



DAILY MENU

Our food philosophy

To us sustainability means nourishing our people, place and planet.

We cultivate a thriving,
vibrant and diverse
hospitality industry

We nurture Mana
Taonga and Aotearoa
New Zealand Culture

We treasure our
environment and
local produce

Daily conference menu

Our Daily Conference Menu is designed to provide a seamless culinary experience for your event.

This package is priced at \$59.00 per person (GST exclusive) and includes morning tea, lunch and afternoon tea.

Monday

Morning Tea

Homemade sausage rolls, tomato relish

Baked mini chocolate tart V

Tea and coffee

Lunch

Market fish, coconut, ginger, shellfish bisque, seasonal greens GF

Spinach, ricotta pansotti, tomato, pepper sauce V

Tomato, bocconcini, arugula, pesto baguette V

Pumpkin, green beans, cherry tomato salad, balsamic dressing GF VE

Maple glazed carrot, broccoli salad GF VE

Red velvet slice V

Tea and coffee

Afternoon Tea

Tomato, basil quiche V

Blueberry pannacotta GF

Tea and coffee

DF = Dairy Free GF = Gluten Free V = Vegetarian VE = Vegan

Tuesday

Morning Tea

Irish chicken, butterhead sandwich

Palmiers' pastry V

Tea and coffee

Lunch

Lamb navarin, roasted root vegetables GF DF

Creamy fettuccine, mushroom, broccoli V

Corned beef, horseradish crème fraiche, watercress wrap

Greek salad GF V

Spiced red rice, drunken raisins, charred corn kernels, cherry tomatoes, arugula salad, lemon vinaigrette GF VE

Dark chocolate entrement

Tea and coffee

Afternoon Tea

Chorizo, red pepper quiche

Almond glaze cake V

Tea and coffee

*Tākina Events daily menu
Available from March 2024*

Wednesday

Morning Tea

Pizza twist

Hazelnut choux V

Tea and coffee

Lunch

Hoisin glazed pork, roasted red peppers, pineapple, Asian pilaf rice DF GF

Spinach, corn, cauliflower, cheddar cream bake V

Bacon marmalade, mortadella sandwich

Marinated gourmet potato, baby spinach, charred capsicum salad GF V

Beetroot, goat cheese, broccoli, orange salad, coriander orange dressing GF V

Rice pudding, apricot compote GF

Tea and coffee

Afternoon Tea

Mini lamb pies

Pineapple crumble V

Tea and coffee

Thursday

Morning Tea

Smoked salmon, beetroot mayonnaise, cucumber, rocket, focaccia sandwich

Mango delight GF

Tea and coffee

Lunch

Provençal beef stew, potato, peas GF DF

Chickpea, cauliflower, soy korma, steamed basmati rice GF VE

Cauliflower, halloumi hot dog V

Oriental slaw, silverbeet, beetroot, granny smith apple, savoy cabbage GF VE

Melon, cos lettuce, burrata, olive, cherry tomato salad, honey mint dressing V GF

Raspberry cheesecake V

Tea and coffee

Afternoon Tea

Ham, cheese pinwheel

Linzer torte V

Tea and coffee

Friday

Morning Tea

Truffle potato, mushroom tart V

Mini cinnamon rolls V

Tea and coffee

Lunch

Teriyaki chicken, sticky rice, pickles, cabbage GF

Stir-fried Asian greens GF VE

Cream cheese, caramelised onion, pastrami, focaccia sandwich

Quinoa, butterhead, vine tomatoes, green bean salad GF VE

Cauliflower, broccoli, almonds, baby kale salad, lemon vinaigrette GF VE

Medovik honey cake V

Tea and coffee

Afternoon Tea

Kumara, aioli poppers V

Lemon caprese V

Tea and coffee

Saturday

Morning Tea

Spinach, feta quiche

Sticky date pudding V

Tea and coffee

Lunch

Home-style chicken curry GF

Vegetable bryani, cucumber raitha GF V

Vegan chicken, Greek wrap VE

Rocket, avocado, citrus salad GF VE

Kachumber, sprouts salad GF VE

White chocolate brownie V

Tea and coffee

Afternoon Tea

Pumpkin, caramelised onion tart V

Genoise sponge V

Tea and coffee

Sunday

Morning Tea

Smoked kumara, winter pea pastry V

Pistachio financier cake V

Tea and coffee

Lunch

Prawn, tomato risotto GF

Roasted root vegetables, shaved parmesan V

Pulled jackfruit, seasonal vegetable wrap VE

Melon, baby spinach, vegan cheese, couscous salad, mint blueberry dressing VE

Kodo millet, pesto marinated courgette, roasted carrot salad VE

Crème caramel V

Tea and coffee

Afternoon Tea

Pumpkin, sage, hazelnut quiche V

Double chocolate mousse

Tea and coffee

Please note: Prices are per person and are exclusive of GST.
Selections and prices are subject to availability and list changes.

All our meats are halal except pork. We do not cater to any lifestyle choice such as keto. Tākina is a commercial kitchen and cannot guarantee there will be no cross-contamination. It is the guest's responsibility to have an EpiPen present in the case of severe allergens.

If you have any concerns, please raise them with your coordinator.