

# PREMIUM WEDDING PACKAGE

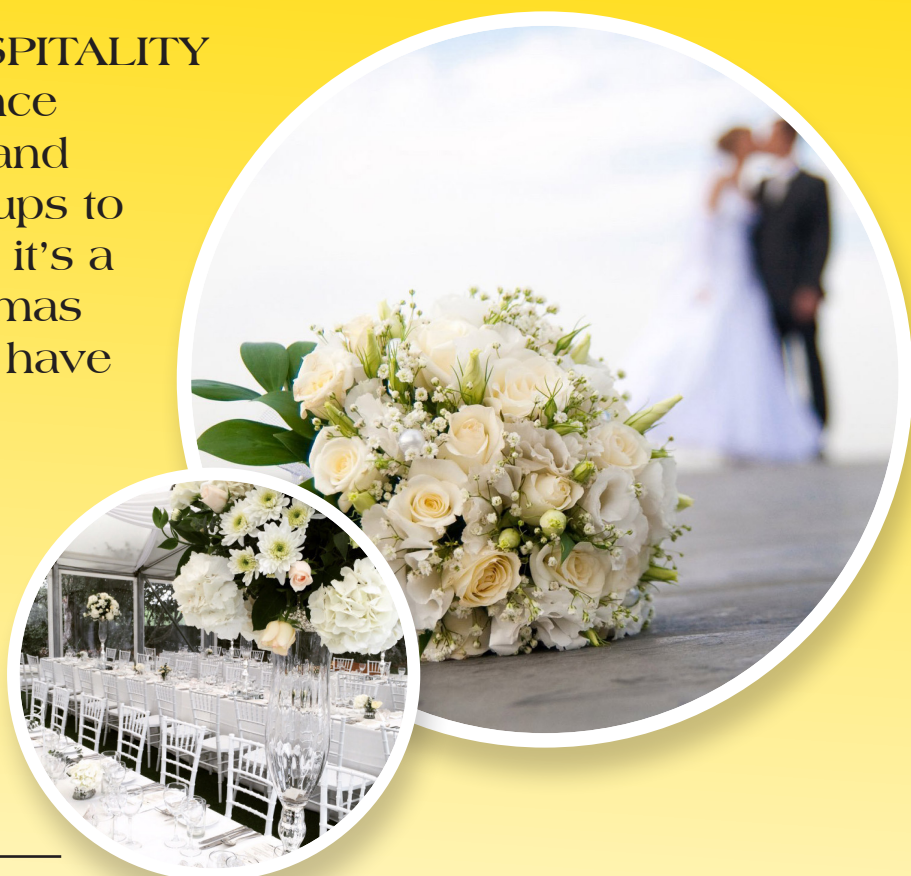
Thank you for considering WHISTLE  
GROUP HOSPITALITY for your event

## WHISTLE GROUP HOSPITALITY

has 15 years' experience  
catering for functions and  
events from small groups to  
500+ events, whether it's a  
21st, birthday party, Xmas  
party or weddings we have  
it covered.

We have put this information  
pack together to make it  
easier for your planning.

The menus provided are our  
selection of current season  
menus, or you can get our  
Executive Chef to create a  
tailor made menu for you.



## You can select from one of our venues:

Okahu waterfront venue,  
Allely Estate garden venue,  
Kelly Tarltons,  
Foxes Island winery Cellar  
or we can cater to any location of your  
choosing.

We have a team of dedicated Event and Venue  
Managers to help and guide you through the  
process of arranging your event, to ensure you  
have a stress free experience.

Blair Fergus

Operations Manager

Choice of Venues and our  
Catering Company

Our Web Sites:

Whistle Group

[www.whistlegroup.co.nz](http://www.whistlegroup.co.nz)

Okahu:

[www.okahu.co.nz](http://www.okahu.co.nz)

Allely Estate:

[www.allelyestate.co.nz](http://www.allelyestate.co.nz)



# Premium Wedding Package Venue Hire

Peak Nov 1st to April 31st \$2200 plus gst

Non Peak May 1st to Oct 31st \$1800 plus gst

*(Cheaper Weekday pricing is offered from the above, please discuss with your Event Manager)  
Saturdays - 100 plus Guests Only*

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## Plated 100 plus Adult paying Guests

*(FOH charges included in price)*

*Prices are per person*

Plated 1 Entrée – 1 Main - 1 Dessert - \$89 plus gst

Plated 1 Entrée – 2 Main - 1 Dessert - \$95 plus gst Alternative Drop

Plated 1 Entrée – 2 Main - 1 Dessert - \$99 plus gst Non Alternative Drop

Extra choice of: Entrée \$7 pp – Mains \$10 pp – Dessert \$7 pp

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## Buffet

*(FOH charges included in price)*

*Prices are per person*

Buffet 80 – 100 Guests

\$105 plus gst

Buffet 100 – 120 Guests

\$99 plus gst

Buffet 120 – 170 Guests

\$95 plus gst

Buffet 170 – 200 Guests

\$89 plus gst

*Served with*

Champagne Ham Carvery

Gourmet steamed potato salad w/spring onion,  
parsley and Sea Salt

*Plus*

Your choice of 3 Meats or Seafood; 4 Salads/  
Vegetables and 3 High Tea Petit Fours

**Additional selections:**

Seafood/Meats at \$9 per person

Vegetables and Salads at \$6 per person

Extra petit fours at \$6 per person

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## FOH charges for Under 100 Guests

50 – 70 Pax \$1200 plus gst

70 – 100 Pax \$1000 plus gst



# Venue Hire Pricing Includes

- Six hours of exclusive venue hire and Staff with venue set up, clearing in and cleaning
- Chiavari dining Chairs, tables , table ware, glassware & table linen as seen at the venue
- Free car parking at Kelly Tarlton's for Okahu, on - site for Allely Estate
- Wireless microphone and integrated sound system for speeches and back ground music
- Fairy lights and all lounge & bar furniture as seen on the premises
- Allely Estate - Ceremony facilities; chairs, signing table & sound system if required
- Allely Estate - Manicured gardens and use of Marquee in case of wet weather (extra charges may apply)
- Access to the grounds for additional photographs
- Professional silver service staff to ensure guest comfort & satisfaction
- Dedicated coordinator to assist your planning
- Fine quality white linen and napkins tables only, extra's may apply
- Fairy-lights as seen on premises
- All lounge and bar furniture as seen on premises
- Easel
- Clothed cake table with wedding cake knife

All wine, beer, non - alcoholic beverages and spirits can be purchased through the venue. Beverage packages are available, please ask your event manager for more details.

Please note that all menu items may will be reliant on availability and may be subject to pricing changes.

We can easily tailor packages especially for you if you have specific requirements. We invite you to come and meet one of our dedicated event coordinators to answer your queries and guide you through the planning.



## Some Extra Things To Remember

\*Dietary requirements must be pre-ordered and may occur a 15 % surcharge

\*If you require meals for your subcontractors these will be charged at \$35 plus GST per person and these dishes are chefs choice.

\*Numbers attending the event and menu decisions must be confirmed 14 days prior to the event and the confirmed number will be charged for. If this doesn't happen it becomes chef's choice for your menu and changes that happen after the 14 days endure an extra charge of \$4pp plus GST.





# Canapés/Cocktail

\$4.00 plus GST per item/per person

## Seafood

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Spinach crepe rolls, cured salmon, cream cheese and salted capers

Seared Thai crab cake, with a sour plum sauce

Smoked green lip mussel fritters and kiwifruit salsa GF

Salmon Gravlax, pickled cucumber, mirin and toasted sesame seeds GF

Scallop Ceviche marinated with Avocados cherry tomato and spring onion lime dressing GF

Citrus salt and pepper squid with chili orange dipping sauce GF

Smoke salmon rice balls served with a wasabi mayo GF

## Vegetarian

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Leek and Gruyere tart with smoked paprika

Mushroom and blue cheese rice balls with a port wine dipping sauce GF

Mini Yorkshire puddings filled with slow roasted capsicum and eggplant with lemon crème  
Fresh

Crispy corn and herb fritters with chili mayo

Beetroot and goats cheese Rice Balls with a mint pesto GF

## Meat

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Baby fillet mignon wrapped in bacon with a béarnaise sauce GF

Petit Yorkshire pudding medium rare beef and horseradish crème

Lemon rosemary and yoghurt marinated chicken skewers GF

Smoke chicken petit filo baskets with berry compote

Chicken liver parfait on croute with toasted pistachios



# Buffet Menu

## Served with

Champagne Ham Carvery GF

Gourmet steamed potato salad w/spring onion, parsley and Sea Salt GF

## Plus

Your choice of 3 Meats or Seafood; 4 Salads/Vegetables and 3 High Tea Petit Fours

## Additional selections:

Seafood/Meats at \$9 per person

Vegetables and Salads at \$6 per person

Extra petit fours at \$6 per person

## Breads

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Brioche petit rolls

Ciabatta buns

French Baguettes

Potato bread buns

Gluten free six seed slice

Gluten free bun

Gluten free available but occurs an extra charge \$2 per person ordered

## From the Ocean

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**Market Fish of the day** grilled with wilted rocket and lemon beurre blanc GF

**Salmon char-grilled cured in dill and vodka** served with a lemon hollandaise GF

**Steamed Mussels** on the half shell with a creamy white wine and shallot Sauce GF

**Prawn, Squid and Mussel Medley** pan fried in a tomato and herb sauce seafood boat GF

**Smoked Fish Crumble** in a rich seafood glaze topped with grilled cheese and smoked paprika GF

## From the Paddock to the Plate

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**Oven Baked Smoked Chicken Breast** in a creamy mushroom and spinach sauce. GF

**Grilled Chicken Breast** stuffed with chorizo, sun dried tomatoes and feta served with a tomato and herb glaze. GF

**Crispy Pork Belly** with a parmesan and walnut crust served with a roast pear and apple sauce. GF

**Roast Sirloin of Beef** with a garden herb and pistachio crust served medium rare with a red wine jus. GF

**Beef Cheek** slow cooked in red wine and garden vegetables, served with a beef jus and glazed shallots GF

**Slow Cooked Lamb Rump** served with a pinenut and lemon crumble, topped with a rosemary and mint jus GF



## From the Garden

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### Salads

**Nicosia salad**, tomato, green beans, hard boiled eggs, potato, Kalamata black olives and an anchovy dressing GF

**Gourmet Steamed potato salad**, spring onion, grain mustard chopped Italian Parsley and homemade mayonnaise GF

**Greek salad** of Tomato, cucumber, olives, red onion and feta cheese GF

**Seasonal Green Garden Salad** with mescaline, cherry tomato, cucumber, sprouts and citrus dressing GF

**Cos Salad**, crispy bacon, toasted croutons, crushed eggs and garlic mayo dressing

**Roast Kumara Salad** grilled orange and walnuts rocket and pumpkin seeds GF

**Rustic Coleslaw**, broccoli, carrot, mixed greens, cabbage, sprouts and apple vinaigrette GF

**Asian Vegetable salad**, crispy noodles with a coconut and peanut dressing GF

**Spiced Calamari Salad** with Chili Orange Dressing Extra \$3 pp GF

### Hot Vegetables

**Garlic Roasted Green Beans** grazed with a honey almond butter and fresh herbs GF

**Roast Medley of baby carrots** served with apple butter glace. GF

**Roast Kumara and orange ragout** finished with sour cream and chives GF

**Steamed broccoli and cauliflower** with a grilled cheese and paprika crust

**Creamed baby spinach**, bok choy and leek with white wine and garlic GF

**Baked Baby beetroots**, with a honey and caraway seed glaze GF

**Roast root vegetables** with garlic & seeded aioli

## Something Sweet

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### High Tea Petit Fours/Desserts

(3 options delivered to table)

Additional \$6 per person plus GST

**Lemon curd tart**

**Classical brulee spoons** GF

**Chocolate mousse tart** with dehydrated Raspberries

**Baby waffle cones** white chocolate dipped with orange and chocolate cheese cake

**Macaroons** assorted flavors

**Chefs chocolate truffle** GF

## Something Extra

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### Whistle Cheese Selection \$7.50 plus GST per person

Local NZ Cheeses

Creamy Blue, Vintage cheddar, Whistle Group cheese & herb roulade

Assorted crackers, spiced nuts, apple & rhubarb chutney, dried fruit



# Plated

## Entrees

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**Salmon Gravlax** on croute with fennel and watercress salad with orange and mango pulp GF

**Pan Seared Venison** with blackberries, date labneh and chocolate ginger crumble. GF

**Chicken Liver Parfait** with garlic ciabatta crisps, brandy blackcurrant jelly and micro salad

**Chicken Galantine** stuffed with chorizo sausage, sundried tomato and feta with parmesan crisps and broad beans GF

**Scallop Carpaccio**, scallops marinated in lime and grapefruit grilled on a apple and mint salad with prosciutto flakes GF

**Prawn Cutlet Crumbed in Coconut** served with curry mayo with a cucumber and mango salad.

**Crab and Seafood Cakes**, grilled served with capsicum coulis and topped with a rustic slaw GF

**Crispy Duck Salad** confit of duck served on a fresh Asian crispy noodle salad. GF

Or

## Trio Entrée

Please select 3 from below:

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### Seafood

**Salt and Pepper Squid**

**Salmon Gravlax** GF

**Smoked Salmon** GF

**Seared Scallop** GF

**Tuna Tataki** with wasabi mayo and wakame GF

### Meat

**Smoked Chicken** with waldorf salad GF

**Seared Beef** with grilled watermelon GF

**Seared Duck Breast** GF

**Venison** pan seared GF

**Buffalo Wing** with mint yoghurt GF

**Pork Belly** with crispy crackling and apple chutney GF

### Vegetarian

**Beetroot with Goats Cheese** and balsamic vinegar GF

**Corn Fritter** with avocado puree

**Chili grilled Watermelon** with onion jam GF

**Grilled Artichoke** with roast capsicum GF

**Petit Greek Salad** GF

**Parmesan Eggplant** served with tomato couli topped with parmesan crisps.



## Mains

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**Parmesan and Walnut crusted Pork Cutlet** on apple and celeriac mash with calvados glaze GF  
**Crispy Pork belly** with a warm roast pear, parsnip and watercress salad with fig syrup GF  
**Duet Lamb Rack** stuffed with Lamb Niosette Kumara ragout and red wine jus GF  
**Lamb Rump** slow cooked with pea and buckwheat risotto topped with char-grilled baby leeks drizzled port jus  
**Confit leg of Duck** on wild rice cake with orange and ginger glaze GF  
**Pomegranate Glazed Duck thigh** on cauliflower fritters served with a date yoghurt GF  
**Market Fish** grilled and served on Paris mash with wilted rocket and lemon hollandaise GF  
**Salmon Char-grilled**, dill cured fillet on leek and potato gratin with a horseradish and horopito cream GF  
**Braised Beef cheeks** with Celeriac Remoulade and pickled shallots with a port, red wine reduction GF  
**Classic Beef fillet Mignon** wrapped in bacon grilled on a potato mustard cake with balsamic rosemary, mushroom reduction GF  
**Grilled Chicken Supreme**, fresh herb crust, and lemon beurre blanc sauce on buttered crushed potatoes GF  
**Oven Baked Chicken Breast** served on roast butternut casserole, with smoky tomato Jus topped with a macadamia crumble GF

## Desserts

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**Chocolate Tarts** with boysenberries compote and whipped cream  
**Chocolate and Banana bread and butter pudding** with Malibu anglaise and banana crisps  
**Apple Tart Tatin** with vanilla anglaise, berry coulis and rum and raisin ice cream  
**Chocolate Mousse Cake** with wild berry compote, chocolate sauce and vanilla cream.  
**Tiramisu with Kahlua** marinated figs and mocha sauce  
**Mini Pavlova** with vanilla cream, Midori and kiwifruit puree and passionfruit coulis. GF





## Vegetarian Entrees

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**Aubergine Parmigiana**, grilled halloumi with fried green tomato topped with a petite salad GF  
**Parsnip Rosti** with vegetable ribbons, tomato and avocado salsa GF

## Vegetarian Mains

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**Falafel Cake on Zucchini spaghetti** with Labneh and poached dates GF  
**Warm Salad of Herb Potato Gnocchi**, roast beetroot, goat's cheese on kumara with a macadamia dressing

## Kids Menu

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**Crispy Sweetcorn Fritter Balls** with avocado tomato salad and sour cream  
**Mini Burgers**, chicken or beef with salad and fries  
**Panko Crumbed Chicken Bites** with garden salad and potato wedges  
**Crumb Fingers of Market fish** with green salad, French fries and tomato sauce

## Kids Desserts

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**Warm Chocolate Brownie** with hot fudge sauce and topped with vanilla ice cream  
**Fresh fruit salad with vanilla ice cream** GF  
**Ice - Cream Sundae** topped with Raspberry or Chocolate Glace GF



# Beverage List - Giggle Water to the Bar

Subject to availability

Alternatively to the beverage packages: BYO Champagne at a flat corkage of a flat rate of \$ 30.00 plus GST per 750ml open bottle.

Limited or unlimited bar tabs, Cash Bar



## CHAMPAGNE/METHODE TRADITIONELLE

Odyssey Homer Sparkling Rosé .....	\$ 38
Veuve Du Vernay Brut .....	\$ 40
Cloudy Bay Pelorus NV .....	\$ 65
Louis Roederer Brut .....	\$ 110
Veuve Clicquot NV .....	\$ 130

## ROSE

Ti Point H/B .....	\$ 40
Waitiri Creek COTago .....	\$ 49
Domaine Chandon Yarra .....	\$ 55

## AROMATICS

Kahurangi Dry Riesling Nelson .....	\$ 38
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## SAUVIGNON BLANC

Landscape .....	\$ 35
Beach House H/Bay .....	\$ 40
Babich Marlborough .....	\$ 42
Odyssey Organic Marl .....	\$ 44
Main Divide Waipara .....	\$ 46
Cloudy Bay Marl .....	\$ 68

## CHARDONNAY

Landscape .....	\$ 35
Mills Reef H/Bay .....	\$ 42
Robert Mondavi Napa .....	\$ 47
Odyssey Gisb .....	\$ 48
Clearview Coastal H/Bay .....	\$ 49
Sacred Hill Halo H/Bay .....	\$ 51
Cloudy Bay Marl .....	\$ 76

## PINOT GRIS

Landscape .....	\$ 35
Trout Valley Nelson .....	\$ 40
Beach House H/Bay .....	\$ 42
Sacred Hill Marl .....	\$ 44
Waitiri Creek COTago .....	\$ 46

## PINOT NOIR

Landscape .....	\$ 35
Gunn Estate Marl .....	\$ 40
Babich Marl .....	\$ 42
Square Mile Waipara .....	\$ 46
Main Divide Waipara .....	\$ 55
Shakey Bridge COTago .....	\$ 58
Gibbston Valley GR COTago .....	\$ 60

## SHIRAZ/SYRAH

Landscape Shiraz .....	\$ 35
Mills Reef Res Syrah H/Bay .....	\$ 49
Sacred Hill Halo Syrah H/Bay .....	\$ 51
Elderton Barossa .....	\$ 52
Thorn Clarke Shotfire Barossa .....	\$ 55

## RED BLENDS/OTHER

George Wyndam Cab/M Sth Aust .....	\$ 44
Spade Oak Tempranillo Gisb .....	\$ 45
Clearview Est Merlot H/Bay .....	\$ 47
Ravenswood Zinfandel Sonoma .....	\$ 47
Te Mata Estate M/Cab H/Bay .....	\$ 49
Cape Mentelle Cab/M M/R .....	\$ 65

## LOW ALCOHOLIC WINES

Brancott Pinot Gris Marl .....	\$ 39
Brancott Sauv Blanc Marl .....	\$ 39

## BEER/CIDER

Heineken Sol & Tiger .....	\$ 8
Amstel and Heineken Light .....	\$ 7
Panhead White Wall .....	\$ 10
Garage Project Beer .....	\$ 10
Liberty Halo Pilsner .....	\$ 10
Stock Dark, Amber or Maika IPA .....	\$ 10
Tuatara Hefe .....	\$ 10
Zeffer and Monteiths Ciders .....	\$ 9

## NON-ALCOHOLIC

Orange, Apple, Cranberry, Pineapple .....	\$ 6
Coke, Sprite, Diet Coke, Soda's .....	\$ 4.5
Red Bull or Gingerbeer .....	\$ 7.5
Sparkling and Still Water 750ml .....	\$ 10
Sparkling Grape Juice 750ml .....	\$ 18
Tea Selection per cup .....	\$ 3
Coffee per 8 cup French press .....	\$ 20

## SPIRITS (Double Shots)

House .....	\$ 8.5
Premium from .....	\$ 10
Supreme .....	\$ 12



*BYO Champagne at a flat corkage of a flat rate of \$30.00 plus gst per 750ml open bottle.*

*Limited or unlimited bar tabs, Cash Bar*