

Wedding Package

with Pre-Dinner Nibbles

(Minimum 40 adults)

\$58.00 per person

Selection of Five Canapés

Cocktail Blinis, Vol au Vents, Savoury Skewers, Smoked Mussels on Melba Toast, Stuffed Mushrooms, Oriental Dumplings & Assorted Starters

Carvery

Roast Sirloin Fillet with Japanese Five Spice Pepper
Cherry Glazed Ham
Seafood Selection
Fresh Half Shell Oysters with Lemon

Vegetables

Split Roast Potatoes
Kumara with Brandied Marmalade Glaze
East Mediterranean Salad
Fresh Seasonal Salads
Selection of Breads
Gravy & Condiments

Desserts (Selection of Three)

Fresh Fruit Salad
Ambrosia
Fruit Topped Pavlova
Chocolate Log
Home Made Trifle
Tea & Coffee

We are happy to customise a menu selection for you

Wedding Package

(Minimum 40 adults)
\$48.00 per person

Carvery (Selection of Two)

Roast Pork with Apple & Mustard Sauce
Roast Chicken with Cranberry
Roast Lamb with Mint Jelly

Seafood Selection

Fresh Half Shell Oysters with Lemon Wedges
New Zealand Mussel Platter
Shrimp & Surimi with Seafood Sauce

Served with

Gourmet Potatoes in Parsley Butter
Honey Glazed Kumara
Seasonal Vegetables
Selection of Salads
Breads
Rich Gravy & Condiments

Desserts

Pavlova
Tropical Cheesecake with Fresh Fruit Salad & Cream
or
Combination Cheese Board / Fruit Platter
Tea & Coffee

We are happy to customise a menu selection for you

Full Buffet Menu

(Minimum 50 Adults)
\$65 per person

Starters

Mini Spring Rolls with Dipping Sauce
Assorted Cocktail Sandwiches
Seafood – Oysters Half Shell
Shrimp & Surimi Salad
Marinated Mussels
Smoked Salmon

Cold Meats

Chicken, Pastrami, Ham, Salami
Salads - Chef's Selection of Four

Carvery (Selection of Two)

Roast Sirloin
Roast Lamb
Roast Pork

Hot Vegetables

Selection of Seasonal Vegetables
Vegetables Lasagne
Roast Baby Potatoes

Desserts

Fruit Salad
Cheesecake
Pavlova

Tea & Coffee

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Roast Buffet

(Minimum 30 adults)

\$38.00 per person

Carvery

Garlic Roast Beef Sirloin
Roast Pork with Apple, Mustard Sauce & Crispy Crackling
Roast Lamb with Mint Jelly

Served with

Seasoned Split Roast Potatoes
Honey Roast Kumara
Cauliflower au Gratin
Fresh Minted Green Peas
Lime & Orange Glazed Carrots
Bread Selection
Gravy & Condiments

Dessert

Chocolate Log
Apple Crumble with Sauce Anglaise
Fresh Fruit Salad

Tea & Coffee

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