

Gold Wedding Package

Complimentary hire of venue

Buffet menu (overleaf), set menu available on request

White linen tablecloths w/ linen napkins & full table settings

Floral centre pieces for each guest table (from gold category)

Floral table arrangement for Bridal table

Cake table & knife

Complimentary dance floor

Floor plan suited to your requirements

Complimentary toasting bubbles

Chair covers & sashes

Up to 12 people (including bride & groom) for breakfast in Wellington's Restaurant w/ a glass of Methode Traditionnelle (Conditions apply)

Personalised table service for the Bridal Table

Special accommodation rate for your guests

FOR THE BRIDE & GROOM

One night's accommodation in a suite

Breakfast for two in *wellington's restaurant* or in your suite

Late check out of 1.00pm

Bottle of bubbles in your suite

\$99.00 *per person*



Gold Buffet Selection

Artisan baked breads from the Waipuna Bakery w/ handcrafted dips
Your choice of soup

SALADS

Garden fresh green salad w/ snow pea shoots, sprouts, mint & chives
Baby potato salad w/ capers, dill & Italian parsley, mustard mayonnaise
Caesar salad; crisp cos lettuce w/ garlic croutons, soft boiled eggs, crispy bacon lardons, shaved parmesan & creamy anchovy dressing
Cucumber, tomato, feta, olive & red pepper salad w/ cabernet sauvignon vinegar dressing
Coleslaw

DELI PLATTERS

Cured & smoked cold meat platter, including pastrami, rare beef, & salami
Vegetable crudité, marinated grilled vegetables, kalamata olives, cheeses, pickles, hummus & basil pesto
Hot smoked salmon wings, seafood salad w/ lime aioli dressing & shrimp w/ a chilli tomato & dill sauce
Lemongrass & ginger steamed mussels
Whole poached sea run salmon w/ preserved lemon & carrot sambal

HOT DISHES

Baked market fish w/ scallops, mussels & a champagne dill veloute
Ginger beef w/ hokkien noodles, coriander & toasted pinenuts
Roast chicken, tarragon, bacon & swiss brown mushrooms in a pinot noir gravy
Fragrant steamed rice
Rosemary roasted gourmet potatoes
Hoisin glazed stir fried vegetables

CARVERY

Prime roast beef w/ a seeded mustard & pepper crust & red wine jus
Pork leg w/ crackling & apple sauce

DESSERT

Classic pavlova w/ kiwifruit & vanilla cream
Chocolate mud cake w/ orange blossom custard
Swiss sponge roll w/ blueberry swirl
Mini lemon meringue tartlets
Selection of New Zealand cheeses w/ citrus oat biscuits & grapes

Freshly brewed coffee & a fine tea selection