

THE Plated Wedding MENU



How the Plated menu is served

The cost to upgrade to a plated main meal is \$5 per person. You also have the option to include a plated entrée, costs are listed. Where an entrée is served guests are given a set menu for their main meal with a choice of two dishes or the vegetarian alternative. Where no entrée is served our plated main meal is an alternate drop service.



CANAPES

Served on platters at the completion of your ceremony:

- Antipasto platter | fresh breads | pastrami | salami | dolmas | artichoke | dips & oils
- Seafood harvest platter | fish goujons | octopus balls | shrimp spring rolls
- Asian basket | spring rolls | wontons | samosa {V}
- Chefs selection of three additional canapés, some of our popular canapés include:
Blini with lemon mascarpone & salmon | prawn twisters with a sweet chilli sauce | mushroom in mini pastry cases (V) | arancini balls (V) | chicken skewers (GF) | spiced lamb meatballs (GF).

ENTREE

THIS IS OPTIONAL AND COST APPLIES

Please select one of the following:

- House smoked salmon | micro greens | NZ potato salad | \$15pp
- Prawn | avocado | citrus salad | aioli & a rye crisp | \$14pp
- Goat's cheese | pumpkin seed | quinoa | pickled carrot | \$10pp
- Herbed chicken | apple slaw | walnut & maple dressing | \$12pp
- Kaffir lime cured salmon | hijiki seaweed | edamame beans | miso dressing | \$14pp

YOUR MAIN MEAL

Please select two alternatives plus your vegetarian option:

BEEF SELECTION

- Beef fillet | potato gratin | caramelised onions | seeded mustard jus {GF}
- Beef fillet | mushroom risotto | red wine glaze | salsa verde {GF}
- Beef fillet | Lyonnaise potatoes | creamed spinach {GF}

LAMB SELECTION

- Spiced lamb rack | sweet potato gratin | ratatouille confit | sage jus {GF}
- Moroccan lamb rack | date couscous | tomato olive sauce
- Lamb shank | potato gnocchi | leek | port wine glaze

PORK SELECTION

- Braised pork belly | crushed peas | braised red cabbage {GF}

CHICKEN SELECTION

- Lemon chicken thigh | streaky bacon | potato rosti | mushroom ragout {GF}

- Herbed chicken breast | corn risotto | seeded mustard jus {GF}
- Panko crusted chicken breast | buttered cabbage | garlic potato mash | parsley & caper sauce

FISH SELECTION

- Seared salmon & clam chowder {GF}
- Market fish | spiced eggplant | chickpeas | caper sauce {GF}
- Pan fried fish | rice paper | shiitake risotto | chilli & lime sauce {GF}

VEGETARIAN SELECTION

- Goat's cheese tart | watercress | quinoa | wild mushroom sauce {V}
- Gorgonzola grilled field mushroom | pumpkin risotto | green pea sauce {GF} {V}

The meal is served with a green salad & bread. Beef, lamb & chicken are sourced from halal certified suppliers

DESSERT Served as a buffet

- Individual servings of chocolate mousse served with fresh cream
- Profiteroles with chefs selection of mousse filling
- Chefs selection of homemade cheesecakes
- Trifle
- Tiramisu
- A selection of ice-cream
- Fresh fruit platter
- Cheese & cracker selections

BEVERAGES

Beverages included in your per person price are:

- Matua Valley series | sauvignon blanc | chardonnay | pinot gris | merlot | pinot noir
- Montana Lindauer or Jacobs Creek. If you have a preference please tell us during the planning process
- Heineken | Speights | Lion Red | Amstel light
- Sparkling grape juice | fruit juice | coca cola | lemonade
- Selection of tea | coffee

The menu & beverage selection are subject to change for both seasonal variations & adjustment to the menu.