

Silver Wedding Package

Complimentary hire of venue
Buffet menu (overleaf)
White linen tablecloths w/ linen napkins & full table settings
Floral centre pieces for each guest table (from silver category)
Floral table arrangement for bridal table
Cake table & knife
Complimentary dance floor
Floor plan suited to your requirements
Complimentary toasting bubbles
Chair covers & sashes
Personalised table service for the bridal table
Special accommodation rate for your guests

FOR THE BRIDE & GROOM

One night's accommodation in a suite
Breakfast for two in *wellington's restaurant* or in your suite
Late check out of 1.00pm
Bottle of bubbles in your suite

\$79 *per person*



Silver Buffet Selection

Artisan baked breads from the Waipuna Bakery

Your choice of soup

SALADS

Garden fresh green salad w/ snow pea shoots, sprouts, mint & chives

Baby potato salad w/ capers, dill & Italian parsley, mustard mayonnaise

Cucumber, tomato, feta, olive & red pepper salad w/ cabernet sauvignon vinegar dressing

Coleslaw

DELI PLATTERS

Cured & smoked cold meat platter, including pastrami, rare beef, & salami

Vegetable crudité, marinated grilled vegetables, kalamata olives, cheeses, pickles, hummus & basil pesto

Hot smoked salmon wings, seafood salad w/ lime aioli dressing & shrimp w/ a chilli tomato & dill sauce

HOT DISHES

Braised lamb w/ rosemary roasted potatoes, tomato & a parsley gremolata

Tandoori chicken, & cinnamon roasted pumpkin w/ toasted peanuts, fragrant rice & coriander

Smoked paprika roasted baby potatoes w/ extra virgin olive oil & sea salt

Seasonal steamed vegetables w/ sesame noodles

CARVERY

Champagne ham w/ English mustard & manuka honey glaze

OR

Prime roast beef w/ a seeded mustard & pepper crust & red wine jus

DESSERT

Classic pavlova w/ kiwifruit & vanilla cream

Chocolate mud cake w/ orange blossom custard

New York baked lemon cheesecake

Fresh seasonal fruit salad & chantilly cream

Freshly brewed coffee & a fine tea selection