

Canapés Options

Prices are based on 4 pieces per person, extra canapés can be ordered in addition and will be charged accordingly.

MENU 1

Smoked Chicken with Mango Coriander Mayonnaise on Crostini

Assorted Pita Crisps with Sun-Dried Tomato, Feta and Mint Dip

Rare Roast Beef and Char Grilled Pepper Tartlets

Smoked Salmon and Chive Frittata

\$19.00 per person

MENU 2

Sushi Selection Including Seafood and Vegetarian with Wasabi and Soya

Prawn Tails with Lime and Chili Dipping Sauce

Basil Crostini Crisps with Roast Capsicum and Cream Cheese Dip

Chicken Tulips, Marinated with Honey and Ginger

Petite Beer and Guinness Pies

\$21.00 per person

MENU 3

Whitebait Fritters with Lemon Mayonnaise

Wood Smoked Salmon Tartlets with Lemon and Chive Crème

Pork Terrine on Sun-Dried Tomato Pastry with Onion Marmalade

Selection of Lamb and Chicken Cocktail Satays with Peanut Sauce

Prawn Cutlets with Mango and Capsicum Crème Fraiche

\$23.00 per person

Supplement Options

COLD

Avocado Crostini with Poached Scallops

Classic Prawn Cocktail Puffs

Marinated King Prawns With Pepper en Croûte

Smoked Chicken and Sundried Tomato Mousse Tartlets

Pastry Tartlets filled with Chili Beef and Cashew Nuts

Cantaolupe Melon with Chili

Tomato Gazpacho with Crab

Salmon Tartare with Crème Fraiche

Asparagus and Gruyere Wraps

Vichyssoise with Vodka Foam

HOT

Quail Egg Florentine

Seared Scallops with Lime Dressing

Wild Mushroom Soup "Cappuccino Style" with Crepe Dust

Butternut Squash Veloute with Vanilla Oil

Thai Crab Cakes with Chili Dip

Barbequed Chicken Winglets

Marinated Honey and Mustard Chicken Tulips

Prawn and Scallop Vol-au-vents

Sesame Seed Glazed Beef Skewers

Filo Tarlets with Leek, Bacon and Cheese

Roast Pepper, Cream Cheese and Basil Wraps

\$5.50 per person, per item

Table d'Hôte Options

SOUP

Pumpkin and Almond with Crème Fraiche

Seafood Chowder

Watercress and Potato

Creamy Chicken, Wild Mushroom and Corn Chowder

Crayfish and Lemon Grass Bisque

Tomato and Basil

ENTRÉE

Rare Beef Strips with Chargrilled Vegetable Salad,
finished with a light Horseradish and Mustard Cream Dressing

Cajun Chicken Fillets chilled and served on a Mesclun Salad with Capsicum and Tomato
topped with Lemon Coriander Dressing and Crispy Noodles

Oriental Beef Salad
with Sweet Chili, Coriander and Sour Cream Dressing

Smoked Salmon and Scallop Terrine
served with Mesclun Salad and Avocado Mousse

Seafood Ceasar Salad, Cos Lettuce, Crispy Bacon,
Croutons, Prawns, Scallops and Classic Dressing

Gravlax, Avocado and Brie Salad
with a Lemon and Lime Dressing

Salmon Fillet served on a bed of Mixed Leaves
with a Lemon and Mint Crème Fraiche

Classic Pork Terrine with Pistachio Nuts
on Mesclun Leaves with Melba Toast and Kumara Chutney

Smoked Chicken, Avocado and Garlic Mayonnaise Stack
with Cucumber, Orange and Rock Melon Salad

Warm Marinated Chicken Fillets
with Greek Salad and Pesto Vinaigrette

Grilled Falafel Stack
with Char Grilled Vegetables, Pesto Mayonnaise and Rocket Leaves

Pumpkin, Spinach and Pine Nut Filo Parcel
with Mild Curry and Coconut Cream Sauce

Table d'Hôte Options

MAIN COURSES

Venison Medallions on Roasted Kumara, Potato and Onion
served with a Field Mushroom Red Wine Reduction with Vegetable Medley

Garlic and Prawn Stuffed Chicken Kiev on a bed of sautéed Leek and Potato
with a Tomato Beurre Blanc and Broccoli Florets

Eye Fillet of Beef with a Maderia Cream Sauce, Onion Marmalade and Potatoes
with Panache of Fresh Vegetables

Beef Wellington with Mushroom Casserole, Lyonnaise Potato
with Fresh Vegetables

Sliced Roast Scotch Fillet Steak coated with Dijon Mustard,
served with Dauphenoise Potatoes and a Port and Mushroom Sauce

Premium Pork Loin on Mushroom and Bacon Risotto,
Red Pepper Sauce and Fresh Broccoli

Pan Roasted Lamb Rump topped with Sun Dried Tomato and Feta
on a Basil Rosti with Rosemary Sauce and Fresh Beans

Cajun Lamb Fillets over Honey Roasted Kumara
with Ratatouille and Red Wine Jus

Salmon Fillet sat upon Herbed Potato
with Prawn and Scallop Gumbo

Salmon Fillet with Prawn and Chive Mousse on Lemon Scented Potato
with Glazed Asian Greens and Mango Salsa

Vegetarian Linguine, Ragout of Oriental and Western Mushrooms,
Shanghai Cabbage and Soya Glaze

Potato Gnocchi served with Mediterranean Vegetables
and glazed with Goats Cheese

Table d'Hôte Options

DESSERTS

Triple Nut Tart served with Vanilla Ice Cream and a Hot Fudge Sauce

Almond Tuille Basket with Kahlua Chocolate Mousse

Decadent Chocolate Cheesecake with Berry Compote and Fresh Cream

Lemon Curd Tart with Citrus Confit, Passion Fruit Ice Cream and Lime Syrup

Toffee Apple Pie with Cream Anglaise and Vanilla Ice Cream

Dark Chocolate Pudding with Chocolate Fudge Sauce and Grand Marnier Cream Fraiche

Hazelnut and Chocolate Mousse Gateaux with Fresh Berry Compote

White Chocolate and Raspberry Mousse with Chocolate Biscotti

SELECTION OF NEW ZEALAND CHEESES

\$8.00 per person

SORBETS

(Supplement applicable \$3.00 per person)

To build your menu please select from the following options.
For every additional course item add a supplement of \$6.00 per person per course

PLATINUM SET WEDDING PACKAGE

Entrée (two choice), Main Course (two choice), Dessert (two choice), Cheese Selection, Tea / Coffee and Petit Fours

\$125.00 per person

REGAL SET WEDDING PACKAGE

Soup, Entrée (two choice), Main Course (two choice), Dessert (two choice), Tea / Coffee and Petit Fours

\$115.00 per person

WAIPUNA SET WEDDING PACKAGE

Entrée (two choice), Main Course (two choice), Dessert (two choice), Tea / Coffee and Biscotti

\$65.00 per person