

## TATLER AND PRIME FUNCTION MENUS

Valid from 1 July 2011 to 31 March 2013

Groups dining at Tatler and Prime are invited to make their own choice of dishes to compile exactly the right menu to suit their function. Please choose your preferred menu components from the choices overleaf according to the pricing structure below. Note that Menus A & B have restrictions on dishes marked by \*.

There is a section for groups booking **non-exclusive** functions at Tatler on Page 3.

<b>Set Menu A</b> <b>\$48 pp</b>	2 courses with one option per course from items <u>not marked</u> with an asterisk.
<b>Set Menu B</b> <b>\$59 pp</b>	3 courses with 2 choices per course. Menu can feature <u>one</u> item marked with an asterisk.  Add bread and dips for \$5.50 or an amuse bouche to start for additional \$11 pp
<b>Set Menu C</b> <b>\$70 pp</b>	3 courses with 3 choices per course. No restriction on asterisks.  Add bread and dips for \$5.50 or an amuse bouche to start for additional \$11 pp
<b>Degustation</b> <b>\$102/\$150 with wine</b>	5 course degustation menu. Add \$48 for matching wine tastes

- We recommend adding breads/dips to your chosen menu for \$5.50 per person so guests have something to eat on arrival before their entrees are served.
- Tea and coffee are available on request. For large functions we recommend the filter coffee/tea bag option at \$2.50 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.

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**TATLER**  
Restaurant & Bar

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www.tatler.co.nz  
03 442 8372

**prime**  
waterfront restaurant and bar

Upstairs, 2 Rees St  
www.primerestaurant.co.nz  
03 442 5288

## Set Menus for functions at Prime and exclusive functions at Tatler.\*

Please refer to the guide at bottom right when compiling your function menu or choose from our suggestions on Pages 4 and 5.

Please advise in advance if attendees require vegetarian, gluten-free or dairy-free options.

\* Please see non-exclusive Tatler function menus on page 3

Entrée Choices	
<b>Pasta with smoked chicken</b> , sundried tomato pesto and baby spinach. <i>(vegetarian by arrangement)</i>	Chicken and meat
Chicken liver <b>pâté</b> with sticky grapes and bread	
Rare peppered <b>beef Carpaccio</b> with mixed leaves, fruit chutney and shaved parmesan *	
<b>Chicken and mushroom risotto</b> with shaved parmesan and pesto oil	
Green lipped <b>mussels</b> steamed in white wine, garlic, coriander, ginger and coconut cream, served with bread	Seafood
<b>House-smoked salmon</b> with shaved fennel and caper salad	
Pan fried <b>scallops</b> on cauliflower puree with coriander and tomato salsa *	
Garlic <b>prawns</b> , garden salad, tomato-avocado salsa *	
Portobello <b>mushroom</b> , sautéed spinach, shallots, semidried tomato and feta cheese, on a rocket, parmesan and balsamic salad	Vegetarian
<b>Mushroom risotto</b> with shaved parmesan and pesto oil	
<b>Pasta</b> with sundried tomato pesto <b>Artisan bread</b> selection with homemade dips <i>(vegetarian by arrangement)</i> and baby spinach	
<b>Artisan bread</b> selection with homemade dips <i>(vegetarian by arrangement)</i>	
<b>Soup of the day</b> Served with bread <i>(vegetarian by arrangement)</i>	

Main Course Choices	
Braised <b>lamb shank</b> on mashed potatoes with beans and rich gravy	Red meat
Fillet of <b>beef</b> with gratin potatoes, field mushrooms and red wine jus *	
Fillet of Wild Organic Fiordland <b>Venison</b> with roast vegetables and a berry jus *	
Roasted rack of <b>lamb</b> , with mashed potatoes, seasonal vegetables & rosemary jus *	
<b>Ribeye</b> steak with roast potatoes, seasonal vegetables and a peppercorn jus	White meat /Poultry
<b>Chicken breast</b> with crushed potatoes, buttered greens and mushroom sauce	
Confit <b>Duck</b> legs with mashed potato, braised red cabbage and a port-wine jus *	
Slow-roasted <b>pork belly</b> , roast potatoes, buttered greens and an apple-port wine jus	Seafood
Fillet of <b>salmon</b> with roast potatoes, petite salad and a citrus vinaigrette	
Pan fried <b>fish</b> of the day with sautéed bok choy, herb potatoes & capsicum coulis *	Vegetarian
<b>Tiger prawns</b> with basmati rice, bok choy and a saffron cream*	
<b>Mushroom risotto</b> with shaved parmesan and pesto oil	
<b>Vegetable Tatin:</b> Tomato, kumara and roasted beetroot, petite salad with a balsamic and beetroot vinaigrette	

Dessert Choices	
<b>Apple crumble</b> with crème Anglaise	Warm Desserts
<b>Sticky toffee pudding</b> with caramel sauce and vanilla bean ice cream	
<b>Bread and butter pudding</b> with ice cream	
<b>Chocolate mud pudding</b> , chocolate sauce and vanilla ice cream	
<b>Chocolate brownie</b> with hot chocolate sauce, served with vanilla ice cream	Cold Desserts
<b>Pavlova</b> with fresh fruit and Chantilly cream	
<b>Ice Cream</b> Trio in a brandy snap basket	
Traditional <b>crème brûlée</b> with nut biscotti	
<b>Chocolate mousse</b> with mixed berries and chocolate garnish <i>(gluten-free by arrangement)</i>	
Local <b>cheese</b> selection with quince paste, nuts & crackers *	
<b>Cheesecake</b> with berry compote.	

Guide to Menu Selection
<b>Menu A:</b> 2 courses, 1 item per course, only items <u>without</u> asterisks
<b>Menu B:</b> 3 courses, 2 choices per course, <u>one item</u> per menu with asterisk
<b>Menu C:</b> 3 courses, 3 choices per course
Please note that due to seasonal availability, ingredient substitutions may need to be made in some cases.



**Set Menus for non-exclusive functions at Tatler**  
**These menus are valid for functions until 30 April 2012**

**\$59 pp set menu | Guests choose from two options per course**  
**Add breads and dips for the table to start for \$5.50 pp**

**Entrée**

Grilled focaccia bread with roasted garlic and herbs.

*or*

Soup of the day, served with warm bread and butter. (vegetarian on request)

**Main Course**

Wild Fiordland Venison with a horopito and gingerbread crust, hazelnut croquettes, buttered broccolini, a boysenberry compote and bitter-chocolate jus.

*or*

Twice-cooked Pork Belly with herbed, new potatoes, buttered greens and an apple-port wine glaze.

**Dessert**

Crème Brûlée: accompanied by a twice-baked nut biscotti. (GF without biscotti.)

*or*

Market-inspired gourmet ice cream served in a brandy snap basket with berry coulis.

**\$70 pp set menu | Guests choose from three options per course.**  
**Add breads and dips for the table to start for \$5.50 pp**

**Entrée**

Chicken and Duck Liver Pâté With spicy pear chutney, mesculin lettuce, balsamic reduction and toasted French croutes.

*or*

Roasted Pumpkin Tart, baby spinach, cherry tomatoes, walnuts and Whitestone feta, served with rocquette pesto dressing.

*or*

Confit Garlic and Chilli Prawns with caramelised lemon, a petite salad and toasted dipping bread.

**Main Course**

Beef Fillet Mignon-style, wrapped in bacon and accompanied by fondant potato, roasted pumpkin and baby beetroots and finished with a classic Sauce Béarnaise and a rich pinot noir jus.

*or*

Roasted Duck Breast, potato gnocchi, braised red cabbage, wine-poached baby apple, red wine jus

*or*

Wild Mushroom Risotto with sautéed wild mushrooms, broad beans, baby spinach, drizzled with white truffle oil and finished with shaved parmesan. (optional chicken breast)

**Dessert**

Crème Brûlée: accompanied by a twice-baked nut biscotti. (GF without biscotti.)

*or*

Market-inspired gourmet ice cream served in a brandy snap basket with berry coulis.

*or*

White chocolate and manuka honey cheesecake with hokey pokey crunch and berry coulis.

For bookings and further information please contact Jo Weir on 027 457 3023 or email her on [sales@tatler.co.nz](mailto:sales@tatler.co.nz)  
Tatler Restaurant and Bar, 5 The Mall, Queenstown. [www.tatler.co.nz](http://www.tatler.co.nz)

## Recommended Function Menus for functions at Prime and exclusive functions at Tatler \*\*

While you are welcome to mix and match our function dishes to create your own menu, we've suggested a menu in each price range based on our most popular dishes.

We recommend you also order breads and dips for the tables – it can be around 45 minutes for entrees to be served after orders are taken at large functions. Breads and dips can be added for \$5.50 per person.

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 an appropriate dish to serve them. This wouldn't be listed as a menu option and would only be available for those guests who cannot eat what is on the main menu.

\*\* [click](#) to view the non-exclusive Tatler set menus

<p><b>Menu A - 2 courses, one option per course: \$48 per person</b>  <i>No * dishes on Menu A. Please note that a vegetarian alternative will be available by arrangement</i></p>	
<p><b>Suggested Menu A with Entrée and Main</b></p>	<p><b>Suggested Menu A with Main and Dessert</b></p>
<p style="text-align: center;"><b>Entrée</b> Mushroom risotto with shaved parmesan and pesto oil</p> <p style="text-align: center;"><b>Main course</b> Chicken breast with crushed potatoes, buttered greens and mushroom sauce</p>	<p style="text-align: center;"><b>Main Course</b> Fillet of salmon with roast potatoes, petite salad and a citrus vinaigrette</p> <p style="text-align: center;"><b>Dessert</b> Pavlova with fresh fruits, vanilla bean cream and passion pulp</p>

### Menu B – 3 courses, two options per course \$59 per person (one\* per menu)

#### Entrée

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

*or*

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

#### Main Course

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

*or*

Fillet of beef with gratin potatoes, field mushrooms and red wine jus \*  
*A vegetarian option will be available on request*

#### Dessert

Chocolate mud pudding, chocolate sauce and vanilla bean ice cream

*or*

Apple crumble with crème Anglaise

**Menu C – 3 courses, 3 options per course  
\$70 per person**

**Entrée**

Rare peppered beef Carpaccio with mixed leaves, fruit chutney and shaved parmesan \*

*or*

Chicken and mushroom risotto with shaved parmesan and pesto oil

*or*

House-smoked salmon with shaved fennel and caper salad

**Main Course**

Pan fried fish of the day with sautéed bok choy, herb potatoes and capsicum coulis \*

*or*

Roasted rack of Southland lamb with mashed potatoes, seasonal vegetables and rosemary jus \*

*or*

Fillet of Wild Organic Fiordland Venison with roast vegetables and a berry jus \*

*A vegetarian option will be available on request*

**Dessert**

Chocolate Mousse with mixed berries and chocolate garnish (gluten free by arrangement)

*or*

Sticky toffee pudding with caramel sauce and vanilla bean ice cream.

*or*

Local cheese selection with quince paste, nuts and crackers \*

You may also like to choose one of our [degustation menus](#)  
Or design your own perfect menu [here](#)

*Please note that prices are subject to increase in the event of tax or supplier price rises.*

*GST is inclusive.*



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### Hot options

Beef skewers with béarnaise sauce  
Chicken satay skewers with peanut sauce  
Goat cheese and red onion marmalade tartlet  
Sauteed coriander and chilli mussels  
Creamy mushroom and chicken filoettes  
Lamb koftas with minted yoghurt  
Mini cocktail sausages with dipping sauce  
Garlic prawns  
Wild venison skewers with plum compote

### Cold options

Moroccan Lamb on cucumber with minted yoghurt  
Pita bread and coriander hummus  
Mini corn fritters with chilli and coriander sour cream  
Salmon with dill crème fraîche on croûte  
Bruschetta with tomato, basil, red onion, garlic and parmesan  
Rare peppered roast beef on French bread croûte  
Teriyaki chicken on rice cracker with soy wasabi dressing  
Chicken liver pâté on French bread croute

### Sweet options

Chocolate Cake  
Banana Cake  
Caramel Slice  
Carrot Cake  
Lemon Slice  
Chocolate Profiteroles  
Peppermint Slice

## PRIME AND TATLER BUFFET OPTIONS

BUFFETS ARE SUITABLE FOR GROUPS OF 50 TO 120 GUESTS

### New Zealand Buffet

\$59 pp

### Summer BBQ Option

\$59 pp

### International Buffet

\$70 pp

#### Salad

Garden salad with balsamic vinaigrette

#### Mains

Braised chicken drumsticks in a chunky tomato and olive sauce

South island salmon steamed in white wine, capers lemon and dill

Braised Lamb shanks

Rosemary and garlic potatoes

Mushroom, red onion, baby spinach and feta pasta

#### Dessert

Apple crumble with custard

Seasonal fruit salad

Chocolate cake

#### Salads

Potato and chive salad

Garden salad with balsamic vinaigrette

Sundried tomato and kalamata olive pasta salad

#### Meat (choose 3)

Steak

Chicken Skewers

Garlic Prawns

Sausages

Burgers

Bread selection including burger buns and hot dog rolls

#### Dessert

Carrot cake

Apple and berry cumble

Seasonal fruit platter

Fresh cream and custard

#### Salads and Vegetables

Greek salad

Steamed rice

Rosemary and garlic potatoes

Stir-fried Asian style vegetables on egg noodles

#### Mains

Chicken Skewers with Peanut Satay Sauce

*or*

Chicken ragout with olive, tomato and rosemary

South Island salmon in a creamy basil and garlic reduction

Glazed ham on the bone

*or*

Roast beef with field mushroom jus

Mushroom, red onion, baby spinach and feta pasta

#### Dessert

Bread and butter pudding with butterscotch sauce

Local cheese and crackers and fruit selection

Banoffee pie with fresh cream

Prices include GST and are valid to 31 March 2013

Contact Jo Weir, Sales, Marketing and Events: [marketing@tatlerprime.co.nz](mailto:marketing@tatlerprime.co.nz) | 027 457 3023