



COPTHORNE HOTEL & RESORT

SOLWAY PARK, WAIRARAPA



FOOD MENUS

Following is a selection of food options and menus available at Copthorne Hotel and Resort Solway Park Wairarapa. For special one-off events or occasions we can tailor menus to match your requirements. From formal balls to sporting events, business breakfasts to wine-makers' dinners, we can meet your needs and exceed your expectations.

There is a variety of existing choices that will suit most occasions from working lunches to morning and afternoon teas, set menus and banquet dinners. Please take your time to browse through these menus.

If you have any questions or queries regarding menu options or special dietary requirements please don't hesitate to ask, we are only too happy to assist in the planning process.

Paul Condron
Executive Chef

REFRESHMENT BREAKS

Freshly-brewed coffee and herbal tea selection	\$3.50 per person
All-day freshly-brewed coffee and herbal tea selection	\$12.00 per pot
Selection of fresh juices orange, apple, tomato or cranberry	\$12.00 per carafe
Make a selection of one item from the menu below with freshly-brewed coffee and herbal tea selection	\$7.50 per person
Make a selection of two items from the menu below with freshly-brewed coffee and herbal tea selection	\$10.00 per person
Sweet scones with jam and fresh cream	
Plain scones with butter	
Sweet slice (choose one from the following) zingy lemon chocolate fudge caramel and chocolate slice	
Cake (choose one from the following) carrot cake with cream cheese icing banana cake with chocolate icing	
Biscuit (choose one from the following) chocolate chip Anzac shortbread	
Sweet muffins (choose one from the following) raspberry and white chocolate chocolate chip blueberry lemon	
Savoury muffins (choose one from the following) sun-dried tomato, olive and basil pumpkin, spinach and cream cheese bacon and cheese	
Pikelets with jam and fresh cream	
Fresh seasonal fruit platter	
Club sandwich selection	
Mini mince pies	
Hot sausage rolls	

PLATED BUSINESS BREAKFAST

\$25.00

- tables are set with toast, preserves, mini croissants and variety of danish pastries
- individual seasonal fresh fruit platter with natural yogurt
- followed by a delicious plated cooked breakfast consisting of eggs benedict, grilled bacon, sausage, tomato and hash brown, served at your table
- all served with fresh orange juice and freshly-brewed coffee and herbal tea selection

COOKED BUFFET BREAKFAST

\$27.50

- scrambled eggs
 - grilled bacon
 - grilled sausages
 - grilled tomatoes
 - hash browns
 - a selection of breakfast cereals and fruit compôtes
 - seasonal fresh fruit platter
 - natural and fruit yoghurt
 - toast and preserves
 - variety of danish pastries and croissants
 - selection of fresh juices
- freshly-brewed coffee and herbal tea selection

This menu option is recommended for groups over 20 delegates

CONTINENTAL BUFFET BREAKFAST

\$21.50

- a selection of breakfast cereals and homemade fruit compôtes
- seasonal fresh fruit platter
- natural and fruit yoghurt
- toast with preserves and honey
- variety of danish pastries and croissants
- whole fruit selection
- selection of fresh juices
- freshly-brewed coffee and herbal tea selection

BAKER'S BASKET BREAKFAST

\$14.50

- a variety of danish pastries and croissants
- fresh toast with butter and preserves
- orange juice
- freshly-brewed coffee and herbal tea

LIGHT LUNCH MENU I

\$16.50

Starter

Fresh soup of the day with homebaked bread rolls

Create your own sandwich on homemade Monteith's Black and treacle bread, or sourdough

- ham
- cheese
- lettuce
- tomato
- tuna
- smoked chicken
- beef

Sweet slice

Freshly-brewed coffee and herbal tea selection

LIGHT LUNCH MENU II

\$17.50

Selection of club sandwiches with the following fillings:

- ham and egg
- cheese, pesto and salad
- beef and mustard

Hot selection

- savouries
- sausage rolls
- chicken nibbles

Fruit bowl

Freshly-brewed coffee and tea selection

LIGHT LUNCH MENU III

\$18.50

Selection of club sandwiches with the following fillings:

- ham and egg
- cheese, pesto and salad
- beef and mustard

Open sandwiches on homemade Monteith's Black and treacle bread, or sourdough

- smoked salmon
- grilled vegetable
- chicken and mayonnaise

Salad selection

- minted couscous
- greek salad
- potato salad with olive oil mustard

Sweet slice

Freshly-brewed coffee and herbal tea selection

LIGHT LUNCH MENU IV

\$22.50

Selection of club sandwiches with the following fillings:

- ham and egg
- cheese, pesto and salad
- beef and mustard

Open sandwiches on homemade Monteith's Black and treacle bread, or sourdough

- smoked salmon
- grilled vegetable
- chicken and mayonnaise

Salad selection

- minted couscous
- greek salad
- potato salad with olive oil mustard

Fresh seasonal fruit platter

Cheeseboard

A selection of local cheeses changing year-round subject to availability, served with grapes and crackers

Sweet slice

Freshly-brewed coffee and herbal tea selection

Selection of club sandwiches with the following fillings:

- ham and egg
- cheese, pesto and salad
- beef and mustard

Open sandwiches on homemade Monteith's Black and treacle bread, or sourdough

- smoked salmon
- grilled vegetable
- chicken and mayonnaise

Salad selection

- minted couscous
- greek salad
- potato salad with olive oil mustard

Hot Dishes

- herbed salmon with a warm vinaigrette
- chicken with tomato, white wine and herb
- steamed new potatoes
- seasonal vegetables
- rice pilaf

Fresh seasonal fruit platter**Cheeseboard**

A selection of local cheeses changing year-round subject to availability, served with grapes and crackers

Sweet slice**Freshly-brewed coffee and herbal tea selection**



DINNER SET MENU I

\$39.50

Starter

Fresh soup of the day with homemade bread rolls

Main Course

Medium grilled 200gm porterhouse steak served on a rosemary and roasted garlic potato mash, spinach and peperonata of capsicum, garlic and capers

or

Grilled thyme-marinated chicken served with braised savoy cabbage with bacon, shallots and roast gourmet potatoes

All main courses are served with bowls of steamed seasonal vegetables

Dessert

French meringue filled with seasonal fruits and fresh vanilla cream

Freshly-brewed coffee and herbal tea selection



DINNER SET MENU II

\$45.00

Starters

Wairarapa seafood chowder of mussels, prawns, scallops and whitefish lightly poached in a vermouth cream with leeks, served with toasted sourdough

or

The Grill's Caesar salad, cos lettuce tossed with a lemon and parmesan dressing, croutons, parmesan crisps and a soft poached egg

Main courses

Blackened fish served with vegetables julienne and lemon butter sauce with chives and crispy sweet potatoes

or

Medium grilled 200gm Black Angus beef fillet steak served on a rosti potato with portobello mushroom, crispy onions and horseradish cream

All main courses are served with bowls of steamed seasonal vegetables

Desserts

Chocolate mousse with an orange and brandy compote and vanilla cream

or

French meringue filled with seasonal fruits and fresh vanilla cream

Freshly-brewed coffee and herbal tea selection

DINNER SET MENU III

\$55.00

Starters

Cured salmon gravlax, thinly sliced and drizzled with a chardonnay and olive Dijon dressing accompanied with mizuna water greens and crispy shallot

or

Grilled Kingsmeade feta served on a garlic crostini and a warm salad of cherry tomatoes and basil

Main courses

Blackened fish served with vegetables julienne and lemon butter sauce with chives and crispy sweet potatoes

or

Grilled vegetable stack with portobello mushroom, lemon and chive sauce and crispy leeks

or

Herb crusted rack of lamb served with boulanger potato and courgette provençal

All main courses are served with bowls of steamed seasonal vegetables

Desserts

Lemon meringue pie with lemon sorbet and ginger biscuit

or

Chocolate mousse with an orange and brandy compôte and vanilla cream

Freshly-brewed coffee and herbal tea selection

Starters

Freshly-baked Montheith's Black and treacle bread and bread of the day with River Grove olive oil, butter and The Grill's dukkah

Chicken terrine with a date and walnut chutney and freshly-made melba toast

or

Retro prawn cocktail of black tiger prawns, chiffonade of iceberg lettuce with apple and pear and a traditional marie-rose sauce

Main courses

Juniper crusted venison served with a pinot noir jus, creamy celeriac puree and wilted spinach

or

Grilled thyme marinated chicken served with braised savoy cabbage with bacon, shallots and roast gourmet potatoes

or

Grilled Akaroa salmon with hollandaise, broccoli and minted steamed potatoes

All main courses are served with bowls of steamed seasonal vegetables

Desserts

Chocolate torte with espresso french cream and affagato icecream

or

Apple tartlets with crème fraiche sweetend with honey and cinnamon

Freshly-brewed coffee and herbal tea selection



CREATE YOUR OWN MENU FROM THE OPTIONS BELOW

One starter, two main courses and one dessert	\$39.50 per person
Two starters, two main courses and two desserts	\$45.00 per person
Two starters, three main courses and two desserts	\$55.00 per person
Three starters, three main courses and three desserts	\$65.00 per person

Starters

Wairarapa seafood chowder of mussels, prawns, scallops and whitefish lightly poached in a vermouth cream with leeks, served with toasted sourdough

Cured salmon gravlax, thinly sliced and drizzled with a chardonnay and olive dijon dressing accompanied with mizuna salad

Chicken terrine with a date and walnut chutney and freshly-made melba toast

Juniper crusted venison carpaccio with apple and mint aioli

Beef carpaccio with a roast garlic crostini, olive oil, parmesan and baby rocket salad

Retro prawn cocktail of black tiger prawns, chiffonade of iceberg lettuce with apple and pear and a traditional marie-rose sauce

Seared loin of lamb with mixed greens and mint and feta dressing

Gazpacho soup with avocado and sour cream bruschetta (V)

Grilled Kingsmeade feta served on a garlic crostini and a warm salad of cherry tomatoes and basil (V)

The Grill's caesar salad, cos lettuce tossed with a lemon and parmesan dressing, croutons, parmesan crisps and a soft poached egg



CREATE YOUR OWN MENU CONTINUED

Main courses

200gm beef fillet chargrilled served on a rosti potato with portabello mushroom, crispy onions and horseradish cream

200gm porterhouse steak served on rosemary and roasted garlic mash potato spinach and peperonata of capsicum, garlic and capers

Herb crusted rack of lamb served with boulanger potato and courgette provencal

Juniper crusted venison served with a pinot noir jus, creamy celeriac puree and wilted spinach

Grilled thyme marinated chicken served with braised savoy cabbage with bacon, shallots and roast gourmet potatoes

Pan fried pork medallions wrapped in pancetta with sage butter and rocket potato mash and wilted spinach

Blackened fish served with vegetables julienne, lemon butter sauce with chives and crispy sweet potatoes

Grilled Akaroa salmon with hollandaise, broccoli and minted steamed potatoes

Pumpkin, chickpea and feta filo parcels served with a herb tomato couli, drizzled with award winning River Grove olive oil (V)

Grilled vegetable stack with a portabello mushroom, lemon and chive sauce and crispy leeks (V)



CREATE YOUR OWN MENU CONTINUED

Desserts

Bread & butter pudding with traditional English custard and vanilla bean ice-cream

Lemon meringue pie with lemon sorbet and ginger biscuit

Sticky date pudding with caramel sauce and vanilla ice-cream

Vanilla honey panna cotta with pineapple and mint salsa and lemon shortbread

Chocolate mousse with an orange and brandy compote and vanilla cream

Chocolate croissant pudding with Jim Beam anglaise

Chocolate tart with strawberry salad and white chocolate ice cream

French meringue filled with seasonal fruits and fresh vanilla cream

Chocolate torte with espresso french cream and affagto ice cream

Apple tartlets with crème fraiche sweetend with honey and cinnamon

Freshly-brewed coffee and herbal tea selection

FINGER FOOD

Your choice of two cold and two hot items	\$15.00 per person
Your choice of three cold and three hot items	\$18.00 per person
Your choice of four cold and four hot items	\$21.00 per person

Cold selection

- tomato and basil bruschetta
- assorted sushi rolls served with wasabi soy sauce
- petite vegetable frittatas
- smoked salmon mousse on cucumber
- poisson cru of freshly caught Ngawi fish
- sun-dried tomato, olive and basil wraps
- salmon blini with lemon and chive crème fraiche

Hot selection

- juniper crusted venison with tamarillo chutney
- crumbed prawn cutlets
- spicy buffalo wings
- roasted beef with horseradish in mini yorkshire puddings
- salmon fritters with crème fraiche and caviar
- asian pork and coriander wontons with nahm jim sauce
- marinated chicken skewers with satay sauce
- duck confit on potato cakes
- crumbed salt and pepper squid
- mini vegetable samosas and spring rolls with soy dipping sauce

SUPPER

Finger club sandwiches with the following fillings:

- ham and egg
- cheese, pesto and salad
- beef and mustard

\$12.50 per person
or
\$45.00 per platter
(up to 8 persons per platter)

Hot selection

- savouries
- sausage rolls
- chicken nibbles

DINNER BUFFET MENU I

\$39.50

Starter

Fresh soup of the day with homemade bread rolls

Main courses

- roasted rump of beef with a mustard herb crust, horseradish sauce and yorkshire pudding
- roasted leg of pork, crackling, apple sauce and jus

Hot vegetables

- oven-roasted potato with thyme and garlic
- minted cous cous
- garden-fresh baby carrots with lemon nibbed almonds
- sautéed seasonal vegetables
- cauliflower and broccoli mornay

Salads

- potato salad with red onion, dijon mustard and crème fraiche
- mixed baby lettuce salad
- mediterranean salad with tomato, olive, artichoke and feta with herb dressing

Desserts

- traditional kiwifruit pavlova and cream
- decadent chocolate cake with berry compôte
- lemon meringue pie

Freshly-brewed coffee and herbal tea selection

Minimum number of 20 guests

Starters

- fresh soup of the day with homemade bread rolls
- selection of cold seafood king prawns, marinated mussels, shrimp, smoked salmon

Hot main courses

- roasted rump of beef with a mustard herb crust, horseradish sauce and yorkshire pudding
- roasted leg of pork, crackling, apple sauce and jus
- sautéed chicken with tomato, mushroom and tarragon

Hot vegetables

- garden-fresh baby carrots with lemon nibbed almonds
- sautéed seasonal vegetables
- minted cous cous
- oven-roasted potato with thyme and garlic
- cauliflower and broccoli mornay

Salads

- potato with red onion and crème fraiche
- mediteranean salad with sundried tomato, olives, artichoke and feta with herb dressing
- baby mixed lettuce salad
- asian slaw with pears, coriander and lemon aioli

Desserts

- traditional kiwifruit pavlova and cream
- lemon meringue pie
- brandy snaps filled with whipped cream
- decadent chocolate cake with berry compôte

Freshly-brewed coffee and herbal tea selection**Minimum number of 20 guests**

DINNER BUFFET MENU III

\$55.00

Starters

- fresh soup of the day with homemade bread rolls
- selection of cold seafood king prawns, marinated mussels, smoked salmon, shrimp

Hot main courses

- whole baked Akaroa salmon with lemon and chive butter
- roasted rump of beef with a mustard herb crust, horseradish sauce and yorkshire pudding
- roasted leg of pork with crackling, apple sauce and jus
- sautéed chicken with tomato, mushroom and tarragon

Hot vegetables

- garden-fresh baby carrots with lemon nibbed almonds
- sautéed seasonal vegetables
- minted cous cous
- oven-roasted potato with thyme and garlic
- cauliflower and broccoli mornay

Salads

- potato with red onion and crème fraiche
- mediterranean salad with sundried tomato, olives, artichoke and feta with herb dressing
- mixed baby lettuce salad
- asian slaw with pears, coriander and lemon aioli

Desserts

- traditional kiwifruit pavlova and cream
- homemade lemon meringue pies
- brandy snaps filled with whipped cream
- rich chocolate mud cake with berry compôte

Cheeseboard

A selection of local cheeses changing year-round, subject to availability, served with grapes and crackers

Freshly-brewed coffee and herbal tea selection

Minimum number of 20 guests

DINNER BUFFET MENU IV

\$65.00

Starters

- fresh soup of the day with homemade bread rolls
- selection of cold seafood king prawns, marinated mussels, smoked salmon, shrimp, oysters
- Wairarapa seafood chowder of mussels, prawns, scallops and whitefish lightly poached in a vermouth cream with leeks, served with toasted sourdough

Appetizers

- Crispy salt 'n' pepper squid on asian slaw with pear, pistachio, and a lime aioli
- Chicken terrine with a date and walnut chutney and freshly-made melba toast
- stuffed mushrooms with blue cheese

Hot main courses

- whole baked Akaroa salmon with lemon and chive butter
- roasted rump of beef with a mustard herb crust, horseradish sauce and yorkshire pudding
- roasted leg of pork with crackling, apple sauce and jus
- roasted leg of lamb with homemade mint sauce and jus
- sautéed chicken with tomato, mushroom and tarragon

Hot vegetables

- garden-fresh baby carrots with lemon nibbed almonds
- sautéed seasonal vegetables
- minted cous cous
- oven-roasted potato with thyme and garlic
- cauliflower and broccoli mornay

Salads

- potato with red onion and crème fraiche
- mediterranean salad with sundried tomato, olives, artichokes and feta with herb dressing
- mixed baby lettuce salad
- asian slaw with pears, coriander and lemon aioli

Desserts

- traditional kiwifruit pavlova and cream
- homemade lemon meringue pies
- brandy snaps filled with whipped cream
- rich chocolate mud cake with berry compôte

Cheeseboard

A selection of local cheeses changing year-round, subject to availability, served with grapes and crackers

Freshly-brewed coffee and herbal tea selection

Minimum number of 20 guests



BBQ MENU I

\$35.00

Garlic bread

BBQ meats

- gourmet beef patties
- lemon & garlic marinated chicken with yoghurt & cucumber sauce
- pork sausages
- rump steak
- sautéed mushrooms and onions
- rosemary and garlic potatoes

Salad selection

- grilled vegetable salad with mint and feta dressing
- tomato, cucumber and mixed leaf salad
- coleslaw

Desserts

- traditional kiwifruit pavlova and cream
- chocolate gateaux
- fresh seasonal fruit platter

Freshly- brewed coffee and herbal tea selection

Minimum number of 15 guests

Served pool-side, weather permitting



BBQ MENU II

\$45.00

**Selection of freshly baked breads with oil, butter and dukkah
Garlic bread**

BBQ meats

- gourmet beef patties
- lemon & garlic marinated chicken with a yoghurt & cucumber sauce
- pork sausages
- sirloin steak
- prawn and salmon kebabs
- lamb chops
- sautéed mushrooms and onions
- rosemary and garlic potatoes

Salad selection

- grilled vegetable salad with a mint and feta dressing
- tomato, cucumber and mixed leaf salad
- coleslaw

Desserts

- traditional kiwifruit pavlova and cream
- chocolate gateaux
- banoffee pie
- fresh seasonal fruit platter

Freshly-brewed coffee and herbal tea selection

Minimum number of 15 guests

Served poolside weather permitting



BEVERAGE PACKAGE I

Our 'standard' beverage package includes the following:

12,000 Miles Pinot Gris, Sauvignon Blanc, Cabernet/Merlot and Pinot Noir
Lindauer Brut
Tui East India Pale Ale
Amstel Light
Steinlager Pure
Soft drinks and orange juice

One Hour: \$22.50 per person

Two Hours: \$33.75 per person

Three Hours: \$50.00 per person

Four Hours: \$66.75 per person

BEVERAGE PACKAGE I

Our 'top of the line' beverage package includes the following:

Palliser Pencarrow Chardonnay, Alexia Sauvignon Blanc
Mebus Cabernet/Merlot Malbec and Johner Estate 'Moonlight' Pinot Noir
Palliser Estate Methode Traditionnelle
Tui East India Pale Ale
Amstel Light
Corona Extra
Heineken
Soft drinks and orange juice

One Hour: \$32.50 per person

Two Hours: \$48.75 per person

Three Hours: \$70.00 per person

Four Hours: \$95.00 per person