



MEMORABLE OCCASIONS

HOTEL ST MORITZ
QUEENSTOWN

Canapés

We recommend a selection of 5 canapés per pre-dinner event, allowing for 1.5 items per person of each

Seafood - \$5 per item

Half shell oysters natural or kilpatrick
Chilli spiced prawn cutlet mini skewers
Prawn cutlets on croute w/ lime & aioli
Atlantic scallops mini skewers w/ fennel
Scallops on croute w/ garlic mayonnaise
Half shelled green lipped mussels w/ chilli & mango salsa
Tangy mussel vol au vents

Fish - \$5 per item

Manuka smoked salmon on croute w/ wasabi mayonnaise
Smoked salmon & horseradish cream bellini
Tostaditas w/ citrus cerviche
Tuna, caper & gruyere vol au vents
Blue cod mini skewers w/ dipping sauce

Meats - \$4.5 per item

Roast beef & horseradish on croute
Venison carpaccio & cranberry on melba toast
Smoked chicken & brie on wafer
Mini chicken skewers w/ yoghurt dipping sauce
Mini chicken fillos
Ginger hoisin chicken drumettes
Tostaditas w/ smoked chicken & mango salsa

Vegetarian - \$4 per item

Falafel w/ dipping sauce
Tostaditas w/ spicy corn salsa
Parmesan crisp topped w/ feta & cherry tomatoes
Spicy mango salsa bellini
Charred vegetables, brinza & kalamata olives on croute
Spinach, pine nuts & feta mini fillos
Artichoke & gruyere mini fillos

Welcome

CANAPES – A Selection of Ten Canapés - served throughout the evening.

Chilli spiced prawn cutlet mini skewers
Smoked salmon cream cheese mousse vol au vents
Smoked salmon and avocado sushi
Blue cod mini skewers with dipping sauce
Ginger hoisin chicken nibbles

Mini chicken skewers with yoghurt dip

Petite mince pies
Parmigiana, ham and mustard vol au vents

Mini fillos with spinach, pine nuts & feta
Baby sun-dried tomato quiche

WOODFIRED PIZZAS

Chicken & Bacon – mushrooms, spring onion, olives, pesto, sweet chilli & sour cream

Traditional Margherita with Parma Ham – tomato, basil, mozzarella & parma ham

Spicy Chorizo – chorizo, tomatoes, garlic, olives, mozzarella

Traditional Margherita – tomato, basil & mozzarella

ANTIPASTO PLATTERS

House smoked meats, selection of cheeses, akaroa salmon, Clevedon coast oysters, pickles, preserves, Lombardi home-made breads & dips.

\$65 per person.

KIA ORA

Featuring New Zealand classics, this is a special meal for special guests.

DEGUSTATION

canapés

lombardi prawn cocktails
crab cakes with papaya salsa
roast beef horseradish cream

entrée

terrine of scallops with smoked salmon, avocado and lime mousse

sorbet of cranberry and pomegranate

main

rack of otago lamb with roasted garlic and pea tapenade, and
saffron poached potato smoked paprika jus

glazed greens

dessert

in summer - lemon posit with honey tuille cup of masrated strawberries
 nectarine tartlet with orange sorbet
in winter - chocolate tartlet served with home made hazelnut ice-cream

tea and coffee and petit fours

\$95 per person

A NORTHERN ITALIAN CELEBRATION

TASTE & SHARE

Lombardia province lies across the border from St Moritz, the flavours from which this menu takes inspiration. ... of course blended with traditional kiwi classics.

to your table we will serve ...

to start

italian bruschetta
freshly steamed mussels served in their shells
homemade dips served with freshly baked breads

mains banquet

herb-crusted new zealand rack of lamb on wilted spinach
devilled wood-fired roast chicken
mushroom and pea risotto

steamed vegetables
spiced potato
basil, tomato, and bocconcini salad
orzo, feta and rocket salad
caesar salad

the finale

in summer – fresh berry tartlet
in winter – citrus tartlet
served with home made whole vanilla ice cream

sliced fresh fruit platters*

*add cheese course, add \$10pp

\$85 per person

A TASTE OF NEW ZEALAND

Iconic New Zealand fare that captures the essence of our place. A menu can that be enjoyed as a stand-up forked meal, or, as a sit down banquet.

TASTE & SHARE

from the sea

- 🌿 prawn cocktails
- 🌿 clevedon coast oysters | kilpatrick, natural, and salsa
- smoked fish parfait with truffle toast
- akaroa salmon and avocado sushi

southland barbecue

- 🌿 lamb cutlets with mint sauce
- 🌿 wild fiordland venison with plum chutney
- hot carved wild roast pork with applesauce and fresh bread rolls
- 🌿 spinach & ricotta ravioli with tomato & white wine sauce
- 🌿 wild mushroom risotto with shaved parmesan
- 🌿 char-grilled eggplant and courgette salad
- 🌿 steamed gourmet potatoes
- 🌿 seasonal vegetables
- 🌿 selection of home-made sauces and dips

coffee, tea

- citron tart with fresh berries
- chocolate mocha crème with biscotti
- 🌿 petite crème brulee
- individual tiramisu
- 🌿 cheese and fruit platter

pricing per adult : \$90 per person

🌿 gluten free

🌿 vegetarian

AN ITALIAN EXTRAVAGANZA

Signature to St Moritz and Lombardi, this casual classic is a wonderful ice-breaker.

TASTE & SHARE

to your table we will serve ...

antipasto and dips

selection of pickled vegetables, smoked meats, and salmon accompanied by sun-dried tomato tapenade, basil pesto and fresh homemade breads.

traditional tuscan soup

served with home made bruschetta topped with vine-ripened tomato, garlic, virgin olive oil and parmesan cheese

mixed fare

a selection of chicken and beef grilled to perfection w/ a selection of dipping sauces

wood-fired pizza

italian-style gourmet pizza's cooked on the stone floor of the wood-fired oven

salads

rocket with poached pear & blue cheese, with walnut dressing
chargrilled seasonal vegetables with homemade feta and roasted hazenuts, with balsamic dressing.

for the finale, relax and be served...

home made tiramisu
and
a selection of teas, coffee

\$75 per person

ORGANIC NEW ZEALAND

An opportunity to indulge in sustainable fare from the South Island – completely organic!

DEGUSTATION

one

organic bread with selection of dips
watercress pesto & organic spicy pumpkin with central otago olive oil & dukka

two

wild hare loin with port & pear puree & bush herb salad

three

free range braised pork belly with Maori potato cake, sour apple & fennel slaw

four

wild venison rack with fondant kumara, medley of mushroom tapenade & organic cocoa jus

five

poached organic pear with caramelised walnut bavarois

+\$5 per head will be given to Cure Kids child health research charity

\$120 per person

recommended to be enjoyed with organic certified wines from mount edward

NOTES FOR ORGANIC NEW ZEALAND

Organic bread	<p>With a selection of dips (watercress & pesto, organic spicy pumpkin with Central Otago Olive oil & dukka)</p> <p>Homemade organic bread</p> <p>Cairnmuir Olives from Central Otago</p>
Wild Hare	<p>The inclusion of wild hare on the Earth guest menu assists with the control of introduced game species in New Zealand's high country. "The Gamekeeper" supplies Lombardi with a variety of high quality wild game meats including venison, pork, goat, thar, hare, rabbit and wallaby - all sourced from areas guaranteed poison free.</p>
Pork Belly	<p>Sourced from Havoc farm – who have adopted an innovative approach to farming pigs who road "free" on the farm outdoors. There is minimal intervention, no antibiotics, and no growth promotants. The pig's food is milled on the farm using local grain, oils, garlic and vinegar. The pigs are transported in a specially designed truck to avoid the risk of disease from stock trucks on the farm, and to minimise shock of transportation on the pigs.</p>
Organic Wines	<p>Mount Edward \Certified organic, with minimal intervention</p>
Waste Minimisation	<p>St Moritz has installed a large recycling facility onsite and has high demands of supplier packaging standards.</p>

PASTO RILASSATO

"RELAXED MEAL"

To the table will be served ...

antipasto and dips

selection of pickled vegetables, smoked meats and salmon accompanied by sundried tomato tapenade, basil pesto and fresh homemade breads.

chicken pot-au-feu

red wine braised root vegetables with herb gnocchi

mushroom and walnut ravioli

vine ripened tomato, fresh basil and shaved parmesan

salads

summer - freshly picked green, and caesar salads

winter – roast vegetable salad with orzo and feta and green olives

baked chocolate tart

home made whole vanilla ice cream

Tea and filter coffee

\$65 per person

THE GODFATHER

TASTE & SHARE

Join 'the family' for pre-dinner drinks in the library where around the fireplace you'll sip "The Don" cocktail and tantalise your taste-buds with a selection of hot and cold canapés - this evening is guaranteed fun!

dinner is served in the den - pay tribute¹ to the boss²

through the mouth³

manuka smoked salmon blinis dressed with wasabi mayonnaise and capsicum essence

juice⁴

julienne of vegetables in broth

break an egg⁵

the table is laden with an abundance of food for the *cosa nostra*⁶

oven roasted venison, spiced figs, pan jus

tender rack of lamb, dukkah crust, vegetable ratatouille

grilled baby chicken, spinach risotto, salsa verda

crayfish is available for those who truly wish to indulge*

hand-picked local vegetables, roasted sweet potato and gourmet salads

forbidden fruit⁷

chocolate truffle cake with whole vanilla ice-cream

lime bavarois with passionfruit coulis

shakedown⁸

retire to the couches around the fireplace in the library

& enjoy a selection of new zealand's finest cheeses and crackers

coffee and a selection of teas

from \$120 per person

¹ Give the boss a cut of the deal

² The head of the family or the don

³ A message hit to indicate someone was a rat

⁴ The interest paid of a loan shark

⁵ To murder

⁶ The mob family

⁷ The lure of a nice Italian girl from the neighbourhood

⁸ Blackmail

WILD KIWI

Ever popular, this menu is a wild version of 'surf n turf'.

TASTE & SHARE

to your table we will serve ...

from the sea

a selection of smoked salmon, mussels, squid and pickled vegetables
served with lombardi bread
traditional battered blue cod fillets
dipping sauces

from the mountains

roasted otago hare-loin salad
sliced venison with wild berry sauce,
roasted game pork with mashed pear and crackling

fresh rocket and pecorino, and traditional greek salads
roasted kumara
fresh seasonal vegetables

dessert

lavish summer pudding laden with seasonal berries
topped with whole vanilla pod ice cream

a selection of teas, coffee

\$90 per person