

	Special: for Cellar room	Bronze: 2 Course Menu	Silver: 3 Course Menu	Gold: 3 Course Menu	Platinum: 3 Course Menu
<b>Pricing Plus gst</b>	2 courses \$41 3 courses \$51	\$59	\$72	\$80	\$85
<b>Finger Food</b>	Gourmet mini vegetarian quiches (V) Asian tasting platter of spring rolls (V,D), samosas (V,D), and pork dim sims with dipping sauces Gourmet pork and spinach swirls with dipping sauce	Mini potato and courgette cakes with a sour cream dipping sauce (D,V) Smoked salmon blinis with lime and caper crème fraiche and micro greens (V) Gourmet pork and spinach swirls with dipping sauce	Marinated Beef or chicken kebabs with dipping sauce (G,W,S,D) Mini Tomato, Goats cheese and basil tartlets (V) Smoked Salmon Blinis with lime and caper crème fraiche and micro greens (V) Saucy Asian Pork Meatballs (D)	Mini tomato, goats cheese and basil tartlets (V) Saucy asian pork meatballs (D) Mini potato and courgette cakes with a sour cream dipping sauce (D,V) Vegetarian spring rolls with sweet chilli sauce (D,V) Smoked salmon blinis with lime and caper crème fraiche and micro greens (V)	Smoked beef blinis with a horseradish crème topped with pickled beetroot (D) Fresh ceviche with lime and coconut (G,W,S,D,V) Chorizo, feta, olive and basil stacks Mini tomato, goats cheese, and basil tartlets (V) Spicy beef empanadas with tomato salsa (D) Pork dim sim and vegetarian spring rolls with sweet chilli sauce (D)
<b>MAINS Bread Rolls</b>	Fresh bread rolls with garlic and herb butter	Fresh bread rolls with garlic and herb butter	Fresh bread rolls with garlic and herb butter	Fresh bread rolls with garlic and herb butter	Fresh bread rolls with garlic and herb butter
<b>Salads</b>	Fresh garden salad of seasonal vegetables, (G,W,S,D,V) Warm roasted vegetable salad, balsamic reduction with lemon cous cous (D,V) Pacifika coleslaw (G,W,S,D,V)	Fresh garden salad of seasonal vegetables, (G,W,S,D,V) Warm roasted vegetable salad, balsamic reduction with lemon cous cous (D,V) Pacifika coleslaw (G,W,S,D,V)	Greek Shrimp and Orzo salad with a lime mayonnaise Honey Mustard Potato Salad (D,V) Fresh Garden Salad of seasonal vegetables (G,W,S,D,V) Balsamic roasted beetroot with walnuts, goats cheese and dressed rocket leaf	Satay and ginger chicken salad (D) Fresh garden salad of seasonal vegetables (G,W,S,D,V) Pacifika coleslaw (G,W,S,D,V) Greek shrimp and orzo salad with a lime mayonnaise	Moroccan chickpea salad (G,W,W,D,V) Satay and ginger chicken salad (D) Fresh garden salad of seasonal vegetables (G,W,S,D,V) Pear, blue cheese and rocket salad
<b>Hot Vegetables</b>	Golden roasted gourmet potatoes with garlic and rosemary (G,W,S,D,V) Cauliflower and broccoli cheese bake (V)	Golden roasted gourmet potatoes with garlic and rosemary (G,W,S,D,V) Cauliflower and broccoli cheese bake (V) Asian style glazed carrots (D,V)	Golden roasted Gourmet Potatoes (G,W,S,D,V) Creamy Kumara and Smoked Bacon Gratin, Broccoli served in a lemon gremolata with slithered almonds (G,W,S,V) Asian style glazed carrots (D,V)	Golden roasted gourmet potatoes (G,W,S,D,V) Creamy kumara and smoked bacon gratin Broccoli served in a lemon gremolata with slithered almonds (G,W,S,V) Asian style glazed carrots (D,V)	Golden roasted gourmet potatoes (G,W,S,D,V) Creamy kumara and smoked bacon gratin Broccoli served in a lemon gremolata with slithered almonds (G,W,S,V) Asian style glazed carrots (D,V)
<b>Seafood/Cold Meat Platter option</b>			Fresh smoked fish (G,W,S,D,V) Bridal table seafood platter Smoked fish, battered pacific oysters, shrimp cocktails, prawn twisters (V)	Fresh smoked fish (G,W,S,D,V), Seafood platter grilled mussels, prawn twisters (V), shrimp salad (D,V) OR a selection of cold meats,	Fresh smoked fish (G,W,S,D,V), Seafood Platter grilled mussels, prawn twisters (V), shrimp salad (D,V) Fresh crayfish for Bridal table OR a selection of cold meats, with an assortment of chutneys and marinated olives
<b>Hot dishes /meats</b>	2 meat choices from: Cranberry & honey glazed ham (G,W,S,D), Pork with maple & mustard glaze, (G,W,S,D) Mustard & herb roasted aged beef, (G,W,S,D) Lemon & thyme flavoured chicken drumsticks (G,W,S,D)	Chicken, macadamia and coconut curry served with steamed rice (D) OR beef bourguignon - a hearty beef casserole with smoked bacon and silver onions (D) 2 meat choices from: Cranberry & honey glazed ham, (G,W,S,D) Pork with maple & mustard glaze, (G,W,S,D) Garlic and rosemary roasted lamb, (G,W,S,D) Mustard & herb roasted aged beef, (G,W,S,D) Lemon & thyme flavoured chicken drumsticks (G,W,S,D)	Chicken cacciatore - spiced rubbed chicken cooked in a fragrant cacciatore sauce served with Spaghetti, sun dried toms, olives, fresh basil and feta. 2 Meat choices from: Cranberry & Honey Glazed Ham, (G,W,S,D) Pork with Maple & Mustard glaze, (G,W,S,D) Garlic and rosemary Roasted Lamb, (G,W,S,D) Mustard & Herb Roasted Aged Beef, (G,W,S,D) Lemon & Thyme flavoured Chicken drumsticks (G,W,S,D)	Chicken, macadamia and coconut curry served with steamed rice (D) OR beef bourguignon - a hearty beef casserole with smoked bacon and silver onions (D) 3 meat choices from: Cranberry & honey glazed ham, (G,W,S,D) Stuffed leg of lamb (feta, herbs) with mint and lemon vinaigrette, (G,W,S) Roast pork shoulder stuffed with pear, walnut and thyme (G,W,S,D) Mustard & herb roasted aged beef, (G,W,S,D) Aromatic greek chicken with a herby vegetable couscous & tzatziki	Chicken, macadamia and coconut curry served with steamed rice (D) OR beef bourguignon - a hearty beef casserole with smoked bacon and silver onions (D) 3 meat choices from: Cranberry & honey glazed ham, (G,W,S,D) Stuffed leg of lamb (feta, herbs) with mint and lemon vinaigrette, (G,W,S) Roast pork shoulder stuffed with pear, walnut and thyme (G,W,S,D) Mustard & herb roasted aged beef, (G,W,S,D) Aromatic greek chicken with a herby vegetable couscous & tzatziki
<b>Desserts</b>	2 choices from: Baileys bread & butter pudding, (V) Mini lemon meringue tarts, (V) Kiwi style mini pavlova, (G,W,S,V) Chocolate profiteroles filled with a delectable vanilla cream, (V) A velvety smooth chocolate flavoured tiramisu, (V) Hand made apple and pecan filo strudel, (V) Fresh fruit kebabs (G,W,S,D,V) Berry cheese cake served with cream(V) Assorted cup cake with lemon cream cheese icing (v) Other dessert choices please enquire	3 choices from: Baileys bread & butter pudding, (V) Mini lemon meringue tarts, (V) Kiwi style mini pavlova, (G,W,S,V) Chocolate profiteroles filled with a delectable vanilla cream, (V) A velvety smooth chocolate flavoured tiramisu, (V) Hand made apple and pecan filo strudel, (V) Fresh fruit kebabs (G,W,S,D,V) Berry cheese cake served with cream(V) Assorted cup cake with lemon cream cheese icing (v) Other dessert choices please enquire	3 choices from: Baileys bread & butter pudding, (V) Mini lemon meringue tarts, (V) Kiwi style mini pavlova, (G,W,S,V) Chocolate profiteroles filled with a delectable vanilla cream, (V) A velvety smooth chocolate flavoured tiramisu, (V) Hand made apple and pecan filo strudel, (V) Fresh fruit kebabs (G,W,S,D,V) Berry cheese cake served with cream(V) Assorted cup cake with lemon cream cheese icing (v) Other dessert choices please enquire	4 choices from: Baileys bread & butter pudding, (V) Mini lemon meringue tarts, (V) Kiwi style mini pavlova, (G,W,S,V) Chocolate profiteroles filled with a delectable vanilla cream, (V) A velvety smooth chocolate flavoured tiramisu, (V) Hand made apple and pecan filo strudel, (V) Fresh fruit kebabs (G,W,S,D,V) Berry cheese cake served with cream(V) Assorted cup cake with lemon cream cheese icing (v) Other dessert choices please enquire	5 choices from: Baileys bread & butter pudding, (V) Mini lemon meringue tarts, (V) Kiwi style mini pavlova, (G,W,S,V) Chocolate profiteroles filled with a delectable vanilla cream, (V) A velvety smooth chocolate flavoured tiramisu, (V) Hand made apple and pecan filo strudel, (V) Fresh fruit kebabs (G,W,S,D,V) Berry cheese cake served with cream(V) Assorted cup cake with lemon cream cheese icing (v) Other dessert choices please enquire