

## Desserts

Vanilla Ice Cream (included in all options)

Seasonal Fruit Salad (included in all options)

Blueberry Cheesecake

Chocolate and Hazelnut Cheesecake

New York Cheesecake (seasonal)  
baked & topped strawberries

Chocolate Whisky Mousse  
served individually w chocolate shavings

Warm Apple & Cinnamon Strudel

Russian Cream  
individually served creamy vanilla parfait w white chocolate shards

Glazed Rich Dark Chocolate Tart  
(\$69 option only)

## Followed by

Freshly Filtered Coffee & Tea

## Special Food Requirement:

# Function Details

Name: \_\_\_\_\_

Company Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Mobile Number: \_\_\_\_\_

E-Mail Address: \_\_\_\_\_

Function Date: \_\_\_\_\_

Start Time: \_\_\_\_\_

Booked For: \_\_\_\_\_ People

(Minimum charge will be based on number booked for,  
extra persons will be charged additional at the per person rate)

Room: \_\_\_\_\_

## Rooms (fully air conditioned with private bar)

Pickwick Room (50 People) \$160

Copperfield Room (30 People) \$100

Pickwick & Copperfield (85 People) \$220

Total Venue (250+ People) By Negotiation

(We will waiver room hire if catering/bar tab is over \$1500.00 (excludes weddings))

## Fine Print:

**Deposit:** Equivalent to 30% of total cost is required to confirm booking. Deposit must be paid to secure booking. Deposit non-refundable unless by agreement.

**Payment:** Payment is required on the night in full, less deposit, by cash or credit card. CHEQUES will not be accepted without prior arrangement.

**Children:** Children \$4.00 a year to age 12.

**Public Holidays:** 15% Surcharge applies on public holidays

**GST:** All prices are GST inclusive

**Please Note:** Some items subject to seasonal change.

Dickens Inn Larder & Cellar Co. on Cameron at Quality Street Mall, Whangarei City Centre.  
Café-Bars-Restaurant-Function Rooms

Phone 09 4300 405 Fax 09 4300 703 www.dickensinn.co.nz Email: info@dickensinn.co.nz



# BUILD YOUR OWN BUFFET MENU

Dickens Inn™  
LARDER & CELLAR Co.

Est. 1995

PURVEYORS OF GREAT FOOD, ALES & FINE WINES

### \$49 Per Person (minimum 30 adults)

- 1 Soup or 3 Mix & Mingle options
- 2 Salads Options
- 1 Carvery Option
- 3 Hot Dishes Options
- 2 Desserts (plus 2 included)

### \$54 Per Person (minimum 30 adults)

- 1 Soup or 3 Mix & Mingle options
- 2 Salads Options
- 2 Carvery Options
- 3 Hot Dishes Options
- 3 Desserts (plus 2 included)

### \$59 Per Person (minimum 40 adults)

- 1 Soup or 3 Mix & Mingle options
- 3 Salads Options
- 2 Carvery Options
- 4 Hot Dishes Options
- 3 Desserts (plus 2 included)

### \$64 Per Person (minimum 40 adults)

- 1 Soup or 3 Mix & Mingle options
- 2 Salads Options
- 3 Carvery Options
- 4 Hot Dishes Options
- 4 Desserts (plus 2 included)

### \$69 Per Person (minimum 40 adults)

- 1 Soup or 3 Mix & Mingle options
- 3 Salads Options
- 3 Carvery Options
- 4 Hot Dishes Options
- 4 Desserts (plus 2 included)

## Soup

Served with a warm Dinner Roll & Butter

**Asparagus & Bacon** (seasonal)

**Tomato & cream Cheese**

**Roast Pumpkin**

**Smoked Chicken & Corn**

**Pea & Ham**

## Mix & Mingle Canapés

**En Croûte**

topped w seared beef & caramelized onion

**Prawn Cakes**

w tomato salsa dip

**Chicken Yakitori**

w honey, cumin & paprika

**Smoked Salmon Crêpe**

w cream cheese & capers

**Chicken Liver Mousse**

w onion jam on fresh bruschetta

**Salt & Pepper Squid**

w wasabi mayo

**Chicken Balls**

w coriander & ginger, coated in sesame seeds

**Cucumber Cup**

w a blue cheese mousse

**Crispy Arancini Balls** 

**Prosciutto & Melon**

## Salads

**Classic Greek**

w feta, olives, tomato, cucumber & red onion

**Balsamic Roasted Beetroot**

w red onion, rocket, pinenuts & vinaigrette dressing

**Dickens Ceasar**

w cos lettuce, bacon, anchovies, parmesan, croutons & dressing

**Chef's Root Vegetable**

w rocket, pumpkin seeds & a citrus vinaigrette

**Orange, Avocado & Bacon** (seasonal)

w rocket & a citrus vinaigrette

**Scallop & Bacon** (\$69 option only)

pan fried scallops & crispy bacon on a bed of salad greens

  
  
  
  

## Carvery (carved by the chef)

Served w traditional condiments

**Roast of Sirloin** (cooked medium rare)

prime aged beef w a mustard crust, parsley & beef jus

**Roast Pork**

w apple sauce & gravy

**Baked Chicken Roulade**

w a wild mushroom filling & wrapped in bacon

**Rosemary Lamb Roast**

w lamb jus & mint sauce

**Honey & Cider Glazed Ham**

w wholegrain mustard

**Roast Turkey Roulade** (seasonal)

w cranberry sauce.

## Other Dishes

**Steamed Jasmine Rice** (included in all options)

infused with bay leaves

**Chicken Stroganoff**

w white wine, mustard, onions, mushroom & cream

**Beef Bourguignon**

slow cooked w red wine, onions & mushrooms

**Summer Mussels**

on the 1/2 shell w tomato, spring onions, olive oil & fresh herbs

**Fresh NZ Mussels**

steamed in a thai green curry

**Seasonal Vegetables**

medley of buttered seasonal vegetables

**Potato Gratin**

layers of potato w cream, nutmeg and parmesan

**Roast Potatoes**

w garlic & thyme

**Market FRESH Fish Fillets** (\$69 option only)

crusted w coriander pesto, parmesan and pinenuts.