

# Wedding Menu Selection



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# WEDDING MENUS – An Introduction

We are proud to present our Wedding Menu Samples, menu choices, and an extensive range of wine, champagne, beer and beverages.

Our chef has 25 years experience catering to weddings of many sizes and is delighted to offer several well balanced menus that have pleased a wide range of tastes, however, will be happy to discuss any special menu requirements you may have.

## Plated Menus

These menus represent full service cuisine - we serve to you and your guests at the table.

Sample Menu 1	49.50
Sample Menu 2	59.50
Sample Menu 3	69.50

## Buffet Carvery

Our buffet is self-serve. On request, the wedding party may be served at no extra charge.

min 60 guests	
Sample Menu 1	55.00

## Cocktail Menu

min 60 guests	
Sample Menu	39.00

A selection of 6 Canapes - accompanied by Antipasto Platter, Petit Fours, NZ Cheeses & Fruits and freshly brewed Coffee & Tea

## Children's Menu

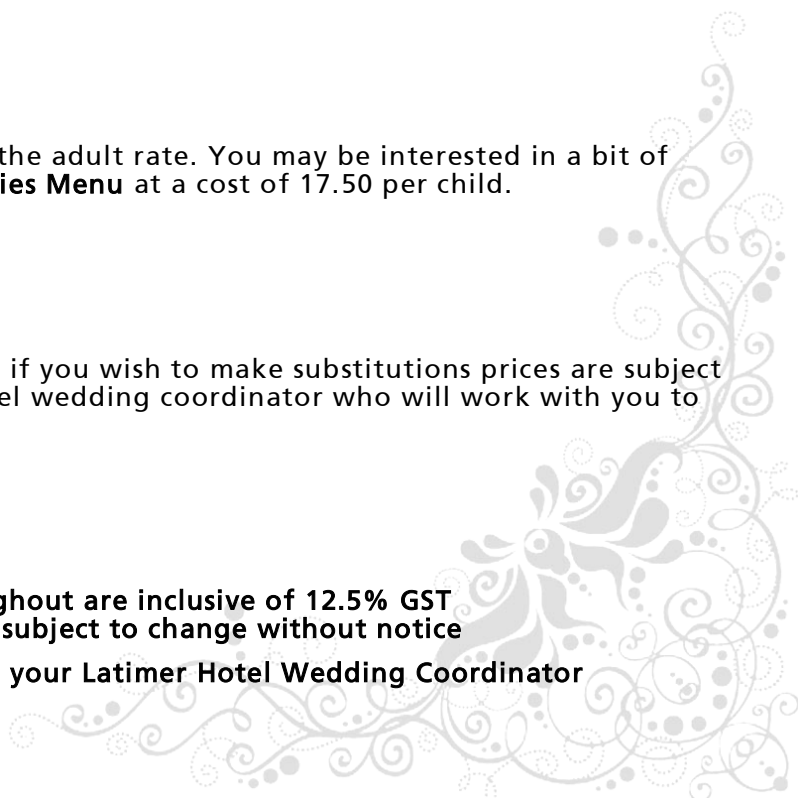
Children under 10 are charged 50% of the adult rate. You may be interested in a bit of fun for the kids. Ask us about our **Kiddies Menu** at a cost of 17.50 per child.

## Tailor-Made Menus

All of our menus are 100% flexible and if you wish to make substitutions prices are subject to change. Please see your Latimer Hotel wedding coordinator who will work with you to create your perfect menu.

Prices shown throughout are inclusive of 12.5% GST  
Prices and items are subject to change without notice

Please confirm all prices with your Latimer Hotel Wedding Coordinator



# PLATED – SAMPLE MENU 1

49.50 pp

## **Soup of your choice**

served with a selection of freshly baked breads

OR

## **Trio of Dips**

Hummus, Salsa Verdi, Roasted Red Capsicum & Cashew  
with a selection of freshly baked breads

## **Mains**

### **Breast of Chicken**

with a cider and cranberry glaze and smoky bacon crisp

OR

### **Grain Fed Porterhouse Steak**

with a button mushroom, thyme & syrah jus

All mains served with Potato of the Day and Steamed seasonal vegetables

## **Dessert**

Strawberry Chocolate Velvet Cake

OR

Baked Orange and Passionfruit Cheese Cake

**Fresh filter coffee and a selection of teas**



# PLATED – SAMPLE MENU 2

59.50 pp

## Entree

**Baked Feta, Basil & Cherry Tomato Filo Tart**  
With mesclun salad & honey mustard dressing

## Mains

**Fillet of Salmon**  
with lemon pepper prawns and a saffron vin blanc

OR

**Fillet Steak**  
cooked medium rare with a smoked cheddar and red wine jus

All mains served with Potato of the Day and Steamed Seasonal Vegetables

## Dessert

Licorice and Raspberry Cheesecake

OR

Chocolate Butterscotch Toffee Cake

**Fresh filter coffee and a selection of teas**



# PLATED – SAMPLE MENU 3

69.50 pp

**A selection of Freshly Baked Breads**

**Baked Salmon**

with a mango, coriander and lime salsa

OR

**Kikorangi Cheese and Cherry Tomato Tart**

with baked apple and walnut salad

## MAINS

**Canterbury Rack of Lamb**

with a rosemary and ginger wine jus

OR

**Breast of Chicken**

stuffed with a toasted pinenut and mushroom farce with a riesling & fennel veloute

OR

**Fish of the Day**

with lemon pepper prawns and pernod vin blanc

**All mains served with steamed seasonal vegetables and potato of the day**

## Dessert

**Pistachio and Chocolate Torte**

OR

**Passionfruit and Orange Meringue Gateaux**

**Fresh filter coffee and a selection of teas**



# PLATED MENU CHOICES

## Soups

All soups are served to the table accompanied with a selection of freshly baked breads

Tomato & Basil  
Pumpkin  
Chicken, Kumara & Coconut  
Chicken & Corn  
Mushroom

OR

## Trio of Dips

Hummus, Salsa Verdi, Roasted Red Capsicum & Cashew  
with a selection of freshly baked breads

## Entrees

### **Proscuitto, Rock Melon & Camembert Salad**

Served on mesclun leaves with a blackcurrant & apple jelly

### **Baked Feta, Basil & Cherry Tomato Filo Tart**

With mesclun salad & honey mustard dressing

### **Fillet of Salmon**

Oven baked with a honey soy and sesame glaze

### **Caesar Salad**

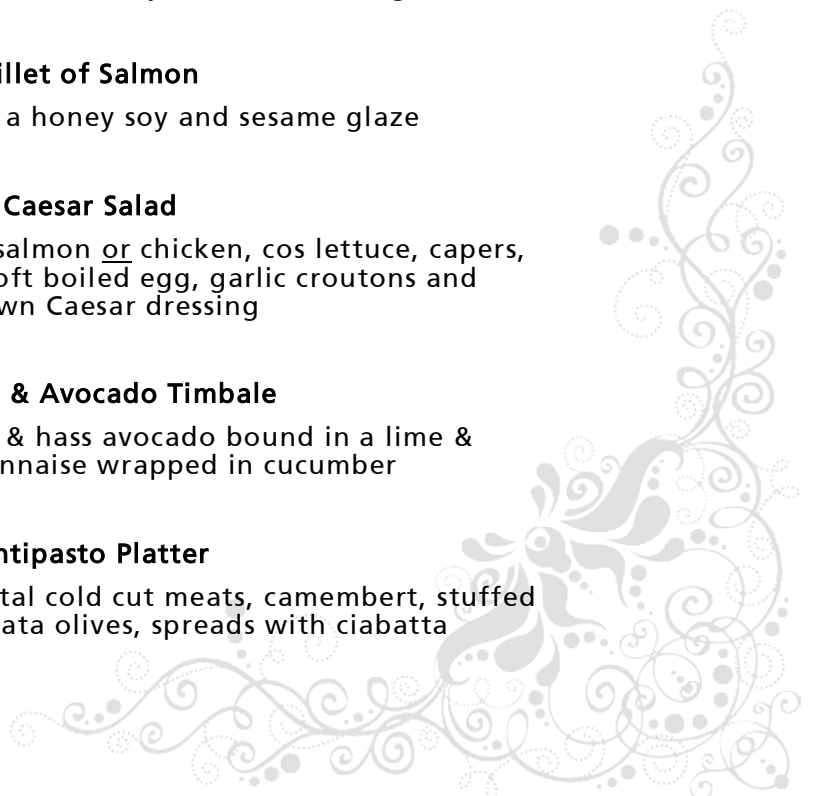
With either hot smoked salmon or chicken, cos lettuce, capers, parmesan shavings, soft boiled egg, garlic croutons and our own Caesar dressing

### **Shrimp & Avocado Timbale**

Plump sweet shrimps & hass avocado bound in a lime & coriander mayonnaise wrapped in cucumber

### **Antipasto Platter**

Smoked salmon, continental cold cut meats, camembert, stuffed pepperdews, kalamata olives, spreads with ciabatta



# PLATED MENU CHOICES

## Mains

Served with a medley of seasonal vegetables and potato of the Day

### Roast Canterbury Lamb

Accompanied by mint sauce & jus

### Fillet of Salmon

Served with a salsa verde

### Fresh Fish of the Day

Served with basil & prawn vin blanc

### Oven Baked Breast of Chicken

Coated in dukkah & served with labna & our harissa sauce

### Grain Fed Porterhouse Steak or Ribeye Steak

Served with a topping of your choice:

Blistered cherry tomatoes, beef & red wine jus

OR

Roasted red capsicum & smoked paprika

OR

Green peppercorn & brandy sauce

OR

Portobello mushroom and port wine sauce

OR

Bearnaise sauce

## Dessert

Triple Chocolate Mousse Cake

Licorice & Raspberry Cheesecake

Baileys & Chocolate Cheesecake

Baked Citrus Cheesecake

Crème Patisserie Filled Profiteroles

Passion fruit Cheesecake

Chef's Homemade Apple Pie

Strawberry Chocolate Velvet Cake

All meals are inclusive of fresh filter coffee and a selection of teas



# BUFFET CARVERY – SAMPLE MENU 1

## **Soup of the Day**

served with a selection of freshly baked breads

## **From the Carvery**

### **Baked Ham on the Bone**

Glazed in raw sugar

### **Roast Sirloin of Beef**

Horse radish sauce, mustards and red wine jus

## **Hot Dishes**

### **Honey Baked Breast of Chicken**

with honey, toasted sesame, soy & brandy glaze

### **Vegetarian Korma Curry**

seasonal vegetables and beans cooked in yoghurt, almonds & spices  
served with steamed basmati rice

### **Crumbed Hoki**

with tartare sauce

### **Roast Potatoes**

Steamed seasonal vegetables

## **Antipasto Platter**

Smoked salmon, continental cold cut meats, camembert, stuffed  
pepperdews, kalamata olives, spreads with ciabatta

## **Salad Selection**

Fresh garden leaf greens  
Pickled lemon, carrot and sultana  
Roasted vegetable and orzo  
Baby beetroot, basil, tomato and strawberry(in season)  
Waldorf


## **Dessert**

Chocolate Butterscotch Toffee Cake  
Baked Citrus Cheese Cake  
Creme Patisserie Filled Profiteroles  
Fresh Fruit Salad  
Whipped Cream

**New Zealand Cheeses & Dried Fruit**  
with assorted crackers

## **Tea & Coffee**

55.00 pp



# BUFFET CARVERY MENU CHOICES

## Soups

All soups are served with a selection of freshly baked breads

Tomato & Basil  
Pumpkin  
Chicken, Kumara & Coconut  
Chicken & Corn  
Mushroom

OR

## Trio of Dips

Hummus, Salsa Verdi, Roasted Red Capsicum & Cashew  
with a selection of freshly baked breads

## Hot Dishes

### Breast of Chicken

with honey, toasted sesame, soy & brandy glaze

OR

served in a creamy port & mushroom sauce

OR

served with a piquant kiwifruit sauce

### Butter Chicken Curry

served with basmati rice

### Roast Shoulder of Lamb

served with kalamata olive, tomato & red wine sauce

### Madras Beef Curry

served with basmati rice

### Fish of the Day

with a shrimp & saffron vin blanc

OR

with tomatoes, capers, fresh herbs, lemon juice & extra virgin olive oil

### Vegetarian Korma Curry

seasonal vegetables and beans cooked in yoghurt, almonds & spices  
served with steamed basmati rice



# BUFFET CARVERY MENU CHOICES

## **From the Carvery**

Prime Roast Sirloin of Beef

Baked Ham on the Bone

Roast Pork

## **Dessert**

Triple Chocolate Mousse Cake

Licorice & Raspberry Cheesecake

Baileys & Chocolate Cheesecake

Baked Citrus Cheesecake

Creme Patisserie Filled Profiteroles

Passion fruit Cheesecake

Chefs Homemade Apple Pie

Strawberry Chocolate Velvet Cake

**All meals are inclusive of fresh filter coffee and a selection of teas**



# COCKTAIL MENU SELECTION

39.50 pp - Minimum 60 guests

**Choose 6 items from this list:**

1. A Selection of Cocktail Sandwiches
2. Mini Quiches and Savouries
3. Chinese Pork Balls served with kecap manis sauce
4. Seafood Basket with crumbed Hoki, squid rings and filo wrapped prawns, served with chilli mango and tartare sauce
5. Smoked salmon pikelets, with creme fraiche, and pickled lemon
6. Tomato, basil and feta tartlet
7. Chicken tikka kebabs
8. Cocktail empanadas
9. Red Thai curry prawn skewers
10. Battered Pacific Oysters
11. Skewered scallops wrapped in prosciutto

**Your selection above will be served with the following:**

## **Antipasto Platter**

Smoked salmon, continental cold cut meats, camembert, stuffed pepperdews, kalamata olives & selection of dips with ciabatta

## **Cheese and Fruit Platter**

## **Petit Fours**

## **Fresh Filter Coffee and Tea**



# WINE LIST

## WHITE WINE

	by glass	by Bottle
<b>Chardonnay</b>		
Totara Bay	7.00	29.00
Melness	9.00	39.00

## Sauvignon Blanc

Totara Bay	7.00	29.00
Spy Valley	8.00	36.00

## Riesling

Muddy Water	8.50	38.00
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## Pinot Gris

Totara Bay	7.00	29.00
Rabbit Ranch	10.50	46.00

## RED WINE

### Cabernet Merlot

Totara Bay	7.00	29.00
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### Shiraz

Pepperjack	8.50	38.00
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### Merlot

Thornbury	8.00	36.00
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### Pinot Noir

Ara Pathway	8.50	38.00
River Run	12.50	59.00

### Cabernet Sauvignon

Angus The Bull	8.00	36.00
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## SPARKLING WINE

Totara Bay Brut		29.00
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Choices from our extensive Restaurant Wine List are available by prior arrangement.

# BEVERAGE SELECTION

## TAP BEER

	12 oz	pint
Tui	5.00	6.00
DB Export Gold	5.00	6.00
Speights	5.00	6.00

## BOTTLED BEER

Heineken	7.50
Steinlager Pure	7.50
Corona	7.50
Stella Artois	7.50
Steinlager	7.00
Amstel Light	7.00

## SPIRITS

Spirits	6.50
<i>(Double Measure with mixer)</i>	

Premium Spirits from	7.50
<i>(Double Measure with mixer)</i>	

Soft Drinks	from	2.50
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Fruit Juice	glass	3.50
	Jug	12.00

All prices include 12.5% gst