

Wedding Menu "I Do"

\$59.00 per person (Incl GST)
Serviced - Minimum 40 people



*Castle
Claremont*

To start & served to your guests with a smile:

Bruschetta: Focaccia drizzled with olive oil, lightly toasted, served with a variety of toppings including: pesto, tomato Fresca & feta; beef & onion marmalade

Asian Platter: Mini spring rolls, samosas & Dim Sims served with sweet chilli dipping sauce

Chicken Kebabs: Lightly marinated chicken, cooked until moist & tender, accompanied by a fruity plum dipping sauce - always popular!

Sweetcorn Fritters: Topped with a kumara & sour cream pate, finished with an assortment of smoked salmon & dill; smoked chicken & chives

The Main Fare - Spitroast that will have your guests talking all night!

Pork

Slowly cooked in the spit, crackling to die for & accompanied by an apple sauce.

Aged Beef

Seared, finished in the spit & accompanied by a creamy horseradish sauce.

Chicken

Whole spit-roasted chicken smothered with our secret blend of herbs & accompanied by cranberry sauce

Canterbury Lamb

Canterbury's finest Lamb smothered in our chef's finest spices, spit-roasted to perfection & accompanied by mint jelly.

Whole Ham on the Bone

Carved at the buffet table served with whole seed mustard

This succulent & mouth-watering selection of meat is served with:

SALADS

Choose any **FOUR** salads from our Home-style &/or Gourmet salad selections (Please see following menu attached)

AND

Baby Potatoes: Tossed through a herbed butter & fresh parsley

Cauliflower: Blanched & finished in a homemade creamy cheese sauce

Baby Carrots: Freshly cooked to perfection, then glazed with New Zealand honey

Peas: The perfect addition to any roast, tossed through with butter and fresh mint

Bread Rolls: Served fresh with butter

Gravy: Piping hot & the perfect finish!

DESSERTS

Pavlova: Made the Kiwi way, topped with fresh whipped cream & seasonal fruit

Cheesecake: Choice of gourmet flavours including baileys, chocolate & decadent lemon

Lemon Meringue Pie: Tangy, gooey, lemon curd settled in a sweet pastry crust, topped with light & fluffy meringue- mouth watering!!

Chocolate Gateaux: Decadent, delightful gateaux layered with chocolate, berry & whipped cream

Fruit Salad: Selection of fresh seasonal fruit to cleanse the palette

Comes fully served by our friendly staff, dressed buffet table, china, crockery and serving ware provided.

We do the clean up so you don't have to!!

Please enquire as to gluten & dairy free, vegetarian & vegan options



Spitroast Salad Selection

Please choose from the following salad options

Wedding "I Do" - 4 selections

High Country Feast - 5 selections

Gourmet BBQ - 6 selections

Please enquire for individual pricing & catering options

Home-style Salads

Farmhouse Potato Salad

Gourmet potatoes, red onion, parsley, ham off the bone & spring onion dressed with our chefs own homemade mayonnaise

German-Style Potato Salad

Salad of gourmet potatoes, red onion, gherkin, parsley, spring onion all tossed through our homemade mayonnaise - a twist on the classic! (V)

Country Coleslaw

Good old Kiwi favourite, cabbage-based slaw tossed through a mayonnaise (GF)

Beetroot Salad

Kiwi icon - Whole baby beetroot tossed in a red onion vinaigrette (V,GF)

Orzo Pasta Salad

Baby spinach, olives, sundried tomato, red onion & feta mixed through an al dente orzo pasta

Seasonal Tossed Lettuce

Mixed lettuce, capsicum, spring onion, cucumber & red onion accompanied by our home-made mint & honey dressing (GF/V)

Gourmet Salads

Mexicana Bean Salad

Five beans, corn, capsicums' onions, red pepper and finished in a light malt vinegar dressing (V)

Watermelon Salad

Juicy sliced watermelon, red onion, feta, flat leaf parsley, mint & black olives drizzled with a lime & olive oil dressing (V,GF)

Summer Classic Caesar Salad (seasonal)

Crispy bacon bits, egg, spring onions & anchovies mixed through Cos lettuce & Caesar dressing, topped with grated parmesan & fresh croutons (V/GF option available)

Mediterranean Cous Cous

Sundried tomatoes, olives, red onions, capsicums, parsley mixed through light & fluffy Cous Cous finished tossed through our homemade lemon dressing

Asian Pasta Salad

Spiral Pasta, capsicums' onions, celery, coriander, baby leaf spinach tossed through an Asian style spiced soy dressing

Greek Salad (Seasonal)

Tomato, olives, cucumber, red onion, parsley & feta tossed through our homemade vinaigrette

Classic Waldorf

Sliced apples lightly seasoned, celery & toasted walnuts tossed through our homemade mayonnaise (V/GF)

Curried Rice (Mild)

Pineapple, corn, coconut & sultanas mixed through tender rice & finished with a tangy lemon-curry dressing (V)

Seafood Marina Salad

Selection of squid, mussels, clams & shrimps tossed through a classic tangy seafood dressing (served cold)

Please contact us to discuss our prices and serving options & your specific requirements