

BREAKFAST MENU



venuesotautahi.co.nz

**VENUES
ŌTAUTAHI**

[@venuesotautahi](https://www.instagram.com/venuesotautahi)

Breakfast

Dairy, oats, honey and orchards form a key pillar of Canterbury's agricultural landscape. So close to the source, this is a region and a climate designed to produce breakfast.

Made fresh each day, our breakfasts are crafted to provide our guests with everything they need from the morning meal.



Stand Up Breakfast

For a relaxed, informal style breakfast service, this package allows guests to network, move through exhibitions and enjoy the venues. These menus can be served to bar leaners, side tables or passed around during the event.

\$35.00 per person

This menu includes:

French pressed coffee
Tea selection
Orange juice
Sparkling water and mint
Seasonal fruit plates

Please select four of the following items:

Sweet

Rhubarb, winter berries, coconut yoghurt and toasted local grain granola
Brioche doughnuts with hazelnut, toasted oats and cinnamon
Almond croissant with grapefruit marmalade and almond praline
Cinnamon breakfast brioche buns with toasted walnuts
Walnut and banana bread with rātā honey, pollen, fig and cashew butter

Savoury

Kaikōura Māhī cheese quiche with chives and Lamond eggs
Poaka bacon and free range egg pie with watercress kīnaki and red onion pickle
Grilled organic sourdough with scrambled egg, crème fraîche, avocado and fresh herbs
Wholegrain croissant with prosciutto, fig and fromage frais
Akaroa smoked salmon bagel with red onion cream cheese and roquette

\$5.30 per additional item



Continental Breakfast Bar

A fully customisable breakfast bar lets guests design their own breakfast. This can be for a relaxed, informal style breakfast service. This package allows guests to network or take their food back to conference spaces or tables. These menus can be served to stations in the venues or split around side tables.

\$40.00 per person

This menu includes:

Beverage

French pressed coffee

Tea selection

Orange juice

Sparkling water with fresh mint

Cold

Seasonal fruit plates

Local speciality pastries

Local grain, seed and nut granola

Rhubarb compote with winter berries

Biodynamic yoghurt with cold climate wild mānuka

Mōrena breakfast brioche buns with apple and
toasted walnuts

Hot

Poaka bacon and free range egg pie with watercress
kīnaki and red onion pickle

Grilled organic sourdough with scrambled egg, crème
fraiche, avocado and fresh herbs



Plated Breakfast

Sit down for a traditional breakfast served to each guest. Plated breakfasts are available in one or two course options.

\$38.00 one course – *Please select one main course dish*

\$48.00 two courses – *Please select one first course and one main course dish*

First course dishes can be served sharing to the tables or individually.

All breakfast packages include:

French pressed coffee

Tea selection

Orange juice

Sparkling water with fresh mint

First Course

Rhubarb, winter berries, tamarillo, coconut yoghurt and toasted local grain granola

Organic Millmore Downs good oats, almonds, coconut sugar, roasted banana and vanilla

Walnut and banana bread with rātā honey, pollen, fig and cashew butter

Wholegrain croissant with prosciutto, fig and fromage

Akaroa smoked salmon bagel with red onion cream cheese and rocket

Main Course

Oak smoked Akaroa salmon, poached free range egg, salsa verde, hollandaise and toasted sourdough

Avocado, smoked ricotta, toasted seeds, lemon and wild rocket with a poached egg on seeded grain loaf

Mushrooms on toast wood-roasted local mushrooms, fromage fraiche, midnight rye, walnut dukkah and poached free range egg

Scrambled Lamond egg, Peter Timbs bacon, grilled sourdough, swiss browns, wild rocket and butcher's choice sausage

Croque Madame with smoked ham, brioche, wholegrain bechamel, aged cheddar, fried egg and French fries

Alternative drop available for \$6.00 per person



Shared Breakfast

Served on shared plates to tables, this style gives the guests custom options to the table. The shared breakfast includes all items listed below and gives the nod to the great breakfast buffet of the past... but at your table. The cold menu and beverages will be served to the table as guests arrive, followed by the hot menu.

\$45.00 per person

This menu includes:

Beverages
French pressed coffee
Tea selection

Cold

Almond croissant with grapefruit marmalade and almond praline
Seasonal fruit plates

Orange juice
Sparkling water with fresh mint

Hot

Scrambled Lamond eggs with many herbs and olive oil
Dry smoked fat cut bacon
Peter Timbs sausage
Wood roasted local mushrooms
VIP bubble and squeak with parish mash, spring onions, tomato, pancetta, feta and savoy
Breakfast salad with kale, pickled red sauerkraut, rocket, grains, seed, nuts, avocado and lemon



Beverage Upgrades

Espresso Option 1

\$280.00 per hour

Includes:

Minimum two hours
Approximately 50 coffees per hour
One barista

Espresso Option 2

\$350.00 per hour

Includes:

Minimum two hours
Unlimited coffees
Two baristas

Smoothies

\$14.00 per smoothie

Smoothie options include:

Green lassi with kale, cucumber, coconut, aloe vera, chamomile and peppermint
Protein almond milk with banana, kefir, dates, cinnamon, cardamom and coconut water
Tonic ginger, turmeric, black pepper, stevia, cayenne and coconut water
Berries organic oats, banana, kaffir, stevia, cinnamon and biodynamic yoghurt

WHERE WE
GATHER
AND SHARE

VENUES
ŌTAUTAHI