

wedding menu winter 2019

plated menu

bread

- artisan bread roll selection with new zealand salted butter

entrée

- pressed free range harmony pork and chorizo terrine with roasted apple puree, pickled cherry and toasted sourdough
- sweet onion tart tartan, cauliflower puree, broad beans, and romosco sauce. (v)
- a warm scallop and snapper mousseline, avocado puree, wilted baby spinach and citrus.

main

- 24 hour cooked ocean view beef cheeks, celeriac puree, green beans, pickled mushroom and reduced braising liquor (gf) (df)
- turk's free range five spiced roast chicken breast, grand mere potato with spring onion, apple, red wine jus, salsa verde and walnuts (gf)
- slow cooked pork belly with kumara hash, cauliflower puree, roast harvest vegetables and calvados jus (gf)
- fiery red pepper gnocchi with shitake mushroom, sweet onion puree, edamame, kale crisp and gremolata. (df)

dessert

- lemon curd thyme cake with blueberry and candied orange
- plum panna cotta, croquante and honeycomb
- chocolate fondant with spiced chocolate centre and salted chocolate ice cream.

(gf) gluten free (df) dairy free (v) vegetarian

buffet menu

bread

- artisan bread roll selection with new zealand salted butter

salad

- glass noodle salad with wood ear mushrooms, prawns, celery and coriander nam jim dressing (v)
- baby spinach and kale with heirloom tomatoes, toasted pecans and white balsamic vinaigrette (v)
- red quinoa with mango, snow peas, raisins and mizuna (v)
- saffron pappardelle with roast chicken, avocado, broccolini and lime dressing
- mozzarella, vine ripe tomatoes, wild rocket, toasted brioche croute, fresh basil, dressed with white balsamic and olive oil (v)

vegetables – hot

- whipped kumara puree with parmesan
- roasted manuka honey root vegetables glazed with orange
- steamed carrot, ponzu and sesame
- basmati rice with karengo seaweed
- steamed string beans with beurre noisette

main – cold

- cold smoked roast beef, garden herb salad and crumbled goats feta
- honey lavender champagne ham, hand carved and served with homemade cherry mustard pickle
- gravlax akaroa salmon with chives and preserved lemon, rocket and fennel salad
- a selection of sushi with pickled ginger, kikkoman soy and wasabi

main – hot

- confit garlic honey roasted chicken with fresh shaved horseradish and watercress
- oven roasted pork belly rubbed with horopito and apple cider glaze
- carved herb crusted lamb leg served with mint baby potatoes
- slow cooked short tip brisket marinated in ale with rosemary infused jus
- fijian seafood curry with coconut, taro and green papaw salad
- pumpkin and ricotta tortellini, sweet corn puree, extra virgin olive oil (v)

dessert

- baked raspberry custard tart with mint and orange blossom
- warm chocolate brioche pudding with berry compote, vanilla cream and meringue
- prune and armagnac tart served with clotted cream
- white chocolate and hazelnut brownie with espresso ganache
- seasonal cut fresh fruit platter.

pricing and menu upgrades

plated

please select one option from our new season entrée, main and dessert selections

please note, if you would like to offer your guests an additional choice for each dish we can offer the following:

\$6.00 per person for an additional entrée

\$9.00 per person for an additional main

\$6.00 per person for an additional dessert

buffet

included in your wedding package is 1 bread, 1 salad, 3 main, 2 hot vegetable and 1 sweet option

for all queries please email
experiences@collectivehospitality.co.nz

all prices exclude GST