

## **WEDDING PACKAGES**

Two private rooms set in the tranquil garden setting and poolside area, ideal for your Ceremony, Pre Reception Cocktails and Reception Dinner.

### **WEDDING PACKAGE NO. 1**

**\$60.00 PER PERSON**

WITH FULL BEVERAGE FACILITIES PRICED ON CONSUMPTION.

### **WEDDING PACKAGE NO. 2**

**\$89.50 PER PERSON**

With Bottled Wine (refer Beverage List), Tap Beer, Juice and Methode Champenoise for the Toast.

### **WEDDING PACKAGE NO. 3**

**\$99.50 PER PERSON**

With Bottled Wine and Single Spirits (refer Beverage List), Tap Beer, Juice and Methode Champenoise for the Toast.

### **ADDITIONAL/OPTIONAL**

Cream Chair Covers with Bows available @ \$5 per chair

### **EACH WEDDING PACKAGE INCLUDES**

Tatlers for your Pre Reception Drinks  
Woburn Room for your Reception Dinner  
Floor plan to suit your requirements  
Silver Cake Knife  
Background Music

### **ON THE TOP TABLE**

Fresh Flowers in colours of your choice to take with you  
Candelabra

### **ON EACH TABLE**

Posie Bowls of fresh flowers  
Silver candle sticks

### **FOR THE BRIDE AND GROOM**

Bridal Suite for the night of the wedding with a Champagne Breakfast delivered to your room  
Extended Checkout time 1pm

### **FOOD**

Buffet Dinner with choices available and with served Entrees  
(Menu attached)

**WE WELCOME ENQUIRIES REGARDING ANY SPECIFIC WISHES AND WILL ASSIST WITH: DISCO HIRE, ADDITIONAL ROOM DECORATION, SPECIAL MENUS OR DIETARY REQUIREMENTS.**

Offer available until March 2010

## **WEDDING MENU**

### **ENTRÉE**

**(SELECT ONE)**

Chicken Apricot and Cream Cheese, Wrapped in Filo, Baked till crisp and served with an Orange Butter Cream

Mini Lamb Wellington Wrapped in Thin Filo Pastry with Blackcurrant Jus

Thai Style Beef Salad with Citrus Relish

Selection of Marinated Seafood Salad with Marie Rose Sauce (Cocktail Sauce)

### **COLD SELECTION**

Assorted Cold Meats and Condiments

### **SALADS**

Tossed gourmet Salad

Seafood Salad with Shrimps, Mussels and Crabmeat

Coleslaw

Cous Cous and Vegetable Salad

Black Forest Potato Salad

Roasted Root Vegetables Salad

Penne Pasta with Olives and Pesto Dressing

### **HOT SELECTION**

**(SELECT TWO)**

Rump Steak with Roasted Mushrooms, Shallots, Red Wine Jus

Chicken Fillet Baked with Sage, Onions and Tomato Basil Sauce

Fish Fillet Roasted with Lemon, Thyme and Garlic Olive Oil

Vegetable Korma with Almond Gravy, Topped with Cucumber, Apple Raita

### **FROM THE CARVERY**

**(SELECT TWO)**

Leg of Lamb, with Rosemary Sauce and Mint Jelly

Rump of Beef, with a Red Wine and Port Sauce with Horseradish Cream

Leg of Pork with Crackling and Apple Sauce

Baked Ham on the Bone with Pineapple and Orange Glaze

### **ACCOMPANYING DISHES**

Rice, braised with Turmeric

Selection of seasonal Vegetables

Gratin of Potato or Minted new Potatoes

## **WEDDING DESSERT MENU**

**(SELECT FIVE)**

Berry Cheesecake  
Pavlova topped with Fresh Fruit  
Fresh Fruit Salad in Cinnamon Syrup,  
Sticky Date Pudding Served Hot with Toffee Sauce,  
Vanilla and Raspberry Panna Cotta,  
Chocolate Mousse with Fresh Fruit in Sweet Pastry Tart,  
Apple and Fig Strudel,  
Lemon Meringue Pie,  
Bread and Butter Pudding,  
Black Forest Gateau.

**FRESHLY BREWED COFFEE OR TEA**

## **EXTRA WEDDING TEMPTATIONS**

We can provide the following options for your Wedding Reception, if you require anything that is not listed please liaise with our Function Department. The following can be added to any of our Wedding packages

### **ACCOMMODATION**

We offer you a special rate for guests attending your Wedding Reception at \$110.00 per room on the night of your Wedding Reception

### **CARVERIES**

How about adding an extra Carvery to your buffet from \$4.50 per person

### **CHEESEBOARD**

Ideal with your pre reception drinks, a selection of New Zealand Cheeses, Pate, Fruit and Crackers  
\$5.00 per person

### **COCKTAIL FOOD**

Tray service cocktail food, ideal for your pre reception drinks or for guests attending the after dinner dance.

### **MENU 1**

\$9.50 Per Person

#### **COLD**

Selection of Canapés, i.e. – Smoked Salmon on Rye  
Liver Pate with Mandarins and Capers

#### **HOT**

Deep fried Chicken Wontons, Crumbed Mushroom with Sweet Chilli Sauce  
Baby Shrimps in Pastry Case topped with Lemon Hollandaise

### **MENU 2**

\$12.50 per person

#### **COLD**

Smoked Salmon served with Cream Cheese on Rye Bread, Rare striploin of Beef filled with  
Gherkin, Cream Cheese on Melba Toast

#### **HOT**

Tandoori Chicken Satays with Peanut Sauce  
Deep fried Wontons with Sweet & Sour Mandarin Sauce  
Cocktail Chicken Wings with Sweet Plum and Chilli dipping Sauce

## BEVERAGE LIST

### BUBBLES

Jacobs Creek Chardonnay/Pinot	\$18.00
Montana Lindauer Methode Champenoise	\$21.00

### STILL WHITE WINE

Montana Gisborne Chardonnay	\$21.00
Stoneleigh Chardonnay	\$26.00
Montana Marlborough Sauvignon Blanc	\$21.00
Delegats Hawkes Bay Sauvignon Blanc	\$21.00

### RED WINE

Delegats Hawkes Bay Cabernet/Merlot	\$21.00
Montana Marlborough Cabernet/Merlot	\$23.00
Thomson Estate Cabernet Sauvignon	\$23.00
WhiteCliff Merlot	\$24.00

### HOUSE WINES

### SPIRITS

Jim Beam Bourbon, Gordons Gin, Smirnoff Vodka, Coruba Rum, Bacardi White Rum, Kahlua, St-Remy Napoleon Brandy and Vat 69 Whisky.

Please note that this is only a limited selection of what we can offer. Personalised wine lists, liqueurs, aperitifs, port and dessert wines can be compiled on request.