



ST MARGARET'S
COLLEGE

University of Otago

St Margaret's College Conference Menus



The Kitchen at St Margaret's College

Morning and Afternoon Tea Menus

Option 1—\$9.00

Selection of freshly baked
biscuits

Option 2—\$10.00

Selection of homemade muffins
Choose sweet or savoury

Option 3—\$11.00

Selection of home-style slices

Option 4—\$11.00

Devonshire scones
Cheese puffs

Option 5—\$11.00

Selection of mini filled croissants
Fesh savoury scones

Option 6—\$12.00

Selection of traditional club
sandwiches
Home made biscuits

Tea and Coffee ONLY — \$4.50

Freshly brewed coffee and a
selection of herbal teas

Note: All options include freshly
brewed coffee, a selection of
herbal teas and water

All prices are per person and include GST.

Please be sure to advise us of any dietary requirements. Where an item is unavailable, the kitchen will endeavour to substitute with a comparable product. All chicken, beef, and lamb items are halal

Our Head Chef is always happy to meet with individual groups to collaborate on a menu tailored to specific tastes and or dietary requirements.

To book, please contact our Conference Manager
Effective 1 May 2025

conference@stmargarets.college

(03) 926 9690



The Kitchen at St Margaret's College

Working Lunch Menu Fast simple lunch options for working through

Option 1

Picnic Lunch

\$25.00

Quiche Lorraine
Pumpkin, spinach, and feta quiche
Cold roast chicken
Seasonal salad
Tomato and basil salad
Banana walnut loaf with butter
Fruit basket

Option 2

Ploughman's on the Go

\$26.00

Ham and egg filled roll with lettuce, tomato, and mayo
Chicken and brie filled roll with spinach and cranberry sauce
Hummus and feta filled roll with mixed greens, tomato, cucumber, and onion
Roast vegetable and spinach salad
Greek salad
Ginger, almond, and cashew slice
Fruit basket

Option 3

It's a Wrap

\$29.00

Cajun-spiced chicken wrap with mixed greens, guacamole, and tomato
Bacon, lettuce, and tomato wrap with mayo and relish
Kumara and black bean wrap with coleslaw, feta, and roast vege chutney
Three bean salad with lime and smoked paprika dressing
Corn, capsicum, and feta salad
Blueberry chocolate chip muffins
Fruit basket

Add tea and coffee or juice \$4.50

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The Kitchen at St Margaret's College *Buffet Lunch Menus*

Choose from three set menus or meet with our Head Chef to create your own

Option 1

Hot Lunch

Available for all sized groups

Hot dish of the day

An extensive selection of seasonal salads

Home-style baking

Vegetarian options

Tea, coffee, and cold drinks

Self-service in the Norris Dining Hall

\$20.00*

*Semester time only

Buffet in the Atrium

\$26.50

Option 2

Ploughman's Lunch

Available for groups of 15 or more

A selection of cold cuts

Four seasonal salads

Selection of sandwich fillings

Fresh baked breads

Assorted New Zealand cheeses

Pickles and condiments

Fresh home-style baking

Tea, coffee, and fruit juice

\$28.50

Option 3

Mediterranean Style Lunch

Available for groups of 15 or more

Mediterranean chicken bake with
tomato, olives and fresh herbs

Spiced lamb koftas

Baked falafel with tahini sauce

Tomato, cucumber, and feta salad

Selection of seasonal salads

Warm flat bread

Hummus, Greek yoghurt,
and olives

Baklava

Tea, coffee and juice

\$33.00

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The Kitchen at St Margaret's College *Buffet Dinner Menu*

Our evening menu contains a varied range of delicious dinner options

Salads and Vegetables

Pan fried potatoes with leeks and shallots (GF)

Garlic roasted gourmet potatoes (GF)

Traditional gratin dauphinoise (GF)

Roasted vine tomatoes (S/GF)

Tunisian carrot salad (GF)

Greek salad (GF)

Roast vegetable and spinach salad (GF)

Tuscan style roasted asparagus (S/GF)

Pan-fried French beans and garlic (GF)

Roasted broccoli salad (GF)

S=Spring/Summer availability

Mains

Braised shoulder of lamb (GF)

Roast sirloin of beef (GF)

Fennel roasted pork shoulder (GF)

Tuscan baked fish with fresh herbs, cherry tomatoes, and olives (GF)

Mediterranean roast chicken thighs (GF)

Spinach and feta filo parcels (V)

Mushroom and bean stroganoff (Vegan)

Mushroom and cheddar Wellington (V)

Desserts

Maple and ricotta baked cheesecake

Austrian spice cake with Cointreau

Tiramisu chocolate mousse (GF)

Rich chocolate and walnut brownie (Vegan)

Orange, almond, and polenta cake (GF/DF)

Ginger and caramel apple puddings

***Choice of 4 salads or vegetables,
2 meat mains, 1 vegetarian main, and
2 desserts —\$58.50 per person***

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The Kitchen at St Margaret's College *Platter Menu*

Choose from three set platters or meet with our Head Chef to create your own

Platters serve 10-15 people

Fruit Platter

Our fruit platters consist of a selection of seasonal local and tropical fruits

Not all fruit available at all times

Pineapple

Watermelon

Kiwifruit

Seasonal fresh berries

Grapes

Natural yoghurt

\$75.00

Cheese Platter

Our cheese platters contain a selection of the following local or home made components:

A selection of local cheeses

Dips and spreads

Relishes and pickles

Marinated olives

Breads and crackers

Dried fruits and spiced nuts

Grapes and cherry tomatoes

\$110.00

Antipasto Platter

Our antipasto platters are made up of a selection of the following local and imported ingredients

Prosciutto, salami, and cold cuts

Selection of cheeses

Dips and spreads

Marinated olives

Dried fruits and spiced nuts

Stuffed peppadews

Artichokes and sundried tomatoes

Dolmades

Bread and crackers

\$121.00

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The Kitchen at St Margaret's College *Canapé Menu*

Our canapé menu contains a selection of mouth-watering treats

Cold Items

Asian chicken and egg finger sandwiches
Smoked salmon, cream cheese, and caper finger sandwiches
Coriander and smoked paprika frittata with pesto (GF, vegetarian)
Charred tomato and feta savoury tart (vegetarian)
Rice paper rolls with peanut satay tofu, sprouts, and julienned vegetables (GF/vegetarian/vegan)
Crostini topped with sautéed garlic mushrooms and basil (veg/vegan)

Hot Items

Mushroom and parmesan vol au vents (vegetarian)
Tarragon chicken vol au vents
Chicken skewers with peanut satay sauce (GF)
Tiny lamb bites with sumac and lemon yoghurt dipping sauce
Assorted mini quiches with a mix of vegetarian and bacon
Assorted mini savoury pies with a mix of beef, chicken and vegetarian
Homemade sausage rolls with mix of pork and vegetarian
Thai fish cakes with lemongrass and coriander (GF)

Create your own canapé menu from the following package options:

2 cold and 2 hot items \$13.00

2 cold and 3 hot items \$15.00

Extra items by arrangement

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