



Meetings Menus





Please select two options

Savoury

- Open bagel of salmon & cream cheese
- Mini NZ pies
- Ham and cheese croissant
- Parmesan and herb scone
- Vegetable mini quiches
- Sausage rolls
- Selection of NZ cheeses with crackers

Sweet

- Fruit scone
- Selection of danish pastries
- Selection of muffins
- Brownie slice
- Fresh fruit platters
- Carrot cake slice
- Natural yoghurt with berries
- Selection of biscuits
- Whole fresh fruit



Please select three sandwiches and two salads

Baguettes

- Cured meats with parmesan and basil pesto
- Ham & cheese with mustard mayo
- Roast beef with horseradish and cress
- Smoked salmon and cream cheese with capers
- Grilled veggies with spiced hummus

Bagels

- Roast beef with edam cheese and caramelised onion
- Smoked salmon with cream cheese and capers
- Chorizo with smoked paprika and mixed leaf
- Grilled veggies with spiced hummus

Finger Sandwiches

- Smoked chicken, bacon and herb mayo
- Ham & cheese with mustard
- Roast beef and horseradish
- Cream cheese and cucumber
- Grilled veggies and spiced hummus
- Smoked salmon and cream cheese
- Coronation chicken with spiced mayo

Salads

- Mixed leaf with olives, tomato, onion, feta
- Tuna niçoise, green beans, lemon dressing
- Baby potatoes, chopped herbs, mayonnaise
- Tomato, mozzarella, mixed leaf
- Moroccan cous cous
- Chicken Caesar, parmesan, anchovy
- Mixed leaf salad with french dressing



Please select two hot dishes, two sides, one salad and one dessert

Hot Dishes

- Malaysian beef rendang, chilli, spring onion
- South Island salmon, tomatoes, capers, olives
- Middle braised lamb shoulder
- Crumbed fish with tartare sauce
- Slow cooked pork belly, soy glaze
- Chilli con carne
- Grilled vegetable moussaka

Hot Sides

- Boiled rice
- Roasted baby potatoes
- Moroccan cous cous
- Stir fried greens
- Honey glazed carrots
- Chargrilled veggies

Salads

- Mixed leaf, olives, tomato, onion, feta
- Baby potatoes, chopped herbs, mayonnaise
- Mixed leaf salad with French dressing
- Classic coleslaw
- Pesto pasta salad with pine nuts

Desserts

- Warm brownie slices with caramel sauce
- Fresh fruit skewers
- Seasonal fruit crumble with custard
- Natural yoghurt and berry pots
- Pavlova with fresh cut fruit



1 Hour - 2 Hot + 2 Cold Options

\$24pp

2 Hour - 3 Hot + 3 Cold Options

\$36pp

3 Hour - 4 Hot + 4 Cold Options

\$45pp

Cold Options

- Smoked salmon with lemon herb cream and croutons
- Beef carpaccio with horseradish cream and brioche
- Mozzarella, basil aioli, sundried tomato
- Soy glazed tuna tar-tar, sesame, rice cracker
- Cucumber, cream cheese, black pepper
- Caramelised onion jam, goats cheese, pastry
- Roasted kumara, honey, feta
- Hummus, sourdough crisp, paprika

Hot Options

- Prawn skewers with chilli glaze
- Falafel with spiced yoghurt and coriander
- Roasted baby potato with pancetta and aioli
- Lamb kofta with Moroccan spiced labneh
- Crispy spring rolls with garlic soy dipping sauce
- Mushroom arancini with parmesan cream

Sample Menu

Please select two dishes from each course

To Start

Artisan Breads

Selection of grilled breads with olive oil and balsamic

Charcuterie

Cured meats, parmesan, cornichons and a toasted sourdough

Mezze

Hummus, olives, feta and flat breads

Salmon

Smoked salmon, cured salmon, capers, lemon, cream cheese and dark rye

Mains

Lamb

Braised lamb shoulder on Moroccan couscous

Salmon

Pan seared salmon, white wine cream and wilted spinach

Chicken

Char grilled chicken thigh on coconut curry cream





Mains (continued)

Pork

Slow cooked pork belly, Asian infused broth with rice

Vegetarian moussaka

Char grilled vegetables, tomato ragout and mornay sauce

Sides

Roasted baby potatoes

Herby lemon coleslaw

Honey glazed carrots

Mixed leaf, olives, tomato, onion, feta

Sweet

Chocolate Selection

Brownie pieces, chocolate mousses, dipping sauce and toasted marshmallows

Pavlova

Pavlova with berry compote, fresh cut fruit and raspberry sauce

Cheese

Selection of NZ cheese, crackers and chutney



Standard Package
Additional Hours

\$28pp/one hour
\$14pp/per hour

Wine

- Lindauer Brut
- Trinity Hill Sauvignon Blanc
- Trinity Hill Pinot Gris
- Trinity Hill Syrah

Beer

- Steinlager Zero
- Macs Gold
- Macs 3 Wolves
- Macs Green Beret



Deluxe Package
Additional Hours

\$35pp/one hour
\$18pp/per hour

Wine

- Daniel Le Brun Sparkling Cuvee Speciale
- Peregrine Sauvignon Blanc
- Aurum Pinot Gris
- Gibbston Valley Gold River Pinot Noir

Beer

- Steinlager Zero
- Corona
- Steinlager Pure
- Emersons Porter



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