



## **Duxton Auckland Wedding Packages 2009**

**PACKAGE ONE**  
**\$90.00 per person**  
**(Minimum 50 people)**

**PACKAGE INCLUDES:**  
Luxurious Venue  
Floor plan to suit your requirements  
Dance floor  
Silver Cake stand & Knife  
Background Music  
Complimentary Car park for Bride & Groom  
Special Accommodation Rate for your guests

**ON EACH TABLE:**  
Candelabra

**FOOD & BEVERAGE:**  
One Hour pre dinner Drinks  
Beer, House Wine, Juice & Soft Drinks  
Canapés  
Buffet Dinner Menu

**FOR THE BRIDE & GROOM:**  
Bridal Suite for the night of the wedding  
Bottle of Champagne  
Breakfast for 2  
Exclusive Amenity  
Extended checkout time of 4pm





### **CANAPÉS**

*(Please make 2 selections from the cold and hot canapés)*

#### **COLD**

Smoked salmon mousse tartlet with salmon caviar  
Bruschetta with rare beef fillet with wholegrain mustard  
Cherry tomatoes with basil pesto and pine nuts in filo tartlets  
Smoked chicken and melon tartlet  
Nori maki and salmon sushi

#### **HOT**

Cocktail Malaysian spiced chicken kebabs  
Harrisa Chicken with Pancetta  
Tempura prawn and tomato chutney  
Meat balls with dipping sauces  
Home made samosa with raita dip

#### **BUFFET SELECTION**

##### **SALADS AND APPETISER**

*(Select any three)*

Freshly baked breads served with assorted dips  
Charred vegetable salad  
Tomato, cucumber and boccocini salad  
Buttered steamed gourmet potatoes with sun dried tomato aioli and fresh herbs  
Pasta salad with shrimps, sweet bell pepper and olives with sundried tomato  
Smoked chicken salad  
Sweet capsicum, celery and feta salad with Italian vinaigrette





***(Please choose one)***

Antipasto platter with seafood and garlic croutons  
Platter of Pacific rock oysters and prawns  
Flavoured smoked mussels served with char-grilled vegetable relish

**CARVERY**

***(Please choose one)***

Charred and roasted scotch  
Roasted leg of lamb  
Honey glazed champagne ham

***All with condiments***

**SOUP**

***(Select any one)***

Roasted red pepper soup with fresh herbs  
Tomato and basil soup with vegetable tortellini  
French onion soup  
Mussel chowder

**HOT DISHES**

***(Select any three)***

Salt & pepper seafood sauté with chilli & ginger  
Pan fried market fish with a drizzle of lemon beurre blanc and capers  
Grilled lamb rump, tossed balsamic onion served with rosemary jus  
Chicken breast, roasted carrots, onions and creamy mushroom sauce  
Marinated minute steaks with horopito served w peppercorn sauce  
Lamb Cutlet with Dukkha and Charred Vegetables  
Pork with Green Curry & Potato

***All mains served with***

**Stir Fry Greens with Ginger & Garlic  
New Gourmet Potatoes with Honey and Herbs**





**DESSERT**

***(Select any two)***

Chocolate mud cake with whipped cream

Pannacotta with rhubarb compote

Fresh fruit Pavlova

Selection of cheese cakes

Traditional bread and butter pudding

Fresh fruit platter

***All desserts served with  
Chef's selection of cheese and crackers***

**Freshly brewed coffee and tea**





**PACKAGE TWO**  
**\$110.00 Inc per person**  
**(Minimum 50 people)**

**PACKAGE INCLUDES:**

Luxurious Venue  
Floor plan to suit your requirements  
Dance floor  
Silver Cake stand & Knife  
Background Music  
Complimentary Car park for Bride & Groom  
Special Accommodation rate for your guests

**ON EACH TABLE:**

Candle Libra  
Personalized Menu's for the table

**FOOD & BEVERAGE:**

One Hour pre dinner Drinks;  
Beer, House Wine, Juice & Soft Drinks  
Canapés  
Buffet Menu  
Personalized Service for the Bridal Table  
Glass of Methode Traditionelle per person for the Toasts

**FOR THE BRIDE & GROOM:**

Bridal Suite for the night of the wedding  
Bottle of Methode Traditionelle  
Breakfast for 2  
Exclusive Amenity  
Extended checkout time of 4pm





### **CANAPÉS**

*(Please make 3 selections from the cold and hot canapés)*

#### **COLD**

Smoked salmon mousse tartlet with salmon caviar  
Bruschetta with rare beef fillet with wholegrain mustard  
Cherry tomatoes with basil pesto and pine nuts in filo tartlets  
Smoked chicken and melon tartlet  
Nori maki and salmon sushi

#### **HOT**

Cocktail Malaysian spiced chicken kebabs  
Harrisa Chicken with Pancetta  
Tempura prawn and tomato chutney  
Meat balls with dipping sauces  
Home made samosa with raita dip

### **BUFFET SELECTION**

#### **SALADS AND APPETISER**

*(Select any four)*

Freshly baked breads served with assorted dips  
Charred vegetable salad  
Tomato, cucumber and bocconcini salad  
Buttered steamed gourmet potatoes with sun dried tomato aioli and fresh herbs  
Pasta salad with shrimps, sweet bell pepper and olives with sundried tomato  
Smoked chicken salad  
Sweet capsicum, celery and feta salad with Italian vinaigrette





***(Please choose any two)***

Antipasto platter with seafood and garlic croutons  
Platter of Pacific rock oysters and prawns  
Flavoured smoked mussels served with char-grilled vegetable relish

**CARVERY**

***(Please choose one)***

Charred and roasted scotch  
Roasted leg of lamb  
Honey glazed champagne ham  
*All with condiments*

**SOUP**

***(Select any one)***

Roasted red pepper soup with fresh herbs  
Tomato and basil soup with vegetable tortellini  
French onion soup  
Mussel chowder

**HOT DISHES**

***(Select any three)***

Salt & pepper seafood sauté with chilli & ginger  
Pan fried market fish with a drizzle of lemon beurre blanc and capers  
Grilled lamb rump, tossed balsamic onion served with rosemary jus  
Chicken breast, roasted carrots, onions and creamy mushroom sauce  
Marinated minute steaks with horopito served w peppercorn sauce  
Lamb Cutlet with Dukkha and Charred Vegetables  
Pork with Green Curry & Potato

***All mains served with***

**Stir Fry Greens with Ginger & Garlic**  
**New Gourmet Potatoes with Honey and Herbs**





**DESSERT**

***(Select any three)***

Chocolate mud cake with whipped cream

Pannacotta with rhubarb compote

Fresh fruit Pavlova

Selection of cheese cakes

Traditional bread and butter pudding

Fresh fruit platter

***All desserts served with  
Chef's selection of cheese and crackers***

**Freshly brewed coffee and tea**





**PACKAGE THREE**  
**\$150.00 per person**  
**(Minimum 50 people)**

**PACKAGE INCLUDES:**

Luxurious Venue  
Floor plan to suit your requirements  
Dance floor  
Silver Cake stand & Knife  
Background Music  
Chair Covers & Bows  
Complimentary Car park for Bride & Groom  
Special Accommodation rate for your guests

**ON EACH TABLE:**

Candle Libra  
Personalized Menu's

**FOOD & BEVERAGE:**

One Hour pre dinner Drinks;  
Beer, House Wine, Juice & Soft Drinks  
Canapés  
Buffet Menu  
Glass of Methode Traditionelle per person for the Toasts

**FOR THE BRIDE & GROOM:**

Penthouse Bridal Suite for the night of the wedding  
2 Additional Rooms for the Bridal Party  
Bottle of French Champagne  
Breakfast  
Exclusive Amenity  
Extended checkout time of 4pm  
1 Night Accommodation in Duxton Rotorua on your 1 Year Anniversary





### **CANAPÉS**

*(Please make 3 selections from the cold and hot canapés)*

#### **COLD**

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Cherry tomatoes with basil pesto and pine nuts in filo tartlets  
Smoked chicken and melon tartlet  
Nori maki and salmon sushi

#### **HOT**

Cocktail Malaysian spiced chicken kebabs  
Harrisa Chicken with Pancetta  
Tempura prawn and tomato chutney  
Meat balls with dipping sauces  
Home made samosa with raita dip

### **BUFFET SELECTION**

#### **SALADS AND APPETISER**

*(Select any four)*

Freshly baked breads served with assorted dips  
Charred vegetable salad  
Tomato, cucumber and bocconcini salad  
Buttered steamed gourmet potatoes with sun dried tomato aioli and fresh herbs  
Pasta salad with shrimps, sweet bell pepper and olives with sundried tomato  
Smoked chicken salad  
Sweet capsicum, celery and feta salad with Italian vinaigrette





***(Accompanied by)***

Antipasto platter with seafood and garlic croutons  
Platter of Pacific rock oysters and prawns  
Flavoured smoked mussels served with char-grilled vegetable relish

**CARVERY**

***(Please choose one)***

Charred and roasted scotch  
Roasted leg of lamb  
Honey glazed champagne ham  
*All with condiments*

**SOUP**

***(Select any one)***

Roasted red pepper soup with fresh herbs  
Tomato and basil soup with vegetable tortellini  
French onion soup  
Mussel chowder





### **HOT DISHES**

***(Select any four)***

Salt & pepper seafood sauté with chilli & ginger  
Pan fried market fish with a drizzle of lemon beurre blanc and capers  
Grilled lamb rump, tossed balsamic onion served with rosemary jus  
Chicken breast, roasted carrots, onions and creamy mushroom sauce  
Marinated minute steaks with horopito served w peppercorn sauce  
Lamb Cutlet with Dukkha and Charred Vegetables  
Pork with Green Curry & Potato

**All mains served with  
Stir Fry Greens with Ginger & Garlic  
New Gourmet Potatoes with Honey and Herbs**

### **DESSERT**

***(Select any four)***

Chocolate mud cake with whipped cream  
Pannacotta with rhubarb compote  
Fresh fruit Pavlova  
Selection of cheese cakes  
Traditional bread and butter pudding  
Fresh fruit platter

***All desserts served with  
Chef's selection of cheese and crackers***

**Freshly brewed coffee and tea**

