



PRIME HOTELS
WELLINGTON

Dinner buffet menu

Minimum of 20 people

Served in Bistro 169 OR in your conference room

Menu option 1, \$35 per person

Choose any, 2 mains, 3 sides, 2 desserts

Menu option 2, \$45 per person

Choose any 3 mains, 4 sides, 2 desserts

Menu option 3, \$55 per person

Includes carvery option

Choose any 4 mains, 4 sides, 3 desserts

Bakers bread selection and traditional accompaniments served with all buffets

Sides

- Baby spinach, cherry tomatoes, caramelized walnut & fresh orange
- Tuna salad, fresh mesclun, cucumber with lemon & mayonnaise dressing
- Rocket, olives, feta cheese, & sundried tomato
- Roasted kumara & potato, bacon, parsley, and garlic
- Greek salad– Tomatoes, cucumber, red onion, olives & feta cheese
- Chef's selection of seasonal steamed vegetables
- Penne pasta, sundried tomato, baby spinach, feta cheese, & parsley
- Seafood salad with prawns, scallops, calamari, & marinated green lipped mussels
- Caprese salad, mozzarella, tomato, & basil
- Antipasto platter with a selection of New Zealand cheese, cold meat, olives, & marinated vegetables

Mains

- Roast beef with red wine jus
- Leg of lamb with mint sauce
- Honey glazed ham off the bone
- Oven roasted chicken with stroganoff sauce
- Grilled white fish on margarita sauce (seafood sauce)
- Chicken tandoori with jasmine rice

Dessert

- Homemade tiramisu
- Custard & coconut pastry
- Apple strudel with Anglaise sauce
- Chocolate mud cake with whipped cream
- Chocolate & walnut brownie with dipping sauce
- Cappuccino hazelnut mudcake
- Chef's selection cheese with home made relish & crackers

Menus subject to change. Please confirm menu when booking. All prices include 15% GST.

From
\$35.00
PER PERSON

REDISCOVER CONFERENCING WITH PRIME

- Conference rooms with natural light
- On site conference co-ordinator available throughout your conference working day
- A variety of breakout areas available for lunch, dinner and refreshments
- One level location for all conference rooms

