

Wedding Menu - Drinks



All Pricing subject to change and Valid only to August 2011

COCKTAIL CANAPES

- Soused Scallops served with lemon and coriander
- Smoked Salmon on rye bread with lemon & chive crème fraîche
- Smoked Chicken and parmesan tartlets with a Caesar dressing
- Duck Liver Parfait with peach chutney on sourdough croutes
- Mini Canterbury Lamb burger on sourdough with lime and mint mustard
- Greek Salad tartlets with olive and feta
- Macerated fig, red onion and feta cheese in a filo roll
- Vol au vent filled with avocado salsa
- Mixed Asian Savories (Spring Rolls, Vegetable Samosa) with Sweet Chilli Dipping Sauce
- Fish Goujons with tartare sauce
- Chicken skewers with satay sauce.
- Mini chocolate éclairs filled with vanilla cream
- Mini lemon meringue pies
- Selection of chocolate truffles

Pricing

\$3.50 per selection, per person

A minimum 6 selections for a Cocktail party, 3 for pre dining if required

SAMPLE DINNER MENUS

Entrees

- Bruschetta of fresh mozzarella with caponata and salsa verde
- Feta and vine ripened tomato filo tartlet with a rocket salad and kalamata olives *(gf, df)*
- Hot smoked Akaroa Salmon with slaw of fennel, apple and citrus, served with pinot noir reduction and avocado oil *(gf, df)*
- Salad of bacon and soused scallops with pear and walnuts, dressed with a sherry vinaigrette *(gf, df)*
- Parfait of duck liver on toasted ciabatta with cucumber pickle and salad garnish *(gf available with substitution of bread)*

Mains

- Akaroa Salmon fillet served on lemon and thyme polenta cake with wilted greens, soused scallops and lemon chive butter sauce *(gf)*
- Roasted breast of chicken served on savory meat loaf with wilted greens and a café au lait sherry & sage sauce *(gf)*
- Roasted rump of lamb on herbed potato with wilted greens, served with red wine jus reduction and broad beans *(gf)*
- Roasted Rack of Canterbury Lamb served on herbed potato galette with wilted greens, pinot noir jus reduction and vegetable ratatouille *(gf, df)*
- Confit of Canter Valley Duck leg, presented on a marquise potato filled with kumara, served with a five spice infused duck jus and vegetable garnish *(gf)*
- Seared Cheviot Beef fillet, served on dauphinoise potato with wilted greens, and sauté mushrooms glazed with duck parfait, finished with a thyme infused beef jus reduction *(gf)*
- Kumara Bake, baked layers of golden, red and beauregard kumara, served on wilted greens with red capsicum relish and broad bean butter 'veloute'

Desserts

- Chocolate Mousse
- Filled Kiwi Pavlova
- Lemon Tart, raspberry coulis and crème fraîche
- Gluten Free, Dairy Free citrus cake with citrus glaze and passion fruit parfait (*gf, df*)
- Cheese Board Supplement available @ \$5.00pp

Pricing

3 course, choice of 1 main	\$63.00
3 course, choice of 2 mains	\$72.00

Menus are samples only. We can create an individual menu to suit your event.

Vegetarian options and dietary requirements available on all menus at no extra cost

BEVERAGES

*Beverages can be supplied as a package or on a consumption basis.
All prices include GST.*

BEVERAGE PACKAGE

The package price includes beverage, labour and glass hire on a per person basis.

House Wine, Local Beers, Fruit Juices, Soft Drinks and Methode Champenoise

2 hours	\$31.00
3 hours	\$42.00
4 hours	\$45.00
5 hours	\$50.00

Should you wish to upgrade from our house wine to Stoneleigh Varietals you can for an additional cost of \$5.00 per person

ON CONSUMPTION

You choose the wines and beers to suit your event.

There is an additional labour and hire charge of \$450.00 when on consumption is chosen.

Bubbles

Brancott Estate Reserve ve Chardonnay Pinot Noir Brut Marlborough	\$32.00
Brancott Estate Reserve ve Sparkling Sauvignon Blanc	\$32.00

White

Montana Festival Block Chardonnay	\$30.00
Montana Festival Block Sauvignon Blanc	\$30.00
Montana Festival Block Pinot Gris	\$30.00
Montana Festival Block Pinot Noir	\$30.00

Bubbles

Brancott Estate Reserve ve Chardonnay Pinot Noir Brut Marlborough	\$32.00
Brancott Estate Reserve ve Sparkling Sauvignon Blanc	\$32.00
Deutz 750ml Marlborough	\$52.00
Mumm 750ml France	\$112.00

White Wines

Church Road Chardonnay Hawkes Bay	\$39.00
Boundary Tuki Tuki Chardonnay Hawkes Bay	\$35.00
Stoneleigh Sauvignon Blanc Marlborough	\$37.00
Camshorn Sauvignon Blanc Waipara	\$39.00
Camshorn Classic Riesling Waipara	\$37.00
Boundary Pinot Gris Waipara	\$35.00

Red Wines

Gibbston Valley Gold River Pinot Noir Central Otago	\$52.00
Boundary Kings Rd Pinot Noir Waipara	\$42.00
Triple bank Pinot Noir Marlborough	\$42.00
Church Road Cuve Merlot Hawkes Bay	\$42.00
Church Road Merlot Cabernet Hawkes Bay	\$42.00
Coupers Shed Merlot Cabernet Hawkes Bay	\$37.00
Church Road Reserve Syrah Hawkes Bay	\$52.00

Dessert Wine

Saints Noble Sémillon Gisborne	\$37.00
Church Road Reserve Noble Viognier Hawkes Bay	\$52.00

Beer

Monteiths Premium NZ Lager	\$6.60
Monteiths Golden Lager	\$6.60
Monteiths Pilsner	\$6.60
Monteiths Original Ale	\$6.60
Amstel Light	\$6.00
DB Draught	\$5.75
Export Gold	\$5.75
Heineken	\$7.00
Steinlager Pure	\$7.00