Conference Catering









Plated Conference Lunch \$29.90

- Two hot buffet dishes created by the Chef
- Seasonal salads to accompany lunch
- Warmed bread selection served with herb butter or hummus
- Seasonal fruit selection served platter style
- Sweet treat platter to finish
- Traditional tea and coffee selection
- Herbal tea selection or juice

Finger Food Lunch \$27.90

Suitable working lunches served in conference room

Selection of sandwiches including:

- Club Blat Croissant Focaccia Panini
- Selection of pastries classic savouries
- Pork and pineapple sausage rolls
- Filo tartlets with tomato and feta
- Sweet treat platter
- Seasonal fruit selection
- Traditional tea and coffee selection
- Herbal tea selection or juice

End the conference in style \$25.90

A selection of platter style foods - examples below

- Pork belly bites
- Sliders served burger style
- Oriental platter with dipping sauces
- Arancini balls served with aioli pesto
- Bruschetta with tomato feta and basil
- Polenta fries with parmesan shavings

Morning and Afternoon Tea \$XX.XX

- Served platter style two items of food
- Fresh Fruit
- Selection of Teas Juice Pour over coffee



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