

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 new Smoke product brings a new low and slow American BBQ in the mix and 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 12 and 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.



SET MENUS

The function menus have been carefully planned and created by our culinary team to showcase fresh, seasonal and local produce.

The menus are subject to change based on seasonal supply.

Associated Costs:

Lunch

2 courses \$50.00

3 courses \$65.00

Dinner*

2 courses \$65.00

3 courses \$75.00

*Please note: Dinner courses can also be served over lunch



LUNCH SET MENU



ENTREES

CURED PORK BELLY 62 poached egg, garlic toast, apples, pickle radish, herb mayo

PRAWN TORTELLINI Seared prawns, tomato butter sauce

MAINS

OPEN CHICKEN SANDWICH Marinated chicken, white loaf bread, tomato, bacon, mixed greens, chipotle mayo, crispy shallots, cheese sauce

BATTERED MARKET FISH Beer batter, fries salad, lemon, tare tare sauce (gfo nf dfo)

PRIME SOUTH RIBEYE STEAK BURGER 300g steak, salad and fries with mushroom or peppercorn sauce (gfo nf)

CHICKEN PASTA Fettuccini, chicken, peas, broccolini, cashew nuts, basil (nfo dfo)

DESSERTS

COCONUT PANA COTTA Vegan pineapple jam, coconut sorbet, malibu gel (gf df)

CHEESE CAKE OF THE DAY Please ask for todays special



DINNER SET MENU

ENTRÉE

CURED PORK BELLY 62 poached egg, garlic toast, apples, pickle radish, herb mayo (gfo dfo)

PRAWN TORTELLINI Seared prawns, tomato butter sauce.

MAINS

DUO OF CANTERBURY LAMB lamb rump & braised shoulder, peas, carrots, buttered & fried potatoes, mint jus (gf dfo)

SALMON Fettuccini, shrimp, citrus cream sauce, fresh herbs (gfo nf)

300G RIBEYE truffle mash, confit mushroom, broccolini and mushroom sauce (dfo gf)

DESSERTS

COCONUT PANA COTTA Vegan pineapple jam, coconut sorbet, malibu gel (gf df)

CHEESE CAKE OF THE DAY Please ask for todays special

REDUCED LUNCH MENU

OPEN CHICKEN SANDWICH \$28

Marinated chicken, white loaf bread, tomato, bacon, mixed greens, chipotle mayo, crispy shallots, cheese sauce

BATTERED MARKET FISH \$31

Beer batter, fries, salad, lemon, tare tare sauce (gfo, nf, dfo)

PRIME SOUTH RIBEYE STEAK BURGER \$28

200g steak, bacon, caramelised onion, smoked cheese, lettuce, aioli, hickory bbq sauce, fries

CHICKEN PASTA \$30

Fettuccini, chicken, peas, broccolini, cashew nuts, basil (nfo, dfo)

300g RIBEYE \$48

Served with fries, salad and your choice of mushroom or peppercorn sauce

DESSERTS

COCONUT PANA COTTA Vegan pineapple jam, coconut sorbet, malibu gel (gf df)

CHEESE CAKE OF THE DAY Please ask for todays special



BUFFET MENUS

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

Classic Buffet \$65

Supreme Buffet \$75

Christmas Buffet \$90

Add a Grazing Table to the above buffets \$18 per person

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

Chermoula Spiced Roast Chicken

Add Roast Leg of Lamb for \$10 per person

SALADS AND VEGETABLES

Greek Salad

Fettuccini with broccolini, peas and pesto

Roast Seasonal Vegetables

Herb and Garlic Roast Gourmet Potatoes

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

Cheesecake of the day

Crumble of the day

Cobbler of the day

Ice cream sundae bar

Sticky Date Pudding with Caramel Sauce

SUPREME BUFFET

A Selection of Breads and Dips

CARVERY

Honey Glazed Ham on the Bone

HOT SELECTION

Roasted whole Beef Sirloin with house gravy

Chermoula Spiced Roast Chicken

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

Add Roast Leg of Lamb for \$10 per person

Fettuccini with broccolini, peas and pesto

Roast Vegetables

Roasted Rosemary and Garlic Potatoes

SALADS

Cous Cous Salad with apricot raisins almonds, carrots, onion, spices with orange dressing

Beetroot Salad with apple, Feta, roasted seeds and pomegranate drssing

Greek Salad

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

Cheesecake of the day

Crumble of the day

Cobbler of the day

Ice cream sundae bar

Sticky Date Pudding with Caramel Sauce





CHRISTMAS BUFFET

CARVERY

Honey Glazed Ham on the bone

HOT SELECTION

Roast Stuffed Turkey with Cranberry Jelly

Rosemary and Garlic Roast Lamb served with Mint Jelly

Roast Vegetables

Herbed Potatoes

SALAD

Cous Cous Salad with apricot, raisins almonds, carrots, onion, spices with orange dressing

Beetroot Salad with apple, feta, roasted seeds and pomegranate dressing

Greek Salad

DESSERTS

Pavlova topped with Cream and Seasonal Fruit

Traditional Christmas Pudding with Butterscotch Sauce

Cheesecake

Fruit Platter

Ice Cream

COCKTAIL MENU

Costs are per person per item

LAND

Chicken liver parfait profiterole / cherry jam / pistachio 4.5

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

WATER

Smoked salmon profiterole / herb cream cheese. 5.5

Ceviche / chili / coriander / tomato / shallots / coconut cream 4

Thai spiced prawn toast / avocado mousse / coriander / served warm 4.5

Prawn / chermoula / chilli skewers 6

Sesame crusted tuna / miso mayo / tobiko caviar 6

Vegetarian sliders / falafel / fennel slaw / avocado mayo / served warm 4



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COCKTAIL MENU

Costs are per person per item

GARDEN

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

Crispy camembert /cranberry sauce / served warm 4

Goats cheese tart / courgette / onion 4

Polenta chips / chipotle mayo / served warm 4

Goat cheese profiterole / honey / thyme 4

Tomato / basil pesto / mozzarella / bruschetta 4

Spinach / blue cheese / vol-au-vent 4.5

Mushroom and cheese ragu vol-au-vent / served warm 4.5

Quinoa and chickpea slider / apple – fennel slaw 4.5

Pesto arancini / cheddar cheese / served warm 5

DESSERTS

Cheesecake 4

Profiteroles 4

Lemon Curd 4

Macaroons 4

Fruit Tart 4

Chocolate Mousse 4

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