



# Weddings



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Here at Riccarton Park we employ our own catering staff, we have an excellent reputation for exceptional food and service. Our executive chef can tailor menus to suit with the option to add to or alter menus.

canapés & pre-dinner platters

dinner buffet

seated and served

supper

beverages



Minimum spend of \$2000 incl. GST for food  
Prices stated are GST inclusive  
Riccarton Park is a licensed premise  
We do not allow BYO beverages or food

prices are valid from January 2019.  
Riccarton Park Events | 165 Racecourse Road,  
Christchurch | [events@riccartonpark.co.nz](mailto: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"><li>cocktail beef &amp; cheese burgers with tomato relish</li><li>fried prawn dumplings with dipping sauce</li><li>minced lamb kebabs with minted yoghurt sauce - gf</li><li>mini chicken kebabs with dipping sauce - gf, df</li><li>potato and herb rosti with brie and sundried tomato- gf, v</li><li>spicy fried prawns with coriander aioli - gf, df</li><li>wild mushroom risotto balls with spicy mayonnaise - v</li><li>tuna croquette with tartare sauce</li></ul>	<ul style="list-style-type: none"><li>Akaroa smoked salmon profiteroles</li><li>antipasti bites of fresh mozzarella and chargrilled peppers - gf, v</li><li>bruschetta with tomato, goats cheese and tapenade- v</li><li>cocktail sushi with soy dip, pickled ginger and wasabi - incl. gf, df, v</li><li>prawn cocktail served in Asian spoon - gf, df</li><li>prosciutto ham and melon bites - gf, df</li><li>rare beef fillet on turkish bread with horseradish cream</li><li>smoked Ora king salmon on blini with mustard spread</li><li>spice crusted lamb on foccacia with eggplant spread - df</li></ul>	<ul style="list-style-type: none"><li>selection of petit fours</li><li>chocolate mousse in Asian spoon - gf</li><li>little lemon meringue tarts- gf</li></ul>

add  
tea and coffee  
for \$3.50 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 PLATTER 1- \$4.5 pp  
artisan breads with spreads

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

PRE-DINNER PLATTER 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 parslid 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

# beverages

## standard range | cash bar | tab limits

### HOUSE WINES

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	\$43
wee angus cabernet merlot	\$38

### DRAUGHT BEERS

speight's and mac's gold (350ml 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 & ROSÉ WINES

wither hills sauvignon blanc	\$40
the ned pinot gris	\$40
martinborough vineyard medium riesling	\$42
the ned rose	\$42
wither hills early light sauvignon blanc 9.5%	\$35

### 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	\$52

### NON-ALCOHOLIC BEVERAGES

sparkling grape juice	\$12
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Other selections outside of our range maybe available on request

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