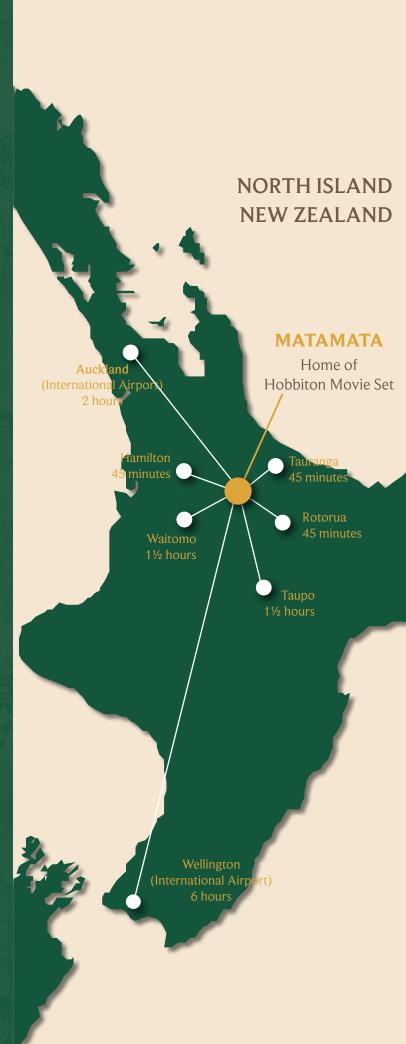




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Retail rates and valid until 31 March 2025 Open every day (excluding Christmas day)

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Morning and Afternoon Tea



Available on request in The Green Dragon[™] Inn, Party Marquee, Snug, Bywater Beer Garden and Millhouse

Accompanied by tea and coffee

Homemade muffin v

Homemade slice v

Fresh baked biscuits v

Farmhouse cheese scones served with butter v

Devonshire scones with Green Dragon preserve v

A selection of hot savouries

Seasonal fresh fruit platter DF/GF/V/VGN

A Green Dragon cheese platter

A selection of cakes from The Green Dragon Inn

Your choice of any two items for \$13.00 per person • Extra item \$6.50 per person (valid until 31.03.26)





Exclusively available on the Second Breakfast Tour for a maximum of 30 people

Served banquet style and accompanied by tea, coffee and juice

HOT

Fluffy scrambled eggs df/gf
Herb roasted potatoes df/gf/vgn
Grilled lamb sausage df/gf
Streaky bacon df/gf
Balsamic and herb mushrooms df/gf/vgn

CONTINENTAL

A selection from the pastry basket: Freshly baked scones, sweet Danish pastries, muffins

Fresh seasonal fruit DF/GF/VGN

A selection of sliced cold meats GF

A selection of New Zealand cheeses





Available in the Party Marquee from 11am to 3.30pm

Served buffet style and accompanied by tea and coffee

HOT

Slow roasted beef rump DF/GF

Marinated chicken DF/GF

Battered fish with a tartare sauce

Minted lamb casserole DF/GF

Chickpea and vegetable curry DF/GF/VGN

Chefs' choice of seasonal vegetables DF/GF/VGN

Herb roasted gourmet potatoes DF/GF/VGN

Creamy Pesto Pasta V

Steamed rice DF/GF/VGN

COLD

Bulgur wheat salad df
Garden fresh green salad df/gf/vgn
Hobbit Slaw df/gf/vgn

SWEET

A selection from the Green Dragon dessert kitchen including sweet slices and cakes

Seasonal fruit salad DF/GF/VGN

Baked apple crumble DF/GF/VGN

\$38.00 (valid until 31.03.25) \$40.00 (valid from 1.04.25 until 31.03.26)





Available in the Millhouse from 11am to 3pm for a maximum of 30 guests

Served on buffet or banquet style with tea, coffee and juice

HOT

Herb roasted potatoes DF/GF/VGN

Seasonal roast vegetable medley DF/GF/VGN

Steamed jasmine rice DF/GF/VGN

Chickpea & vegetable curry DF/GF/VGN

Beef and ale hot pot

Golden roast chicken DF/GF

Choice of oven roast lamb or ham DF/GF

COLD

A selection of house-made breads w/ butter v

Fresh green salad DF/GF/VGN

Roast beetroot, spinach & feta salad GF/V

SWEET

Warm apple crumble served with vanilla custard df/gf/vgn
Kiwi pavlova served with whipped cream gf/v
Seasonal fruit platter df/gf/vgn

\$65.00 per person (valid until 31.3.26)





Available in The Snug from 11am to 3pm for a maximum of 12 guests

Served buffet or banquet style and accompanied by tea and coffee

A selection of fresh breads

Roast baby beetroot and feta salad with baby spinach GF/V

Pumpkin and coconut salad with sunflower seeds DF/GF/VGN

Garden fresh green salad DF/GF/VGN

HOT

Maple glazed roast ham DF/GF

or

Roasted beef with rich brown gravy gf
Roast root vegetable medley df/gf/vgn
Herb and garlic roasted potatoes df/gf/vgn
Range of seasonal condiments

SWEET

Apple and berry crumble DF/GF/VGN

Vanilla Custard GF/V

A selection of Green Dragon slices

\$39.50pp plus a \$500 venue cost (valid until 31.03.26)





Exclusively available on the Evening Banquet Tour for a maximum of 64 people

Served banquet style and accompanied by tea and coffee

HOT

Selection of housemade breads and condiments
Golden roast chicken DF/GF
Roasted fillet of salmon DF/GF
Beef hotpot GF

Slow cooked lamb shanks on potato and garden pea mash with gravy GF

Cumberland sausages with tomato relish

Selection of roast vegetables DF/GF/VGN

Garlic and thyme roasted potatoes DF/GF/VGN

Kumara mash DF/GF/VGN

Garlic braised mushrooms DF/GF/VGN

Seasonal vegetable pie df/vgn

COLD

Fresh green salad DF/GF/VGN

SWEET

Kiwi pavlova with fresh cream and strawberry coulis GF/V
Bakewell tarts V
Sticky date pudding V
Seasonal fresh fruit DF/GF/VGN
Baked apple crumble DF/GF/VGN
Butterscotch sauce GF/V
Vanilla custard GF/V

Please note some menu items may vary based on the season and availability. Our Menus are 'Halal Friendly'.

DF = Dairy Free GF = Gluten Free V = Vegetarian VGN = Vegan





To suit individual timings

HOT

Corn fritters served with house made chutney DF/GF/VGN
Crumbed camembert bites with spiced plum sauce v
Lamb rissole with caramelised onion and cheddar cheese
Roast pork slider with apple cider braised cabbage
Sausages wrapped in puff pastry

COLD

Oven basked mushroom filled with lentil, onion, and tomato relish DF/GF/VGN

Yorkshire puddings with horseradish cream and roast beef

Prawn and tomato tarts

Smoked salmon mousse on crispy crostini

SWEET

Fruit platter DF/GF/VGN

Chocolate truffles GF/V

Assorted mini tarts V

Mixed board of NZ cheeses, breads, and dips

Any three canapés for \$17.00 per person • Extra item \$6.00 per person (valid until 31.03.26)



Function Menu Packages

Served buffet style and accompanied by a garden green salad, freshly baked bread rolls and tea and coffee

\$70

plus your choice of one carvery DF/GF
Your choice of one salad, two side dishes, two main, two desserts

\$85

Your choice of one carvery DF/GF
Your choice of two salads, three side dishes, two mains, three desserts

\$96

Your choice of one carvery DF/GF
Your choice of two salads, four side dishes, three mains, three desserts

Prices valid until 31.03.26





CARVERY

Fillet of roast beef DF/GF

Roast ham glazed with brown sugar, clove, and orange <code>DF/GF</code>

Roast rosemary lamb with a mint sauce DF/GF

MAINS

Lemon and herb roast chicken with sage and walnut stuffing DF

Baked fresh fish served garlic lemon and herb DF/GF

World famous Hobbiton beef and ale pie

Chickpea and vegetable curry DF/GF/VGN

Lamb rogan josh with coriander and mint yoghurt GF

Char grilled lamb steaks DF/GF

SIDE DISHES

Steamed seasonal veggies DF/GF/VGN
Roast vegetable medley DF/GF/VGN
Roasted cauliflower with a cumin sauce DF/GF/VGN
Herb and garlic roasted potatoes DF/GF/VGN
Citrus and herb couscous DF/VGN
Garlic roasted mushrooms and onion DF/GF/VGN
Steamed basmati rice DF/GF/VGN
Stir fry greens with spicy sesame dressing DF/GF/VGN
Orange and ginger carrots GF/VGN
Mint buttered peas GF (Vegan option available)
Potato gratin GF/V
Broccoli with almond butter GF
Egg fried rice GF





SALADS

Fresh green salad DF/GF/VGN

Coleslaw with creamy aioli dressing DF/GF/VGN

Roast vegetable salad DF/GF/VGN

Tabbouleh salad VGN

Marinated red onion and fresh tomato DF/GF/VGN

Orzo pasta salad V

Potato, egg, and Salad GF

Kumara and citrus salad GF

Roast pumpkin, bacon, and feta salad GF

Roast beetroot spinach and feta salad GF/V

Hobbiton Caesar salad

DESSERT

Baked apple and berry crumble DF/GF/VGN

Fresh fruit salad DF/GF/VGN

Sticky toffee pudding with butterscotch sauce (hot) v

Hot chocolate fudge cake served with whipped cream v

Profiteroles with flavoured cream v

Carrot cake with lemon icing v

Lemon meringue tartlets v

Pavlova with fresh cream and mixed berry coulis GF

Pecan nut pie v

White chocolate and raspberry cheesecake





TAP BEVERAGES

All tap beverages are crafted specially for Hobbiton Movie Set and can only be purchased from Hobbiton Movie Set.

TUMBLER

SPIRITS

The Green Dragon has an extensive range of spirits and mixers available. If you prefer a specific brand or spirit please enquire — we are happy to obtain a price for you.

NON-ALCOHOLIC

Frogmorton Ginger Beer	\$6
Coca-Cola range (Coke, Sprite, L&P)	\$6
Orange Juice	\$6

BEVERAGE PACKAGES





WHITE WINE	Bottle	Glass
House Sauvignon Blanc	\$45	\$9
Mills Reef Reserve Sauvignon Blanc	\$55	\$12
House Chardonnay	\$45	\$9
Mills Reef Reserve Chardonnay	\$55	\$12
House Pinot Gris	\$45	\$9
Mills Reef Reserve Pinot Gris	\$55	\$12
RED WINE		
House Pinot Noir	\$45	\$9
Mills Reef Reserve Pinot Noir	\$55	\$12
Mills Reef Cabernet Merlot	\$55	\$12
Mills Reef Reserve Merlot	\$55	\$12
Mills Reef Reserve Syrah	\$55	\$12
House Rosé	\$45	\$9
SPARKLING		
Mills Reef Non-Vintage Methode Traditionelle	\$55	\$12





MENU

All prices are inclusive of GST. We pride ourselves on our flexibility.

Please don't hesitate to contact us for further options and prices.

Menus may be subject to price variations due to other market influences. Any changes in pricing would be communicated to you prior to any planned event.

Menu pricing is set upon confirmation of your booking.

FINAL NUMBERS

Final numbers are required 72 hours prior to your chosen date. Those will be the minimum numbers charged for.

DIETARY REQUIREMENTS

We are happy to provide vegetarian options or any other dietary requirements. Any dietary requirements that apply to your group must be pre advised seven days prior to your function.

BEVERAGES

Orange juice and ginger beer is available at \$16.00 per carafe (approximately four glasses per carafe).



Where the Hobbit Holes[™] are hiding **//**





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