
TRUE SOUTH

Meeting Menus



TRUE SOUTH
DINING ROOM

THE REES HOTEL

MEETING MENUS

Breakfast Menu

Lunch & Dinner Sample Menu

Working Lunch Menu

Canape Menu

Finger Food Menu

[Link to our Drink and Wine menu](#)

TRUE SOUTH

Breakfast Menu

CONTINENTAL BREAKFAST BUFFET

Selection of cereals | Selection of Granola | Yoghurt | Fruit Compote
Selection of Breads | Selection of Jam and Marmelade | Churros | Crepes | Pancakes
Donuts | Brownies | Caramel Slice | Selection of Cold Cut Meats | Selection of local Cheeses |
Smoked Salmon | Overnight Oats | Chia Pudding | Fruits | Vegetable Chutney
Freshly Brewed Plunger Coffee | Selection of Tea | Orange Juice | Apple Juice

FULL BREAKFAST BUFFET

Eggs to Order | Scrambled Eggs | Sausages | Bacon | Baked Beans | Mushrooms | Hashbrowns |
Selection of cereals | Selection of Granola | Yoghurt | Fruit Compote
Selection of Breads | Selection of Jam and Marmelade | Churros | Crepes | Pancakes
Donuts | Brownies | Caramel Slices | Selection of Cold Cut Meats | Selection of Local Cheeses |
Smoked Salmon | Overnight Oats | Chia Pudding | Fruits | Vegetable Chutney | Freshly Brewed
Plunger Coffee | Selection of Tea | Orange Juice | Apple Juice

BARISTA COFFEES

Available on order



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Menu Samples

LUNCH MENU

ENTRÉES

Crab Cake

Green Apple Slaw | Honey Tartar Sauce

or

Whitestone Windsor Blue Cheese Salad

Rocket | Green Pear | Vinaigrette

MAIN COURSES

Roasted Free Range Chicken Breast

Pommes Puree | Braised Red Cabbage | Mushroom Crème Sauce

or

Rustichella Rigatoni

Fennel Sausage Ragout | Gremolata

DINNER MENU

ENTRÉES

Wakanui Beef Polpettini

Tomato Sugo | Parmigiana Reggiano

or

Roasted New Caledonia Prawns

Cous Cous | Sriracha Mayonnaise

MAIN COURSES

Lamb Short Loin

Carrot Puree | Pickled Onion | Cavolo Nero | Jus

or

Mount Cook Salmon

Kohlrabi | Arugula | Peppadew | Herb oil

DESSERTS

Baked Blueberry Cheesecake

Blueberry Compote | Vanilla Whipped Ganache | Cream Cheese Mousse

or

Black Forest

Mascarpone Mousse | Cherry Compote | Chocolate Mousse



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Working Lunch

Choose from the below items to build your bespoke 'Working Lunch'.
Please note that the items listed below are charged per person.

BEVERAGES

Freshly Brewed Coffee & Tea and Filtered water
Orange or Apple Juice

SMOOTHIES

Mixed Berry & Banana Smoothie | Mixed berries | Banana | Full Milk
Mango & Banana Smoothie | Mango | Banana | Full Milk
Coconut, Pineapple & Banana Smoothie | Coconut | Pineapple | Banana | Full Milk

*Dairy Free alternatives available upon request

* Add spirulina to any smoothie, a plant-based superfood for an extra health boost!

HEALTHY SNACKS

Granola Crunch Pot with Fruit Compote | House-made Yoghurt | Granola
Fruit Salad Coupe with Fresh-cut Seasonal Fruits | House-made Yoghurt | Goji Berries
Falafel Bites with Hummus | Mint Yoghurt | Pickled Cucumber
Seasonal Garden Vegetables with Dips | Hummus | Muhummara | Labneh
Flatbread with Dips | Hummus | Muhummara | Labneh

TART

Open Savoury Tart, Choose one per group

Baby beetroot | Goats Cheese | Hazelnuts | Balsamic | Fresh Rocket
Cold smoked salmon | Crispy Capers | Crème Fraiche | Soft Herbs | Pine Nuts | Lemon
Prosciutto | Pear | Blue cheese | Honey | Rocket | Candied Canterbury Walnuts
Martinez Pepperoni | Goats Cheese | Red Onion | Rocket
Roasted Portobello | Baby Onion | Feta | Baby Spinach | Truffle Oil



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SEASONAL SALADS

Individually plated salads with bread rolls
One selection per group

Tabouleh

Parsley | Tomato | Bulgur Wheat | Mint | Onion | Sumac | Lemon |
Lot 8 Reserve Extra Virgin Olive Oil

Greek Salad

Marinated feta | Cucumber | Olives | Red onion | Tomato | Oregano |
Lot 8 Reserve Extra Virgin Olive Oil

Baby Gem Salad

Buttermilk Dressing | Croutons | Avocado **or** Smoked Chicken | Croutons | Parmigiana Reggiano

Caprese Salad (available in summer only)

Heirloom tomatoes | Buffalo Mozzarella | Fresh Basil | Lot 8 Reserve Extra Virgin Olive Oil

Quinoa Salad

Tri Colour Quinoa | Baby spinach | Red Onion | Broccoli | Cranberries | Red Wine Vinaigrette

Confit Smoked Leek

Romesco Sauce | Rocket | Aioli | Chickpeas | Piment d'Espelette Roasted Almonds | Puffed Quinoa

PROTEIN

Add 100 gr of protein to the above salad selections
One selection per group

Smoked Chicken
Market Fish
Lamb Short loin
Beef Eye Fillet



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FRESHLY PREPARED SANDWICHES

Please choose from the following bread preferences to build your sandwich.
Maximum 2 different choices per group.

Freshly Baked Bread

Sourdough Ciabatta Roll
Turkish Roll
Dark Rye Sourdough Roll
Soft Flour Tortilla Wrap

Option 1

Includes bread choice from above

Salami | Mustard | Pickles | Lettuce
Egg Salad | Chives | Cucumber | Lettuce
Hot Smoked Chicken | Sundried Tomato | Cream Cheese | Chives | Lettuce

OR

Option 2

Includes bread choice from above

Hot Smoked Salmon | Cream Cheese | Chives | Cucumber | Red Onion | Lettuce
Beef Pastrami | Cranston Pickles | Swiss Cheese | Aioli | Lettuce
Grilled Mediterranean Vegetables | Buffalo Mozzarella | Basil Pesto

SAVOURIES

Warm Baby Spinach and Cheese Quiche
Warm Bacon and Cheese Quiche
Crunchy Prawn 'Twisters' | Thai Sweet Chilli Sauce
Chicken Satays | Satay Sauce
Beef Satays | Satay Sauce



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SOUP

Seasonal Vegetable Soup with Ciabatta

PLATTERS

Platters can be added on as extras for lunch or can be ordered for afternoon tea.

The Platters are suitable for 2 people.

The bread platter is suitable for 6 people or more. Price per platter.

Chef's selection of three local cheeses (105gm) | Crackers | Honeycomb and Apple

Local Charcuterie

'True South' Antipasto

Bread Platter with Local Ciabatta | Crostini | Basil Pesto | Hummus and Butter

SWEETS

Vanilla Bean Crème Brûlée

Danish Pastry

Freshly Baked Scones | Jam | Vanilla Bean Cream | Butter

Dark Chocolate Mousse with Chocolate Wafer

Coconut and Vanilla Bean Panna Cotta | Fruit Compote

Chia Seed and Coconut Pudding | Fruit Compote | Shaved Coconut

CAKES AND TARTS

Homemade cake

Mini Carrot Cake

Fresh Fruit Tartlets

ICE CREAM

Pure NZ Ice Cream and Sorbet Pots

Vanilla | Chocolate | Boysenberry



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Canape Menu

Canapes are perfect for Cocktail functions or add-ons for lunch.
Please select a maximum of 3 choices from the options below for a minimum of 10 people.

SEAFOOD

Cardona Gin Cured Salmon | Crème Fraiche | Lemon | Kawakawa Cracker
Salmon Pastrami | Rye cracker | Crème fraiche | Watercress
Tuna Tataki | Perilla | NZ Miso Mayonnaise | Seaweed Cracker
NZ Arrowhead Spiced Squid 'Salami' | Salsa Verde | Squid Cracker
Scallop Ceviche | Coconut | Lime | Ginger and Chilli
Ferron Vialone Nano Arancini with Crab | Coconut | Lime | Ginger and Chili Arancini | Red Chili Jam

MEAT & POULTRY

Air Bread | Prosciutto | Savoury Parmigiano Custard | White Truffle Oil
Venison Tataki | Soy Truffle Gel | Puffed Wild Rice
Confit Duck Spring Rolls | Hoi Sin Dipping Sauce
Lamb Bitter Ball | Herb Mayonnaise | Kawakawa Mustard
Chargrilled Beef Short Rib | Sweet Soy | Puffed Wild Rice
Buttermilk Fried Chicken | Pineapple Salsa | Chipotle Mayonnaise

VEGETABLE & CHEESE

Whipped Goats Cheese | Pistachio Dukkah | Beetroot Cracker
'Liquid' Green Olive Sphere | Dried Black Olive | Pickled White Garlic
Bloody Mary Shot | Compressed Celery | vodka 'sphere'
Mint Raita 'Sphere' | Candied Apricot | Curried Granola | Pickled shallot
Mozzarella | Confit Tomato | Dried Black Olive | Basil
Gazpacho Shots
Gordal Olive | Mozzarella Mousse | Dried Black Olive | Espelette Pepper
Compressed Watermelon | Bocconcini | Basil
Tomato 'Marshmallow' | Parmesan | Sel Rouge
Spiced pumpkin Mousse | Savoury Hazelnut 'Granola' | Rye Wafer



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Finger Food

Finger food is more substantial than canapés
and accompanies perfectly to parties or drinks events.

Please select a maximum of 3 choices from the options below for a minimum of 10 people.

HOT

Singapore Style Chicken Satay Skewer | Peanut sauce
Pulled Pork | Chipotle Coleslaw | Charcoal Slider Bun
Mini Zamora Sausage 'Hot Dog' | Spicy Pickles | Mustard
Prawn Twisters | Thai Sweet Chili Sauce
Polenta Fries with Soft Herbs | Aioli
Onion | Shallot and Green Chili bhaji | Mint Raita
Falafel Slider | Mint Yoghurt

COLD

Prawn Larb | Roasted Peanuts | Fried Shallots | Baby Cos Lettuce Cups
Whipped Goats Fromage Tartlet | Beetroot Variations | Dried Black Olive
Gazpacho Andalouse
Choux Bun | Whipped Goats Fromage | Rees Honey | Dukkah
Cold Smoked Salmon 'Croque Monsieur' | Cream Cheese | Chives | Grilled Brioche

*Dessert options are available on request.



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