

# THE Plated Wedding MENU



## PLATED MEAL SERVICE

When choosing a plated menu this will include canapés after your ceremony, and a selection of two mains which are alternatively served on the day to your guests, and our delicious dessert buffet.

You do have the option to add an entrée for \$15pp to your plated menu. As well as receiving an additional course, our staff will take guest orders for their main meal when they are seated. While your guests are enjoying their entrée it gives our team sufficient time to prepare the main course. Unfortunately this option is only available when an entrée is added to your package.

Any special meal requirements such as vegetarians or food allergies will be catered for separately when advised prior to your wedding.

## CANAPES

*Served on platters at the completion of your ceremony:*

- Antipasto grazing platter
- Rare roast beef on toasted crostini with horseradish cream
- Arancini balls {V}
- Saucy Asian meatballs
- Potato and kumara croquettes {V}
- Smoked salmon with cream cheese on blinis
- Goujons of house panko crumbed fish with dipping sauce
- Spinach and feta filo {V}

## ENTRÉE

*Please select one of the below options if adding an entrée for \$15pp:*

- Prawn and melon cocktail with chefs' homemade dressing {GF} {DF}
- Crispy salt and three pepper prawns with siracha mayo, cos lettuce, radish, cherry tomatoes, edamame beans, cashews and a sweet and sour dressing
- Duck liver Pinot Noir parfait, sealed with ghee and served with cranberry chutney on crostini
- Oak barrel smoked salmon, with lemon cream friache and shaved fennel salad {GF}
- Caprese salad with tomato, mozzarella, basil, drizzled with olive oil and balsamic reduction {V} {GF}
- Beef carpaccio with crispy capers, finely sliced red onion and a

- red wine glaze {GF} {DF}
- Herbed chicken with apple slaw and a walnut and maple dressing

## YOUR MAIN MEAL

*Please select two of the below options:*

### BEEF SELECTION

- Beef fillet on a potato cake with lightly battered onion rings, buttered green beans and a Portobello mushroom jus
- Beef fillet mignon with potato gratin, caramelised onions, parmesan roasted carrots and pea puree {GF}

### LAMB SELECTION

- Succulent lemon and herb crusted New Zealand lamb rack with a kumara and thyme cake, served with wilted spinach and minted demi glaze
- Lamb shank with herb potato, leek, pea puree and red wine jus

### PORK SELECTION

- Crispy skin pork belly on herbed mash with a medley of seasonal vegetables and red cabbage marmalade {GF}
- Bacon wrapped pork fillet with garlic baby potatoes, creamed spinach and a fig chutney {GF}

### CHICKEN SELECTION

- Prosciutto wrapped chicken thigh on fondant potatoes, served with wilted bok choy and roast garlic jus
- Crispy skin chicken breast stuffed with pepper and feta served on saffron rice with green beans and a spicy tomato salsa
- Panko crusted chicken breast with buttered red cabbage, garlic potato mash with parsley and a caper sauce

### FISH SELECTION

- Pan-fried market fish wrapped in rice paper on risotto cake, served with char-grilled seasonal vegetables and citrus hollandaise {GF}
- Crispy skinned Hapuka served with snow peas, peas and smoky bacon, finished with a lemon sauce
- Seared salmon with smashed kumara and potato cake with a cucumber and mint salsa {GF}
- Char-grilled sweet chilli glazed salmon on a herb mash with feta

- crush and caper cream, served on broccoli and green beans {GF}

## VEGETARIAN SELECTION

- Roasted vegetable and beetroot salad with whipped feta, toasted almonds and citrus vinaigrette {V} {GF}
- Pumpkin and fennel risotto with a parmesan crisp {V}
- Roasted field mushrooms in a garlic cream sauce on steamed rice with grilled haloumi {V} {GF}
- Spinach and feta ravioli with chefs' herbed tomato sauce {V}
- Char-grilled vegetable filo with herb polenta slice and basil dressing {V}

The meal is served with bread and green salad. Our beef, lamb and chicken are sourced from halal certified suppliers.

## DESSERT *Served as a buffet*

- Chocolate mousse served with fresh cream {V} {GF}
- Profiteroles with chefs' selection of mousse filling {V}
- Chefs' selection of homemade cheesecakes
- Traditional trifle {V}
- A selection of ice-cream {V}
- Fresh fruit platter {V} {GF} {DF}
- Selection of speciality cheese served with crackers {V}
- Crème brûlée {V} {GF}

## BEVERAGES

*Beverages included in your package are:*

- Oyster Bay - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Pol Remy Brut (France) and Jacobs Creek Moscato
- Heineken, Stella Artois, Steinlager Classic, Speights, Heineken Light and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

Our menu and beverage selection are subject to change for both seasonal variations and adjustment to the menu.

{V} – Vegetarian {GF} – Gluten Free {DF} – Dairy Free {VG} – Vegan

*We are pleased to offer a variety of gluten free options on our menus; however we are not a gluten-free venue we cannot ensure that cross contamination will never occur. If you or your guests have a serious food allergy, please ensure this information is advised to our team prior to your event.*