



MORNING AND AFTERNOON TEA

served either to the room or in the cafe

\$8pp

A sweet/savoury scone or muffin with butter, served with a selection of teas and fresh filtered organic hummingbird coffee.

LUNCH MENU #1

LUNCH PLATTERS

Served on platters to the table or at the buffet

Minimum number of guests required – 20

\$30pp

Roast rare roast beef with a mustard and garlic crust

Baked chicken pieces with Provençal pesto

Selection of Cheeses with Grapes and chutney

Selection of fresh baked breads and crackers

Bacon and egg pie

Condiments to share

Fresh seasonal fruit platter

SALADS

Green Tossed leaves with pepper, olive oil and Balsamic Dressing

Greek Salad with tomatoes, Feta, Cucumber, Olives, Onion and vinaigrette

Roasted Vegetable Salad with Pine nuts or Roast potato salad with rosemary and cherry tomatoes

FOLLOWED BY

A selection of teas and fresh hummingbird organic filter coffee



** If you have any guests with dietary requirements, please let us know so we can provide an alternative dish where required.*

LUNCH MENU #2

PLATED AND SERVED

Seated and served menu followed by tea and coffee.

Minimum number of guests required – 20

\$30pp

TO START

please choose one option for group

Ciabatta bread with oil and butter

MAINS

Please select one option for group

Roast sirloin of beef in a rich red wine sauce

Breast of Chicken, chargrilled and served in a butter sauce

Akaroa Salmon, grilled or poached and a lemon butter sauce

Roast Loin of Pork in a port wine reduction

All Mains served with either house potato dish or rice and seasonal vegetables

FOLLOWED BY

Seasonal fresh fruit sliced on platters

served with a selection of teas and fresh brewed coffee

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LUNCH MENU #3

FINGER FOOD BUFFET

All Items are designed to be 2- 3 bites and to be served on platters for guests to help themselves.

They can be eaten whilst standing. Please select 6 options from the selection below

Minimum number of guests required – 30

\$25pp

Savoury Quiches (selection includes Vegetarian)

Freshly prepared club sandwiches (cold)

Pizza bites, tamarind, cheese, tomato and ham

Gourmet Smoked Chicken Open Sandwiches

Thai Fish Cakes

A selection of Handmade Sweet Slices (GFO)

Mini Ham and Cheese filled croissants

Sweet and/or savoury selection of freshly baked muffins

Sweet and/or savoury selection of freshly baked scones

Cheese and Crackers

Mushroom & Pumpkin Arancini Balls w/Parmesan (V)

Spicy Meat Balls w/Tomato Dipping Sauce (GF)

Wedges with Sour cream and sweet Chilli dipping sauce

Chunky Fries with Tomato Sauce and Aioli

Chicken Kebabs Cajun style

Bacon and Blue cheese balls

Mini Corn enchiladas

Toasted Club Sandwiches (selection includes vegetarian)

House made Mini Mince and Steak Pies

Dill Flavoured Shrimps (GF)

Cocktail Beef burgers with relish

Fruit smoothies or fruit juice

Self-serve selection of teas and fresh brewed coffee



LUNCH MENU #4

HAM CARVERY WITH ROLLS

Served at Buffet – designed to either be seated or standing

Minimum number of guests required – 40

\$25pp

Baked Ham on the bone served at the carvery

Hot Gourmet Potatoes

Tossed Green Salad with Olive Oil

Coleslaw

Sliced tomatoes

Selection of Bread Rolls and butter

Selection of Condiments; Mustard, Mayonnaise, Oil, Butter

** If you have any guests with dietary requirements, please let us know so we can provide an alternative dish where required.*

Please contact us if you would like more information on alternative catering options.

We look forward to making your event a success!

For more information please contact: Karyn Yorston, Front of House Manager,
Links, Christchurch Golf Club, Email: karyn@linksfunctions.co.nz Call: 021 247 1022