

TOUR LUNCH MENU SUGGESTIONS
Available at Tatler Restaurant and Bar between 11.30am & 3.00pm
Valid to 31 March 2013 *

Tatler Tour Lunch 1: \$22

To start

Platter of bread for table to share

Main course

Guests select from a choice of *two* options: the two options are to be *pre-selected* by the tour operator from these choices:

- Soup of the day with warm bread
- Chicken and salad wrap with fries
- Pasta with sun dried tomatoes and olives in a creamy pesto sauce with shaved Parmesan
- Beef hotpot with a pastry lid and petite salad

To finish

Tea/coffee

Tatler Tour Lunch 2:\$27

To Start

Garlic bread

or

Soup of the day with bread

Main course

Guests select from a choice of *two* options: the two options are to be *pre-selected* by the tour operator from these choices:

- Chicken and salad wrap with fries
- Pasta with sun dried tomatoes and olives in a creamy pesto sauce with shaved Parmesan
- Beef hotpot with a pastry lid and petite salad

To finish

Tea/coffee

Tatler Tour Lunch 3: \$32

To Start

Garlic bread

or

Soup of the day with bread

Main course

Guests select from a choice of *two* options: the two options are to be *pre-selected* by the tour operator:

- Chicken and salad wrap with fries
- Pasta with sun dried tomatoes and olives in a creamy pesto sauce with shaved Parmesan
- Beef hotpot with a pastry lid and petite salad

Dessert

Bowl of ice cream and sauce

To finish

Tea/coffee

Tatler Deluxe Tour Lunch \$59

Three courses with two options per course to be pre-chosen from list of options overleaf. Guests choose from two options on the day.

Example:

Entrée

Soup of the day with bread

Or

Green lipped mussels steamed in white wine, garlic, coriander, ginger and coconut cream, served with bread

Main Course

Mushroom risotto with shaved parmesan and pesto oil

Or

Chicken breast with crushed potatoes, red wine jus and seasonal vegetables

Dessert

Pavlova with fresh fruit and Chantilly cream

or

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

These are our suggested tour group menus for budgets from \$22 to \$60 pp. We can offer a wider choice to suit higher budgets or different requirements on request.

** Rates include GST. Note that increases in ingredient prices and governmental tax rises may mean an increase in published pricing. Please advise us of any dietary requirements in advance so our chefs can have an appropriate alternative ready.*

For queries or bookings, please contact Jo Weir at marketing@tatlerprime.co.nz or on 027 457 3023

PRIME TOUR DINNER MENU

Available at Prime Waterfront Restaurant and Bar between 5pm and 9pm [†]

Also available at Tatler by arrangement – ingredient substitutions will be made in some cases.

VALID TO 31 MARCH 2013 *

PRIME TOUR DINNER 1:
\$25.50

[†] *Guests to be seated by 6.30pm.*

To Start

Platter of bread for table to share

Main Course

Chosen from two options pre-selected by tour operator from this list. Final choice made by guest on the day:

- Prime beef sirloin served with fries and salad
- Lamb Shank served with mashed potatoes and a rosemary jus
- Fish and chips served with salad
- Spaghetti with house-smoked salmon in a creamy white wine sauce with freshly diced tomatoes and spinach

To Finish

Tea or coffee

PRIME TOUR DINNER 2:
\$32

[†] *Guests to be seated by 6.30pm.*

To Start

Soup of the day with bread
or

Garlic Bread

Main Course

Chosen from two options pre-selected by tour operator from this list. Final choice made by guest on the day:

- Prime beef sirloin served with fries and salad
- Lamb Shank served with mashed potatoes and a rosemary jus
- Fish and chips served with salad
- Spaghetti with house-smoked salmon in a creamy white wine sauce with freshly diced tomatoes and spinach

Dessert

Bowl of ice cream and sauce

To Finish: Tea or coffee

PRIME TOUR MENU 3:
\$43

To Start

Soup of the day with bread

or

Garlic Bread

Main Course

Ribeye steak served with mushroom sauce, fries and vegetables

or

Salmon fillet served with herbed potato, seasonal salad and a citrus beurre blanc.

or

Chicken breast with crushed potatoes, red wine jus and seasonal vegetables

Dessert

Chocolate mud pudding, chocolate sauce and vanilla bean ice cream

or

Ice cream duo with chocolate works and a berry sauce

To Finish

Tea or coffee

PRIME DELUXE TOUR MENU:
\$59

Three courses with two options per course to be pre-chosen from list of options overleaf. Guests choose from two options on the day. **Example:**

Entrée

Soup of the day with bread

or

Pasta with smoked chicken, sundried tomato pesto and baby spinach

Main Course

Fillet of salmon with roast potatoes, petite salad and a citrus vinaigrette

or

Ribeye steak cooked medium-rare and served with fries, seasonal vegetables and a peppercorn jus.

Dessert

Chocolate mud pudding, chocolate sauce and vanilla bean ice cream

or

Pavlova with fresh fruit and Chantilly cream

* *Rates include GST. Note that increases in ingredient prices and governmental tax rises may mean an increase in published pricing.*

\$59 DELUXE TOUR MENU OPTIONS

Available for dinner or lunch at Tatler
or dinner at Prime.

PLEASE CHOOSE TWO ITEMS FROM EACH COURSE FOR GUESTS TO ORDER FROM ON THE DAY.

Add bread/dips for \$5.50 to start.

ENTRÉE — PLEASE CHOOSE 2 ITEMS

Soup of the day Served with bread
(*vegetarian by arrangement*)

Caesar salad with bacon lardons, garlic croutons, parmesan and a poached egg.
(*spring/summer only*)

Chicken liver **pâté** with sticky grapes and bread

Pasta with smoked chicken, sundried tomato pesto and baby spinach. (*vegetarian by arrangement*)

Chicken and mushroom risotto with shaved parmesan and pesto oil

Green lipped **mussels** steamed in white wine, garlic, coriander, ginger and coconut cream, served with bread

House-smoked salmon with mixed leaf and caper salad

Portobello **mushroom**, sautéed spinach, shallots, semidried tomato and feta cheese, on a roquette, parmesan and balsamic salad

Pasta with sundried tomato pesto and baby spinach

MAIN COURSE — PLEASE CHOOSE 2 ITEMS

Braised **lamb shank** on mashed potatoes with beans and rich gravy

Chicken breast with crushed potatoes, red wine jus and buttered greens

Slow-roasted **pork belly**, roast potatoes, buttered greens and an apple-port wine jus

Fillet of **salmon** with roast potatoes, petite salad and a citrus vinaigrette

Mushroom risotto with shaved parmesan and pesto oil

Vegetable Tatin: Tomato, kumara and roasted beetroot, petite salad with a balsamic and beetroot vinaigrette

Ribeye steak served with fries, seasonal vegetables and mushroom sauce

DESSERT— PLEASE CHOOSE 2 ITEMS

Apple crumble with crème Anglaise

Sticky toffee pudding with caramel sauce and vanilla bean ice cream

Bread and butter pudding with ice cream

Chocolate mud pudding, chocolate sauce and vanilla ice cream

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

Pavlova with fresh fruit and Chantilly cream

Chocolate mousse with mixed berries and chocolate garnish

Prices include GST. Visit www.tatlerprime.co.nz/functionmenus for menus priced from \$70 per person.