

PREMIUM EVENT PACKAGE

Venue Hire

Plated/Buffer Dinner
\$2200 plus gst

Cocktail Event
\$1800 plus gst

(Please discuss staff requirements with
your event manager, conditions apply)

FOH charges for Under 100 Guests

- Six hours of exclusive venue hire with venue set up, clearing in and cleaning
- Chiavari dining Chairs, tables, tableware, 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

All wine, beer, non - alcoholic beverages and spirits can be purchased through the venue



We can easily tailor packages especially for you if you have specific requirements.

We invite you to come and meet one of our dedicated wedding coordinators to answer your queries and guide you through the planning.



Morning/Afternoon Tea

\$6.50 plus GST per item (Min 3 Items)

Savoury Items

Mini bagels with smoked salmon, cream cheese, rocket and capers

Italian beef sausage rolls and tomato sauce**

Club sandwiches

Savoury muffins

Individual beef and mushroom pies with tomato sauce**

Sweet Items

Danish fruit pastries

Fruit kebabs with passionfruit yoghurt GF

White chocolate and berry muffins

Cookies

Coconut banana friands

Date scones



Working Lunch

Package One: Two savoury items and two sweet items at \$32.00 plus GST per person

Package Two: Three savoury and two sweet items OR four savoury items at \$38.00 plus GST per person

Package Three: Four savoury items and two sweet at \$45.00 plus GST per person

Savoury Items

Sandwiches and Pitas Selection of club sandwiches

Fresh Turkish bread sandwich of smoked chicken, brie, avocado and relish

Deli Style sour dough sandwich of Pastrami, pickle and rocket

French baguette of ham, cheese, mesclun

Chicken pitas with garden salad, tomato salsa, mint yoghurt

Falafel pitas garden salad, tomato salsa and mint yoghurt (vegetarian)

Noodle Box Items

Noodle Box of Chicken Caesar Salad GF

Noodle box of Chinese sticky pork, spring onions and rice (additional \$2)

Noodle box with cold smoked salmon and Udon noodles

Noodle box of Greek salad with croutons and lemon dressing (vegetarian)

Hot Savoury Items**

Lamb and pumpkin pies with cumin mint yoghurt

Italian beef sausage roll served with tomato sauce

Beef and mushroom pies with tomato chutney

Tomato and parmesan tart (vegetarian)

Sweet Items

Classic ginger crunch

Caramel slice

Cookies

Chocolate brownie slice



Canapés/Cocktail

\$4.00 plus GST per item/per person

Seafood

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

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

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 croustade with toasted pistachios



Walk 'N Fork

\$12.50 plus GST per item

Minimum 2 per person

Vegetarian

Green pea & roast pepper risotto w/honey & lime olives GF
Spring baby greens Vietnamese rolls w/orange & chilli sauce
Crispy homemade wontons w/sweet & sour dip
Rustic corn fritter w/beetroot puree & basil parmesan crisps
Indian inspired twirls w/cucumber raita & mango chutney GF
Wild mushroom ragout w/handmade gnocchi & pesto lime aioli

Seafood

Potato wrapped prawns w/champagne cream foam
Double panko crumbed fish nibbles w/citrus mayonnaise & lemon pieces
Saffron & tomato infused seafood Paella w/rocket & finger lime salad
Aromatic market fish steamed on rice w/sweet n spice micro salad
Cold confit of New Zealand salmon on spring vegetable fettuccine w/mandarin aioli GF
Asian lemon & orange crispy squid w/citrus cream sauce

Proteins Meat & Poultry

Petit brioche burgers w/angus beef, bush tomato chutney & organic kumara crisps
Confit free range pork belly w/apple cinnamon puree, summer green pea salad
Chicken & herb bites coated w/sticky rice & honey, chilli peanuts
Smoked chicken martinis w/red pepper, Asian green salad & rice noodle salad
Sous vide of beef tenderloin w/mustard infused crushed potatoes & watercress pesto GF
Thai flavoured beef & rice noodle w/cucumber & mint sugar syrup



Buffet Breakfast

\$45.00 plus GST per guest

Mini fruit Danish and Pain au Chocolate

Pineapple, kiwifruit and banana fruit salad with Yuzu vanilla syrup GF

Honey roasted organic granola with milk and passionfruit yoghurt

Selection of toasted breads and crumpets with butter honey and other spreads

Slow roasted tomatoes with herbs GF

Grilled free-range bacon

Scrambled eggs with rocket

Creamy soy mushrooms GF

Grilled chorizo sausage

Crispy potato hash cake



Plated Menu

From \$89.00 plus GST per person

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

Entrees

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:

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

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

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

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

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

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

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

Buffet Menu

\$99 plus GST pp

(FOH staff covered in this cost over 100 pax)

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 plus GST per person

Vegetables and Salads at \$6 plus GST per person

Extra petit fours at \$6 plus GST per person

Breads

(Select 1)

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 plus GST per person ordered

From the Ocean

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

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

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

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

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



Children's Menu

\$35.00 plus GST per person 2 course

Main

Panko crumbed market fish of the day, chunky fries & garden salad w/tomato sauce

Free range chicken popcorn w/chunky fries & garden salad w/tomato sauce

Pumpkin ravioli in garlic cream sauce w/garden salad

Mini Burger & Chips w/salad

Bangers & mash w/tomato sauce GF

Dessert

Seasonal fruit salad w/vanilla ice cream

Vanilla ice cream w/berry compote & fruity delights

Jelly & ice cream w/cream

Cheese cake of the day w/whipped cream

Mini apple pie w/ice cream



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



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