

FUNCTION MENU PACKAGES SUMMER 2021/2022



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.

Our Lake House menus are fresh and innovative, with the focus on providing delicious food.

The menus are subject to change based on seasonal supply.

Associated Costs:

Lunch

2 courses \$45.00

3 courses \$52.00

Dinner*

2 courses \$52.00

3 courses \$62.00

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



LUNCH SET MENU

ENTREE

Spiced Crispy Fried Calamari Edamame hummus, chickpeas salsa

Grilled Moroccan Marinated Chicken tenderloin* Soba noodles, satay dressing, julienne vegetable, fresh herb, toasted nuts & seeds

Goat Cheese Parfait Aubergine & red pepper bruschetta, fig compote, balsamic reduction & lavosh

MAINS

Market Fish and Chips* Beer battered served with fries, Lake House Salad, aioli

Lake House Salad* Roasted veg, salad greens, nuts, seeds, smoked beetroot, feta, basil dressing. Add smoked chicken or halloumi or smoked salmon

Pumpkin & Roasted Onion Ravioli Cashew butter creamy curry sauce, roasted cauliflower, saffron oil & shaved parmesan

Pulled Beef Brisket Burger 12 hour smoked brisket, southern fried onions, iceberg lettuce, rhubarb and citrus salsa, world famous Fire Bug Sauce

Add this option for another \$8 per person

Char Grilled Canterbury Ribeye* Lake House salad, potato crispers, onion rings and a choice of sauce

DESSERTS

Oreo & Salted Caramel Cheese Cake berry coulis and orange sorbet

Black Doris Plum Crostata Gingernut mascarpone & crème anglaise



DINNER SET MENU

ENTREE

Trio of southland Salmon Parfait, cannelloni & beetroot cured salmon, citrus segment & lemon oil

Grilled Moroccan Marinated Chicken tenderloin* Soba noodles, satay dressing, julienne vegetable, fresh herb, toasted nut & seed

Goat Cheese Parfait Aubergine & red pepper bruschetta, fig compote, balsamic reduction & lavosh

MAINS

South Island Salmon* New Zealand fruikaki, beetroot reduction, potato & herb rosti, crispy bacon, rocket & seafood emulsion

Twice Cooked Pork Belly* Whole grain mustard mash, peas bonne femme, berry and apple compote & jus

Grilled Lamb Backstrap * Potato mille-feuille, vegetable caponata, feta crumble and balsamic reduction

Smoke Platter 12 hours smoked meats served with waffle fries, slaw and apple wood smoked maple beans and bacon

DESSERTS

Oreo & Salted Caramel Cheese Cake berry coulis and orange sorbet

Black Doris Plum Crostata Gingernut mascarpone & crème anglaise



GROUP LUNCH MENU

Market Fish and Chips* \$25 Beer battered served with fries, Lake House salad, aioli

Lake House Salad* \$22 Roasted veg, salad greens, nuts, seeds, smoked beetroot, feta, basil dressing. Add smoked chicken or halloumi or smoked salmon \$7

Pumpkin & Roasted Onion Ravioli \$27 Cashew butter creamy curry sauce, roasted cauliflower, saffron oil & shaved parmesan

Pulled Beef Brisket Burger \$25 12 hour smoked brisket, southern fried onions, iceberg lettuce, rhubarb and citrus salsa, world famous Fire Bug Sauce

Smoke Platter \$32 12 hours smoked meats (selection of 3) served with waffle fries and slaw

St Louis Pork Ribs \$34 A "Smoke" speciality. Premium quality 6 hour wood smoked St Louis style ribs. Served with smoke slaw and waffle fries

Grilled Lamb Backstrap \$39 Potato mille-feuille, vegetable caponata, feta crumble and balsamic reduction

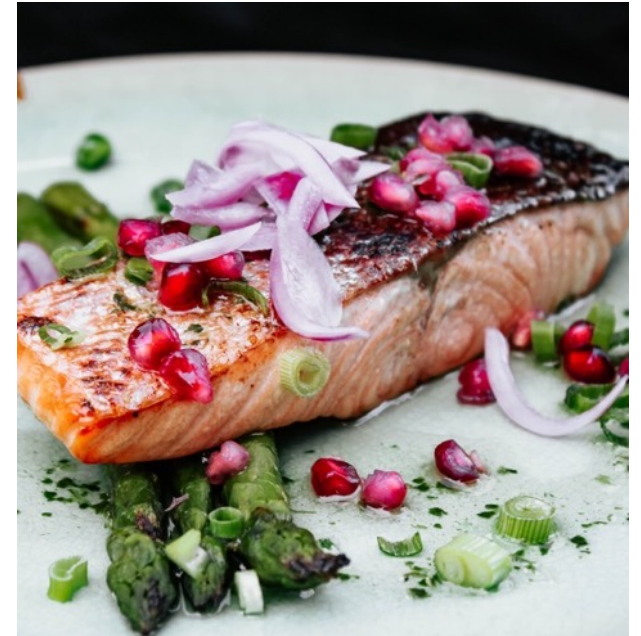
Beef Sirloin \$36 Wholegrain mustard, burnt leak, caramelised beetroot and choice of sauce

Grilled Moroccan marinated chicken tenderloin \$31
Soba noodles, satay dressing, julienne vegetable, fresh herb, toasted nut & seed

DESSERTS

Oreo & Salted Caramel Cheese Cake \$15 berry coulis and orange sorbet

Black Doris Plum Crostata \$14 Gingernut mascarpone & crème anglaise



GROUP DINNER MENU

ENTRÉE

Garlic truffle butter Bread \$9

Trio of southland Salmon \$18 Parfait, cannelloni & beetroot cured salmon, citrus segment & lemon oil

Grilled Moroccan Marinated Chicken tenderloin* \$17 Soba noodles, satay dressing, julienne vegetable, fresh herb, toasted nuts & seeds

Goat Cheese Parfait \$17 Aubergine & red pepper bruschetta, fig compote, balsamic reduction & lavosh

MAINS

South Island Salmon* \$35 New Zealand fruikaki, beetroot reduction, potato & herb rosti, crispy bacon, rocket & seafood emulsion

Twice Cooked Pork Belly* \$34 Whole grain mustard mash, peas bonne femme, berry, apple compote & jus

Grilled Lamb Backstrap* \$39 Potato mille-feuille, vegetable caponata, feta crumble and balsamic reduction

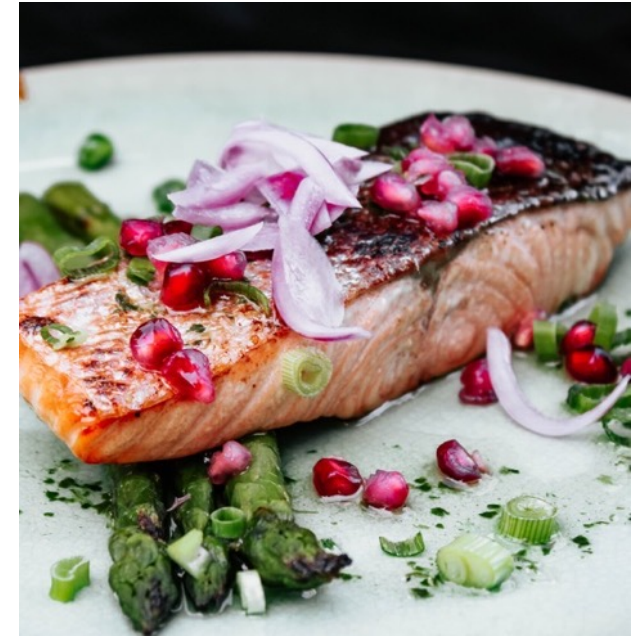
Char Grilled Canterbury Ribeye* \$39 Lake House salad, potato crispers, onion rings and a choice of sauce

Smoke Platter* \$32 12 hours smoked meats (3) served with waffle fries and slaw

Lake House Salad* \$22 Roasted veg, salad greens, nuts, seeds, smoked beetroot, feta, basil dressing. Add smoked chicken +\$6 add halloumi +\$6 or smoked salmon +\$7

St Louis Pork Ribs* \$34. A "Smoke" speciality. Premium quality 6 hour wood smoked St Louis style ribs. Served with Lake House Salad and Waffle fries

Pulled Beef Brisket Burger* \$25 12 hour smoked brisket, southern fried onions, iceberg lettuce, rhubarb and citrus salsa, world famous Fire Bug Sauce



BUFFET MENUS

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

Classic Buffet	\$58
Supreme Buffet	\$70
Smoke Buffet	\$58
Xmas Theme Set Menu	\$65
Christmas Buffet	\$70
Add a Grazing Table	\$12

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 Homemade Breads

MEATS

Roast Leg of Lamb with Rosemary Jus

Moroccan Marinated Roast Chicken Drums

All served with condiments to match

SALADS AND VEGETABLES

Summer Garden Salad

Mexican Corn Salad

Mediterranean Salad - Feta, Tomato, Cucumber, Onion, Mixed Pepper,
Olive Oil

Balsamic Roast Seasonal Vegetables

Herb and Garlic Roast Gourmet Potatoes

DESSERTS

Fresh Fruit Salad

Chocolate Decadent Mud cake

Cheesecake

SUPREME BUFFET



CARVERY

Honey Glazed Ham on the Bone with Three Mustards

HOT SELECTION

Roasted whole Beef Ribeye with Red Wine Jus

Salmon Fillet with Lemon Butter

Penne pasta with Mushroom Ragout

Balsamic Roast Vegetables

Roasted Rosemary and Garlic Potatoes

SALADS

Summer Garden Salad

Mexican Corn Salad

Mediterranean Salad - Feta, Tomato, Cucumber, Onion, Mixed Pepper, Olive Oil

Caesar Salad

DESSERTS

Pavlova topped with Cream and Seasonal Fruit

Chocolate Decadent Mud Cake

Cheesecake and Fresh Fruit Salad

SMOKE BUFFET



MEATS

Brisket (point or flat) – 12 hour smoked
Boston Butt (Pork Shoulder) – 6 hour smoked
Texas Smoked Jerk Chicken – 4 hour smoked

Tortillas

SIDES – choose 3

Coleslaw
Pomegranate and corn salsa with candied bacon
Maple Beans with apple wood smoked bacon
Cauliflower Cheese Bake

DESSERTS

Chocolate Decadent Mud Cake
Cheesecake and Fresh Fruit Salad





CHRISTMAS THEMED SET MENU

ALTERNATE DROP

BREAD Artisan Selection

ENTREES

Seafood Chowder served with Garlic Bread.

Or

Baked Portobello Mushroom on Ciabatta Slice

MAINS

Roasted Stuffed Turkey with Marquis Potatoes, Green Vegetable & Cranberry, and Orange Relish.

Or

Honey & Orange Glazed Ham, Apricot Mustard with Marquis Potatoes, Green Vegetable, and Apple Jus.

Or

Pan Fried Salmon with Marquis Potatoes, Green Vegetable and a Ginger, Coriander, Lime Dressing.

DESSERT

Christmas Steam Pudding with Brandy Crème Anglaise and Passionfruit Ice Cream

Or

Baby Pavlova with Berry Compote, Raspberry Cream, and Vanilla Ice Cream



CHRISTMAS BUFFET

CARVERY

Honey Glazed Ham on the bone with Mustard Jus

HOT SELECTION

Roast Stuffed Turkey with Cranberry Jelly

Rosemary and Garlic Roast Lamb served with Mint Jelly

Balsamic Roast Vegetables

Roasted Rosemary and Garlic Potatoes

SALAD

Mixed Green Salad

Feta, cucumber, Tomato, Onion, Mixed Pepper and Olive Salad

Orzo Pasta Salad with Pesto

DESSERTS

Pavlova topped with Cream and Seasonal Fruit

Traditional Christmas Pudding with Butterscotch Sauce

Profiterole Tower

Fresh Fruit Salad

Tea, filter coffee with fruit mince pies

COCKTAIL MENU

Costs are per person per item

HOT

Mini Petit Gourmet Savouries and Quiches	\$2.75	
Southern Style Chicken Sticks	\$3.75	
Prawn Twister with Lemon Aioli	\$3.50	
Jalapeno Bites	\$3.25	
Smoked Beef Brisket Slider	\$4.25	
Spicy Meatball with Plum Sauce	\$3.15	
Thai Style Fish Cake with Lime Glaze	\$3.15	
Mini Wontons		\$2.75
Chicken Satay	\$4.15	
Mushroom Arancini Bites	\$3.25	
Tempura Vegetable	\$2.75	
Crumbed Camembert Bites	\$3.25	
Patties Vegan Friendly Roll	\$3.25	



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COCKTAIL MENU

Costs are per person per item

COLD

Gourmet Club Sandwich	\$ 3.25
Roast Duck Canapes with Sundried Tomato & Olive Chutney	\$3.75
Smoked Chicken & Mustard on Melba Toast	\$3.25
Smoked Salmon Mousse in Cucumber Boat	\$3.75
Smoke Salmon Blini	\$3.25
Cucumber and Tandoor Chicken	\$3.50
Lamb and Feta Profiteroles	\$4.15
Lake House Antipasto Platters (per platter)	\$60.00

SWEETS

Assorted Profiteroles	\$3.25
Assorted Slices	\$3.25
Mini Muffin	\$3.25
Cheesecake	\$3.25
Mini Lamington	\$3.25
Chocolate Eclairs	\$3.25

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