

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 26 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 - 55.00 Soup or Trio of Breads, 2 x Main Course selections, 2 x Dessert selections

Sample Menu 2 - 65.00 1 x Entrée selection, 2 x Main Course selections, 2 x Dessert selections

Sample Menu 3 - 75.00 Freshly Baked Breads, 2 x Entrée selections, 3x Main Course selections, 2 x Dessert selections

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 Soup or Trio of Breads, 1 x Carvery selections, 2 x Hot Dish selections, 4 x Desserts selections

Sample Menu 2 - 65.00 1 x Entrée selection, 1 x Carvery selections, 2 x Hot Dish selections, 2 x Dessert selections

Sample Menu 3 - 75.00 2 x Entrée selections, 2 x Carvery selections, 2 x Hot Dish selections, 4 x Desserts selections

Cocktail Menu

min 60 guests

Sample Menu 45.00

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

Children's Menu

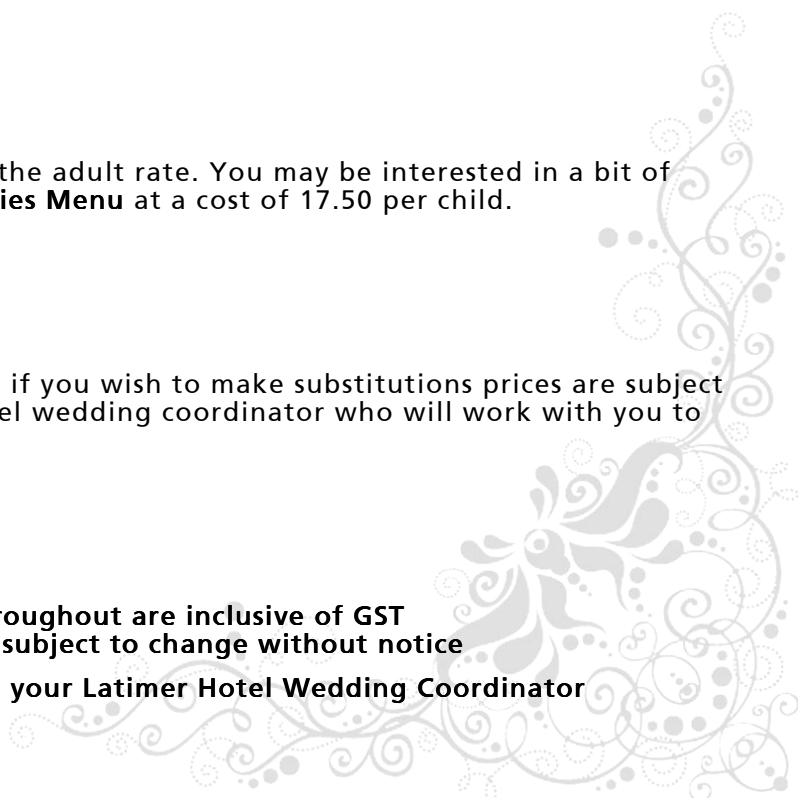
Children under 10 are charged 50% of the adult rate. You may be interested in a bit of fun for the kids. Ask us about our **Kiddies Menu** at a cost of 17.50 per child.

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 GST
Prices and items are subject to change without notice

Please confirm all prices with your Latimer Hotel Wedding Coordinator



PLATED – SAMPLE MENU 1

55.00 pp

* Price Subject To Change with Substitution Choice*

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

65.00 pp

Price Subject To Change with Substitution Choice

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

75.00 pp

Price Subject To Change with Substitution Choice

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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

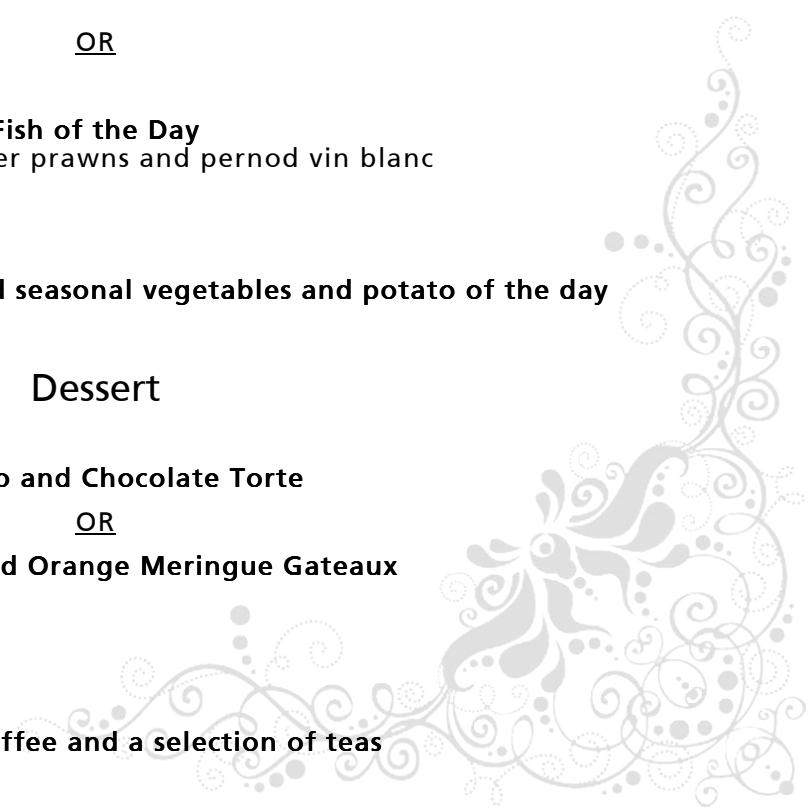
Dessert

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

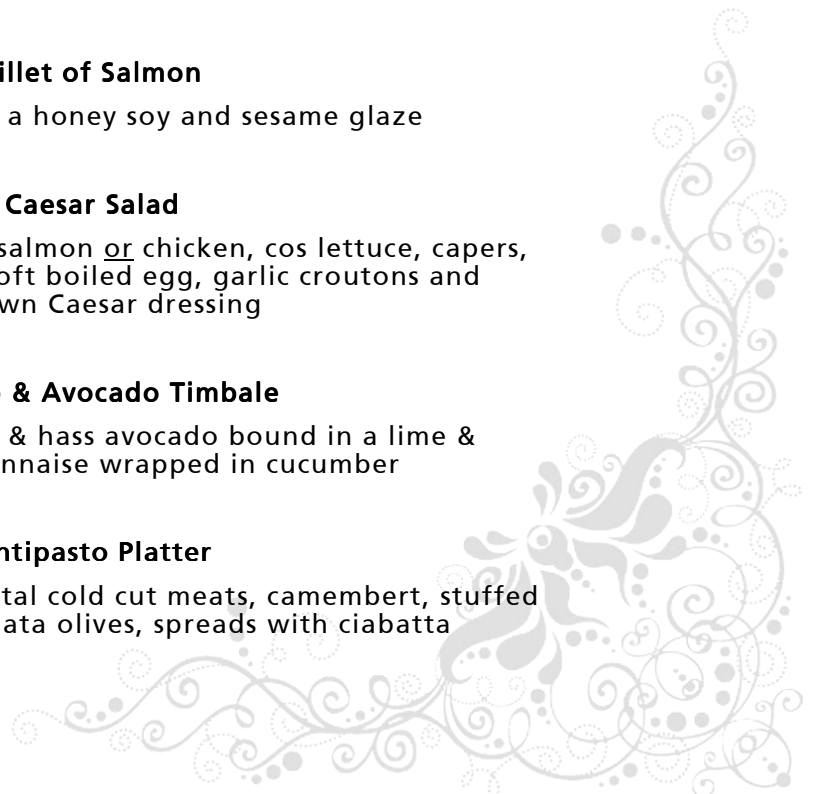
With either hot smoked salmon or chicken, cos lettuce, capers, parmesan shavings, soft boiled egg, garlic croutons and our own Caesar dressing

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 or Trio of Breads, 1 x Carvery selection, 2 x Hot Dish selections, 4 x Desserts selections

55.00 pp

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



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

Crème 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

45.00 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
Chardonnay		
Festival Block	7.50	35.00
Three Paddles	8.50	39.00

Sauvignon Blanc

Festival Block	7.50	35.00
Raparua	8.50	40.00

Riesling

Muddy Water	9.30	44.00
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Pinot Gris

Festival Block	7.50	35.00
The Ned	9.50	46.00

RED WINE

Cabernet Merlot

Festival Block	7.50	35.00
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Shiraz

Pepperjack	11.50	55.00
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Merlot

Oyster Bay	9.50	44.00
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Pinot Noir

Ara Pathway	9.50	45.50
Festival Block	8.50	39.00

Cabernet Sauvignon

Angus The Bull	10.50	50.00
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SPARKLING WINE

Totara Bay Brut	8.50	40.00
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Choices from our extensive Restaurant Wine List are available by prior arrangement.

BEVERAGE SELECTION

TAP BEER

	12 oz	pint
Tui	5.50	7.00
DB Export Gold	5.50	7.00
Speights	5.50	7.00

BOTTLED BEER

Heineken	8.00
Steinlager Pure	8.00
Corona	8.00
Stella Artois	8.00
Steinlager	7.50
Amstel Light	7.50

SPIRITS

Spirits	7.00
<i>(Double Measure with mixer)</i>	

Soft Drinks	from	2.80
	Jug	10.00

Fruit Juice	glass	3.80
	Jug	13.00

All prices include 15% GST

