

Be a guest at  
your own event



BANQUET  
KIT

**PEPPERS**  
CLEARWATER RESORT  
CHRISTCHURCH



# Peppers Daily Delegate Package

\$79 per person

This is a great value option which includes catering, room hire and standard equipment hire. Minimum 15 guests required.

## **MORNING TEA**

Served with Douwe Egberts filter coffee and a selection of teas along with one tea break selection

## **BUFFET LUNCH**

Select one hot dish item and one salad item

## **HOT DISHES**

Battered fish & chips with lemon and tartare sauce

Baked Atlantic Salmon with lemon and fragrant rice

Chicken with apricot and Israeli cous cous

Marinated beef skewers with summer vegetable orzo pasta

Spiced lamb balls, mozzarella, Napoli sauce, and cous cous

Paella with mussels, prawns, chorizo and saffron rice

Thai chicken curry with lemongrass scented rice

Beef medallions with creamed potatoes

## **SALADS**

Caesar salad

Greek salad

Coleslaw salad

Roast vegetable salad

Garden salad

Thai slaw

Pasta salad

Rocket, pear and walnut salad

Mozzarella, basil and tomato salad

Potato salad

## **Followed by sweet treats and fresh fruit**

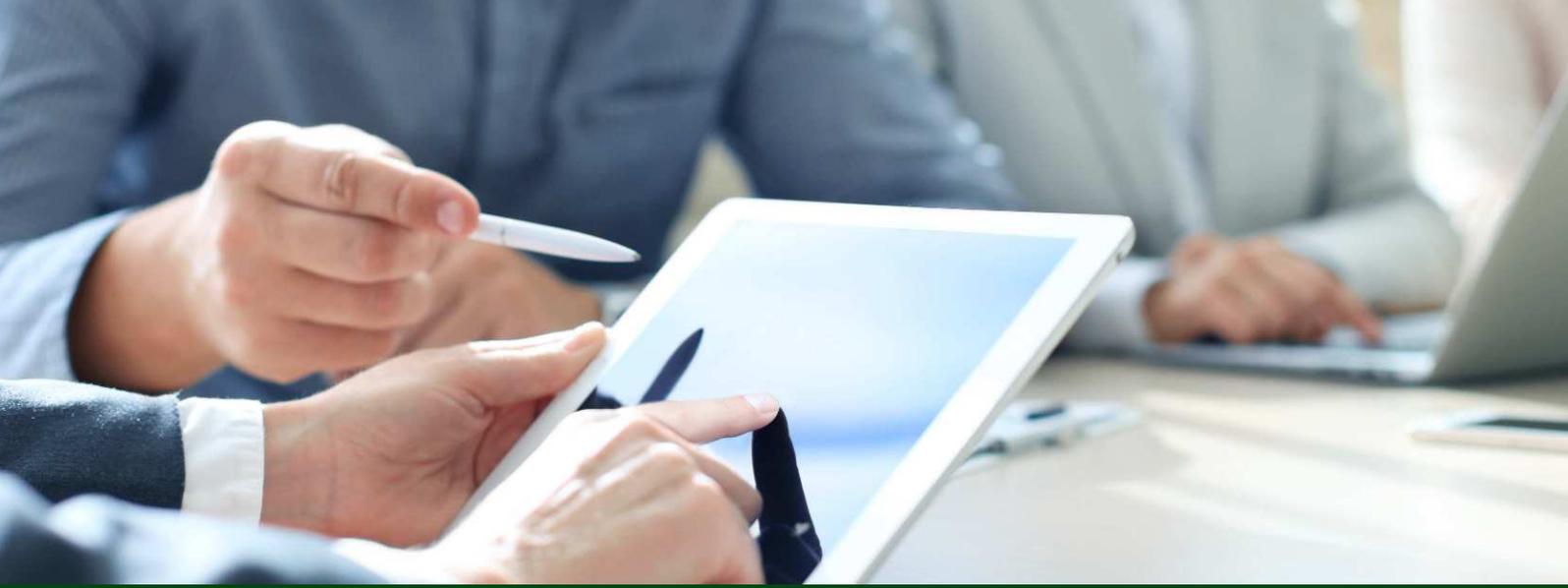
Served with Douwe Egberts filter coffee and selection of fine teas

## **AFTERNOON TEA**

Served with Douwe Egberts filter coffee and a selection of fine teas along with one tea break selection

Dietary requirements will be catered for on request.

Menus are inclusive of GST & may be subject to change.



## Deluxe Daily Delegate Package

Additional \$15 per person

Peppers Daily Delegate Package with a little something extra. Minimum 15 guests required.

For the gourmet delegate, indulgent food experiences at Peppers Clearwater Resort are endless.

The Deluxe Daily Delegate Package lets you choose a selection of sweet and savoury dishes and caters for every need.

### **ON ARRIVAL**

Welcome smoothie shot

### **DAY CATERING SELECTION**

One sweet and one savoury item for morning tea

Lunch selection of one hot dish and one salad

One sweet and one savoury item for afternoon tea

### **Bottled water during meeting sessions**

### **Fruit & nut mix on table and fruit basket in room**

Dietary requirements will be catered for on request.

Menus are inclusive of GST & may be subject to change.



# Breakfast

Minimum 15 guests required.

## **WORKING BREAKFAST**

### **\$16 per person**

Morning booster, vanilla, blueberry and banana smoothies  
Deluxe chocolate and nut muesli bars

## **PANCAKE BREAKFAST**

### **\$18 per person**

Hot pancakes with maple syrup  
Smoked streaky bacon  
Bananas  
Berry compote  
Vanilla anglaise  
Fresh whipped cream

## **QUICKSTART BREAKFAST**

### **\$20 per person**

Morning booster, vanilla, blueberry and banana smoothies  
Mini croissant filled with smoked ham and tasty cheddar cheese  
Toasted seed granola cups with honey, dried fruits and natural Greek yoghurt  
Douwe Egbert tea selection and freshly brewed filter coffee

## **CONTINENTAL BUFFET BREAKFAST**

### **\$22 per person**

Breakfast bread basket filled with multigrain, wholemeal, white and rye breads  
Assorted Danish pastries, croissants, fresh baked muffins, and raisin bread  
A selection of cereals, toasted seed granola and natural muesli with dried fruits and nuts  
Cold smoked ham and pastrami platters with tasty cheddar and Gouda chesses  
Fresh orchard and preserved fruits with natural Greek yoghurt and fruit compotes  
Freshly squeezed fruit juice, Douwe Egbert tea selection and freshly brewed filter coffee

## **FULL BUFFET BREAKFAST**

### **\$30 per person**

Includes continental breakfast items with the following hot buffet dishes:  
Scrambled eggs  
Fresh gourmet pork sausage  
Smoked streaky bacon  
Roasted mushrooms  
Hash browns  
Roasted tomatoes

Dietary requirements will be catered for on request.

Menus are inclusive of GST & may be subject to change.



## Tea Break

\$12 per person.

Please select one option from the following morning and afternoon tea selection:

### **SAVOURY SELECTION**

Ham & cheese croissants

Southland cheese rolls

Cheese scones

Sausage rolls

Petit pies

Sundried tomato muffins

Finger sandwiches

### **SWEET SELECTION**

Danish pastries

Lemonade scones

Chocolate brownie

Cookie jar

Blueberry muffins

Lemon slice

Mini Pavlovas

Served with Douwe Egbert tea selection and freshly brewed filter coffee.

Additional \$3 per person, per item at each break.

Dietary requirements will be catered for on request.

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## Café Lunch

\$22 per person

A light lunch menu. Enjoy whilst you work. Minimum 12 people required. Order two sandwiches, one salad.

### **SANDWICHES**

Cured prosciutto ham, Swiss cheese & tomato sandwich

Smoked chicken sandwich with lettuce, aioli & cranberry

Roast beef sandwich with caramelised onions & mustard

Smoked Chicken Caesar wrap with cos, parmesan & bacon

Spiced Hoki wraps with aioli, lettuce, tomato & fennel

Slow roasted pork belly sandwich with BBQ sauce & apple

Smoked salmon, sundried tomato, dill & cream cheese sandwich

Braised beef pita pockets with hummus & cumin yoghurt

Pulled pork bao buns with Asian sauce & coriander slaw

### **SALADS**

Caesar salad

Greek salad

Coleslaw salad

Roast vegetable salad

Garden salad

Thai slaw

Pasta salad

Rocket, pear & walnut salad

Mozzarella, basil & tomato salad

Potato salad

### **UPGRADE**

Alternatively order two sandwiches, two salads, a sweet option and a piece of fruit for \$27 per person.

Served with Douwe Egbert tea selection and freshly brewed filter coffee.

Dietary requirements will be catered for on request.

Menus are inclusive of GST & may be subject to change.



## Buffet lunch

\$29 per person

All buffets include a tea and coffee station. Minimum number of 15 guests required.

Select one hot dish and one salad from the following:

### HOT DISHES

Battered fish & chips with lemon and tartare sauce

Baked Atlantic Salmon with lemon and fragrant rice

Chicken with apricot and Israeli cous cous

Marinated beef skewers with summer vegetable orzo pasta

Spiced lamb balls, mozzarella, Napoli sauce, and cous cous

Paella with mussels, prawns, chorizo and saffron rice

Thai chicken curry with lemongrass scented rice

Beef medallions with creamed potatoes

### SALADS

Caesar salad

Greek salad

Coleslaw salad

Roast vegetable salad

Garden salad

Thai slaw

Pasta salad

Rocket, pear & walnut salad

Mozzarella, basil & tomato salad

Potato salad

### Followed by a sweet treat and fresh fruit bowl

Served with Douwe Egbert tea selection and freshly brewed filter coffee

### UPGRADE

Add a sandwich option for \$4.50 per person from our café menu.

Dietary requirements will be catered for on request.

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## Themed lunches

Transport yourself to a foreign land, if only for your lunch break, for groups of 12 to 30 people.

### ITALIAN LONG LUNCH

#### **\$36 per person**

Antipasto platters with basil pesto, sun-dried tomatoes, Lepeno olive selection, salami, smoked ham, soft Italian cheese and toasted ciabatta bread

Fettuccini pasta with fresh basil, in a creamy mushroom sauce (V)

Conchigliette pasta in a rich tomato sauce with olives and shaved parmesan (V)

Caprese salad, fresh roma tomato, basil, and bocconcini salad, balsamic and olive oil dressing (V)

Fruit sorbet

Chocolate dipped cream puffs

Served with Douwe Egbert tea selection and freshly brewed filter coffee

### MEXICAN LONG LUNCH

#### **\$40 per person**

Pork nachos with sour cream and grated cheese

Chicken enchiladas with fresh tomato salsa and avocado guacamole

Chilli bean, capsicum, corn, red onion, avocado, and quinoa salad

Mesclun salad with tomatoes and cucumber

Churros with chocolate dipping sauce

Apple empanadas with vanilla cream sauce

Served with Douwe Egbert tea selection and freshly brewed filter coffee

### SOUTH AMERICAN BBQ LUNCH

#### **\$40 per person**

Marinated lamb chops

Grilled rump steak

Gourmet sausage selection

BBQ corn on the cob

Americano style potato salad

Salad greens with honey mustard dressing

Coleslaw with ranch dressing

Fresh fruit salad with vanilla cream

Chocolate pastilles with salted caramel sauce

Served with Douwe Egbert tea selection and freshly brewed filter coffee

Enjoy this cooked outside on a BBQ for \$200. Minimum 30 guests required.

Dietary requirements will be catered for on request.

Menus are inclusive of GST & may be subject to change.



# Peppers Clearwater Resort

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