

FUNCTION MENU PACKAGES



EXCEEDING EXPECTATIONS

Functions are our strength. We love doing functions at The Lake House. Our venue is perfect for so many types of events. Large or small. Families or businesses. Weddings or birthdays. Conferences or celebrations.

Located on the edge of the beautiful and serene Lake Hood and overlooking the Southern Alps, The Lake House can cater to all your function needs.

Our local produce is 2nd to none and our great beverage selection showcases some of New Zealand's finest wines, beers and non-alcoholic beverages. Our experienced culinary team have a menu to suit everyone. We can offer menu options to suit your style and budget.

Set menus, buffets, cocktail functions, breakfasts, morning and afternoon teas. See the following information for more details on menus available. If you have something in mind, we can be flexible and work with you to create a special menu for your function.

Private dining rooms also available for small groups up to 28.

Our very experienced team are ready to help make your next celebration stress free and tailor made just for you. Call us today to discuss your requirements.



LUNCH GROUP MENU

MAINS

MARKET FISH AND CHIPS* \$31

Market fish of the day, lightly battered in a crispy batter. Served with fries, salad and house made tartare sauce

LAKE HOUSE BEEF BURGER \$30

150g ground beef patty, maple bacon, crispy onion rings, aged cheese, lettuce, house made relish, aioli and fries

CHARD CAULIFLOWER SALAD* \$28

Hummus, chick peas, za'atar spice, dried fruit, almonds, cous cous, mesclun, herb dressing.

SEAFOOD CHOWDER \$27

Seafood, market fish served with garlic bread

DESSERTS

CHEESECAKE \$18

Served with berry compote and chantilly cream

SEA SALT CRÈME BRULEE \$18.50

Walnut parfait and biscotti

ICE CREAM SUNDAE \$16

Your choice of caramel, chocolate or berry



BUFFET MENUS

**Associated Costs (per person)
minimum 30 pax**

Classic Buffet \$65

Supreme Buffet \$75

Christmas Buffet \$80

Add an Antipasto Grazing Table to the
above buffets \$15 per person

(includes breads, dips, cured meats, cheeses, fruit, crackers,
nuts)

NB: all menus are subject to change at any time.

We will do our best to inform of changes or
replacement products

Dietary requirements required in advance





CLASSIC BUFFET

A Selection of Breads and Dips

MEATS

Honey Glazed Ham on the Bone

Roast Chicken with Sage and Walnut Stuffing

Add Roast Leg of Lamb for \$10 per person

SALADS AND VEGETABLES

Caramelised Cauliflower Salad, hummus, za'atar spice, dried fruits, almonds, cous cous, mesclun with a herb dressing.

Basil Pesto Pasta Salad with Mediterranean Vegetables.

Roast Seasonal Vegetables in a Maple Glaze

Herb and Garlic Gourmet Potatoes

DESSERTS (choose 2)

Baked New York Cheesecake

Apple and Cinnamon Crumble

Gourmet Ice Cream

Sticky Date Pudding with Caramel Sauce

SUPREME BUFFET

A Selection of Bread and Dips

CARVERY

Honey Glazed Ham on the Bone

HOT SELECTION

Whole Beef Sirloin with rich beef jus

Roast Chicken with Walnut and Sage stuffing

Add Salmon Fillet with Lemon Butter for \$10 per person

Add Roast Leg of Lamb for \$10 per person

Roast Root Vegetables with a Maple Glaze

Herb and Garlic Potatoes

SALADS

Basil Pesto Pasta Salad with Mediterranean Vegetables

Summer Garden Salad

Caramelised Cauliflower Salad, hummus, za'atar spice, dried fruits, almonds, cous cous, mesclun with a herb dressing

DESSERTS (choose 2) Add an extra dessert for \$5

Apple and Cinnamon Crumble

Baked New York Cheesecake

Gourmet Ice Cream

Sticky Date Pudding with Caramel Sauce





CHRISTMAS BUFFET

CARVERY

Honey Glazed Ham on the bone

HOT SELECTION

Roast Stuffed Turkey with Cranberry Jelly

Rosemary Roast Lamb served with Mint Jelly

Roast Vegetables in a Maple Glaze

Rosemary and Garlic Potatoes

Cheese and Cauliflower Gratin

SALAD

Mixed Green Salad

Caramelised Cauliflower Salad, Hummus, Za'atar Spice, Dried Fruits, Almonds, Cous Cous, Mesclun, Herb Dressing

Basil Pesto Pasta Salad with Mediterranean Vegetables

DESSERTS

Pavlova topped with Cream and Seasonal Fruit

Traditional Christmas Pudding with Butterscotch Sauce

Brandy Snaps with Cream

Gourmet Ice Cream

COCKTAIL MENU

Costs are per person per item

Avocado / smoked chicken / herb mayonnaise / vol-au-vent 4.5

Chicken skewer / satay / served warm 4.5

Pork belly skewer / chili spiced apple chutney / served warm 5.5

Roast beef / pickled cucumber / onion jam 4.5

Bbq beef slider / cheese sauce / served warm 4

Bbq pork slider / creamy coleslaw / apple sauce / served warm 4

Smoked salmon roulade / herb cream cheese 5.5

Thai spiced prawn toast / coriander / served warm 4.5

Vegetable spring roll / cabbage / onion / carrot / vermicelli / served warm 4

Crispy camembert / cranberry sauce / served warm 4

Goats cheese tart / courgette / onion 4

Tomato / basil pesto / mozzarella / bruschetta 4

Pesto arancini / cheddar cheese / served warm 5

Savoury Platter – mini pies, sausage rolls, quiches 4.5

Club Sandwiches (2) 6

Filled Croissant – ham or chicken 12

Wraps – ham or chicken 10

Muffins/scones/slices 6

Antipasto Platter (6-8) 80

