



James Cook

HOTEL GRAND CHANCELLOR

WELLINGTON

CONFERENCE & EVENTS MENUS

WELCOME

Express & Healthy Breakfast	2
Cooked Breakfast	3
Eco to Go Box Options	4
Refreshments	5
Executive Boardroom Lunches	6
Working Lunches	7
Canapes	8
Platters	9
Banquet Dinner Menus	10
Set Plated Dinner Menus	13
Beverages	17

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.



EXPRESS & HEALTHY BREAKFAST

Express Breakfast

- Banana, apricot and date oat bar (V)
- Golden Smoothie | Pineapple, banana, lemon and fresh ginger, carrot, turmeric and almond milk (VGN/GF/DF)
- Fruit bowl (V/GF)

Healthy Habitual Breakfast

- Cinnamon honey granola, vanilla yoghurt, kiwifruit, orange & banana (V)
 - Golden Smoothie | Pineapple, banana, lemon and fresh ginger, carrot, turmeric and almond milk (VGN/GF/DF)
 - Freshly brewed coffee & Dilmah tea selection
 - Smoked salmon, basil cream cheese, lettuce & cucumber on a bagel
 - Freshly brewed coffee & Dilmah tea selection
- OR
- Breakfast sandwich | English muffin, streaky bacon, egg and cheese



COOKED BREAKFAST

Full Breakfast Buffet

Minimum of 30 delegates

Cold 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
- Peach, pears & plum compotes
- Platter of sliced seasonal fruits
- Selection of chilled juices (V/GF)

Hot Selection

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

Plated Executive Breakfast

Suitable for under 30 delegates

- Seasonal fruit platter (V/GF)

Eggs Benedict

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

OR

Chancellor Breakfast

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

Vegetarian and Gluten-Free Options are available 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

Lunch Box

- Orange juice or water
- Ham & cheese with sweet pickle sandwich *or*
Capsicum hummus, cucumber & spinach sandwich (V)
- Kettle potato chips (V)
- Apple
- Chef's choice of a sweet slice

Add salad to your lunch box

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



REFRESHMENTS

Choose any one Item

Choose any two items

Includes freshly brewed coffee &
selection of Dilmah teas

MORNING TEA

Monday & Thursday

Cheese and herbs scone with butter (V)

Dark chocolate brownies (GF/VGN)

Tuesday & Friday

Sausage rolls with tomato ketchup

Seasonal fruit Kebabs with creamy fresh yoghurt (V/GF)

Wednesday & Saturday

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

Orange poppy seeds cake with coconut whipped
cream (GF/DF)

Sunday

Chilli beef and cheese pie

Seasonal fruits platter (V/GF/DF)

AFTERNOON TEA

Monday & Thursday

Mini spinach and feta pinwheels (V)

Assorted home bake cookies including chocolate Afghan, Shortbread and

Chocolate chips (V)

Tuesday & Friday

Smoked bacon and sundried mini muffin

Mini chocolate eclairs (V)

Wednesday & Saturday

Smoked chicken and cranberry cream cheese bagel

Apricot chia energy slice (GF/DF/VGN)

Sunday

Assorted finger sandwiches with vegetarian, seafood and meat filling

Lamingtons, whipped cream and fruits (V)



EXECUTIVE BOARDROOM LUNCHES

The Executive Boardroom lunches are designed for a maximum number of 20 delegates.

Monday & Thursday

- Seasonal garden salad & baby leaf greens with dressing (V/GF/DF)
- Shichimi spiced chicken yokitori, Kewpie mayo (GF)
- Assorted homemade Sushi and condiments (GF)
- Freshly sliced seasonal fruits platter (V/GF)
- Freshly brewed coffee & Dilmah tea selection

Tuesday & Friday

- Greek salad with fresh lettuce, Spanish onion, black olive slice and goat feta cheese
- Tandoori chicken tikka tortilla wrap with veges
- Creamy penne pasta, roasted beetroot, mushroom, black olives, baby spinach, shaved parmesan cheese (V)
- Chef's choice of assorted desserts
- Freshly brewed coffee & Dilmah tea selection

Wednesday & Saturday

- Gourmet potato salad with chive and mustard (V/GF)
- Assorted finger sandwiches including vegetarian, meat and seafood fillings
- Hoki crumbed fish with tartar sauce
- Carrot cake slice, lemon cream cheese frosting (V)
- Freshly brewed coffee & Dilmah tea selection

Sunday

- Kumara, spicy chickpea salad, tahini dressing (V/GF)
- Moroccan spiced lamb, beetroot spinach, tahini yoghurt pita pocket
- Beetroot falafel and tzatziki (V/GF)
- Chocolate brownies (V/Gf)
- Freshly brewed coffee & Dilmah tea selection

Classic plated boardroom lunch | \$40 per person

All mains will be served along with Chef's choice dessert

Choose any one main from below

- Tofu Poke Bowl (V/GF) | Tofu, beetroot, radish, pickled shredded carrots, mung beans, sesame oil dressing, roasted nori
- Thai Green Chicken Curry (GF/DF) | Chicken thigh pieces, green curry paste, Kaffir lime leaves, lemongrass, Asian vegetables, coconut cream sauce and rice
- Catch Of The Day (GF) | Pan seared fish, seasonal vegetables and caperberry butter sauce



WORKING LUNCHES

The working lunches are designed as a stand-up buffet.
Minimum number of 20 delegates

Monday & Thursday

- Seasonal Garden salad (V/GF/DF)
- Spicy Soba noodle and chicken salad
- Assorted finger sandwich
- Taiwanese pork belly fried rice
- Freshly sliced seasonal fruits
- Dressing & condiments
- Freshly brewed coffee & Dilmah tea selection

Tuesday & Friday

- Seasonal Garden salad (V/GF/DF)
- Black bean and corn salad (V/GF)
- Dressing & condiments
- Tandoori chicken tikka tortilla wrap with veges
- Chef's choice of assorted desserts
- Freshly brewed coffee & Dilmah tea selection
- Creamy penne pasta, roasted beetroot, mushroom, black olives, baby spinach, shaved parmesan cheese (V)



Wednesday & Saturday

- Seasonal Garden salad (V/GF/DF)
- Gourmet potato salad with chive and mustard (V/GF)
- Condiments & dressing
- Chicken coleslaw filled Turkish bread
- Beef rendang served with steamed rice (GF)
- Carrot cake slice, lemon cream cheese frosting (V)
- Freshly brewed coffee & Dilmah tea selection

Sunday

Seasonal Garden salad (V/GF/DF)
Kumara chickpea salad with tahini dressing (V/GF)
Dressing & condiments
Moroccan spiced lamb, beetroot hummus, baby spinach, tahini yoghurt pita pocket
One pot chicken stew, potato kale served with fettuccine pasta
Chocolate brownies (V/Gf)
Freshly brewed coffee & Dilmah tea selection



Selection of Additional Hot Dishes | extra \$9 per person

- Seasonal vegetable curry with basmati rice (V/GF/DF)
- Hoki crumbed fish served with lemon wedges & tartar sauce
- Fried Udon beef Noodles
- Thai green curry with Asian vegetables with steamed rice (GF)
- Beetroot risotto with roasted cauliflower, basil pesto and shaved parmesan (V/GF)



CANAPES

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 Selection

- Crunchy crudités with guacamole & hummus (V/GF/DF)
- Cherry tomato, bocconcini, basil pesto & balsamic caviar (V/GF)
- Mini vol-au-vents with mushroom spinach ragout & goat feta (V)
- Smoked salmon mousse blinis with dill citrus cream fraiche & orange segments
- Salmon gravlax with cucumber & fennel salad & lime aioli (GF)
- Marmalade duck, wonton chip & chilli oil

Hot selection

- Crumbed broccoli & blue cheese bites (V)
- Miniature onion & spinach bhajee with tamarind sauce (V/GF/DF)
- Lamb kofta with pickled onion salad & garlic mint yoghurt (GF)
- Chicken popcorn with kewpie Mayo
- Chicken and cabbage dumpling, chilli oil
- Prawns and choriza skewer and mayo (GF)

Sweet Canapé

- Mini vanilla cheesecake
- Orange and Cacao Bliss ball (GF/V)
- Macarons (GF)
- S'mores Tarts



PLATTERS

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

Sliced Seasonal Fruit Selection (V/GF)

Homemade Sushi Selection with condiments (GF/DF)

Chef's Selection of Pizza

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

Oregano lemon marinated chicken tulips, salted pepper calamari rings,
mini lamb burgers, fries & sauces

Gluten-free option available upon request.



BANQUET DINNER | MENU ONE

Minimum number of 30 delegates.

The following items are included in the buffet.

In addition, please select your choice of two meat options & one vegetarian option from the list of dishes on page 12.

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
- Antipasto platters with assorted cold meat selection including chorizo & kransky sausages, ham & sliced Italian salami
- Condiments, chutneys and dressing
- Homemade bread selection with butter

Hot Buffet Selection

- Corn-fed chicken breast with creamy chive sauce and sautéed baby spinach
- Bouquet of steamed vegetables (V/GF)
- Herbs and paprika gourmet roast potato (V/GF)

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 brandy custard
- Freshly brewed coffee and Dilmah tea selection



BANQUET DINNER | MENU TWO

Minimum number of 30 delegates.

The following items are included in the buffet.

In addition, please select your choice of two meat options & one vegetarian option from the list of dishes on page 12.

Cold Buffet Selection

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

Hot Buffet Selection

- Catch of the day with prawns, mussels, white wine sauce and fruit salsa (V/GF)
- Fresh garden vegetables with extra virgin olive oil (V/GF)
- Layered potatoes with thyme and garlic (GF)
- Pumpkin ravioli gratin topped with tomatoes and cottage cheese (V)

Dessert Selection

- Lemon cheese cake
- 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 your choice of two meat options & one vegetarian option.

Meat Dish Selection

- Catch of the day with white wine sauce & fruit salsa (GF)
- Hoki crumbed fish served with lemon wedges & tartar sauce
- Corn-fed chicken breast with creamy chive sauce & sautéed baby spinach (GF)
- Soy honey roast chicken, bok-choy, shiitake mushroom
- Chicken massaman curry, potato & green peas served with jasmin rice (GF)
- Lamb osso buco with root vegetables & tomato braised in red wine sauce (GF)
- Roasted leg of lamb with minted jus' (GF)
- Korean style grilled beef short ribs with spring onion & soy sauce
- Herbs-cruste beef Medallion, sautéed bacon & leeks & natural jus' (GF)
- Slow braised pork belly with plum jus' & braised cabbage

- Beef, ginger and spring onion fried Udon Noodles
- Taiwanese marinated pork belly fried rice

Vegetarian Dish Selection

- Lasagne with ratatouille vegetables, kalamata olives, rocket pesto & ricotta cheese (V)
- Pasta of the day with mediterranean vegetables, tomato & shaved parmesan (V)
- Stir fry tofu with a medley of asian vegetables, bean sprouts & angel hair noodles (V/GF)
- Seasonal roast root vegetables with garden herbs (V/GF)
- Eggplant, cauliflower & chick pea simmered in a light yoghurt curry sauce served with steamed basmati rice (V/GF/DF)
- Pumpkin risotto with baby spinach & shaved parmesan cheese (V/GF)

Add a Carvery Station on your Dinner Buffet Menu

Select any one carvery option

- Thyme and garlic stuffed roast lamb leg with mint jus' (GF)
- Carvery of honey glazed ham accompanied with pineapple chutney & calvados jus (GF)
- Rolled roast pork leg with apple sauce and mustard jus' (GF)
- Mustard and herbs-cruste roast beef sirloin with horseradish jus' (GF)



SET PLATED DINNER MENU | PRICES

Option One

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

Option Two

One Entrée | One Main course | One Dessert

Option Three

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

Option Four

One Entrée | Choice of Two Main Courses | One Dessert

All plated meals are served with freshly baked breads, plus freshly brewed coffee & a selection of Dilmah teas served to the tables.

Minimum number of 25 delegates.

Pages 14 - 16 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/DF)

Dry gin cured salmon, baby lettuce, cucumber, fennel & grape salad, charcoal lemon powder with horseradish cream

Chicken Tenderloins (GF/DF)

Kaffir lime leaf chicken tenderloins, Asian green salad & chilli lemon dressing

Beef Carpaccio (GF)

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

Prawns (GF)

Miso-glazed prawns, soba noodles and vegetables

Gyoza

Free-range Chicken and coriander gyoza with miso sauce and spring onion



SET PLATED DINNER MENU | MAINS

Catch of the Day (GF)

Filletts of today's catch, roasted sesame seeds, bok-choy, coconut kaffir lime sauce

Aoraki Salmon (GF)

Pan seared salmon, wasabi green pea puree, melon salsa, balsamic reduction & pea tendrils

Chicken (GF)

Free-range chicken breast, sautéed kale & red bell pepper coulis

Lamb Rump (GF)

Pure New Zealand 1st class lamb rump, roasted beetroot & baby spinach, roasted pine nuts & lamb neck jus

Pork Belly

Roasted bell pepper coriander pesto pork roulade wrapped in streaky bacon, creole vegetable and plum jus

Beef (GF)

Streaky bacon wrapped beef fillet, beetroot puree, baby spinach & merlot jus

Selection of Vegetarian Mains

Broccoli with ratatouille (V/GF)

Charred broccoli, black eyed pea ratatouille, oyster mushroom and balsamic reduction

Risotto (V)

Beetroot risotto, roasted cauliflower, mushroom, blue cheese and dehydrated beetroot

Cannelloni (V)

Oven baked spinach and ricotta cannelloni, rich tomato sauce, shaved parmesan with rocket & walnut salad

Please choose two side items with your main dish to share per table

- Gratin potato (V/GF)
- Duck fat roasted gourmet potato (GF/DF)
- Mash potato (V/GF)
- Hand cut potato chips (V/GF/DF)
- Honey roasted kumara (V/GF/DF)
- Creamy risotto with parmesan cheese (V/GF)
- Sautéed garlic bok-choy (V/GF/DF)
- Seasonal steamed vegetables (V/GF/DF)
- Minted butter peas (V/GF)



SET PLATED DINNER MENU | DESSERTS

Selection of Desserts

Panna Cotta (GF)

Crème fraiche panna cotta, strawberry sauce & sesame snap

Dark chocolate Mousse cake

Orange gel & caramelised almond crumbs

Tiramisu Tart

Chocolate Tart filled with mascarpone mousse, coffee & marsala-soaked sponge

Cheesecake

Yuzu lemon curd cheesecake, rose and raspberry gel & meringue shards

Apple Crumble (V)

Apple crumble, whipped cream, vanilla bean ice cream & rhubarb concasse

Sliced Seasonal Fruits (V/GF/DF)

Seasonal sliced fruits & 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 & caramelized nuts



BEVERAGES

		Glass	Bottle
HOUSE WINES	Sauvignon Blanc, Chardonnay, Merlot, Pinot Gris, Sparkling	\$10.00	\$45.00
	Pinot Noir	\$12.00	\$50.00
	Full wine list available upon request		
BEERS	Monteith's on Tap 330ml Chancellor 2 & 3 only	\$10.00	
	Heineken on Tap 330ml	\$10.00	
	500ml Chancellor 1, 2 & 3 only	\$14.00	
	Tui	\$8.00	
	Amstel Light	\$8.00	
	Steinlager Pure	\$9.00	
	Monteiths Black	\$9.00	
	Heineken	\$9.50	
	Monteiths Apple Cider	\$9.50	
	SPIRITS	15ml \$6.50 30ml \$9.00	
SOFT DRINKS & JUICE	By the carafe	\$12.00	
	By the glass	\$5.00	
	Mineral or Sparkling Water	\$6.00	

Cash bar or on consumption payment options are available.





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