

Wedding Menu

Ideal for you to make up your own wedding menu from our wide selection of dishes and also to compliment the Pre Dinner Cocktails

Bronze pack - 3 Courses

Three hot, three cold canapés
Two choices for mains
One dessert

\$ 80 per Person
GST inclusive

Note : Price may increase depending on your choice of dishes, like seafood theme menu

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### **Silver - Four Courses**

One soup  
One entrée  
Two choices for mains  
One Dessert

**\$ 90 per person**  
GST inclusive

*Note : Price may increase depending on your choice of dishes, like seafood theme menu*

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Gold - Five Courses

One soup
Two choices for entrée
Sorbet
Three choices for mains
One dessert

\$109 per person
GST inclusive

Note : Price may increase depending on your choice of dishes, like seafood theme menu

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## **Degustation Menu**

Ideal for you to design your menu with as many courses you wish.  
The Executive Chef is more than happy to go through this with you.  
Price depends on how many courses and the theme such as seafood options.

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Canapés

\$ 15 per person consists of three varieties of Hot and Cold Canapés.

Cold Canapés

\$2.30 inc GST per item per guest

Hot Canapés

\$2.90 inc GST per item per guest

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## **Cold Canapé Choices**

Seasonal Oysters with homemade dips and dressings

Sushi with a multitude of toppings and fillings such as Salmon, Chicken, Egg And Vegetarian

Cocktail Tomato filled with Caviar on Piko-piko Pesto Crouton

Vietnamese Rolls - thin paper rice sheet filled with assorted fillings such as, Duck, Chicken, Prawns and Shaved Vegetables

Smoked Salmon Mousseline on Garlic Crouton

Filo Pastry Basket filled with assorted fillings such as - Mussel Salsa, Smoked Chicken, Salmon, Duxelles Mushroom, Cheese and etc...

Akaroa cured Salmon on a Citrus Crouton with Dill Cream Cheese

Petit Kawakawa wrapped filled roasted Meats or Salmon with Homemade relish

Grilled Scallop on Paper thin Cucumber and toasted Brioche

Coriander and Soya infused mixed Shellfish - such as Mussels, Cockles, Pipsis, Paua, and Scallop, served on a Porcelain

spoon

Chicken Liver Pate on Kawakawa Crouton

Blinis filled with assorted toppings - such as Salmon, roasted Meats and Vegetables with Homemade Relish

## **Hot Canapé Choices**

Mini Kebab of Chicken infused with Piri-piri

Filo Basket filled with assorted Seafood with Saffron and Lime Reduction

Flaky Pastry filled with Assorted Seafood with Kawakawa and Lime Reduction

Mini Quiches - assorted fillings such as Sundried Tomato and Chives, Spinach and Feta, Assorted Meats

Chicken winglets with Piri-piri

Chicken winglets with Soya and Lemon Grass

Manuka Hot Smoked Salmon Fin

Cocktail Vegetarian Spring Roll with Thai Sweet Chilli

Crumb Prawn Cutlets with citrus Aioli

Mini Lamb Kebab with Mint and Soya marinade

Seasonal Oyster - Kilpatrick or Rockeller

Angels on Horseback

## **Soup**

Wai-Ora's specialty Crème of Paua

Crayfish Bisque with a hint of Pernod and Karengo Flakes

Creamy Pumpkin with slices of Manuka smoked Chicken

Greenshell Mussel Chowder finished with Curry and Lemon Balm

Beetroot and Pearls of Cucumber Consommé

New Zealand Seafood Chowder perfumed with Lemon Grass

Crown Pumpkin Consommé with Saffron and Shi-itake

Creamy Button Mushroom dusted with Kawakawa

Country Style Minestrone with Manuka Honey Glazed Ham

Potato and Leek with Caviar

Creamy Watercress with Rewana Crouton

Pacific Oyster Consommé with Pearls of Vegetables

Chilled Tropical Melon with smoked Motueka Salmon

## Entrees

Vine Ripened Tomato filled with Manuka Smoked Chicken and Kikorangi Blue, dressed with Aged Balsamic

Wok seared Black Tiger Prawns with Sweet Thai Chilli, on a Citrus scented Jasmine Rice

King Salmon gravalax cured with Sake served with pickled Pink Ginger

Flamed Red Bell Pepper filled with Brie, smoked Chicken placed on Artichoke Salad

Smoked Salmon blanketed on a Wai-Ora's garden leaves with fried Capers Horopito Vinaigrette

Streaky Bacon with Chicken Liver rested on a Mesclun Leaves dressed with Mixed Berry vinaigrette

Caramelised Duck Supreme on a Watercress salad with Tropical Mango and Pineapple Salsa

Baked Kapiti Sainte Maure with Dill infused Salmon wrapped with Filo Pastry, drizzled with aged Balsamic

Tower of Avocado salad with slices of Smoked Chicken dressed with Pikopiko Vinaigrette

Romaine Lettuce tossed in creamy Aioli with Shaved Parmesan, Rewana Crouton and Quail Eggs

Freshly Shucked Oysters served with Aioli, Sweet Chilli dips

Smoked Salmon bombe filled with Crab Meat, diced Capers infused with Horseradish, served with Horopito grissini

Seared Tiger Prawns and Pacific Queen Scallops with Lime and Thai Chilli dressing, served with grilled Parmesan

## Mains

Soya and Lemongrass infused Duck Supreme on a Mango Star Tea Jasmine Rice with Rockmelon and Chorizo salsa

Pan-fried fresh fillet of Kingfish on Buckwheat noodles, streamed with Oyster and Karengo Beurre blanc

Grilled Eye Fillet of Beef on Kawakawa Ratatouille served with Streaky Bacon and Flat Mushroom Jus-lie finished with Red Onion Jam

Steamed King Salmon fillet on a Tomato infused Couscous folded with Watercress and served with Queen Scallop reduction

Iron skillet seared Yellow fin Tuna on citrus Jasmine Rice, drizzled with Karengo reduction

Steamed roulade of Fresh Snapper fillet with ribbon of Salmon, rested on a Green Tea noodles showered with Queen Scallop reduction

Oven baked Eye Fillet of Beef served on a Carrot and Parsnip galette, glazed with Garlic and Shallot Jus-lie

Oven Baked Poussin dusted with Piri-piri seasoning, rested on a Caramelised Yams with Natural Yoghurt dressing

Roasted Rack of Veal on a Parsnip Hash, streamed with Porcini and Marsala essence served with wilted Pak-choy

Seared Medallions of Venison infused with Piri-piri and rested on wok flashed seasonal Vegetables finish with Juniper Berry reduction

Oven roasted Rack of Lamb served on Vanilla Ratatouille drizzled with Mint infused Balsamic and Red Onion relish

Grilled Venison Cutlets with Mokoia mushroom Polenta with Flamed Madeira reduction

Baked Roulade of Chicken Breast filled aged Cheddar Risotto drizzled with Red flamed Pepper coulis

Soya infused Free range Chicken Supreme on a lightly curried Pearl couscous with Pineapple finished with Coriander and Soya dressing

## Dessert

Mousseline of Dark Chocolate with crisp Meringue with mixed berry compote

Fresh Strawberries gratinated with Vanilla and Kawakawa infused Zabaglione

Mokoia Bombe - Wai-Ora's specialty Ice cream coated with fresh Meringue and set on Crème de Menthe

Profiteroles filled with Chocolate Ice Cream and showered with Rich Butterscotch Sauce

Terrine of Summer Berries with a scoop of Mixed Berry Sorbet

Roulade of Kawakawa Pavlova filled with summer fruits and Chantilly

Mixed Berry Terrine infused with Wai-Ora Champagne served with Berry Compote

Frozen Dark Chocolate Parfait with a touch of Kahlua

Chilled tropical Lime Soufflé with a scoop of Lime Sorbet

Chilled Raspberry Soufflé topped with Berry infused Mascarpone

Mousseline of tropical Lime filled in a Cornucopia of Sable Biscuit and garnish with fresh mixed berries

Decadence of Almond infused Biscuit layered with Chocolate Fudge and Caramel mousse resting on a Kiwifruit compote

Caramelised Apricot Crème Bruleé with Almond Praline

Mandarine Sem-freddo infused with grand Marnier finish with Citrus compote

## Premium Beverage Package

### METHODE TRADITIONNELLE

#### LINDAUER BRUT 750ML

A blend made from New Zealand Chardonnay and Pinot Noir. A dry styled Brut.  
Bottle \$35.00

#### LINDAUER FRAISE 200ML

A subtle hint of strawberry  
Bottle \$10.00

#### MATUA VALLEY BUBBLY 750ML

Subtle muscatel characters greet the nose, followed by a full palate of refreshing “bubbly” sensation  
BOTTLE \$35.00

## WINES

#### TOHU MARLBOROUGH SAUVIGNON BLANC

Full passion fruit, gooseberry and lime flavours, fresh and skillfully balanced.  
BOTTLE \$37.00

#### MATUA VALLEY REGIONAL RESERVE SAUVIGNON BLANC

Full passion fruit and gooseberry. Very typical of Marlborough Sauvignon Blanc  
BOTTLE \$35.00

#### TOHU GISBORNE RESERVE CHARDONNAY

Apricot and melon flavours, creamy texture and rich toasty aromas of caramel and vanilla  
BOTTLE \$50.00

#### MATUA VALLEY REGIONAL RESERVE CHARDONNAY

Well balanced with voluptuous undertones  
BOTTLE \$35.00

#### MATUA VALLEY REGIONAL RESERVE REISLING

A drier style with a crisp and clean finish  
BOTTLE \$35.00

#### TOHU MARLBOROUGH PINOT NOIR

Aromas of savoury ripe plum, cherry, smoky oak and dark spices  
BOTTLE \$50.00

#### TOHU GISBORNE MERLOT

Plum, liquorice, with a hint of French oak, Soft, silky and easy to enjoy  
BOTTLE \$37.00

## **BEER**

|                    |        |
|--------------------|--------|
| Steinlager Pure    | \$8.50 |
| Amstel Light       | \$7.00 |
| Heineken           | \$8.50 |
| Monteiths Original | \$8.00 |
| Speight's Old Dark | \$8.00 |
| Monteiths Black    | \$8.00 |

A SELECTION OF JUICES OR PUNCH MIXTURES AVAILABLE

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## **Platinum Beverage Package**

### **CHAMPAGNE**

**LANSON BRUIT NV 750ML**

A touch of "toast" and honey. Ripe fruit and citrus create a sensation of fullness, fruitiness, and lightness.

**BOTTLE \$102.00**

**MOET AND CHANDON NV 750ML**

**BOTTLE \$125**

**BOLLINGER BRUIT NV 750ML**

**BOTTLE \$179.00**

## **WINES**

**MATUA VALLEY MARLBOROUGH PARAETAI**

**ESTATE SERIES SAUVIGNIN BLANC**

Gooseberry and passionfruit dominate. Well balanced with a zingy acid and lingering seductive finish.

**BOTTLE \$55.00**

**TOHU MARLBOROUGH SAUVIGNON BLANC**

Full passionfruit, gooseberry and lime flavors, fresh and skillfully balanced.

**BOTTLE \$37.00**

**MATUA VALLEY JUDD ESTATE GEWURZTRAMINER**

Aromatic and spicy, with a hint of residual sugar.

**BOTTLE \$50.00**

**TOHU GISBOURNE RESERVE CHARDONNAY**

Apricot and melon flavors, creamy texture and rich toasty aromas of caramel and vanilla.

**BOTTLE \$50.00**

**TOHU MARLBOROUGH PINOT NOIR**

Aromas of savory ripe plum, cherry, smoky oak and dark spices.

**BOTTLE \$50.00**

**MATUA VALLEY MARLBOROUGH ESTATE SERIES PINOT NOIR**

A concentrated and fruit driven wine, with ripe berry characters and a silky soft Pinot texture.

**BOTTLE \$55.00**

**TOHU GISBORNE MERLOT**

Plum, liquorices, with a hint of French oak, Soft, silky and easy to enjoy

**BOTTLE \$37.00**

**MATUA VALLEY ESTATE SERIES BULLRISH MERLOT**

Plum, cherry and blackberry layers that flow into a generous finish with find tannins

**BOTTLE \$48.00**

**BEER**

|                 |        |
|-----------------|--------|
| Heineken        | \$8.50 |
| Amstel Light    | \$7.00 |
| Steinlager Pure | \$8.50 |
| Crown Lager     | \$8.00 |

A SELECTION OF JUICES AND PUNCH MIXTURES ARE ALSO AVAILABLE