

The Wedding Premium Buffet



Fresh Salads: Full Selection

Fresh Dinner Rolls –on your side plate
A selection of five fresh garden salads

From the veggie Patch: Full Selection

Roasted Potatoes *or* New Baby minted potatoes

Fried Mushrooms

Roasted Pumpkin, kumara, carrot, broccoli, green beans with a honey glaze, topped with almonds

Hot Dishes: Choice of 3 hot dishes

Butter Chicken / Roghan Josh (Lamb) with 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 steamed rice

Shrimp Egg Fried Rice – accompanied with mixed fresh veggies

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 crostini

Sushi rolls

Vege Dumplings

Pork wonton

Smoked salmon crackers



Seafood: Full Selection

Shrimp Cocktail – drizzled with seafood sauce

Marinated Mussels

Goujons of fresh fish – with a handmade tartare sauce

Poached Salmon – fresh whole fillets

½ Shelled Oysters – fresh from the ocean (seasonal)

Salt & Pepper Squid

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

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.

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 crostini
- Sushi rolls
- Vege Dumplings
- Pork wonton
- Smoked salmon crackers



Entrée's (Choice of 3)

- Garlic King Prawns** pan fried in garlic on Jasmine rice
- Shrimps** with mango slices and seafood sauce
- NZ Green lip Mussels** steamed with coriander and infused with garlic
- 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

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 Breast Oven roasted, topped with tomato and garlic chutney, grilled cheese, served with potato mash

Fish of the day Lightly crumbed and served on potato mash and a Thai coriander and lime dressing

Salmon Fillet Pan fried with honey soy garlic and smoked paprika, served with potato mash

Venison Fillet Lightly char-grilled to medium rare only, served on spinach salad with plum chutney and red wine jus

Lamb Shanks Oven braised with rosemary and garlic, served with potato mash and Yorkshire pudding

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

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**

Jellies & Fresh Fruit Salad

Fruit & Cheese Platter – NZ selection of cheese and crackers

Chocolate Mousse

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