



Weddings
RICCARTON PARK

contents



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 August 2019.
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 relishsteamed 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 - Vlittle hot dogs (kransky) with tomato relish- GF	<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, DFprosciutto 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 \$3.50 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

vegetable sticks with pita bread,
corn chips & dips - INCL. GF, DF, V

PRE-DINNER PLATTER 2 - \$5 pp

artisan breads with spreads

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 CHICKEN & EGGS 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

\$54 pp (above 70 persons)

\$56 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

\$59 pp (above 70 persons)

\$61 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

\$62 pp (above 70 persons)

\$64 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

\$69 pp (above 70 persons)
\$71 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 meatballs with black bean, lentil & tomato sauce - GF, DF
- slow cooked lamb with garlic, oregano, lemon & kumara - GF, DF
- 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
- pasta ratatouille with rosemary crumb
- spinach and ricotta cannelloni on tomato, garlic and basil sauce
- vegetarian shepherd's pie - GF

VEGETABLES

- broccoli hollandaise - GF, DF
- broccoli mornay
- cauliflower hollandaise - GF, DF
- cauliflower mornay
- glazed carrots with orange and sesame seed - GF, DF
- 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 beetroot, roasted vegetables & mixed grains
- salad of edamame bean with black rice & lemon dressing - GF, DF, VE
- salad of celery, fennel & walnut with lemon mayo dressing - GF, DF
- salad of chickpea, tomato, cucumber and red onion with balsamic dressing - GF, DF
- baby 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 \$8 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

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

- \$20.00 chicken and ham terrine, pickled mushrooms and tarragon mayonnaise- GF
- \$17.00 eggplant, ricotta and goat feta rolls with red and green salsa- V
- \$18.00 clam chowder, creamy soup with clams, bacon, celery and potatoes
- \$16.00 duck liver pate with cranberry relish, red onion pickle and toasted ciabatta
- \$20.00 prawn, avocado and pear cocktail- GF, DF
- \$20.00 salmon tartare with avocado salsa, creme fraiche and parmesan crisps- GF
- \$16.00 field mushroom soup with pickled shiitake and croutons- GF, V
- \$16.00 shiitake, zucchini and beetroot salad with chilli caramel- GF, DF, VE

MAINS

- \$37.00 baked lasagne with roasted field mushrooms, buffalo mozzarella and porcini sauce- V
- \$42.00 beef fillet with peppercorn sauce, sweet potato gratin and pea puree
- \$36.50 chicken supreme with mushroom stuffing, tarragon sauce, couscous and spinach puree
- \$39.00 flash-roasted salmon with saffron risotto red pepper sauce and steamed kale- GF
- \$36.50 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
- \$36.50 portabello mushroom, peperonata and eggplant stack with roasted tomato sauce and polenta- GF, DF, VE
- \$45.00 rump of lamb with mint pesto, kumara mash, lamb glaze and roasted shallots- GF
- \$45.00 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
- \$15.50 chocolate and salted caramel mousse cake with raspberry coulis and chocolate soil
- \$15.00 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, ginger and white chocolate Charlotte with pear chips and raspberry coulis- GF
- \$14.00 vanilla bean creme brulee with orange sorbet and chocolate emulsion- GF
- \$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 lemon pickle and crackers- INCL. GF
- \$5.50 selection of petit fours

minimum of 40 required

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ITEM SELECTION

- assorted filled deli sandwiches *- INCL. V
ham & egg, roast beef & cheese, chicken & asparagus, spinach & egg. df except beef & cheese. gf on request
- 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
chicken pesto, ham & sundried tomato, beef & pickle, egg & spinach
- spicy chicken drumettes - GF, DF
marinated with spices & oven roasted
- vegetable and cheese frittata - GF, V
a softer frittata with the addition of cream
- vegetarian curry puffs and beef wontons with sweet chilli sauce - DF, INCL. V
locally made and crispy fried
- creamed chocolate eclairs
filled with vanilla cream & drizzled with chocolate
- fruit custard tarts- GF
gluten free tarts filled with vanilla cream, topped with sliced seasonal fruit and apricot glaze
- lemon and poppyseed friands - GF, DF
- selection of iced cakes- INCL. GF, DF
banana cake with caramel frosting, df carrot cake with lemon icing and gf, df chocolate cake
- variety of cake slices- INCL. GF, DF
coffee & walnut, chocolate brownie

* gluten free option available on request- minimum of 4 working days' notice required
minimum of 40 required.

All served with tea & coffee

- wedding cake (bridal couple supply) \$3.5 pp
- two selections \$10 pp
- three selections \$14.5 pp
- four selections \$18 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 (350ml glass)	\$4.5
soft drinks (350ml 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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PREMIUM SPIRITS (per nip)

grey goose vodka	\$7
tanqueray gin	\$5
appletons reserve rum	\$5
dalwhinnie 15 yr old whisky	\$10
wild turkey bourbon	\$4
pimms no. 1 (double nip)	\$8

add \$2.50 for mixer

Other selections outside of our range maybe available on request

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