

The Wedding Premium Buffet



Fresh Salads: Full Selection

Fresh Dinner Rolls – on your side plate with a butter star
A selection of five fresh garden salads

From the veggie Patch: Full Selection

Roasted Potatoes *or* New Baby minted potatoes

Mushrooms – in a creamy coriander sauce

Stir-fry Vegetables crisp and colourful with hints of ginger and soy

Hot Dishes: Choice of 3 hot dishes

Butter Chicken *or* Roghan Josh (Lamb) with possibility of steamed rice

Prime Beef Stroganoff – with sautéed button mushrooms with possibility of steamed rice

Prima Pasta – Vegetarian hot dish loaded with freshness and flavour

Spicy Chicken Nibbles – with a tantalising sweet and sour sauce

BBQ Pork Pieces, dripping in Settlers Secret Sauce with possibility of steamed rice

Shrimp Egg Fried Rice – accompanied with mixed fresh veggies

Steamed Jasmine *or* Basmati Rice – with a hint of chicken bouillon

Carvery: Choice of 3 meats

Glazed Ham on the bone – accompanied by English Mustard

Roasted Leg of Pork – Crunchy crackling and tart apple sauce

Tender Roasted Chicken – with a pine-nut and herb seasoning

Roasted leg of Spring Lamb – hinted with fresh rosemary and garlic

Roasted Prime Aged Beef – crusted in mustard and black pepper

Canapes Choice of 5 items

Sausage rolls

Spring rolls

Curry vege samosas

Manuka smoked chicken on crackers

Crumbed prawn cutlets

Prawn twisters

Asparagus rolls

Asparagus crostini

Sushi rolls

Vege Dumplings

Pork wonton

Indian platter

Smoked salmon crackers



Seafood: Full Selection

Shrimp Cocktail – drizzled with seafood sauce

Marinated Mussels

Whole Mussels – cooked in a white wine and cream sauce

Goujons of fresh fish – with a handmade tartare sauce

Poached Salmon – fresh whole fillets

½ Shelled Oysters – fresh from the ocean (seasonal)

Desserts: Full Selection

Cheesecake

Brandy Snaps filled with Chantilly cream

Pavlova with passion fruit puree

Ambrosia with marshmallows, pineapple, cream and natural Yoghurt.

Flavoured Jellies & Fresh Fruit Salad

Fruit & Cheese Platter – NZ selection of cheese and crackers

Choice of one

Chocolate Log *or* Fresh Chocolate Profiteroles

Scallops, King Prawns & other dishes available at an extra charge.

We can also do ethnic dishes or change to extra vegetarian choices.

Menus can be changed at any time without notice if required

Wedding Set Menu



Canapes **Choice of 5 items**

- Sausage rolls
- Spring rolls
- Curry vege samosas
- Manuka smoked chicken on crackers
- Crumbed prawn cutlets
- Prawn twisters
- Asparagus rolls
- Asparagus crostini
- Sushi rolls
- Vege Dumplings
- Pork wonton
- Indian platter
- Smoked salmon crackers



Mains (Choice of 3)

All mains are served with seasonal vegetables

Grilled Fillet of Beef prime aged Eye Fillet cooked medium rare on a potato puree drizzled with red wine jus.

Chicken Cordon Bleu crumbed and stuffed with ham & cheese

Chicken Kiev crumbed and stuffed with garlic butter

Fresh Fish oven baked with an herb crust, with a wasabi dressing

Baked Salmon sprinkled with sea salt and served with wasabi aioli

Venison Medallions served on a beetroot and onion compote

Duckling Supreme seared breast, accompanied by an Orange Liqueur sauce

Pork Belly braised pork belly served with kumara mash, bokchoy and a port jus

Lamb Racks Medium Rare, with rosemary dumplings & a plum jus

Lamb Shanks oven braised with Moroccan spices, and hints of garlic

Vegetarian Stuffed Ravioli & Crispy Tofu mushroom and bokchoy stuffed raviolis served with crispy tofu and a roast capsicum and chill sauce

Entrée's (Choice of 3)

Chicken Livers sautéed in Brandy, topped with a seeded mustard sauce on a bed of rice

Garlic King Prawns pan fried in garlic & white wine on Jasmine rice

Shrimps with mango slices and avocado dressing

NZ Green lip Mussels steamed with coriander and infused with garlic

Pork Belly braised pork belly served with kumara mash, bokchoy and a port jus

Skewered Chicken chargrilled with a satay sauce on a bed of rice

Grilled Scallops on a fresh garden salad with a chilli lime dressing

Prime Beef Kebabs lightly marinated drizzled with a spicy plum dressing on a bed of rice

Vegetarian Crepe stuffed with seasonal vegetable, topped with a mild seeded mustard and chilli aioli

Buffet Desserts Full Selection

Cheesecake

Brandy Snaps filled with Chantilly cream

Pavlova with passion fruit puree

Ambrosia with marshmallows, pineapple, cream and natural yoghurt

Chocolate Roulade or Fresh Chocolate Profiteroles

Flavoured Jellies & Fresh Fruit Salad

Fruit & Cheese Platter – NZ selection of cheese and crackers

Menus can be changed at any time without notice if required

We are pleased to offer gluten-free options on our menus. However, we are not a gluten-free venue & cannot ensure that cross contamination will never occur. If you or your guests have a severe food allergy, please provide this information is passed on before your event.



The Wedding Package Price List



October to April

Saturday	\$189 pp	Minimum 100 guests
Friday & Sunday	\$169 pp	Minimum 60 guests
Monday to Thursday	\$149 pp	Minimum 50 guests

May to September

Saturday	\$159 pp	Minimum 70 guests
Friday & Sunday	\$139 pp	Minimum 60 guests
Monday to Thursday	\$129 pp	Minimum 50 guests

Your beverages include in the wedding package:

Beers - good selection of NZ beers tap | premium beer |
apple cider

Wines - House Sparkling | Sauvignon Blanc | Chardonnay
| Pinot Gris | Merlot | Pinot Noir

Soft drinks | Fruit juices

Section of tea | coffee

Your wedding package includes:

- Venue hire including your ceremony for up to seven hours.
- Our wedding buffet menu or wedding plated menu.
- Our standard selection of wine, beer & non-alcoholic refreshments for up to six hours.
- Settlers standard bar and floor services.
- Use of the gardens & chairs for your ceremony.
- Chair covers, sashes and table runners.
- Standard tables include tablecloths, cutlery, side plates, salt and pepper, napkins, glassware and 2 tea light candles per table.
- Private Bridal room, featuring a bathroom and dressing room.
- Backdrop Fairy lights, use of our in-house music system, dance floor, lighting & fairy light curtain.
- Outdoor ceremony music system.
- Red or Black Carpet for ceremony (not available in wet or muddy conditions).
- Present table and wishing well.
- Cake table & Cake knife.
- Easels, available for seating plan, notices etc.
- Time for decorating or/and pre-photos pre wedding on the day of your wedding.

Optional Upgrades:

- Extending your stay \$10 pp per hour, includes additional hour of beverages
- Plated meal or other menu upgrades \$POA
- Adjust the beer & wine selection \$POA
- Spirits charged on consumption

Minimum numbers are based on the number of adults attending.

Children under 7 are half price and children under 2 are free. A 10% public holiday surcharge will only apply to Fridays, Saturdays or Sundays which fall on a public holiday. Prices include gst.