



# *Wedding Menu Packages*

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**HOTEL ASHBURTON** 

# Wedding Menu Packages

Hotel Ashburton prides itself on consistently delivering delicious menu options and professional service to complete your perfect day.

Our award winning and creative kitchen team, led by our resident chef, are happy to develop a wedding menu that will delight your taste buds and your guests.

The following are a range of menus that can be customised to your tastes. Our team also welcomes the opportunity to create a personalised menu specific to any cultural or dietary requirements. Changes to the set menus may incur additional charge which will be discussed with you upon consultation.



# Set Menus - Plated

## **\$50 per person**

Slices of buffalo mozzarella, tomatoes, basil leaf with garlic infused olive oil

Cajun chicken breast on roasted kumara with a salsa of tomato, corn, red onion, garlic and jus

*Or*

Chargrilled rib eye steak with wild mushroom sauce served with garden vegetables

Rich chocolate mousse with berry compote and brandy snap

Freshly brewed coffee

Selection of tea and herbal infusions

## **\$65 per person**

Baked goat cheese topped with walnuts and garden greens with warm marinated beetroot and lemon infused olive oil

Twice-baked duck, oriental spices, orange with shitake mushroom, bok choy and its own jus

*Or*

Oven baked venison Denver leg with roasted baby onions, garlic, baked kumara and a raspberry jus

A light crème caramel with Kahlua bananas and vanilla ice cream

Freshly brewed coffee

Selection of tea and herbal infusions



# Set Menus - Alternate Drop

## **\$55 per person**

Butternut pumpkin soup with rosemary homemade bread roll

Braised chicken in Pinot with seasonal vegetables and potato galette  
*Alternate drop with*

Pork belly in plum sauce with seasonal vegetables and potato galette

Pavlova with passionfruit and seasonal fruit

Freshly brewed coffee

Selection of tea and herbal infusions

## **\$65 per person**

In-house smoked chicken served with hummus, roast garlic infused oil and kalamata olives

Braised lamb shanks with seasonal vegetables and potato rosti  
*Alternate drop with*

Grilled sirloin steak and mushroom sauce with seasonal vegetables and potato rosti

Steamed sticky date pudding with sauce

Freshly brewed coffee

Selection of tea and herbal infusions



# Dinner Buffet Option 1

**\$45 per person**

*Minimum 50 people*

## **Starter**

Soup of the day

Crusty bread rolls and butter

## **Salads**

Potato, red onion and egg with a seeded mustard crème fraîche

Mesclun salad with spring onions, tomatoes and cucumbers

American style coleslaw with sultanas and nuts

## **Hot dishes**

Chicken and potato massaman mild Thai curry

Steamed fish and mussels with a white wine chervil sauce

Gourmet potatoes tossed in butter and herbs

Garden fresh sweet carrots in thyme

Minted peas with onion confit

Perfumed jasmine rice

## **From the carvery**

*Note: Choice of one or \$6 extra per person for two*

Roast beef with a mustard herb crust

with horseradish sauce and Yorkshire puddings

*Or*

Baked glazed ham with cranberry sauce and jus

## **Desserts**

Traditional Kiwi pavlova with cream

Rich chocolate cake with caramel sauce

Fresh fruit salad with seasonal fruits

Freshly brewed coffee

Selection of tea and herbal infusions



# Dinner Buffet Option 2

**\$65 per person**

*Minimum 50 people*

## **Starter**

Soup of the day  
Crusty bread rolls and butter  
Platter of cold roasted chicken

## **Salads**

Potato, red onion and egg with a seeded mustard crème fraîche  
Mesclun salad with spring onions, tomatoes and cucumbers  
Coleslaw with garlic aioli and sunflower seeds

## **Hot dishes**

Chicken teriyaki on bok choy  
Grilled fish and clams in tomato marinara sauce  
Irish Guinness lamb hot pot  
Mashed potato with scallions, butter and cream  
Steamed garden fresh carrots  
Minted peas with onion confit  
Roasted kumara

## **From the carvery**

*Note: Choice of one or \$6 extra per person for two*

Roast beef with a mustard herb crust with horseradish sauce and Yorkshire puddings  
*Or*  
Baked glazed ham with cranberry sauce and jus

## **Desserts**

Traditional Kiwi pavlova with cream  
Rich chocolate mousse  
Sherry trifle  
Fresh fruit salad with seasonal fruits  
  
Freshly brewed coffee  
Selection of tea and herbal infusions



# Canapé Menu

Create your own gourmet selection or we can help you coordinate a fine selection of canapés for your special event.

*Price per dozen pieces*

## **Cold selection**

Chicken liver pate with cranberry sauce	\$12.50
Selection of cocktail triangle sandwiches	\$14.00
Mixture of sushi with pickled ginger, wasabi and soya	\$18.00
Baguette crostini topped with venison and fruit chutney	\$19.00
Crepes filled with chicken and asparagus with cream cheese	\$18.00
Smoked salmon, sour cream and avocado tartlets	\$16.50
Sun dried tomato pikelets and caramelised onion	\$12.50
Home smoked beef, pickled onion and gherkin on toasted ciabatta	\$16.50

## **Hot selection**

Selection of savoury pastries served with tomato sauce	\$16.00
Thai fish and shrimp cakes with sweet chilli sauce	\$14.00
Crumbed mushrooms with garlic mayo	\$14.00
Vegetarian samosa with natural yoghurt dressing	\$12.50
Tempura prawns with a light soya sauce	\$25.00
Tandoori marinated chicken kebabs with cucumber raita	\$18.00
Vietnamese beef kebabs with honey dip	\$16.50
Feta and spinach individual quiche	\$14.00
Chicken buffalo wings with spicy sauce	\$14.00
Spicy vegetarian filo parcels	\$15.00
Fish goujons with tartare sauce	\$15.00



# *After Wedding Events*

## *Option A - Fully Cooked Buffet Breakfast/Brunch*

### **\$25 per person**

*Minimum 20 people*

*Includes one glass of champagne per person.*

Chilled fresh orange juice

Bakers basket with croissants, pastries and muffins

Oven baked fruit bread and breakfast rolls

Wholemeal, grain and white toast with spreads

Plain and fruit yoghurts

Selection of cereals and muesli

Fresh seasonal fruit basket and preserves

Low fat, full cream and soya milk

Freshly brewed coffee

Selection of tea and herbal infusions

*Plus your choice of any five from the hot selection below:*

Hash browns

Baked beans

Lightly scrambled eggs

Sautéed button mushrooms

Breakfast sausages

Grilled tomatoes

Grilled bacon



# After Wedding Events

## Option B - Gourmet Barbecue

**\$45 per person**

*Minimum 20 people*

### **From the BBQ**

Gourmet beef patties  
Chicken marinated in char siu sauce  
Pork sausages  
Marinated sirloin steak  
Sautéed mushrooms  
Grilled onions

### **Accompaniments**

Tomato sauce, sweet chilli sauce, BBQ sauce and aioli

### **From the Garden**

Coleslaw  
Green salad with tomato and cucumber  
Potato salad

### **The Sweet Side**

Traditional pavlova  
Chocolate cake  
Fresh seasonal fruit platter

*Add \$5 per person for each extra item below to be added to main menu.  
Items cannot be substituted for original menu.*

Pork chops  
Lamb chops  
Tandoori chicken skewers  
Vegetable kebabs  
Grilled fish  
Mussels



# *After Wedding Events*

## *Option C - Gourmet Pizzas*

**\$25 per person**

*Minimum 20 people*

Gourmet wood-fired pizzas with garlic bread. Choice of flavours include:

- Cheese and tomato
- Chicken and sweet chilli
- Ham, pineapple and mushroom
- Salami, mince beef and BBQ

