



Conference & Events Menus



Welcome

Elevate Your Event With James Cook Hotel Grand Chancellor Wellington

View our selection of fresh, healthy menus, inclusive of vegetarian and gluten free options, with additional dietary options available on pre-request.

All prices are GST inclusive and some items may be subject to availability

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Express & Healthy Breakfast

Express Breakfast

- Banana, apricot and date oat bar (V)
- Berry Anti-Ox Smoothie | Raw fruit smoothie with banana, apple & orange juice and mixed berries (VGN/GF/DF)
- Fruit bowl (V/GF)
- Freshly brewed coffee & Dilmah tea selection

Healthy Habitual Breakfast

- Banana, apricot, and date oat bar (V)
- Smoothie Bowl | Mango smoothie, cinnamon honey granola and stewed blueberries (V)
- Salmon Bagel | Smoked salmon, basil cream cheese, lettuce & cucumber on a bagel

OR

- Breakfast Sandwich | English muffin, streaky bacon, egg and cheese
- Freshly brewed coffee & Dilmah tea selection



Cooked Breakfast

Full Breakfast Buffet - Minimum of 30 delegates

Plated Executive Breakfast - Suitable for under 30 delegates

Cold Buffet Selection

- A selection of fresh toast & rolls
- Danishes, croissants & muffins presented with assorted spreads, preserves & honey Bulgarian style yoghurt with an assortment of fruit coulis (V/GF)
- A variety of breakfast cereals served with full cream, trim milk or oat milk
- Peach, pears & plum compotes (V/GF/DF)
- Platter of sliced seasonal fruits (V/GF/DF)
- Selection of chilled juices

Hot Buffet Selection

- Scrambled eggs with chives (GF)
- Grilled short cut bacon (GF)
- Breakfast chicken sausages
- Sautéed button mushrooms in garlic herb butter (V/GF)
- Golden hash browns (V)
- Cheese & basil pesto grilled tomatoes (V/GF)

Plated Breakfast Selection

Seasonal fruit platter (V/GF/DF)

Eggs Benedict

- English muffin
- Poached egg
- Ham
- Chive hollandaise sauce

OR

Chancellor Breakfast

- Toast
- Scrambled eggs
- Sausage
- Bacon
- Grilled tomato
- Mushroom
- Hashbrown

Vegetarian and gluten free option available for Chancellor Breakfast upon request

Both breakfast options are served with freshly brewed coffee, Dilmah tea selection & chilled orange juice.



Eco To Go Box Options

Breakfast Box

- Orange juice
- Banana
- Apple
- Flavoured yoghurt (V/GF)
- Freshly baked muffin
- Bircher muesli (V)

Lunch Box

- Orange juice or water
- Ham & cheese with sweet pickle sandwich

OR

- Capsicum hummus, cucumber & spinach sandwich (V)
- Kettle potato chips (V)
- Whole fruit - Apple
- Chef 's choice of a sweet slice

Add salad to your lunch box

- Seasonal garden salad, shaved roast beef with chilli & mint dressing (GF)



Refreshments

Tea and Coffee

Choose any one item

Choose any two items

Carafe of Orange Juice

Both options include brewed coffee & selection of Dilmah teas

MORNING TEA

Monday & Thursday

Individually sized butter chicken pies

Dark chocolate brownies (GF)

Tuesday & Friday

Spinach and feta quiche (V)

Seasonal fruit platter (V/GF/DF)

Wednesday & Saturday

Warm mini filled croissants with ham & cheese OR tomato & cheese

Strawberry & cream sponge cake (V)

Sunday

Herbs cheese scone and basil cream cheese (V)

Apricot bakewell slice (V)

AFTERNOON TEA

Monday & Thursday

Poppy seeded meat sausage rolls and tomato ketchup

White chocolate macadamia cookies (V)

Tuesday & Friday

Italian antipasto pinwheels

Mini black forest cupcake (V)

Wednesday & Saturday

Mixed vegetable puff (V)

Salty caramelised white chocolate blondies (V)

Sunday

Cucumber and cream cheese tea sandwiches (V) Chocolate lamingtons topped with whipped cream and fresh fruit (V)

**Gluten Free dishes have traces of gluten*



Working Lunches

The working lunches are designed as a stand-up buffet.

Minimum number of 20 delegates

Freshly brewed coffee & Dilmah tea selection is included

Monday & Thursday

- Seasonal garden salad (V/GF/DF)
- Sweet chilli lime vermicelli noodle & edamame salad (V/GF/DF)
- Ham, cheese and pineapple chutney finger sandwich
- Condiments and dips
- Marinated tofu and mixed vegetable fried rice (V/GF/DF)
- Panko crumbed Hoki fish with lemon wedges & tartare sauce
- Freshly sliced seasonal fruit (V/GF/DF)

Tuesday & Friday

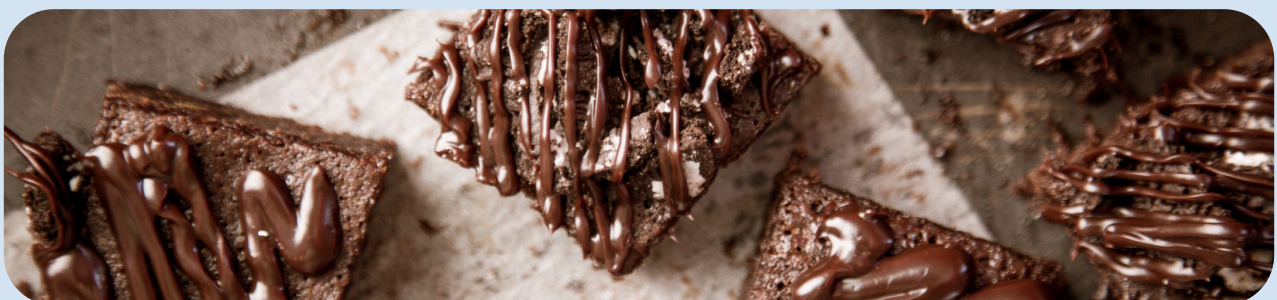
- Seasonal garden salad (V/GF/DF)
- Sumac roasted pumpkin and four beans salad (V/GF/DF)
- Dressing & condiments
- Harissa beef shawarma and tahini yoghurt wrap
- Pasta ditalini rigati, roasted bell pepper, broccoli and shaved parmesan (V)
- Garlic miso bake chicken and cabbage stirfry
- Biscoff cheesecake

Wednesday & Saturday

- Seasonal garden salad (V/GF/DF)
- Gourmet potato salad with chives & mustard (V/GF)
- Dressing & condiments
- Pesto chicken coleslaw filled ciabatta bread
- Lamb Madras curry and steamed basmati rice (GF)
- Sukha vegetables and green pea curry (V/GF/DF)
- Mini lemon syrup cake and whipped cream (V)

Sunday

- Seasonal garden salad (V/GF/DF)
- Kumara chickpea salad with tahini dressing
- Dressing & condiments • Moroccan spiced lamb, beetroot hummus, baby spinach and tahini yoghurt pita pocket
- Chicken Cacciatore and kale (GF/DF)
- Pumpkin risotto with roasted cauliflower, basil pesto and shaved parmesan (V/GF) Chocolate mud cake (V)



Canapés

60 minute Tray Service

90 minute Tray Service

Minimum number of 20 delegates apply.

Select four items from the menu. We suggest two hot, two cold items

Cold & Warm Selection

- Crunchy crudités with guacamole & hummus (V/GF/DF)
- Japanese rice balls & umeboshi (V/GF/DF)
- Beetroot chutney, feta and basil pesto crostini (V)
- Glazed tofu with sriracha pearls (V) Salmon gravlax pickled fennel & black garlic hummus (GF)
- Mushroom and cheese filled mini vol-au-vents (V)
- Duck rice paper roll and Vietnamese dipping sauce
- Tandoori chicken chat phyllo basket

Hot selection

- Cheese and kimchi croquettes and gochujang mayo (V)
- Palak pakora and tamarind sauce (V/GF)
- Lamb kofta & mint chutney (GF)
- Popcorn chicken with Kewpie mayo
- Chicken and cabbage dumplings, soy chilli oil
- Sweet potato Rangoon and honey sriracha sauce (V)
- Bacon wrapped prawns and Korean BBQ sauce (GF)
- Togarashi calamari and yuzu aioli (DF)



Platters

Platters are designed to serve up to 10 delegates (per selection)

- Sliced Seasonal Fruit Selection (V/GF/DF)
- Chef 's Selection of Stone Baked Pizza *Vegetarian option available.
- Homemade Sushi Selection with Condiments (GF/DF)
- Cheese Board Including camembert, gouda, blue & goat cheese accompanied with dried fruits, nuts, quince paste & crackers (V/GF*)
- Antipasto Platter Selection of cold cuts, marinated olives, goat feta cheese, sliced baguette & dips
- Chancellor Savoury Platter Karaage chicken sliders, togarashi calamari, vegetable dumpling, fries & sauces
- Chef 's Selection of Dessert Slice
- Gluten-free option available upon request.
- Whole Seasonal Fruit Bowl (V/GF)

**Gluten free dishes may contain traces of gluten.*



Banquet Dinner – Menu One

Minimum number of 30 delegates

Cold Buffet Selection

- A healthy choice of fresh gourmet salad selection including gourmet potato salad with mustard mayonnaise, beetroot salad with black olive & balsamic reduction
- Garden fresh lettuce with tomato & cucumber, baby shrimp salad & pineapple with citrus dressing
- Condiments, chutneys and dressing
- Homemade bread selection with butter

Hot Buffet Selection

- Free-range chicken breast with red pepper sauce and sautéed baby spinach
- Herb-crusted beef striploin, sauté bacon & leeks and natural jus' (GF)
- Steamed vegetables (V/GF)
- Herbs and paprika gourmet roast potatoes (V/GF)
- Mushroom ravioli with tomatoes and spinach cheese sauce (V)

Dessert Selection

- Homemade mini pavlova with fruit topping (V/GF)
- Chocolate mud-cake with ganache and freezer dried raspberry
- Mango mousse bowl (GF)
- Chunky fruit salad soaked in star anise syrup accompanied with fresh whipped cream (V/GF)
- Apple crumble with vanilla custard
- Freshly brewed coffee and Dilmah tea selection



Grand Banquet Dinner – Menu Two

Minimum number of 30 delegates

Cold Buffet Selection

- Selection of seafood including poached tiger prawns, marinated mussels, baby shrimp salad and pineapple with citrus dressing
- Antipasto platters with assorted cold meat selection including chorizo and kransky sausages, ham & Italian salami sliced
- Gourmet salad selection including potato salad with mustard mayonnaise, baby beetroot salad, garden fresh with tomato & cucumber
- Condiments, chutneys & dressing • Homemade bread selection with butter

Hot Buffet Selection

- Catch of the day with prawns, mussels, white wine sauce and fruit salsa (GF)
- Free-range chicken breast with red pepper sauce and sautéed baby spinach
- Herb-crusted beef striploin, sauté bacon & leeks and natural jus' (GF)
- Fresh garden vegetables with extra virgin olive oil (V/GF)
- Layered potatoes with thyme and garlic (GF)
- Mushroom ravioli with tomatoes and spinach cheese sauce (V)

Dessert Selection

- Lemon cheesecake
- Strawberry mousse cake (GF)
- Crème caramel (GF)
- Homemade mini pavlova with fruit topping (V/GF)
- Chunky fruit salad soaked in star anise syrup accompanied with fresh whipped cream (V/GF)
- Chocolate pudding with vanilla custard • Freshly brewed coffee and Dilmah tea selection



Meat & Vegetarian Dishes

Select any additional meat or vegetarian hot dishes from the below options.

Meat Dish Selection

- Catch of the day with white wine sauce & fruit salsa (GF)
- Hoki crumbed fish served with lemon wedges & tartare sauce
- Free-range chicken breast with red pepper sauce & sauté baby spinach (GF)
- Thai green chicken curry and jasmine rice (GF/DF)
- Lamb osso buco with root vegetables & tomato braised in red wine sauce (GF)
- Roasted leg of lamb with minted jus' (GF)
- Herb-crusted beef striploin, sauté bacon & leeks and natural jus' (GF)
- Free-range pork belly with orange caramel sauce and red cabbage sauerkraut

Vegetarian Dish Selection

- Lasagne with ratatouille vegetables, kalamata olives, rocket pesto & ricotta cheese (V)
- Stir fry tofu with a medley of Asian vegetables, bean sprouts & angel hair noodles (V/GF)
- Eggplant, cauliflower & chickpea simmered in a light yoghurt curry sauce served with steamed basmati rice (V/GF)
- Pumpkin risotto with roasted cauliflower, basil pesto & shaved parmesan (V/GF)

Add a Carvery Station to your Dinner Buffet Menu

Select any one carvery option | extra per person

- Thyme and garlic stuffed roast lamb leg with mint jus' (GF)
- Honey glazed ham accompanied with pineapple chutney & calvados jus (GF)
- Roast pork leg with apple sauce and mustard jus' (GF)
- Mustard and herbs-crusted roast beef sirloin with horseradish jus' (GF)



Set Plated Dinner Menu

Option One

One Entrée | One Main Course OR
One Main Course | One Dessert

Option Two

One Entrée | Choice of Two Main Courses OR
Choice of Two Main Courses | One Dessert
Alternate drop for the choice of two main courses

Option Three

One Entrée | One Main Course | One Dessert

Option Four

One Entrée | Choice of Two Main Courses | One Dessert
Alternate drop for the choice of two main courses

Option Five

One Entrée | Choice of Two Main Courses | One Dessert

All plated meals are served with freshly baked bread to start and freshly brewed coffee & a selection of Dilmah tea to finish.

Minimum number of 25 delegates.

Pages 14 - 15 outline the menu items available for your selection.



Set Plated Dinner Menu – Entrees

Falafel (V/GF)

Smashed beetroot falafel, tahini yoghurt, cucumber salad and chilli oil

Cured Salmon (GF)

Dry gin cured salmon gravlax, shaved cucumber & fennel, black garlic hummus and fried capers

Beef Carpaccio (GF)

Seared black angus beef carpaccio, horseradish mayo, rocket, shaved parmesan, olive tapenade and extra virgin olive oil

Prawns

Tempura prawns, miso mayo, edamame and soba noodles

Chicken Malai Tikka (GF)

Cream tender chicken malai tikka, chilli lemon lentil salad and micro coriander



Set Plated Dinner Menu – Mains

Catch of the Day (GF)

Pan-seared fish fillet, wilted spinach & mushroom, cherry tomato and caper citrus salsa

Salmon (GF)

Pan seared Mt. Cook salmon, wasabi green pea purée, pickled fennel

Chicken (GF)

B&B free-range chicken breast, sautéed kale and romesco sauce

Lamb (GF)

Lumina lamb rump, black eye pea ragout, balsamic bok choy and lamb neck jus' Pork Free-range pork belly, pumpkin and apple purée, red cabbage sauerkraut and plum jus'

Beef (GF)

Streaky bacon wrapped beef fillet, beetroot purée, baby spinach and merlot jus'

Broccoli with ratatouille (V/GF/DF)

Chargrilled broccoli steak black eye pea ragout and balsamic reduction

Risotto (V/GF)

Beetroot risotto, roasted cauliflower, pepitas, micro green and shaved parmesan

Please choose one items on the side with your main dish to share per table.

- Duck fat roasted gourmet potatoes (GF/DF)
- Black garlic truffle mash potato (V/GF)
- Honey roasted kumara (V/GF/DF)
- Sautéed garlic bok-choy (V/GF/DF)
- Seasonal steamed vegetables (V/GF/DF*)



Set Plated Dinner Menu – Desserts

Vanilla & Wild Berry Dome

Vanilla & wild berry mousse cake, white chocolate crumbs and lavender marshmallow

Cheesecake (GF)

Black forest cheesecake, cherry compote and chocolate ice cream

Rhubarb & Apple Crumble (V/ GF*)

Rhubarb & Apple Crumble with vanilla ice cream

Sliced Seasonal Fruit (V/GF/DF)

Seasonal Sliced Fruit & Strawberries

Additional Items

Sorbet

Cleanse the palate with one of the below flavours

Strawberry & Mango | Lemon & Lime (GF)

Standard Cheeseboard

Local cheeses presented with salted crackers, grapes and caramelised nuts



Beverages

House Wine

	Glass	Bottle
• Sauvignon Blanc, Chardonnay, Pinot Gris, Sparkling, Rosé	\$12.50	\$55.00
• Pinot Noir, Merlot	\$13.50	\$58.00

Full wine list available upon request

Beers

• Heineken 0%	\$11.00
• Monteiths Golden Light 2.5%	\$11.00
• Speights Gold Medal Ale	\$10.00
• Heineken Silver Low Carb	\$12.00
• Heineken, Tiger	\$12.00
• Monteiths Apple Cider	\$13.00
• Panhead Supercharger APA	\$14.00

House Spirits

	15ml \$7.00
• Vodka, Gin, Bourbon, Whisky, Silver & Gold Rum, Brandy, Tequila	30ml \$10.00

Soft Drinks & Juice

	Glass	Bottle
• Juice	\$6.00	\$15.00
• Soft Drinks	\$5.50	\$15.00
• Mineral or Sparkling Water (300ml / 750ml)	\$6.00.	\$12.00

Cash bar or on consumption payment options are available



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