

Wedding Menus



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canapés & pre-dinner platters

dinner buffet

seated and served

supper

beverages



prices are GST inclusive. prices are valid from June 2018.
Riccarton Park Events | 165 Racecourse Road, Christchurch
events@riccartonpark.co.nz

canapés & pre-dinner platters

TRAYED CANAPÉS

2 items \$11 pp

3 items \$15 pp

4 items \$18 pp

hot items	cold items	sweet items
<ul style="list-style-type: none">cocktail beef & cheese burgers with tomato relishfried prawn dumplings with dipping sauceminced lamb kebabs with minted yoghurt sauce - gfmini chicken kebabs with dipping sauce - gf, dfpotato and herb rosti with brie and sundried tomato- gf, vspicy fried prawns with coriander aioli - gf, dfwild mushroom risotto balls with spicy mayonnaise - vtuna croquette with tartare sauce	<ul style="list-style-type: none">Akaroa smoked salmon profiterolesantipasti bites of fresh mozzarella and chargrilled peppers - gf, vbruschetta with tomato, goats cheese and tapenade- vcocktail sushi with soy dip, pickled ginger and wasabi - incl. gf, df, vprawn cocktail served in Asian spoon - gf, dfproscuitto ham and melon bites - gf, dfrare beef fillet on turkish bread with horseradish creamsmoked Ora king salmon on blini with mustard spreadspice crusted lamb on foccacia with eggplant spread - df	<ul style="list-style-type: none">selection of petit fourschocolate mousse in Asian spoon - gflittle lemon meringue tarts- gf

add
tea and coffee
for \$3 pp

NB; these menus are designed for pre-dinner only and are not substantial for the duration of a wedding.

minimum of
40 required

PRE-DINNER 1- \$4.5 pp
artisan breads with spreads

PRE-DINNER 2- \$5 pp
vegetable sticks with pita bread,
corn chips & dips - incl. gf, df, v

PRE-DINNER 3- \$5.5 pp
platter of marinated olives, semi dried tomatoes
with a selection of breads, crackers and spreads

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we use free range eggs and chicken in our menus
gf = gluten free | df = dairy free | v = vegetarian | ve = vegan

dinner buffet

MENU ONE

basket of freshly baked breads with butter *

glazed hot baked ham on the bone
with wholegrain mustard and pineapple ** - gf, df
hot buffet dish- select from listed items
hot vegetarian dish- select from listed items
crumbed fish pieces with tartare sauce- df
steamed parsnip baby potatoes- gf
two fresh seasonal vegetables- incl. gf, df
two seasonal salads - incl. gf, df

hot dessert- select from listed items
cold dessert- select from listed items
fresh cut seasonal fruit salad - gf, df
decorated pavlova - gf
fresh and whipped cream - gf
freshly brewed tea and coffee

**hot ham on the bone can be replaced with roast beef bolar

* gluten free bread available on request- minimum of 4 working days' notice required

\$53 pp (above 70 persons)

\$55 pp (below 70 persons)

minimum of 40 required

child 5-12 1/2 price- under 5 free

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dinner buffet

MENU TWO

basket of freshly baked breads with butter *

roast leg of lamb with mint sauce and gravy** - gf, df

hot buffet dish - select from listed items

hot vegetarian dish - select from listed items

crumbed fish pieces with tartare sauce - df

oven roasted gourmet potatoes with rosemary and garlic - gf, df

two fresh seasonal vegetables - incl. gf, df

two seasonal salads - incl. gf, df

hot dessert - select from listed items

cold dessert - select from listed items

fresh cut seasonal fruit salad - gf, df

decorated pavlova - gf

fresh and whipped cream - gf

freshly brewed tea and coffee

**roast leg of lamb can be replaced with rib-eye of pork with apple sauce and gravy

* gluten free bread available on request - minimum of 4 working days' notice required

\$58 pp (above 70 persons)

\$60 pp (below 70 persons)

minimum of 40 required

child 5-12 1/2 price - under 5 free

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dinner buffet

MENU THREE

basket of freshly baked breads with butter *

glazed hot baked ham on the bone
with wholegrain mustard and pineapple - gf, df
roast sirloin of beef with pan gravy and horseradish - gf
hot buffet dish- select from listed items
hot vegetarian dish- select from listed items
crumbed fish pieces with tartare sauce - df
steamed parsnips baby potatoes - gf
two fresh seasonal vegetables - incl. gf, df
two seasonal salads - incl. gf, df

hot dessert- select from listed items
cold dessert - select from listed items
fresh cut seasonal fruit salad - gf, df
decorated pavlova - gf
fresh and whipped cream - gf
freshly brewed tea and coffee

* gluten free bread available on request- minimum of 4 working days' notice required

\$61 pp (above 70 persons)

\$63 pp (below 70 persons)

minimum of 40 required

child 5-12 1/2 price- under 5 free

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dinner buffet

MENU FOUR

basket of freshly baked breads with butter *

glazed hot baked ham on the bone- gf, df
with wholegrain mustard and pineapple
roast sirloin of beef with pan gravy and horseradish sauce- gf
hot buffet dish- select from listed items
hot vegetarian dish- select from listed items
creamy gratin potatoes - gf
two fresh seasonal vegetables - incl. gf, df
cold seafood presentation with cocktail sauce **- df
three seasonal salads - incl. gf, df

hot dessert- select from listed items
cold dessert - select from listed items
fresh cut seasonal fruit salad- gf, df
decorated pavlova- gf
fresh and whipped cream- gf
freshly brewed tea and coffee

**cold seafood presentation can be replaced with cold platter
of cured & smoked meats, smoked salmon, feta and marinated vegetables- gf
* gluten free bread available on request- minimum of 4 working days' notice required

\$68 pp (above 70 persons)
\$70 pp (below 70 persons)

minimum of 40 required
child 5-12 1/2 price- under 5 free

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dinner buffet selections

BREADS

- freshly baked bread rolls with butter
- freshly baked garlic and herb bread

HOT BUFFET DISHES

all served with steamed rice except **

- beef stew bourguignon- gf, df
- beef stroganoff- gf
- butter chicken- gf
- chicken and mushroom fricassee with tarragon and bacon - gf
- chicken curry- Thai green - gf, df
- chicken curry- Thai red - gf, df
- chicken, cashew and vegetable stir fry - gf, df
- baked market fresh fish with cream, capers, mushrooms and tomatoes - gf
- crumbed fish pieces with tartare sauce - df **
- seafood mornay of fish, salmon, scallops, prawns & mussels
- steam baked salmon on spinach with garlic, chilli & lemongrass glaze - gf, df
- fried pork meatballs on a sweet and sour sauce with broccoli - gf, df
- slow braised pork belly with cranberry, orange and soy sauce - gf, df
- lamb rogan josh - gf
- savoury lamb casserole with minted pea mash ** - gf
- venison stew with bacon, mushrooms and onions - gf

HOT DESSERT SELECTIONS

- apple and berry crumble with custard sauce - gf
- apple, cranberry and hazelnut strudel with vanilla bean anglaise
- caramel banana pudding with butterscotch sauce
- chocolate and almond pudding with chocolate fudge sauce
- sticky date pudding with toffee sauce

COLD DESSERT SELECTIONS

- cherry and almond tart
- almond, caramel & chocolate mousse cake - gf
- classic baked lemon cheesecake - gf
- kaffir lime infused crème brulee - gf
- seasonal fruit trifle
- yoghurt panna cotta with berry coulis - gf
- tiramisu

HOT VEGETARIAN DISHES

- eggplant, pumpkin and ricotta lasagne
- herb and four cheese tortellini on a creamy pesto and tomato sauce
- mild vegetable curry with cashews - gf, df, ve
- spinach and ricotta cannelloni on tomato, garlic and basil sauce
- vegetarian shepherd's pie - gf

VEGETABLES

- broccoli hollandaise - gf
- broccoli mornay
- cauliflower hollandaise - gf
- cauliflower mornay
- parsnips roasted with sundried tomato oil and turmeric- gf, df
- roast vegetable medley with garlic and rosemary - gf, df
- steamed seasonal mixed vegetables tossed with extra virgin oil and fresh herbs - gf, df

SALADS

- salad of blackbean, chickpea and couscous with balsamic dressing- df
- caesar salad with bacon, parmesan, croutons & egg
- salad of celery, fennel & walnut with lemon mayo dressing - gf, df
- salad of chickpea, tomato, cucumber and red onion with balsamic dressing - gf, df
- gourmet potato salad in a mustard seed mayo with spring onions - gf
- roast kumara and pumpkin with oranges and herb dressing- gf, df
- rice salad with pineapple, peppers, sultanas on a curry dressing - gf, df
- spiral pasta of cheese, corn and peppers on a creamy dressing
- tossed greens with seasonal fare and house dressing - gf, df, ve

ADDITIONAL ITEMS \$7.5 p/p

- cold platter of cured meats, smoked salmon, feta cheese and marinated vegetables - gf
- cold seafood presentation with cocktail sauce - df

SOUP \$3.5 p/p

- creamy vegetable with fresh herbs- gf
- spicy pumpkin- gf, df

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seated and served

TWO COURSE MENU

select one item per course
appetiser and main
OR
main and dessert

THREE COURSE MENU

select one item per course
appetiser, main and dessert

ALTERNATE DROP OPTIONS

choice of two selections per course

- appetiser add \$2.50 pp
- main add \$4.00 pp
- dessert add \$2.50 pp

minimum of 40 required

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seated and served

APPETISERS

- \$19.00 chicken and ham terrine, pickled mushrooms and tarragon mayonnaise- gf
- \$17.00 eggplant, ricotta and goat feta rolls with red and green salsa- v
- \$20.00 lamb sweetbreads, mushroom and leek mille-feuille *
- \$19.00 prosciutto with rock melon and buffalo mozzarella- gf
- \$20.00 prawn, avocado and pear cocktail- gf, df
- \$20.00 salmon tartare with avocado salsa, creme fraiche and parmesan crisps- gf
- \$21.00 seared scallops with pea puree, crisp parsnips and lemon foam- gf *
- \$16.00 shiitake, zucchini and beetroot salad with chilli caramel- gf, df, ve

* not recommended for limited timetables

MAINS

- \$33.00 baked pasta with roasted mushrooms- v
- \$40.00 beef fillet with peppercorn sauce, sweet potato gratin and pea puree
- \$36.00 chicken supreme with duxelle stuffing, tarragon sauce, couscous and steamed greens
- \$39.00 flash-roasted salmon with saffron risotto red pepper sauce and steamed greens- gf
- \$34.00 free range chicken thighs with green curry sauce, black rice and shiitake mushrooms- gf, df
- \$40.00 poached market fish with mussels, prawns, scallops, bean puree and bouillabaisse sauce- gf
- \$32.50 portabello mushroom, peperonata and eggplant stack
with roasted tomato sauce and polenta- gf, df, ve
- \$42.00 rump of lamb with minted bearnaise, kumara mash, lamb glaze and roasted shallots- gf
- \$42.00 roast venison loin, red cabbage, polenta and cranberry peppercorn sauce- gf
- \$36.00 slow braised pork belly with apple sauce, port jus, pumpkin mash, anna potatoes

MAINS ARE SERVED WITH ADDITIONAL SEASONAL VEGETABLES

DESSERTS

- \$14.00 almond and cherry tart with caramelised apples and mascarpone
- \$15.00 chocolate brownie with raspberry gel and creme fraiche
- \$14.00 chocolate hazelnut mousse cake with vanilla bean anglaise
- \$14.50 classic baked lemon cheesecake with berry coulis- gf
- \$15.00 gingerbread sticky toffee pudding with saffron poached pears and coconut yoghurt- ve
- \$14.00 pear and ginger and white chocolate Charlotte
- \$14.00 spiced vanilla creme brulee with orange sorbet
- \$14.50 yoghurt panna cotta with mango gel and almond wafer- gf

FRESHLY BREWED TEA AND COFFEE SELECTION

OPTIONAL EXTRAS (platters per table)

- \$5.50 assorted cheeses with pickle and crackers- incl. gf crackers
- \$5.50 selection of petit fours- incl. gf

minimum of 40 required

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ITEM SELECTION

assorted filled deli sandwiches *- incl. v
 beef and cheese slider with tomato relish
 crab and corn pastries with dipping sauce
 crumbed fish bites with tartare sauce- df
 selection of sushi bites with soy dip, pickled ginger and wasabi- incl. gf, df, v
 herb roasted chicken drumettes- gf, df
 potato and herb rosti topped with ratatouille- gf, ve
 sausage rolls, savouries and quiches with tomato relish *- incl.v
 selection of filled wraps- df, incl. v
 spicy chicken drumettes- gf, df
 vegetable and cheese frittata- gf, v
 vegetarian curry puffs and beef wontons with sweet chilli sauce- df, incl. v
 Yorkshire pudding with beef and gravy
 creamed chocolate eclairs
 fruit custard tarts- gf
 lemon and poppyseed friands- gf, df
 selection of iced cakes- incl. gf, df
 variety of cake slices- incl. gf, df

* gluten free option available on request- minimum of 4 working days' notice required

minimum of 40 required

wedding cake (bridal couple supply) served with tea & coffee	\$3 pp
two selections served with tea & coffee	\$10 pp
three selections served with tea & coffee	\$14 pp
four selections served with tea & coffee	\$17.5 pp

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beverages

standard range | cash bar | tab limits

HOUSE WINES

kopiko bay sparkling	\$30 / \$8.5 gls
kopiko bay sauvignon blanc	\$30 / \$8.5 gls
kopiko bay chardonnay	\$30 / \$8.5 gls
kopiko bay cabernet merlot	\$30 / \$8.5 gls

METHOD CHAMPENOISE

lindauer brut	\$34
lindauer brut 200ml bottle	\$10

WHITE WINES

invivo sauvignon blanc	\$39
trinity hill hawke's bay chardonnay	\$37

RED WINES

graham nortons shiraz	\$40
wee angus cabernet merlot	\$36

DRAUGHT BEERS

speight's and mac's gold (285ml glass)	\$5.5
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BOTTLED AND CANNED BEERS

steinlager pure	\$8.5
stella artois	\$8.5
speight's cans	\$5.5
steinlager mid 2.5%	\$5
mac's 3 wolves	\$8
panhead supercharger	\$9
panhead quickchange	\$9

CIDER

isaac's apple cider	\$7
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SPIRITS

bacardi, bourbon, brandy, gin, dark rum, vodka, whisky (incl. mix)	\$5 single nip
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NON-ALCOHOLIC BEVERAGES

orange juice (285ml glass)	\$4.5
soft drinks (285ml glass)	\$3.5

optional range | on account basis only

WHITE WINES

wither hills sauvignon blanc	\$40
the ned pinot gris	\$40
martinborough vineyard medium riesling	\$42

METHOD CHAMPENOISE

lindauer special reserve	\$43
daniel le brun method traditionnelle	\$59
nicholas feuillate	\$98

RED WINES

huntaway reserve merlot cabernet sauvignon	\$49.5
martinborough vineyard te tera pinot noir	\$49.5
mt difficulty roaring meg central otago pinot noir	\$52
morton estate black label syrah	\$50

NON-ALCOHOLIC BEVERAGES

sparkling grape juice	\$12
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