

NYE Buffet

169 per person

89 Kids (5 years to 11 years old)

4 years and under FREE

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Bread Station

French baguette

Mixed grain

Sourdough

Ciabatta

House churned butter

Raw Bar

Oysters, mignonette sauce, lemon

Selection of clams

NZ Queen scallops

NZ green lip mussels

Cold Station

Mt Cook salmon sashimi

Steam tiger prawns

Tomato gazpacho, basil, black pepper

Marinated olives, lemon, rosemary

Charcuterie Station

Pickled vegetables, radishes, mini gherkins,

San Daniel (Italy)

Chorizo di salami (Spain)

Beef pastrami (NZ)

Cheese Station

Brie

Blue

Aged cheddar

Apricot compotes, fig, fresh fruits, lavosh cracker, bread

Salad Station

Mixed garden salad, French vinaigrette
Panzanella salad, tomato, cucumber, olive
Cumin roasted carrots, goat cheese, walnuts salad
Pasta salad, basil pesto, summer green, pine nuts, sumac
Traditional potato salad, mustard, chives, pickles

Hot Station

Truffled Mac & cheese, gruyere
Rotisserie lamb shoulder, rosemary, oregano, lemon
Rotisserie pork belly, pineapple, capsicum, sweet sour sauce

Main Cook to Order (one main per person)

Chargrilled venison, mushroom risotto, pear, juniper
Or
Angus sirloin 250g cooked on wood fire, café de Paris butter
Or
Pan seared Mt Cook salmon, chermoula spice, green rice, fennel, lemon labneh
Or
Wood fired grilled cauliflower, preserved orange, almond, currant, mint

Sweet Station

Selection of macaroons
Opera cake, coffee
Buckwheat & toffee apple cake, ginger apple
Mini lemon meringue
Seasonal fruits, yoghurt
Berry platter, labneh, orange oil

Beverage Packages

Soft Drinks/Juices 25 per person
Wine & Beer available from 59 per person

(We practice responsible service of alcohol)

S O F I T E L
HOTELS & RESORTS