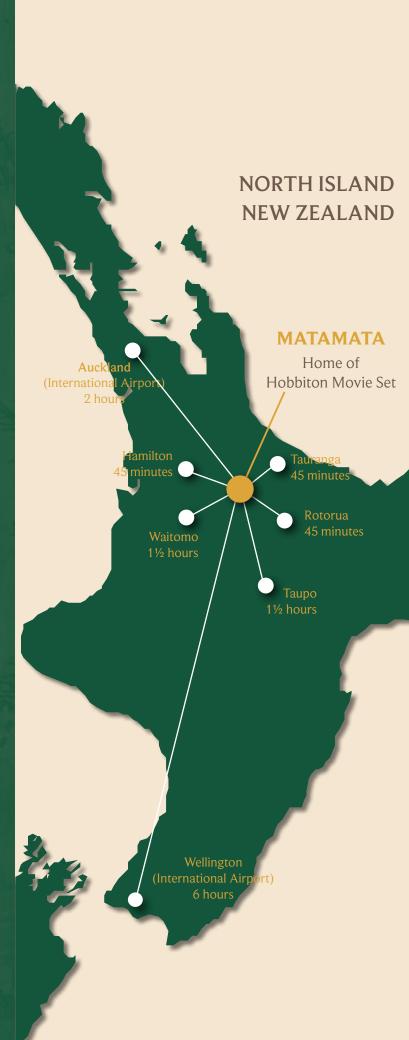




- 1 Introduction
- 2 Morning and Afternoon Tea
- 3 Breakfast
- 4 Second Breakfast
- 5 Marquee Festive Feast
- 6 Millhouse Lunch Banquet
- 7 The Snug Menu
- 8 Evening Banquet Meal
- 9 Function Canapés
- 10 Function Menu Packages
- 11 Function Menu
- 14 Beverages
- 14 Wine
- 15 Please Note

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

SHIRE TOURS, SHIRE'S REST, MIDDLE-EARTH, GREEN DRAGON, HOBBITON, THE HOBBIT and THE LORD OF THE RINGS and the characters, places, events and items contained therein, are trademarks or registered trademarks of Middle-Earth Enterprises, LLC and are used under license by Rings Scenic Tours Limited and Wingnut Film Productions Limited, which are independently owned and operated.







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

Toasted cheese mousetrap 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 31.03.25)





Available from 7am to 10.30am in The Green Dragon™ Inn,

Party Marquee and Millhouse for group bookings only

Accompanied by tea and coffee

HOT

Scrambled eggs df/gf
Smoked bacon df/gf
Chicken sausage df/gf
Hash browns
Grilled tomato df/gf/v
Creamy mushrooms gf/v

CONTINENTAL

Toasted muesli

Greek yoghurt GF

Selection of freshly baked Danish pastries

Oven fresh multi-grain and sourdough bread

Preserved mixed fruit infused with aniseed and clove

Fresh fruit platter

Selection of condiments

\$32.00 per person (valid until 31.03.24) | \$34.00 per person (valid 01.04.24-31.03.25)





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

Accompanied by tea, coffee and juice

HOT

Fluffy scrambled eggs df/Gf
Sautéed potatoes with fried onion and herbs df/Gf/vgn
Grilled lamb sausage df/Gf
Streaky bacon df/Gf
Rosemary mushrooms df/Gf/vgn

CONTINENTAL

A selection from the pastry basket: Freshly baked scones, sweet Danish pastries, muffins, whipped cream, jams, and butter

Fresh seasonal fruit DF/GF/VGN

A selection of sliced cold meats GF

Local breakfast cheeses

Grilled tomato relish DF/GF/VGN





Available in the Party Marquee from 11am to 3pm

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)





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

Served on boards 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, beef 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 31.3.25)





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

Served buffet 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

Sweet brown sugar and clove glazed ham DF/GF
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

Pecan nut tarts V

\$39.50pp plus a \$500 venue cost (valid until 31.03.25)





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

Served buffet 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 casserole GF
Slow cooked lamb shanks on bubble and squeak 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
Roast pumpkin stuffed with chargrilled succotash DF/GF/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
Honey and cinnamon yoghurt 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 31.03.25)



Function Menu Packages

\$70

Your choice of beef, lamb or ham carvery DF/GF
Roast chicken with lemon and herb DF/GF
Col cannon potatoes GF/V
Baked apple crumble DF/GF/VGN
Plus your choice of two salads, one side dish, one main, one dessert

\$85

Your choice of beef, lamb or ham carvery df/gf
Roast chicken with lemon and herb df/gf
Col cannon potatoes gf/v
Baked apple crumble df/gf/vgn
Plus your choice of two salads, two side dishes, one main, two desserts

\$96

Your choice of beef, lamb or ham carvery DF/GF
Roast chicken with lemon and herb DF/GF
Col cannon potatoes GF/V
Baked apple crumble DF/GF/VGN
Plus your choice of two salads, three side dishes, two mains, two desserts

Prices valid until 31.03.25





SALADS

Fresh green salad DF/GF/VGN

Coleslaw with creamy aioli dressing DF/GF/VGN

Roast vegetable salad DF/GF/VGN

Tabbouleh salad GF/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

VEG AND SIDES

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
Citrus and herb couscous df/vgn
Garlic roasted mushrooms and onion df/gf/vgn
Steamed basmati rice df/gf/vgn
Sesame infused rice 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





MAINS

Fillet of roast beef DF/GF

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

Roast rosemary lamb with a mint sauce DF/GF

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 with smoked tomato and onion marsala sauce DF/GF

Thai red pork belly with a coconut broth DF/GF

DESSERT

Baked apple and berry crumble DF/GF/VGN

Fresh fruit salad DE/GE/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

| 350ml served in The Green Dragon Inn's ceramic tumblers | | | | | |
|---|-------------------------|------|--|--|--|
| Girdley Fine Grain | Amber Ale Beer | .\$8 | | | |
| Oat Barton Brew | Traditional English Ale | .\$8 | | | |
| Sackville Cider | Alcoholic Apple Cider | .\$8 | | | |

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 |
| Keri Premium 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 Pinot Meunier 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 **//**





501 Buckland Rd, Hinuera, Matamata 3472, New Zealand

Phone: (64) 7 888 1505 | Freephone: 0508 4 HOBBITON | Email: events@hobbitontours.com

www.hobbitontours.com

