

Recommended Set Menus for functions at Prime

Updated August 2016. Valid to 31 August 2017.

We have designed a set of function menus to suit all budgets and these are based on our most popular dishes.

Events using the \$72 Menu C are welcome to mix and match our function dishes to create a bespoke function menu. We will print on menu cards for your guests to order from on the night.

We recommend you order breads and dips for the tables at \$5.50 so guests have something to eat while their meals are being prepared. A selection of chef's canapés can be passed around for \$10 pp or event managers can pre-select their preferred canapés for \$5.50 pp/per type.

If you have vegetarians attending your event, you don't need to design your menu around their needs; if you advise us in advance of special dietary requirements, our chefs will have appropriate replacement dishes for them. These wouldn't be listed as menu options and would only be available for those guests who cannot eat what is offered on the main function menu.

Set Menu A \$52 pp	Three courses: One entrée, two main options and one dessert option.
Set Menu B \$65 pp	Three courses: Two choices per course.
Set Menu C \$74 pp	Three courses: Two choices of entrée and dessert and three choices of main. Event managers can choose our recommended menu or design the perfect combination of dishes from our mix and match selection.
Degustation \$101/\$154 with wine	6 course degustation menu. Add \$53 for matching wine tastes
Pre-dinner Additions:	Mini burger sliders: \$5.50 each. Breads and dips for the table to share: \$5.50 pp Selection of Chef's canapés to be served with pre-dinner drinks: \$10 pp. Event managers can also order their preferred canapés from our list: \$5.50 pp/per type.

- Tea and coffee are available on request. For large functions we recommend the filter coffee/tea bag option at \$3 per cup. Espresso style coffees are available at smaller functions for \$4.50 per cup.
- We require seven days notice of any special dietary requirements so our chefs have time to prepare suitable meal alternatives if necessary.
- Unless vegetarians make up a large proportion of your group, you don't need to include vegetarian options in your menu choices as our chefs will ensure appropriate alternatives are available for guest with special dietary needs, as long as we are advised in advance.
- Please note that due to seasonal availability, ingredient substitutions may need to be made in some cases.
- All prices listed include GST and are current at time of upload. Food cost rises and any Governmental tax increases will be applied where necessary with as much notice given as possible. 15% surcharge may apply on public holidays.

prime
waterfront restaurant and bar

Upstairs, 2 Rees St, www.primerestaurant.co.nz +64 3 442 5288 dine@primerestaurant.co.nz

Prime Recommended Function Menus A and B

Menu A: \$52 pp

Entrée

Platters with breads and dips and burger sliders to share

Main Course

Fish of the day accompanied by chef's recommended garnish.

Or

Ribeye steak cooked to your liking with rosemary roasties and pinot jus.

Dessert

Sticky toffee pudding.

Menu B: \$65 pp

Suggestion One

Entrée

Prawn cocktail with cocktail sauce, avocado puree and salad greens

or

Soup of the day served with bread.

Main Course

Chicken Breast stuffed with cream cheese pesto on vegetables and potatoes.

Or

Fillet of beef with Dauphinoise potatoes, roasted cherry tomatoes and red wine jus.

Dessert

Chocolate brownie with hot chocolate sauce, served with vanilla cream.

Or

Lemon and lime cheesecake with berry coulis and whipped cream.

Suggestion Two

Entrée

Smoked salmon with an orange and red onion salad, cracked black pepper and orange vinaigrette.

or

Soup of the day served with bread.

Main Course

Chicken Breast stuffed with cream cheese pesto on vegetables and potatoes.

or

Pan fried fish of the day with garnish and sauce to suit.

Dessert

Ice cream cake made from peanut butter and chocolate chips

or

Chocolate tart, chocolate paint and Cointreau strawberries.

Please let us know about any special dietary requirements at time of booking so our chefs can prepare appropriate vegetarian/gluten-free/vegan alternatives.

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Recommended Menu C: \$74 pp

Entrée

Prawn cocktail with cocktail sauce, avocado puree and salad greens.

or

Chicken and thyme terrine **with home-made pickles and crostini**

Main Course

Fillet of **beef** with Dauphinoise potatoes, roasted cherry tomatoes and red wine jus.

or

Pan fried **fish of the day** with garnish and sauce to suit. or

Roasted rack of **lamb and shoulder** with garlic mash and a mustard cream sauce.

Dessert

Lemon and Lime Cheesecake with berry coulis and whipped cream. or

Chocolate brownie with hot chocolate sauce, served with vanilla cream

Build your own version of Menu C. Choose 2 entrees, 3 mains and 2 desserts for \$74 pp:

Entrée Choices	Main Course Choices	Dessert Choices
<p>Chicken and thyme terrine with home-made pickles and crostini</p>	<p>Fillet of beef with Dauphinoise potatoes, roasted cherry tomatoes and red wine jus.</p>	<p>Sticky toffee pudding with caramel sauce and vanilla bean ice cream</p>
<p>Beef Carpaccio served with a gherkin and caper dressing and shaved parmesan</p>		
<p>Asian-style prawns and scallops on a micro salad.</p>	<p>Roasted rack of lamb and shoulder with garlic mash and a mustard cream sauce.</p>	<p>Pecan pie with Amaretto mascarpone.</p>
<p>Salmon Gravlax with an orange and red onion salad, cracked black pepper and orange vinaigrette.</p>		
<p>Prawn cocktail with cocktail sauce, avocado puree and salad greens.</p>	<p>Pan fried fish of the day with garnish and sauce to suit.</p>	<p>Ice Cream Trio in a brandy snap basket</p>
<p>Caesar Salad with crispy bacon, classic Caesar dressing, anchovies and a soft-boiled egg.</p>		
<p>Soup of the day Served with bread</p>		<p>Local cheese selection with quince paste, nuts & crackers. <i>We can also create a cheese buffet table for \$10 pp.</i></p>
		<p>Traditional Crème Brulee served with nut biscotti</p>

Please let us know about any special dietary requirements at time of booking so our chefs can prepare appropriate vegetarian/gluten-free/vegan alternatives.

Our chef can also produce custom menus featuring crayfish, Bluff oysters and other regional specialties to suit your needs and budget, or for a special occasion, consider a degustation menu.



Upstairs, 2 Rees St
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CANAPES

Each canapé is \$5.50 per person. We recommend you choose three canapés to accompany pre-dinner drinks for \$16.50 pp.

Alternatively, choose our "trust the chef" option at \$10 per person for a selection of our chef's preferred canapés.

For standing dinner functions we offer a range of substantial finger food options served in noodle boxes. Each is \$10 pp and we recommend a four choices for \$40 pp from the Fork and Walk selection below. You may also like to include some hot or cold canapés to be passed around initially.

Hot options (\$5.50 pp per type)

Beef skewers with béarnaise sauce
Chicken satay skewers with peanut sauce
Goat cheese and red onion marmalade tartlet
Coriander and chilli mussels
Lamb koftas with minted yoghurt
Mini cocktail sausages with dipping sauce
Garlic prawns
Wild venison skewers with plum compote
Mini corn fritters with chilli and coriander sour cream

Cold options (\$5.50 pp per type)

Moroccan Lamb on cucumber with minted yoghurt
Pita bread and coriander hummus
Salmon with dill crème fraîche on croûte
Bruschetta with tomato, basil, red onion, garlic and parmesan
Rare peppered roast beef on French bread croûte

Gourmet options (POA)

Paua patties with shaved fennel
Whitebait fritters with lime aioli
Crayfish cocktail
Confit duck spring rolls
Stewart island oysters (subject to availability)

Fork and Walk (\$10 pp per type)

A mug of today's hot soup
Salmon, steamed rice, wilted greens
Chicken risotto, bacon, baby spinach, parmesan shavings
Tempura fish fillets with fries
Risotto with bacon and mushrooms, garnished with parmesan shavings
Bratwurst sausage with buttered mash and onion gravy
Venison stew with mashed potatoes
Teriyaki chicken with steamed rice, bok choy, and fried shallots
Moroccan lamb rump with fragrant cous cous and tzatziki sauce
Buffet of selected local cheeses with crackers and quince paste

Dessert options (\$5 pp per type)

Chocolate Cake
Caramel tartlet with strawberries
Carrot cake with orange frosting

Degustation Sample Menu One:

\$101 per person. Add \$53 for matching wine tastes

To start

Salmon gravlax with orange and red onion salad.

Recommended wine match: Gibbston Valley Blanc de Pinot Noir

Entrée

Chicken and thyme terrine with home-made pickle and crostini.

Recommended wine match: Gibbston Valley Pinot Gris

Sorbet

Chef's flavour of the Day

Recommended match: Lemoncello Liqueur

Main Courses

Beef fillet with wild mushroom tartlet, mustard mashed potato and rosemary jus.

Recommended wine match: Delegats Crownthorpe Terraces Merlot

and

Roasted lamb rack and shoulder, kumara potato cake and green beans with a mustard cream sauce.

Recommended wine match: Couper's Shed Syrah, Hawkes Bay

Dessert

Chocolate cake with hot chocolate sauce and vanilla cream

Recommended wine match: Gibbston Valley late harvest Riesling, Central Otago

Degustation Sample Menu Two:

\$101 per person. Add \$53 for matching wine tastes.

To start

Beef Carpaccio served with a gherkin and caper dressing and shaved Parmesan.

Stoneleigh Latitude Pinot Noir, Marlborough

Entrée

Scallops with a fennel bulb salad and lemon cream sauce.

Recommended wine match: Aurum Riesling

Sorbet Chef's flavour of
the Day.

Recommended wine match: Deutz Cuvee, Marlborough

Main Courses

Venison fillet with orange fondant potato, vanilla bean jus and buttered green

beans. *Recommended wine match: Couper's Shed Syrah*

and

Chicken Breast stuffed with cream cheese pesto on vegetables and potatoes

Recommended wine match: Gibbston Valley Pinot Gris

Dessert

Pecan pie with Amaretto mascarpone.

Recommended wine match: Gibbston Valley late harvest Riesling, Central Otago