



ORLANDOCOUNTRY

'Conference & Events Venue of the Year'

Function Menus

at Orlando Country

Orlando Country Function Menus 2019

*All information provided is a guide only
all prices are exclusive of gst



Lunch Menus

The below menus are available for lunch at Orlando Country!

PLEASE NOTE: these must be booked (with a chosen menu) at least one day in advance.

Whether you're celebrating a milestone or catching up with friends, we have designed a menu to suit!

Please note that menus are limited to minimum and maximum numbers, but please do enquire as we may be able to incorporate your lunch in with others wishing to dine on the same menu.

DESSERT, KIDS + EXTRAS

For a dessert, entrée, canapé, extras or kids menu please see pages 11 & 12.

These may be added onto your chosen menu at an additional charge if not already included in your menu choice.



LUNCH MENU I *set menu*

minimum 6 guests | maximum 30 guests

Breads

An assortment of baked breads served on boards with relish, pestos & oils to each table.

Main

Chilli Chicken salad with Israeli couscous, baby spinach & cherry tomatoes, tossed w kumara, red onion & capsicum roasted in maple.

Topped with a vinaigrette, feta & pistachio dukkah

or

Tender Thai marinated strips of beef on vermicelli noodles with capsicum, carrot, cabbage spring onion, radish and coriander.

Topped with crispy noodles and fried shallots.

Please let us know of any dietary requirements and enquire re vegetarian options.

The price of this menu is \$30.00pp

LUNCH MENU 2 *set menu*

minimum 6 guests | maximum 30 guests

Breads

An assortment of baked breads served on boards with relish, pestos & oils to each table.

Main

Roasted chicken breast stuffed with a chorizo mousse wrapped in bacon on a gourmet rice, romamesco sauce and chorizo crumb.

or

Ribeye beef on a potato mash with a garlie butter sauce and garnished with roasted capsicum and served with salad greens

Please let us know of any dietary requirements and enquire re vegetarian options.

The price of this menu is \$35.00pp

LUNCH MENU 3 *set menu*

minimum 6 guests | maximum 30 guests

Breads

An assortment of baked breads served on boards with relish, pestos & oils to each table.

Main

Herb & panko crumbed market fish served w a fresh green salad, triple cooked hand cut chips seasoned w rosemary salt & a Lake House tartare

or

250g prime scotch fillet cooked medium rare, triple cooked hand cut chips seasoned w rosemary salt & roasted vine tomatoes.

Served alongside a fresh green salad, garlic & herb butter & creamy mushroom sauce

Please let us know of any dietary requirements and enquire re vegetarian options.

The price of this menu is \$40.00pp

LUNCH MENU 4 *banquet*

minimum 10 guests

Breads

An assortment of baked breads served on boards with relish, pestos & oils to each table.

Mains

(All of the following will be served to your tables
banquet style, so no one needs to get up from their seats)

Premium medium rare, roasted beef ribeye with garlic and mustard seasonings, garnished and served with a Cabernet jus.

Mango chicken served on whole grain rice on fresh salad leaves.

Gourmet potatoes in garlic & herb butter

Leafy green salad with a balsamic dressing.

Italian pasta salad

Please let us know of any dietary requirements and enquire re vegetarian options.

Tea/Coffee

Served with something sweet

The price of this menu is \$49.00pp

LUNCH MENU 5 *banquet*

minimum 10 guests

Breads

An assortment of baked breads served on boards with relish, pestos & oils to each table.

Mains

(All of the following will be served to your tables
banquet style, so no one needs to get up from their seats)

Rolled and stuffed pork belly roulade with apple sauce & crispy crackling

Roasted chicken thighs with a mushroom & thyme cream sauce

Braised lamb shoulder topped with salsa verde

Duck fat roasted potatoes with rosemary

Seasonal green beans, broccolini & asparagus in garlic butter topped with parmesan
& a garlic crumb

Raw asian slaw w crisp vegetables & peanuts served with a lime & chili dressing.

Dessert

Rich chocolate torte

A wicked chocolate treat, served with a decadent chocolate sauce and fresh cream

or

Duo of dessert

Chocolate brownie & vanilla berry cheesecake shots

Please let us know of any dietary requirements and enquire re vegetarian options.

Tea/Coffee

The price of this menu is \$63.00pp

Prices are subject to change without notice due to produce price increase
If you wish to have hors d'oeuvres passed to your guests on arrival please add \$8 to this menu
or see our canapé menu.



Function Menus

available for both lunch & dinner

Orlando Country proudly hosts all style of functions from simple birthday celebrations to large events.

Located just a stones throw from the city boundary our country theme and attention to detail have allowed us to be rated among the regions first choice venue, having been recently voted conference and events venue of the year.

FUNCTIONS MENU I *set menu*

please enquire re minimum numbers

The following information is to be used as a guide only as we will be happy to adjust menus to suit your guests requirements

-this is a popular lunch menu also

Fresh Breads

An assortment of freshly baked breads, served with chutneys & pestos
(served to guests prior to being seated).

Main

(Served 'semi-set' style, the pork is plated, & individually served to your guests).

Roulade of pork belly stuffed w sage & Italian parsley,
served on creamy potato mash with char grilled capsicums,
slow roasted vine ripened tomato with a balsamic glaze,
carrot puree w caramelised apple,
strings of beetroot & a Cabernet infused jus.

Also served to the table:

Leafy salad greens with a balsamic dressing.

Dessert

(Your guests may choose from the following)

Individual Pavlova

Served with fresh cream, passionfruit sauce & a berry couli

Rich Chocolate Torte

A wicked chocolate treat, served with a decadent chocolate sauce and fresh cream

The price of this menu is \$59.90 pp

(You may also wish to visit our extras menu for additional dishes & entrée options.)

Prices are subject to change without notice due to produce price increase
If you wish to have canapés passed to your guests on arrival please add \$8 to this menu or see our canapé menu.

All prices are current until 30th June 2019

FUNCTIONS MENU 2 *set menu*

please enquire re minimum numbers

The following information is to be used as a guide only as we will be happy to adjust menus to suit your guests requirements

- suitable for any function & is very well presented to guests

Fresh Breads

An assortment of freshly baked breads, served with chutneys & pestos
(served to guests prior to being seated).

Please add canapes from the 'canapé menu' if you wish, POA.

Main

(Served 'semi-set' style, the beef is plated, & individually served to your guests, with chicken tenderloins and salad served on platters to the table)

Medium rare beef eye fillet,
served on creamy potato mash with char grilled capsicums,
slow roasted vine ripened tomato with a balsamic glaze,
smashed pea with horseradish cream,
strings of beetroot & a cabernet infused jus.

Also served to the table:

Marinated chicken tenderloins served with a sav blanc cream
&
Leafy salad greens with a balsamic dressing

Dessert

(Your guests may choose from the following)

Fromage Cake

Berry cheesecake with a berry couli & fresh cream

Rich Chocolate Torte

A wicked chocolate treat, served with a decadent chocolate sauce and fresh cream

Individual Pavlova

Served with fresh cream, passionfruit sauce & a berry couli

The price of this menu is \$78.90 pp

(You may also wish to visit our extras menu for additional dishes & entrée options.)

Prices are subject to change without notice due to produce price increase
If you wish to have canapés passed to your guests on arrival please add \$8 to this menu or see our canapé menu.

All prices are current until 30th June 2019

FUNCTIONS MENU 3 *set menu*

9

please enquire re minimum numbers

The following information is to be used as a guide only as we will be happy to adjust menus to suit your guests requirements

Canapés

A selection of hot & cold canapés are passed to guests
(extra canapés may be added, please see our canapé menu for options)

Entrée

Guests choice of either:

Smoked salmon stack
on blinis with cream fraiche & a handful of fresh herbs
or
Pork Belly
served on carrot puree w caramelised apple & petite salad.

Main

(Served 'semi-set' style, the beef is plated, & individually served to your guests with the choice of either the salmon or the rack of lamb to be served on platters to your table for guests to sample.)

Medium rare beef eye fillet
served on creamy potato mash with char grilled capsicums,
slow roasted vine ripened tomato in a balsamic glaze,
strings of beetroot, smashed pea with a horseradish cream,
baby carrots on a beetroot puree & a cabernet infused jus.

Also served to your table:

(please choose one of the following 2 options)

Oven baked south island salmon fillet in a sav blanc & lemon cream
or
Premium New Zealand rack of lamb topped with a mint pesto
&
Leafy salad greens with a balsamic dressing

Dessert

(your guests may choose from either of the following)

Orlando Ambrosia
A light luscious dessert combining fraiche, creams, yoghurt, berries, fresh fruit,
marshmallows & chocolate, swirled with delicious berry couli and chocolate sauce

Rich Chocolate Torte
A wicked chocolate treat, served with a decadent chocolate sauce and fresh cream

Fromage Cake
Berry cheesecake with a berry couli & fresh cream

The price of this menu is \$110.00 pp

All prices are current until 30th June 2019 Function Set Menus v1 - May 2019

SUMMER MENU *set menu*

10

maximum 40 guests

Entrée

salt and pepper calamari
served w pickled cucumber and a carrot salad, chilli oil
w a wasabi mayonnaise

or...

roasted kumara bruschetta
tomato, red onion, avocado, balsamic glaze, mint, feta
and dukkha w a pesto oil

Main

medium rare scotch fillet
on triple cooked potatoes, wilted spinach and green beans
w a rosemary infused jus

or...

roasted chicken breast
stuffed w a basil mousse wrapped in bacon, resting on a rice pilaff
w a pumpkin puree and a basil sauce.

Dessert

chocolate brownie
plated with a berry couli, fresh seasonal berries and a
lightly whipped chantilly crème

or

traditional pavlova
served with fresh cream, passionfruit sauce and a berry couli

The price of this menu is \$65.90

All prices are current until 30th June 2019



DESSERT MENU *sweets*

The following plated desserts are samples only and can be added in conjunction to any of the above menus (in lieu of something sweet)

Desserts are plated and offered to your guests to choose from.
Please select two or three of the following for your guests to choose from:

(Please enquire re pricing)

Traditional pavlova

Served with fresh cream, passionfruit sauce & a berry couli

Duo of dessert

Chocolate brownie & vanilla berry cheesecake shots

Rich chocolate torte

A wicked chocolate treat, served with a decadent chocolate sauce and fresh cream

Sticky date pudding

Served with a salted butterscotch sauce & fresh cream

KIDS MENU *under 12yr olds*

Main

Chicken nuggets & golden crumbed fish bites w golden fries & tomato sauce

Dessert

Ice cream sundae with chocolate sauce, marshmallows and sprinkles.

The price of this menu is \$16.50pp

All prices are current until 30th June 2019

ENTRÉE MENU *pre main*

available in conjunction with a selected menu

(Please enquire re pricing)

Add an entrée to your lunch menu

Rack of Lamb
served w mint and mesclun

Smoked salmon stack
on blinis with cream fraiche & a handful of fresh herbs

Pork Belly
served on carrot puree w caramelised apple & petite salad

Vegetarian Terrine
A garden vegetable terrine w crumbled feta a tomato & chilli compote topped w herb oil

Tender Lamb & Vegetable Kebab
Served on a bed of fresh salad leaves drizzled with a balsamic dressing

Seasonal soup
with herb & garlic bread

CANAPÉ MENU *pre dinner*

Extra canapés may be added at \$4.50 per piece
(some conditions apply for non dinner options and hosting,
please see our 'cocktail event packages' for suitable stand alone canapés)

dainty meatballs with a tomato, soy & honey sauce | chicken curry fillos
blinis with cream cheese & smoked salmon topped with chives
bamboo skewers with prawn, avocado & cherry tomatoes
pulled pork tacos arancini balls | prawn cutlets with lime and sweet chilli
cocktail sweet corn fritters topped with smashed avocado & chilli jam
bamboo skewers with grape, camembert & chorizo | crumbed croquettes
spinach & feta fillos | hummus, pesto & sundried tomatoes on crispy rounds
rolled rare beef on crostini with mustard cream cheese & beetroot relish
filo triangles with blue cheese & walnuts | lamb cutlets
bamboo skewers with pear & blue cheese wrapped in prosciutto
cucumber rounds with pesto, cream cheese & sundried tomatoes
dainty savouries | cocktail sandwiches | mini asparagus rolls
devils on horseback lamb kebabs with tzatziki | savoury red pepper bites
freshly baked sausage rolls | baby quiches | fresh breads | fish goujons & tartare

All prices are current until 30th June 2019

ORLANDO COUNTRY

conference & events venue of the year

contact

Orlando Country is happy to answer any questions you have regarding any event or function and we can be contacted via the details below.

phone

06 280 2913

email

info@orlandocountry.co.nz

website

www.orlandocountry.co.nz

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