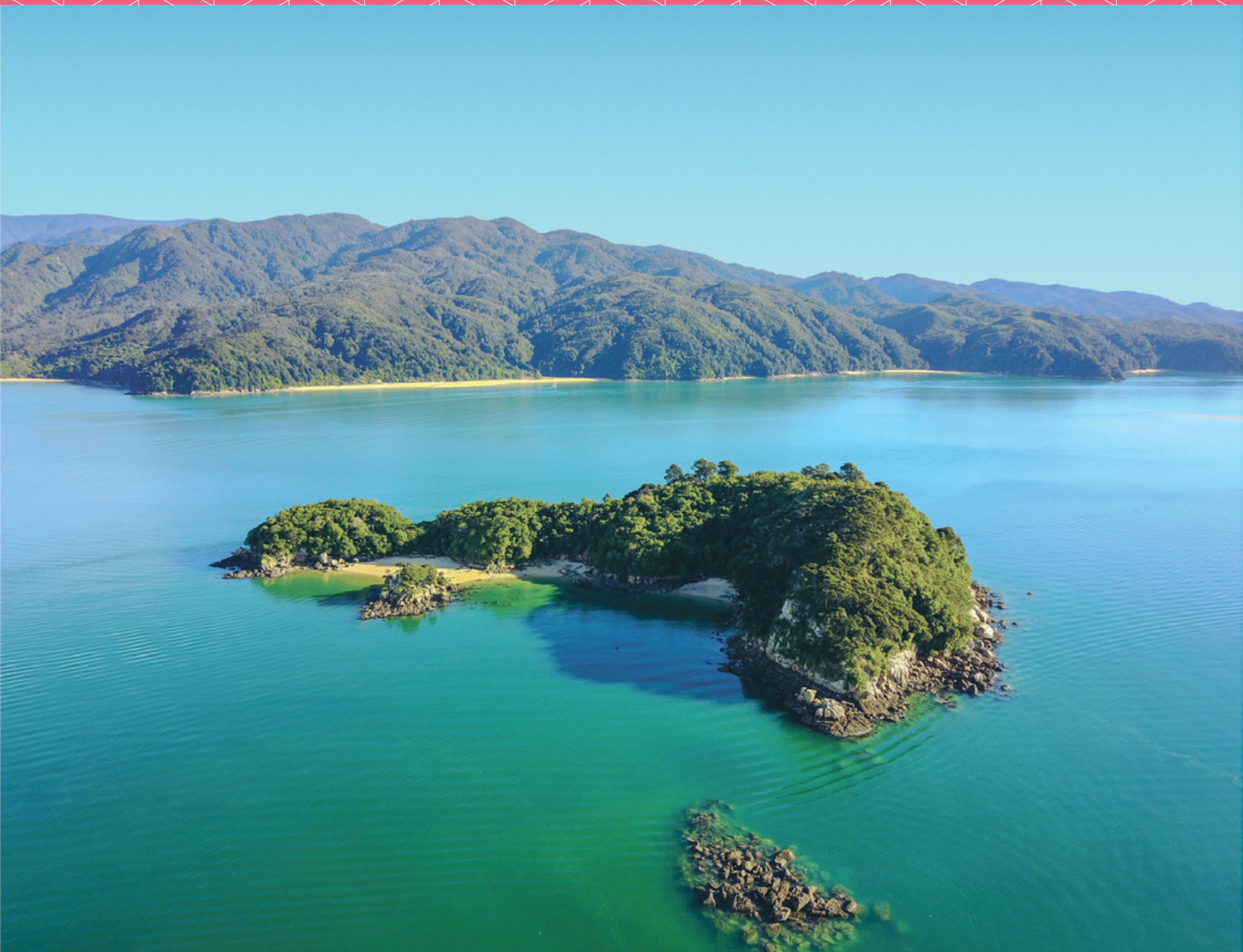




HERITAGE
EVENTS

— RUTHERFORD HOTEL NELSON —

CONFERENCE PACK



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WELCOME TO RUTHERFORD HOTEL NELSON



EXPLORE THE GREAT
INDOORS AND SOAK
UP THE COMFORTS
OF RUTHERFORD
HOTEL NELSON

Welcome to Nelson's premier Conference Hotel situated within easy access to some of the country's most stunning sites and activities. Nelson is renowned for its local art, craft and produce, which we proudly present to you and your guests.

From small business functions to conferences of up to 700 guests, whether it is a large

banquet dinner, trade event or multi-day meeting, Rutherford Hotel Nelson has a venue to suit your every need.

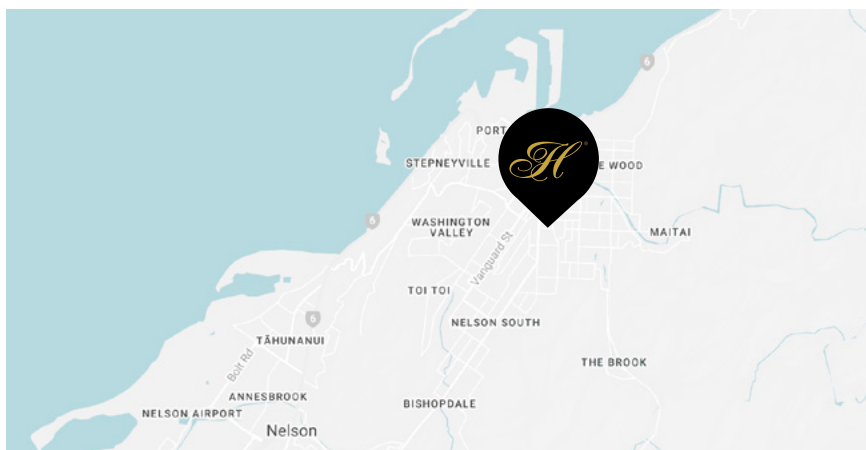
We believe that flexibility is the key to success. Every conference is unique and with our six conference rooms, flexible room layouts, delicious catering options and 113 well-appointed guest rooms, with a full

complement of dining options along with 24-hour room service. Our dedicated team are here to create a memorable experience for you.

Manaakitanga is the core of everything we do. We take pride in presenting a clean, warm, and welcoming environment, and an atmosphere where our guests can relax and be somewhere special.

LOCATION

The hotel boasts a prime spot only minutes' walk from Nelson's landmark cathedral and main shopping district (including just a block away from Jens Hansen Goldsmiths, creators of the ring in The Lord of the Rings film trilogy). It's also a good base from which to explore the great outdoors — with three national parks, sandy beaches, blue seas, and mountain wilderness at your doorstep.



RUTHERFORD HOTEL NELSON

GUEST ACCOMMODATION

Rutherford Hotel Nelson has a total of 113 well-appointed accommodation rooms, which are all smoke and vape-free, with interconnecting rooms and wheelchair friendly facilities also available.



102 Premium rooms which include 97 twins with one queen bed and one king single bed, and five double rooms. All have electronic card access for extra security. Bathrooms are well appointed with most showers over baths.

Three Premium triple rooms have a queen bed and two king single beds in the main studio room. This room type also has a breakfast bar with microwave and is perfect for families.

One Executive Suite has two queen beds and lounge seating in a studio layout. A very spacious room.

Two Premium quad rooms have a queen bed and one king single bed, with a further

two king single beds in a separate room. Another option for families.

Three Deluxe Suites have a separate lounge, dining area and kitchenette. The bedroom has a king bed and an en-suite.

One Heritage Suite has a king size bed in a separate bedroom, bathroom with spa bath, separate lounge area and dining are.

One three bedroom apartment has a super king bed in main bedroom with en-suite, one queen bed in second bedroom and two king single beds in third bedroom. The apartment has full kitchen, laundry facilities, a second bathroom with separate toilet and lounge, with sky guest select and sound bar.

ROOM FEATURES

- En-suite bathrooms
- Iron & ironing board
- Complimentary tea & coffee making facilities
- 18 Sky channels & free to air channels
- Radio alarm clock
- Unlimited Wi-Fi
- Hairdryer
- Complimentary luxury toiletries
- Sky guest select available in suites

RUTHERFORD HOTEL NELSON

SERVICES & FACILITIES



OCEANO RESTAURANT

Open for breakfast

Monday to Friday, 5:00am to 10:00am

Saturday & Sunday 5:00am to 10:30am

Located on level 2

Menu options include an array of entrée and mains from the sea, the land and the farm showcasing Nelson's finest produce. Large groups are welcome and our set menu options are a great way to sample a variety of our regions flavours.

PORT O' CALL BAR

Open daily from 4:00pm

Located on level 2

Conferences can be thirsty work. After

a day exploring all that Nelson and its surroundings have to offer, head to the Port O'Call Bar, one of the finest bars in Nelson. It's a Nelson bar known for its exceptional service, and its fine selection of drinks to please beer, whiskey, wine and cocktail lovers. Also featuring one of the region's largest single malt selections.

ATOM CAFÉ

Open Monday to Friday, 8:30am to 4:00pm

Closed on weekends

Offering freshly poured South Island roasted coffee and a wide selection of homemade cabinet style sandwiches, and sweet and savoury treats.

FEATURES

- 24-hour room service
- 24-hour reception
- Concierge service desk
- Car parking
- Outdoor pool (October – March)
- Security deposit boxes at reception
- Self-service in-house laundry facilities
- Health centre with gymnasium and sauna
- Complimentary unlimited Wi-Fi in all areas

SUSTAINABILITY

At Heritage Hotels, we recognise the importance of our role in protecting and enhancing the environment for future generations and to help secure the long-term sustainability of the tourism industry of New Zealand.

Since early 2000, we have subscribed to an external audit and accreditation system to benchmark our hotel's sustainability practices and have established ourselves as an industry leader in this field.

Qualmark New Zealand is our most recent partner in the audit of our sustainability programmes. To earn this official tourism

environment award, the hotels have had to achieve high levels of efficiency in energy, water and waste management, plus show strong community responsibility during the assessment.

We are pleased to have achieved the Enviro Award Silver status at Rutherford Hotel Nelson.



RUTHERFORD HOTEL NELSON

CONFERENCE CAPACITY

CAPACITY COMPARISON

	Area (m ²)	Theatre	Board Room	Class Room	U Shape	Banquet	Cabaret	Cocktail
Maitai Room	585	700	OA	350	OA	500	350	700
Maitai 1	332	400	OA	200	OA	300	220	400
Maitai 2	253	300	OA	150	OA	200	130	300
Waimea & Wairau Room	297	300	60	150	60	180	144	250
Waimea Room	159	150	45	60	45	100	80	100
Wairau Room	138	80	30	50	30	60	48	75
Riwaka Room	102	60	25	30	25	50	40	60
Heaphy Room	64	50	15	20	15	40	32	40

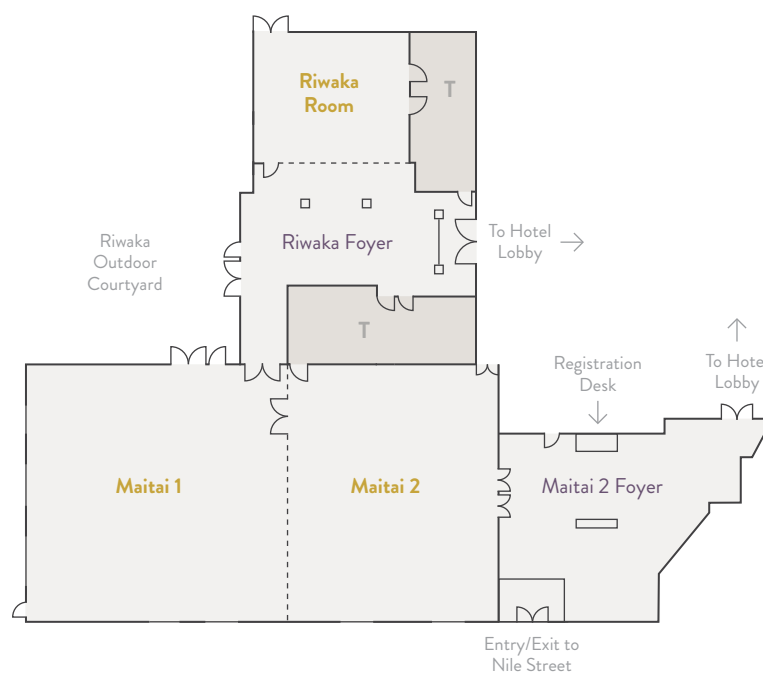
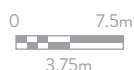
*These figures are indicative of max capacity excluding any AV set up



FLOOR PLANS

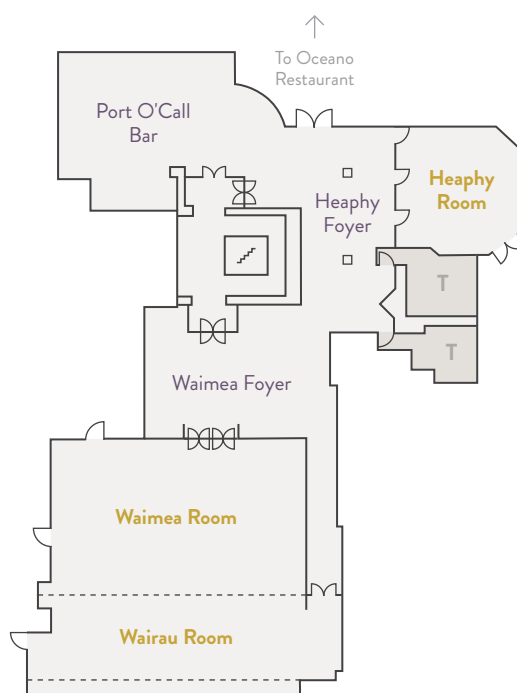
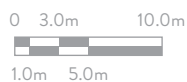
GROUND FLOOR

SCALE



SECOND FLOOR

SCALE



AUDIO VISUAL

We provide state of the art AV equipment in our ground floor venues Maitai 1 and Maitai 2.

For additional AV equipment and set up, we can connect you to our preferred AV supplier, Cognita AV, who provide full set-up, technical assistance, and support.

Below is an example of available equipment.



MAITAI 1 & MAITAI 2

Equipment	Price Per Day (Incl. GST)
Data Projector & Screen	Complimentary
Surround Sound Speakers	Complimentary
Handheld or Lapel Microphone	1 x Complimentary
PA Lectern	\$115.00
PA System with 2 x Speakers & Mixer	\$125.00 + \$80.50 set up

OTHER ROOMS

Equipment	Price Per Day (Incl. GST)
Data Projector	\$230.00
Large Dressed Screen (2.4m x 1.8m)	\$100.00
86" TV (projection and sound)	\$395.00
Handheld or Lapel Microphone	\$65.00 each
PA Lectern	\$115.00
PA System with 2 x Speakers & Mixer	\$125.00 + \$80.50 set-up

*Rates are quoted per day. Discount may apply for multiple day hire.

CHEF'S STATEMENT



WE PRIDE OURSELVES IN
QUALITY AND EXCEEDING
EXPECTATIONS, SHOWCASING
THE VERY BEST OF NELSON

We are committed to fresh, seasonal and contemporary cuisine which combines traditional flavour pairings and modern techniques.

The freshest ingredients are sourced by our local producers and suppliers to create sensational dishes for every occasion.



COFFEE BREAK & TREATS MENU

Choose your selection of in house made treats for your Morning and Afternoon Tea. Morning and Afternoon Teas are served with filter coffee, a selection of teas and a seasonal fruit bowl.

SWEET TREATS

Swedish Cinnamon Scrolls (V)
Mini Mazarin Cakes (V)
House made Mini Danish (V)
Berry Muffins (V)
Lemon and Poppyseed Muffins (V)
Vegan Peppermint Slice (VE/GF/DF)
Mini Choux Puffs with Cream (V)
Brownie Cheesecake Square (V)
Sacher Cake Cubes (V)

SAVOURY TREATS

Spiced Pork, Fennel and Red Wine Sausage Roll
Mini Quiche
Vegetable Frittata (V/GF)
Mini Pasties with Mince
Cheese Scones (V)
Savoury Muffins (VE/DF)
Mini Pizza (V)
Spinach and Feta Filo Pockets (V)
Cheese and Vegemite Scrolls (V)

PRICE

Coffee and Tea Only — \$5.50 pp

Filter coffee and tea

Coffee and Tea with One Treat — \$12.00 pp

Filter coffee and tea, one sweet or savoury treat

Coffee and Tea with Two Treats — \$18.00 pp

Filter coffee and tea, two sweet and/or savoury treats

VE – Vegan

V – Vegetarian

GF – Gluten Free

DF – Dairy Free

Due to our commitment to seasonality, sustainability and quality, menu items and prices are indicative only. Contact us to discuss your requirements.

RUTHERFORD HOTEL NELSON

LUNCH BUFFET MENUS

Choose one of our fresh and nutritious Lunch Buffets, served with Bread and Dips, and an inviting Salad Bar with a selection of Toppings and Dressings. Starting at 50 people.

LUNCH MENU 1

Lebanese Fattoush Salad

with Sundried Tomatoes, Baby Spinach, Kalamata Olives, Red Onion, Pomegranate and Olive oil (DF/VE)

Curry Roasted Pumpkin Salad

with Buckwheat, Apricots and Coriander (GF/DF/VE)

Jackfruit and Vermicelli Salad

with Julienne Vegetables, Laoganma and Lime Dressing (GF/DF/VE)

—

Braised Lamb

on Moroccan Couscous (DF)

Honey and Soy Chicken

on stir fried Vegetables (GF/DF)

Roasted Root Vegetables

with Rosemary and Feta (GF/DF/V)

—

Lamington Slice (V)

PRICE

\$45.00 pp

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RUTHERFORD HOTEL NELSON

LUNCH BUFFET MENUS

Choose one of our fresh and nutritious Lunch Buffets, served with Bread and Dips, and an inviting Salad Bar with a selection of Toppings and Dressings. Starting at 50 people.

LUNCH MENU 2

Indonesian Gado-Gado Salad

with Carrots, Cabbage, Roasted Broccoli, Mung Bean Sprouts, Fried Tofu and Peanut Dressing (GF/DF/VE)

Pickled Pumpkin and Sesame Soba Noodle Salad

with Edamame, Avocado and Soy (DF/VE)

Thai Style Pickled Carrot Slaw

with Roasted Curry Cashews and Sesame Lime Dressing (GF/DF/VE)

—

Poached Market Fish

on Cannellini Bean Cassoulet with Capsicum and Chorizo (GF/DF)

Braised Pork Shoulder

on Caraway Cabbage (GF/DF)

Potato and Leek Gratin

with Spinach and Herbs (GF/DF/V)

—

Passionfruit Slice (V)

PRICE

\$45.00 pp

VE – Vegan

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GF – Gluten Free

DF – Dairy Free

A – Contains Alcohol

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RUTHERFORD HOTEL NELSON

LUNCH BUFFET MENUS

Choose one of our fresh and nutritious Lunch Buffets, served with Bread and Dips, and an inviting Salad Bar with a selection of Toppings and Dressings. Starting at 50 people.

LUNCH MENU 3

Harissa Spiced Lebanese Couscous and Aubergine Salad

with Tomatoes, Cucumber and Preserved Lemon Dressing (DF/VE)

Curry Roasted Cauliflower Salad

with Chickpeas, Char-grilled Capsicum Strips and Tangy Mango Dressing (GF/DF/VE)

Beluga Lentil Salad

with Pear, Baby Spinach, Blue Cheese Crumbs and Balsamic Dressing (GF/V)

—

Market Fish

with Mustard Crust on Creamy Leeks

Tandoori Chicken on Lime and Coriander Succotash

with Corn, Black Beans and Capsicum (GF)

Roasted Broccoli on Curry Quinoa

with Roasted Pumpkin Seeds and Sundried Tomatoes (GF/DF/VE)

—

Apricot Slice (V)

PRICE

\$45.00 pp

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RUTHERFORD HOTEL NELSON

LUNCH BUFFET MENUS

Choose one of our fresh and nutritious Lunch Buffets, served with Bread and Dips, and an inviting Salad Bar with a selection of Toppings and Dressings. Starting at 50 people.

LUNCH MENU 4

Salt Baked Beetroot and Apple Salad
with Crunchy Buckwheat and Feta (GF/V)

Lebanese Tabbouleh
with Parsley, Mint and Preserved Lemon (DF/VE)

Carrot and Sesame Salad
with Wakame and Baked Tofu Crumble (GF/DF/VE)

—

Balinese Pork Belly
with Coconut Rice (GF/DF)

Poached Market Fish
on Seasonal Vegetables and Mild Curry Sauce (GF/DF)

Pancit Canton
Fried Noodles with Fresh Vegetables and Soy (DF/VE)

—

Pineapple and Coconut Slice (V)

PRICE

\$45.00 pp

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V – Vegetarian

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RUTHERFORD HOTEL NELSON

LUNCH BUFFET MENUS

Choose one of our fresh and nutritious Lunch Buffets, served with Bread and Dips, and an inviting Salad Bar with a selection of Toppings and Dressings. Starting at 50 people.

LUNCH MENU 5

Greek Salad

with Cucumber, Tomato, Baby Spinach, Red Onion and Herbs (GF/DF/VE)

Smoked Chickpea and Carrot Salad

with Maple, Apple, Orange and Miso Dressing (GF/DF/VE)

Roasted Root Vegetable Salad

with Lemon Mustard Dressing (GF/DF/VE)

Beef Bourguignon

with Smoked Paprika Barley (DF/A)

Poached Market Fish

in Sicilian Sauce (GF/DF)

Nasi Goreng (GF/DF/VE)

Lemon Square Slice (V)

PRICE

\$45.00 pp

VE – Vegan

V – Vegetarian

GF – Gluten Free

DF – Dairy Free

A – Contains Alcohol

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LIGHT LUNCH BUFFET MENUS

Choose one of our fresh and light Lunch Buffets, including in-house made baguettes, sandwiches, wraps and healthy salads.

All light lunch buffets are served with a seasonal fruit bowl, filter coffee and a selection of teas. For up to 50 people.

LIGHT LUNCH MENU 1

Fresh Salad Bar

with a selection of Toppings and Dressings (GF/DF/VE)

Thai Style pickled Carrot Slaw

with roasted Curry Cashews and Sesame Lime Dressing (GF/DF/VE)

Curry Roasted Cauliflower Salad

with Chickpeas, char-grilled Capsicum Strips and Tangy Mango Dressing (GF/DF/VE)

Roast Beef Baguette

with Green Peppercorn Mayonnaise, Swiss Cheese, Tomato and Lettuce

Wraps with Beetroot Hummus

Baby Spinach, Persian Pickles and Falafel (DF/VE)

PRICE

\$35.00 pp

VE – Vegan

V – Vegetarian

GF – Gluten Free

DF – Dairy Free

A – Contains Alcohol

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LIGHT LUNCH BUFFET MENUS

Choose one of our fresh and light Lunch Buffets, including in-house made baguettes, sandwiches, wraps and healthy salads.

All light lunch buffets are served with a seasonal fruit bowl, filter coffee and a selection of teas. For up to 50 people.

LIGHT LUNCH MENU 2

Fresh Salad Bar

with a selection of Toppings and Dressings (GF/DF/VE)

Lebanese Tabbouleh

with Parsley, Mint and Preserved Lemon (DF/VE)

Smoked Chickpea and Carrot Salad

with Maple, Apple, Orange and Miso Dressing (GF/DF/VE)

Grilled Chicken Baguette

with Honey Mustard Aioli, Pickled Onions, Cucumber and Lettuce (DF)

Wraps with Romesco Sauce

Mesclun, Smoked Tofu and Cucumber (DF/VE)

PRICE

\$35.00 pp

VE – Vegan

V – Vegetarian

GF – Gluten Free

DF – Dairy Free

A – Contains Alcohol

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LIGHT LUNCH BUFFET MENUS

Choose one of our fresh and light Lunch Buffets, including in-house made baguettes, sandwiches, wraps and healthy salads.

All light lunch buffets are served with a seasonal fruit bowl, filter coffee and a selection of teas. For up to 50 people.

LIGHT LUNCH MENU 3

Fresh Salad Bar

with a selection of Toppings and Dressings (GF/DF/VE)

Salt Baked Beetroot and Apple Salad

with Crunchy Buckwheat and Feta (GF/DF/VE)

Beluga Lentil Salad

with Pear, Baby Spinach, Blue Cheese Crumbs and Balsamic Dressing (GF/V)

Pork Banh Mi

Vietnamese Pork Sandwich with Pickles, Carrots and Sweet Chili Aioli (DF)

Wraps with Avocado

Sundried Tomatoes, Baby Spinach and Feta (V)

PRICE

\$35.00 pp

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V – Vegetarian

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LIGHT LUNCH BUFFET MENUS

Choose one of our fresh and light Lunch Buffets, including in-house made baguettes, sandwiches, wraps and healthy salads.

All light lunch buffets are served with a seasonal fruit bowl, filter coffee and a selection of teas. For up to 50 people.

LIGHT LUNCH MENU 4

Fresh Salad Bar

with a selection of Toppings and Dressings (GF/DF/VE)

Pickled Pumpkin and Sesame Soba Noodle Salad

with Edamame, Avocado and Soy (DF/VE)

Roasted Root Vegetable Salad

with Lemon Mustard Dressing (GF/DF/VE)

Sate Chicken Wraps

with Curry and Lime Aioli, Cabbage and Mung Bean Sprouts (DF)

Pickled Beetroot Baguette

on Miso Aioli, Sesame, Baby Spinach and Sundried Tomatoes (DF/VE)

PRICE

\$35.00 pp

VE – Vegan

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CANAPÉ MENU

Choose your selection of fresh and delicious “one-bite appetizers”, served on freshly baked bread. We recommend these for pre-dinner functions.

Smoked Salmon on Rye with Cream Cheese

Pink Roast Beef with Blue cheese Crème and confit Onion

Cold-Smoked Lamb with Romesco Pesto and Cumin Yoghurt

Brie with macerated Pear and roasted Walnut

Chicken Paté with Cognac and Port gel (A)

Italian Sopressa with Tomato

Balinese Pork on Krupuk with Pineapple Relish (DF/GF)

Pink Pork Fillet with Sage and Cannellini Bean crème (DF)

Smoked Duck Breast with Fig relish and orange zest (DF)

Cold Smoked Eel with Apple and Parsley (DF)

Baked Ham with Honey and Thyme (DF)

Prosciutto with Balsamic Onions and Rocket (DF)

Linseed Blinis with Cashew Crème and fermented Beetroot (GF/DF/VE)

Truffled Polenta with smoked Red Pepper (GF/DF/VE)

Pumpkin Hummus with Moroccan Dukkha (VE/DF)

Whipped Goat Cheese with Peperonata and Olive Oil (V)

ViaVio Stracchino with confit Tomato and Basil pesto (V)

Avocado Crème and Tomato Salsa (VE)

PRICE

Selection of four — \$25.00 pp

Selection of six — \$32.00 pp

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SHARING & GRAZING PLATTERS

*Our delicious Sharing Platters are perfect for your Afternoon and Evening Functions.
Minimum 10 guests.*

New Zealand Cheese Platter — \$25.00 pp

A selection of local cheeses, fruit chutney, dried and fresh fruit and a selection of fresh bread and crackers.

Charcuterie Platter — \$25.00 pp

A selection of roasted, dried and preserved meats, semi dried tomatoes, char grilled vegetables, olives and pesto. Served with a selection of fresh bread.

Seafood Platter — \$27.00 pp

Cooked prawns, smoked salmon, marinated mussels, smoked mussels, cured fish, with Aioli and citrus, fresh bread.

Mixed Platter — \$30.00 pp

A combination of the above platters which is sustainable and seasonal, served with fresh bread and crackers.

Vegan Platter — \$25.00 pp

Chefs' selection of seasonal and local vegetables, pickled, grilled and fermented, dried fruits, dips, bread and nuts

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DELUXE PLATTERS OF NELSON

Create a culinary family atmosphere for your function with our Deluxe Platters of Nelson. Each dish is served on a platter for all guests to share and enjoy around the table.

All Menus are served with Bread and Butter pre-set on the table, the Main courses are accompanied by roasted Potatoes and a mixed Garden Salad to share.

DELUXE PLATTERS MENU 1

Scorched Lamb Roulade

on Pea and Mint Salsa with Wasabi Mayo (GF/DF)

Beetroot & Gin cured Salmon

with Smoked Cream Cheese, Capsicum Escabeche and Sourdough Crumbs

Chicken & Cognac Paté

on toasted Brioche with Port Gel and Balsamic Onions

—

Beef Roulade

on Pomme Aligot with Beef Jus (GF)

Catch of the Day

under a Herb and Butter Crust with Vegetable Caponata

Chicken Piccata Milanese

in Parmesan crust on Tomato Sugo

—

Warm Rum Baba

with Crème Chantilly (A)

Chocolate Cremeaux

with Almond Praline and macerated Apple (GF)

Local Cheese Selection

with Chutney, dried Fruit and Crackers (GF)

PRICE

\$85.00 pp

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V – Vegetarian

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DELUXE PLATTERS MENU 2

Smoked Lamb Backstrap

with Soba Noodles, Sesame Oil and Soy, Edamame and Wakame (DF)

Chicken Terrine

Prosciutto, Apricots and Citrus Gel (GF)

Caramelized Feta Cheese

Thyme Honey glazed with Fermented Beetroot and Pickled Mustard (GF)

—

Braised Beef Cheek

Grilled Polenta, Merlot Jus and Gremolata (GF)

Poached Catch of the Day

Lemon Beurre Blanc and braised Leek (GF)

Pork Tenderloin

wrapped in Bacon, Smoked Cannellini Bean Cassoulet with Capsicum and Chorizo (GF/DF)

—

Lemon and Lime Pie

with scorched Meringue

Warm Espresso Chocolate Brownie

with macerated Cherries and Cream

Local Cheese Selection

with Chutney, dried Fruit and Crackers (GF)

PRICE

\$85.00 pp

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DELUXE PLATTERS MENU 3

Smoked Duck Breast

Green Papaya Salad with roasted Peanut Crunch (GF/DF)

Ota Ika

Lemon and Lime marinated Catch of the Day with Coconut, Cucumber and Capsicum (GF/DF)

Lemongrass Beef

Vermicelli Salad with Ginger and Vegetables (GF/DF)

—

Beef Eye Fillet

with Caramelised Onions and Beef Jus (GF/DF)

Salmon

Miso and Maple glazed, Nigella Carrots and Spinach (GF/DF)

Braised Pork Belly

Kumara Puree with pickled Slaw and Five Spice Jus (GF/DF)

—

Rum-Braised Pineapple

Whipped Coconut, Mango Coulis and Meringue (GF/DF/VE)

Filipino Biko

Sticky Rice Cake with Caramel (GF/DF/VE)

Saffron and Cardamom Kulfi

Traditional Indian Ice Cream (GF)

PRICE

\$85.00 pp

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RUTHERFORD HOTEL NELSON

PLATED DINNER MENUS

Our three-course set menu options are available for a formal dinner. Carefully selected ingredients work in harmony to entice your taste buds.

PLATED DINNER MENU 1

Fermented Beetroot and torched Feta

with Miso marinated Apple and Thyme Honey (GF)

—

Confit Duck Leg

with Pumpkin, Brussel Sprout Leaves, Potato Gnocchi and Cherry Gastrique

—

Citrus Cremeaux

with Lemon Curd, Lemon Meringue and macerated Orange (GF)

PLATED DINNER MENU 2

Orange cured Salmon

with pickled Mustard and Mesclun Leaves (GF/DF)

—

Pink Beef Eye Fillet

with Port Jus, Baby Spinach and Potato Gratin (A/GF)

—

Baba au Rhum

with Crème Chantilly and Vanilla braised Pineapple

PRICE

3 Courses — \$70.00 pp

4 Courses — \$80.00 pp (on request)

5 Courses — \$90.00 pp (on request)

VE – Vegan

V – Vegetarian

GF – Gluten Free

DF – Dairy Free

A – Contains Alcohol

Due to our commitment to seasonality, sustainability and quality, menu items and prices are indicative only. We work closely together with local producers and suppliers to source for you the best possible ingredients, to create for you a menu suiting your occasion and requirements. Contact us to discuss our currently available plated dinner menu items.

RUTHERFORD HOTEL NELSON

DINNER BUFFET MENUS

If you want to choose a more informal dinner for your guests, select from our plentiful buffet menus. From 50 People.

DINNER BUFFET MENU 1

Fresh Salad Bar

served with Toppings and Dressings

—

Bread & Dips

—

Harissa spiced Lebanese Couscous and Aubergine Salad

with Tomatoes, Cucumber and preserved Lemon Dressing (DF/VE)

Roasted Root Vegetable Salad

with Lemon Mustard Dressing (GF/DF/VE)

Black Bean Salad

with Corn, Coriander and Avocado (VE)

—

Poached Market Fish

on Cannellini Bean Cassoulet with Capsicum and Chorizo (GF/DF)

Pancit Canton

Fried Noodles with Fresh Vegetables and Soy (DF/VE)

Grilled Beef Sirloin

with Pinot Noir Jus, freshly carved on Buffet Station

—

Seasonal Vegetables (V/GF)

Pomme Anna (V/GF)

—

Panna Cotta with Raspberry Coulis (V/GF)

PRICE

\$75.00 pp

VE – Vegan

V – Vegetarian

GF – Gluten Free

DF – Dairy Free

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RUTHERFORD HOTEL NELSON

DINNER BUFFET MENUS

If you want to choose a more informal dinner for your guests, select from our plentiful buffet menus. From 50 People.

DINNER BUFFET MENU 2

Fresh Salad Bar

served with Toppings and Dressings

—

Bread & Dips

—

Curry Roasted Cauliflower Salad

with Chickpeas, char-grilled Capsicum Strips and tangy Mango Dressing (GF/DF/VE)

Turkish Kisir Salad

with Bulgur, Cucumber, Tomato, Parsley and Pomegranate (DF/VE)

Salt Baked Beetroot and Apple Salad

with crunchy Buckwheat and Feta (GF/V)

—

Miso marinated Salmon

on Wakame and Edamame with Sesame (GF/DF)

Roasted Broccoli

on Curry Quinoa with roasted Pumpkin Seeds and sundried Tomatoes (GF/DF/VE)

Braised Lamb Shoulder

with Gremolata, freshly carved on Buffet Station (GF/DF)

—

Roasted Carrots

with Maple and Butter (GF)

Baked Gourmet Potatoes

with Rosemary and Confit Garlic (GF/DF)

—

Crème Bavaoise

with macerated Berries (GF)

PRICE

\$75.00 pp

VE – Vegan

V – Vegetarian

GF – Gluten Free

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BEVERAGE LIST

Select from our classic beverage list below. We also have a wide range of additional beers and wines available if you are after something special for your event.

WINE

Da Luca Prosecco	\$40.00/bottle
Allan Scott Cecilia Brut	\$57.00/bottle
Blackenbrook Sauvignon Blanc	\$48.00/bottle
Rimu Grove Bronte Pinot Gris	\$48.00/bottle
Greenhough Chardonnay	\$48.00/bottle
Greenhough Pinot Noir	\$53.00/bottle

BEER & CIDER

Sprig & Fern Chasing Hazy	\$11.00
Speights Old Dark	\$9.50
Whakachangi	\$9.50
Speights	\$9.50
Heineken	\$9.50
Heineken 0%	\$9.50
Orchard Thieves Cider	\$9.50
Orchard Thieves Berry Cider	\$9.50

SOFT DRINKS

Coca-Cola and Coke no Sugar	\$6.00
Phoenix Ginger Beer	\$6.00
Phoenix Lemonade	\$6.00
Selection of Chia Sisters juices	\$6.00
Selection of Atutahi Native Drinks	\$6.00



RUTHERFORD HOTEL NELSON

GET IN TOUCH WITH
OUR TEAM ABOUT
YOUR NEXT EVENT

functions@rutherfordhotel.co.nz

