Char-grilled tandoori chicken thigh, tomato, eggplant and saffron rice with a mint and coriander pesto
Grilled venison loin, beetroot purée, roasted golden beetroot and with red wine jus and cranberry compote
Tofu steak with assorted mushroom, heirloom tomato salsa, sweet soy sauce
Open vegetarian lasagna with a ragout of tomato and seasonal vegetables finished with a light béchamel sauce and mozzarella

Desserts

American brownie, cinnamon meringue, chocolate ganache, strawberry confit
Saffron mousse with stone fruits and vanilla cream
New York style cheesecake with raspberry coulis, cherry sorbet
Dirty Pavlova with fresh seasonal fruits
Twin chocolate mousse, cookie crumb lime mascarpone
Sticky date pudding with coffee cream, caramel popcorn
Burnt pineapple carpaccio with coconut sorbet, coconut chips

Dinner Buffet options

from \$75 per person

Soups

Cream of chicken
Roasted pumpkin and coconut
Indian railway tomato soup
Curried kumara soup

Mains

Baked pork belly with baby bok choy and sweet hoisin sauce
Roasted pork shoulder with apple sauce
Roasted shoulder of lamb with mint sauce
Lamb Rogan Josh curry served with steamed rice or naan
Char-grilled beef sirloin served with mustard gravy
Grilled chicken breast with a brunt mushroom and herb sauce
Slow braised beef cheeks in a rich red wine jus
Baked market fish in a light tomato sauce with herb gremolata

Salads

Mixed vegetable garden salad with balsamic vinaigrette
Potato and apple salad with walnut and kiwi mayo dressing
Kidney beans salad
Broccoli and beans salad
Tuna pasta salad
Caesar salad (bacon, anchovy, parmesan, croutons and lettuce with Caesar dressing)

*create your own
buffet menu*

Dinner Buffet options

cont'd

Vegetable dishes

Cajun roasted potato with parsley butter
Truffle crushed baby potato with sour cream
Herb roasted seasonal vegetables
Char grilled broccolini with mustard butter (extra \$5 pp)
Steamed seasonal vegetables with extra virgin olive oil
Wood roasted vegetables with baby spinach
Steam asian vegetables tossed with ginger and soy sauce

Carvery station

Additional \$18 per person
Select 2 options

Baked ham on the bone, honey mustard glaze
Roasted pork shoulder, apple sauce
Roasted shoulder of lamb, mint sauce

Desserts

Boysenberry cheesecake
Pavlova with fresh fruit and passionfruit coulis (GF, DF)
Dark chocolate mousse with dehydrated berries
Fresh seasonal fruit salad with honey yoghurt (GF, DF)
Sticky date pudding with butterscotch sauce (GF, DF)
Chocolate cake with caramel sauce
Dry fruits pudding
American brownie (GF)

BBQ on the terrace

from \$75 per person

Freshly baked artisan bread loaves and bread rolls
Mixed vegetable garden salad with balsamic vinaigrette
Caesar salad (bacon, anchovy, parmesan, croutons and cos lettuce with Caesar dressing)
Potato, chorizo and spring onion with mustard mayonnaise
Tandoori marinated chicken thighs
Lamb chops
Beef sirloin steaks
Grilled corn on the cob
Roasted seasonal root vegetables
Caramelised onions
Assorted sauces and condiments
Cookies and cream cheesecake
Fresh fruit platter

*Terrace privatized for your event
Space offered complimentary based
on a minimum spend*

Beverage Packages

Standard Package

Vineyard wine range, New Zealand house beers, a selection of soft drinks and orange juice

1 hour	\$43 per person
2 hours	\$53 per person
3 hours	\$63 per person

All inclusive Package

Vineyard wine range, New Zealand beers, your choice of 2 standard spirits, a selection of soft drinks and orange juice

1 hour	\$52 per person
2 hours	\$62 per person
3 hours	\$70 per person

On consumption

Vineyard wine selection	\$48 per bottle
Brancott Estate Brut Cuvee	\$49 per bottle
Speight's	\$9 per bottle
Macs Gold	\$9 per bottle
Stella Artois	\$10 per bottle
House spirits	\$10 per double
Orange juice	\$5 per glass
Soft drinks	\$5 per glass

Add ons



Sandwich selection - \$65

Mini club sandwiches with smoked chicken, sliced ham, egg, lettuce and tomato (vegetarian option available)

Selection of Puhoi cheese - \$75

Served with crusty ciabatta, crackers, fig and pear compote, dried fruit, honey comb and quince jelly

Asian hot platter - \$55

Samosas, spring rolls with asian dipping sauce

Skewers - \$85

Grilled chicken and beef skewers served with satay sauce

Seafood Platter - \$85

Tempura prawns, salt and pepper squid, beer battered fish bites and grilled half shell mussels, served with fresh lemon and tartare sauce

Antipasto platter - \$85

Cured meats and smoked salmon with toasted and fresh breads, dips, butter and olive oil and with a selection of pickled and grilled vegetables

Selection of savouries - \$75

Mini quiches, sausage rolls, and beef pies served with tomato sauce

Sweet platter - \$65

Petits fruits and chocolate tarts, selection of slices, brownies and sliced fresh fruits