



Catering Packages

\$179 Package

- **Canapés** – 2 selections
 - **Mains** – 2 meat dish, 1 vegetarian, 1 starch & garden salad
 - **Desserts** – Seasonal fruit platter
 - **Beverages** – 2 alcoholic beverages per person + unlimited fruit juice and soft drinks
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\$199 Package

- **Canapés** – 3 selections
 - **Mains** – 1 carvery, 2 meat dishes (incl. carvery), 1 vegetarian, 1 starch, 1 salad & garden salad
 - **Desserts** – Seasonal fruit platter + 1 dessert
 - **Beverages** – 3 alcoholic beverages per person + unlimited fruit juice and soft drinks
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\$219 Package

- **Canapés** – 4 selections
 - **Mains** – 1 carvery, 3 meat dishes, 1 vegetarian, 2 starches, 2 salads & garden salad
 - **Desserts** – Seasonal fruit platter + 2 desserts
 - **Beverages** – 5 alcoholic beverages per person + unlimited fruit juice and soft drinks
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\$239 Package

- **Canapés** – 5 selections
 - **Mains** – 2 carvery, 3 meat dishes, 2 vegetarian, 2 starches, 2 salads & garden salad
 - **Desserts** – Seasonal fruit platter, profiteroles + 2 desserts
 - **Beverages** – Unlimited alcoholic beverages + unlimited fruit juice and soft drinks
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\$259 Package

- **Canapés** – 5 selections

- **Mains** – 2 carveries, 4 meat dishes, 2 vegetarian, 3 starches, 2 salads & garden salad
 - **Desserts** – Seasonal fruit platter, profiteroles, cake bites + 3 desserts
 - **Beverages** – Unlimited alcoholic beverages + unlimited fruit juice and soft drinks
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\$279 Premium Package

- **Canapés** – 6 selections
 - **Mains** – 3 carveries, 4 meat dishes, 3 vegetarian, 3 starches, 3 salads & garden salad
 - **Desserts** – Seasonal fruit platter, profiteroles, cake bites + 4 desserts
 - **Beverages** – Unlimited alcoholic beverages (including premium wines/spirits) + unlimited fruit juice and soft drinks
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💡 *Additional canapé selections available at \$6 per person, per choice.*

💡 *Extra Dessert \$8 per person per choice*

Tea and coffee will be served following dessert, along with any party favours you wish to provide.

Beverage Service

Raise a glass in celebration with our carefully curated beverage selections:

- Signature Mocktails – 2 varieties served post-ceremony and throughout the event
 - House Wines – 2 white, 2 red, 2 rosé
 - Beers – 1 dark and 2 light varieties
 - Soft drinks and fruit juices (unlimited during reception)
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Event Enhancements

Additional offerings to further elevate your wedding experience:

- Afternoon tea – menu available online
- Two-bedroom apartment (sleeps 8) – \$400
- Exclusive hire of the entire estate – \$2,500
- Additional decorative setups for photography
- Photobooths
- Extra meals – available between the ceremony and reception, or as pre-wedding refreshments for the bridal party
- Extended hours – Should you require time beyond the standard 8-hour block. The venue is licensed until 1:00 AM on Fridays and Saturdays.

Our team is readily available to assist you should you wish to discuss or refine any aspect of our offerings. We look forward to collaborating with you to create an unforgettable celebration.



Canapes

Mini cheese muffins

- Lemon cream and salmon
- Sour cream, ham, and apple chutney
- Ricotta, roasted pumpkin, toasted pumpkin seeds
- Cream cheese, prawn cutlet, dill

Vol-au-vents

- Sour cream and red onion chutney
- Prawn cocktail
- Sour cream and caviar
- White sauce, grilled zucchini and eggplant
- Creamy mushroom
- Vegetarian mayonnaise, roasted red peppers and walnuts

Aranchini

- Blue cheese and broccoli
- Mozzarella
- Spicy chicken

Dumplings

- Chicken and chives
- Pork
- Moroccan spiced lamb
- Vegan

Sweet pastry

- Seasonal fresh fruit
- Stewed pears and cream
- Crème brûlée
- Sweet custard

Cake bites

- Chocolate with Italian meringue butter cream
- Banana with chocolate frosting
- Carrot with cream cheese glaze
- Vanilla with lemon icing



Main Dinner Menu

Entrée

If you wish to include an entrée with your meal, there is an extra charge of \$14 per person. Please note that entrées will be plated for sharing and served at the centre of the table as guests are seated.

- Savoury meatballs – sweet and sour, Spicy ginger and garlic sauce and Curried
- Crumbed fish bites on zesty slaw with Tartare sauce
- Tempura prawns on fresh garden salad
- Sushi platter – chicken cucumber, prawn avocado and smoked salmon caviar
- Scallop with parmesan crumble
- Mussel Fritters with relish and lemon cream
- House Special seafood chowder
- Roast venison on smashed baby potato
- Crispy chicken wings with buffalo sauce OR sweet BBQ glaze
- Corn fritters with Tomato relish and dill cream
- Deep-fried camembert with cranberry sauce
- Petit potato cakes with Avocado and dill lemon dressing

Mains

- Green lip mussels with Thai green curry sauce served on jasmine rice
- Whole roasted salmon side with lemon sauce crust served on watercress salad
- Seared salmon fillet on zesty risotto
- Market fish baked en papillote served on smashed buttered potatoes
- Crumbed fried fish served on a herbed potato and kumara mash
- Citrus prawn spaghetti with Asian greens and almond crumble
- Roast Chicken thighs with Honey, soy and ginger marinade, served on a bed of herby couscous
- Jungle chicken curry served on basmati rice
- Thai red chicken curry served on a bed of Jasmine rice
- Braised lamb pieces in medium-spiced creamy tomato sauce, served with Jasmine rice
- Creamy Lamb Korma served on saffron basmati rice
- Beef Goulash with red kidney beans served with Jasmine rice
- Fragrant beef chow Mein with egg noodles and Asian greens

Carvery menu

- Roast lamb shoulder with Rosemary, Garlic, onions and Ginger rub, accompanied by cranberry sauce and roast gravy
- Chicken breast roulade with a cream cheese and sundried tomato filling
- Roast Pork with crackling and Apple sauce
- Roast Beef with light soy, onions, garlic and ginger marinade served with Yorkshire pudding and gravy

- Seared roasted beef fillet served on slow-roasted Mediterranean vegetables with a roast pepper sauce
- Maple-glazed baked champagne ham served with seeded mustard white sauce

Vegetarian dishes

- Roast pumpkin and pine nut couscous
- Baked Ratatouille
- Vegetarian ravioli with creamy basil pesto sauce
- Chickpea bolognese served with fragrant jasmine rice
- South Indian Pea and Potato curry
- Grilled portobello mushroom with parmesan and almond crumble
- Broccoli and cauliflower bake
- Roasted vegetable medley
- Butter paneer
- Roasted capsicum cups stuffed with fragrant rice risotto and topped with cheese

Starch Dishes

- Creamy mashed potatoes
- Smashed buttered baby potatoes
- Roasted Kumara
- Roasted herbed potatoes
- Boiled baby potatoes served with garlic butter
- Roasted root vegetables
- Freshly baked assorted breads

Salads

- Caesar salad (with or without bacon)
- Garden salad with zingy vinaigrette
- Green bean salad with brown buttered almonds
- Greek salad with tomatoes, feta, olives, cucumbers and red onions
- Baby spinach with mustard dressing
- Pasta and Broccoli tossed in creamy aioli
- Spicy five-bean salad
- Waldorf salad with apples, celery, roasted walnuts, and creamy zesty dressing
- Quinoa with chargrilled vegetables
- Turkish quick pickled cucumber and cabbage
- Herby coleslaw

Desserts

Served as a buffet

- Fruit platter
- Profiteroles
- Selection of cake bites
- Traditional Trifle
- Yoghurt lime mousse served with grapes
- Chocolate mousse with cream chantilly
- Cheesecake (choice of flavour)
- Sticky date pudding with butterscotch sauce
- Tiramisu
- Brandy snaps with seasonal fruit and cream filling

- Pear tart tatin served with thick double cream
- Apple crumble served with warm custard

Selection of teas and coffee provided after dinner

We invite you to discuss any alternative arrangements with our team to help bring your unique vision to life.



Traditional Indian Menu

Entree

Should you wish to include an entrée with your meal, an additional charge of \$14 per person applies. Kindly note that entrées will be plated for sharing and presented at the centre of the table as guests are seated.

- Vegetarian platter - samosas, spinach bhajia, vegetable pakodas, and onion bhaji
- Non vegetarian platter - tandoori lamb kebab, chicken skewers and tandoori fish bites
- Selection of chutneys, salads and papadum

The main Buffet

Main dishes

- Butter Chicken
- Lamb Masala
- Prawn Korma
- Fish Tikka Masala
- Chicken or beef Jalfrezi
- Biryani (lamb or chicken)
- Shahi Paneer
- Channa Masala
- Dhal Makhani
- Saag Alu

Starch

- Rice
- Naan bread
- Roti
- Bhatura

Side Dishes

- Raita
- Cucumber and onion salad
- Pineapple salsa
- Onion pickle

Dessert

- Pisum
- Shahi Kheer
- Fruit platter
- Profiteroles
- Selection of cake bites

Masala tea, tea and coffee served after dinner.

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Fiji Indian Menu

Entree

Should you wish to include an entrée with your meal, an additional charge of \$14 per person applies. Kindly note that entrées will be plated for sharing and presented at the centre of the table as guests are seated.

- Vegetarian platter - samosas, spinach bhajia, vegetable pakodas, and onion bhaji
- Non vegetarian platter - tandoori lamb kebab, chicken skewers and tandoori fish bites
- Selection of chutneys, salads and papadum

The main Buffet

Main dishes

- Lamb curry
- Chicken curry
- Chicken Chop suey
- Chilli Chicken
- Fish Curry in Coconut Cream
- Prawn curry (masala tomatoes)
- Pulau (lamb or chicken)
- Alu Mattar/chana
- Karhi OR Dhal
- Alu Baigan/ Alu Baigan Mattar
- Pumpkin

Starch

- Rice
- Puri
- Roti

Side Dishes

- Raita
- Tomato chutney
- Coleslaw with lemon vinaigrette

Dessert

- Pisum OR Sawai
- Warm Jalebi
- Fruit platter
- Profiteroles
- Selection of cake bites

Masala tea, tea and coffee are served after dinner.

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Pasifika Menu

Lovo/Hangi :

- Whole chicken
- Lamb leg
- Beef
- Pork shoulder
- White Fish fillets in lemon, coriander, spring onions, chilli flakes and seasoning
- Wole fish (snapper)
- Salmon Fillet with white lemon sauce

Lovo/Hangi Starch:

- Taro
- Steamed Cassava
- Sweet potato
- potatoes

Other meat dishes

- Sapaui (Samoan Chop Suey with noodles)
- Kaiviti Fried Rice
- Falai Isalaelu Mamoe (Fried eggplant with Lamb)
- Beef Curry
- Fish Lolo

Side dishes

- Palusami – vegetarian
- Palusami – corned beef or corned mutton
- Kokoda/Ika Mata
- Stir-fry carrots and cabbage
- Oven-roasted Pumpkin with a honey glaze
- Stir-fried greens

Desserts

- Cassava cake
- Vakalolo
- Panipopo
- Custard Pie OR Pineapple custard pie
- Sweet coconut pudding



Chinese-Inspired Banquet

\$249 per person – includes drink selection

Our Chinese wedding packages feature either a traditional or contemporary tea ceremony, along with an authentic Traditional Chinese Banquet.

Canapes – Please choose 4 from the main menu

Entree

Should you wish to include an entrée with your meal, an additional charge of \$14 per person applies. Kindly note that entrées will be plated for sharing and presented at the centre of the table as guests are seated.

- Fried platter – eggrolls with a variety of fillings, money bags, spring rolls, shrimp rolls, crab claw, scallion pancakes
- Steamed platter – spicy pork dumplings, filled steam buns, cabbage roll and wontons

The main Buffet

Soup selection (pick 1)

- Egg drop soup
- Hot and sour soup
- Wonton soup
- Abalone and smoked chicken soup

Banquet Roast (Pick 2)

- Whole suckling pig
- Whole roasted chicken
- Whole roasted duck
- Whole roasted fish with a ginger and soy glaze
- Whole steamed fish with lime and chilli dressing

Meat dishes (pick 2)

- Sweet and sour meatballs
- Char Siu Pork
- Crispy roast chicken breast with lemon, honey and ginger
- Garlic butter baked salmon
- Beef spring onions
- Lamb in black bean sauce

Vegetable side dishes (pick 2)

- Stir-fried Asian greens
- Garlic shoots with dried chilli
- Broccoli with garlic sauce
- Pickled Daikon with carrots
- Stir-fried choy sum
- Sichuan dry-fried bean
- Bok choy and mushroom stir-fry

Starch (pick 3)

- Steamed rice
- Prawn fried rice with dried shrimp and vegetables
- Plain noodles
- Noodles fried with soy
- Fried/baked potato

Salads (pick 3)

- Asian cucumber salad
- Spicy cold tofu
- Tiger salad
- Garden salad with black sesame dressing
- Spinach salad with peanuts
- Bean sprout salad

Dessert

- Red bean sweet soup
- Sweet rice balls
- Almond Tofu
- Fruit platter
- Profiteroles
- Selection of cake bites

Selection of tea and coffee served after dinner.

Your package comes with the following beverage:

- White, red and rose wines
- Beer selection
- Selection of soda
- Selection of fruit juices

We invite you to discuss any alternative arrangements with our team to help bring your unique vision to life.



Snack/brunch menu

This menu is ideally suited for post-ceremony gatherings, morning or afternoon tea-themed events, or occasions that call for light refreshments and small bites.

Tea, Coffee, Fruit Juices, soda and bubbly (sparkling grape juice for non alcoholic) for toasting

\$105 per person for a selection of 6 choices. Extra dishes can be added for \$12 per person per dish

Bagels with a choice of toppings

- Cream cheese, capers, smoked salmon, dill
- Smoked cheese, ham, salad
- Feta cheese, quick pickled cucumber, green garlic olives
- Sour cream, caramelised red onions, balsamic reduction, parsley
- Cream cheese, roasted figs, walnuts with a honey drizzle
- Mascarpone, strawberry preserve, toasted almonds

Finger sandwiches

- Coronation chicken
- Ham and cheese with tomato relish
- Lemon cream cheese and smoked salmon
- Gourmet egg and spring onion
- Spicy tuna and capers

Crostini

- Roast lamb, chargrilled red pepper with spicy mayonnaise
- Honey-roasted ham and tomato relish
- Mayonnaise-crust hot salmon
- Tomato, Basil, fresh mozzarella with a balsamic reduction
- Maple-roasted pumpkin with ricotta
- Smashed avocado, sundried tomatoes served with basil pesto

Mini Quiches

- Leek and bacon
- Salmon and spring onion
- Seafood medley
- Ham and cheese
- Fig and blue cheese

Soup shots

- Cream of tomato with grilled cheese
- Roasted pumpkin with walnuts
- Seafood chowder
- Cream of cauliflower
- Chicken noodle soup
- Dumpling broth

Mini sliders

- Beef patty with cheese and salad in mini Brioche buns
- Chicken patty with brie, cranberry sauce and mixed salad in mini Brioche buns
- Vegan falafel based patty with salsa in a creamy avocado dressing in brioche buns

Assorted mini puff pastry bites



Optional extras for in-between events. Prices are for 8 people sharing

Cold platters

- Cheese and crackers with relish (\$75)
- Cold meat cuts, cheese, crackers and relish(\$105)
- Seasonal fruit (\$80)
- Vegetable platter with dips (\$45)

Hot platters

- Indian platter - samosas, spinach bhajia, baigan pakoda, onion bhaji, tamarind chutney and onion salad (\$115)
- Non-vegetarian Indian Platter - tandoori lamb kebab, chicken skewers, prawn skewers, tandoori fish bites, samosas, vegetable pakodas, tomato and onion salad, dips (\$245)
- Mezze (Turkish platter) – Flat breads, rice, hummus, Haydari (yoghurt dip), pickled vegetables, lamb kebab, shish kebab, chicken kebab (\$255)

Sweet Treats

- Whole cake – chocolate with Italian meringue frosting, banana loaf (x2) with either chocolate or vanilla frosting, carrot with cream cheese icing, Victoria sponge (cream and strawberry) - \$95
- Puff pastry platter (penne chocolate, apple custard croissants, rhubarb turnover, preserve pastries) \$85
- Sweet muffins – banana chocolate chip, blueberry cream cheese, strawberry crumble, Lemon syrup, Plain vanilla - \$85
- Assorted frosted cupcakes - \$90
- Assorted cookie platter - \$75
- Scones and preserves - \$55