



GLENFALLOCH
restaurant

Group Rates and Options

Morning / Afternoon Tea

Cinnamon Scones and Vanilla Pikelets served with poached Apple and fresh whipped Cream, coffee and tea
\$15 p.p.

Savoury extended Morning / Afternoon Tea

Glenfalloch Platter with homemade breads / smoked fish / cured meats / salads / spreads & dips, followed by dessert tasting
\$27.50 p.p.
(no drinks included)

Lunch Rates:

2 course pre-ordered @ \$40

3 course pre-ordered @ \$49

Buffet style / shared Platter (3 course / min. 10guests) @ \$52

Drinks packages can be arranged.

\$8 for house wine (NZ) or beer (NZ) and \$3 for tea/coffee
Premium Otago Wines and Beer packages available

Glenfalloch Garden Tours

Explore our beautiful historic garden with its gorgeous seasonal displays, birdsong and 1,000 year old Matai Tree

Garden entry self-guided: FREE with any food purchase

1h guided: \$5 p.p.+ Guide Fee (min. 10 guests)

Guide Fee \$125.00 up to 20 pax.

Glenfalloch Dinner

Menus on request | Try our famous 'Trust the Chef' degustation



GLENFALLOCH
restaurant

Group Lunch Menu 1

Set Starter

Caramelised Carrot & Ginger Soup
Apple / Masala Oil / Grain Bread

Choice of Mains

(please advise order at least 3h prior arrival time)

Reserve Beef Steak Salad
Root Vegetables / Quinoa / aged Balsamic

or

Fish of the Day
Potato / Seasonal Vegetables / Almond & Fennel Spice

Set Dessert

Crème Bavaoais
Poached Otago Apple / Almond Crumble / Blackberry Sorbet

2 course for \$40 p.p.

(Main and Dessert unless advised differently)

3 course for \$49 p.p.

Vegetarian Dishes can be executed.

Homemade Breads & Dips can be added for \$5 p.p.

Coffee and Tea can be added for \$3 p.p.

New Zealand Beer or Wine can be added from \$8 p.glass

Dinner Menus are available on request.



GLENFALLOCH
restaurant

Group Lunch Menu 2

Set Starter

Caramelised Carrot & Ginger Soup
Apple / Masala Oil / Grain Bread

Choice of Mains

(please advise order at least 3h prior arrival time)

Bostock's Organic Chicken
Roasted Chickpeas / Baby Spinach / Apricot & Curry Dressing

or

Twice cooked Pork Belly
Potato / Seasonal Vegetables / Pinot Noir Jus

Set Dessert

Crème Bavaoais
Poached Otago Apple / Almond Crumble / Blackberry Sorbet

2 course for \$40 p.p.
(Main and Dessert unless advised differently)

3 course for \$49 p.p.

Vegetarian Dishes can be executed.
Homemade Breads & Dips can be added for \$5 p.p.
Coffee and Tea can be added for \$3 p.p.
New Zealand Beer or Wine can be added from \$8 p.glass

Dinner Menus are available on request

This menu is based on seasonal fruits and vegetables. Recipes will be modified depending on availability and supply.