



RICCARTON PARK WEDDINGS



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Riccarton Park is a licensed premise. We do not allow BYO beverages or food

At Riccarton Park Function Centre, we put great emphasis on designing menus to not only cover a wide range of tastes, but to also include menu items featuring Vegetarian, Vegan, Dairy Free and Gluten Free options.

Event organisers are advised to get a gauge on the dietary requirements of their guests before choosing any of our menus to ensure they are appropriate.

Allergens

For peace of mind a full list of the 11 common allergen associations can be provided for all meals. This list includes, Peanuts, Tree Nuts, Shellfish, Milk, Eggs, Fish, Sesame Seeds, Gluten, Sulphites, Soybeans and Lupin.

Riccarton Park only recognises the following special meals listed below and can provide them subject to a minimum of 4 days' notice.



It is our policy that we do not cater for lifestyle diets such as Paleo, Keto or any other special requests outside those specified above.

Our kitchens cater for all cuisines and while we endeavour to ensure allergen and dietary requirements are met, experience has shown that it is not feasible to eliminate all trace elements of potential allergens. Therefore, we regrettably advise we are unable to guarantee an allergen-free environment.

If you have a severe allergy, we suggest you arrange alternative options and recommend that you bring appropriate medication.

Canapés & Pre-dinner

MINIMUM 30 GUESTS



A tasty morsel for your guests to enjoy while mingling before dinner.

3 items \$16 pp	trayed service \$17 pp
4 items \$20.5 pp	trayed service \$21.5 pp
5 items \$24.5 pp	trayed service \$25.5 pp
6 items \$28 pp	trayed service \$29 pp

+ Add tea and coffee for \$4.50pp

HOT ITEMS

- Balsamic tomato and pesto canapés - v
- Battered cheese kransky with tomato relish - gf
- Cocktail beef burger with cheese and tomato relish *
- Cocktail corn patty "burger" with tofu mayo - ve *
- Crispy chicken canapés with mustard mayo
- Minced lamb kebabs with coconut yoghurt sauce - gf, df
- Mini chicken satay kebabs with dipping sauce - gf, df
- Polenta and hash brown sticks with tomato relish - gf, ve
- Potato and herb rosti with brie and sundried tomato - gf, v
- Spicy fried prawns with coriander aioli - gf, df
- Steamed prawn dumplings with dipping sauce - df
- Wild mushroom risotto balls with spicy mayonnaise - v

* NB - we can provide a 80/20% split on cocktail burger options

COLD ITEMS

- Akaroa smoked salmon profiteroles
- Antipasti bites of fresh mozzarella and chargrilled peppers - gf, v
- Broadbean and ricotta crostini with prosciutto and mint
- Bruschetta with tomato, goats cheese and tapenade - v
- Goats cheesecake with onion jam - gf, v
- Prawn cocktail served in Asian spoon - gf, df
- Prosciutto ham and melon bites with balsamic reduction - gf, df
- Rare beef fillet on French stick with horseradish cream
- Smoked salmon on blini with mustard cream cheese - gf
- Sushi with soy dip, pickled ginger and wasabi - gf, df, incl. v

SWEET ITEMS

- Assorted mini cake bites - incl. gf, ve
- Chocolate mousse tarts - gf
- Decorated mini pavlova - gf
- Fruit kebabs with coconut yoghurt dip - gf, ve
- Little lemon meringue tarts - gf

NB: These menus are designed for pre-dinner only and are not substantial for the duration of a wedding

PRE - DINNER PLATTERS

Artisan breads and spreads - 8.5 pp

Freshly baked ciabatta, focaccia and French batard served with three spreads

Corn chips, pita bread & crisps with dips - gf, except pita - 6.5 pp

gluten free corn, potato & kumara chips, oven roasted pita bread bites served with two dips of which one is gluten and dairy free

Vegetable sticks with hummus and guacamole - gf, ve - 6.5 pp

served with gluten free potato chips and corn chips



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Can't decide what your guests are after? Offer some variety with these buffet options to suit all.

MENU ONE

Basket of freshly baked breads with butter*

CHOOSE ONE CARVERY

Glazed baked ham on the bone with wholegrain mustard and pineapple - gf, df

Roast beef bolar with pan gravy and horseradish sauce - gf

Roast rib-eye of pork with apple sauce and rich brown gravy - gf, df

Roast leg of lamb with mint sauce and rich brown gravy - gf, df - add \$3 pp

Roast sirloin of beef with pan gravy and horseradish sauce - gf, df - add \$5 pp

Crumbed fish pieces with tartare sauce - df

Steamed parselied baby potatoes - gf

and choose from page 5

- Two fresh seasonal vegetables
- Two seasonal salads
- One hot buffet dish
- One hot vegetarian dish

Fresh cut seasonal fruit salad - gf, df

Decorated pavlova - gf

Fresh and whipped cream - gf

and choose from page 5

- One hot dessert
- One cold dessert

Freshly brewed tea and coffee

\$60 per person



**Gluten free bread available on request - Minimum of 4 working days notice required*

+ ADD ON TO MENUS

Soups - \$4.5pp *select options on page 5*

Cold seafood platter with cocktail sauce -gf, df -\$12 pp

Cold meat platter with mustard, pickles & olives - gf - \$6 pp

Platter of cured & smoked meats, smoked salmon, feta and marinated vegetables - gf - \$10 pp

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

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MENU TWO

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

Crumbed fish pieces with tartare sauce - df
Steamed parsnied baby potatoes - gf

and choose from page 5

- One hot buffet dish
- One hot vegetarian dish
- Two fresh seasonal vegetables
- Two seasonal salads

Fresh cut seasonal fruit salad - gf, df
Decorated pavlova - gf
Fresh and whipped cream - gf

and choose from page 5

- One hot dessert
- One cold dessert

Freshly brewed tea and coffee

\$69 per person

SET MENU

Basket of freshly baked breads with butter
Glazed hot baked ham on the bone with wholegrain mustard and pineapple - gf, df **
Herb and four cheese tortellini with creamy tomato & pesto sauce ^^
Crumbed fish pieces with tartare sauce - df
Steamed parsnied baby potatoes - gf
Set two fresh seasonal vegetables - incl. gf, df
Tossed greens with seasonal salad fare - gf, df

Sticky date pudding with toffee sauce - ve
Fresh cut seasonal fruit salad - gf, df
Decorated pavlova - gf
Fresh and whipped cream - gf
Freshly brewed tea and coffee

\$47 per person

***Hot ham on the bone can be replaced with roast beef bolar served with gravy and horseradish sauce - GF*

^^Herb and four cheese tortellini can be replaced with mild vegetable curry served with steamed basmati rice - GF, Ve

**Gluten free bread available on request - Minimum of 4 working days notice required*

+ ADD ON TO MENUS

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Cold meat platter with mustard, pickles & olives - gf - \$6 pp

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SELECTION DISHES | Buffet Dinner

BREADS

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

SOUPS

- Cajun corn chowder - ve
- Carrot and coriander soup with coconut milk - gf, ve
- Creamy vegetable soup with fresh herbs - gf, v
- Potato, mussel and watercress chowder - gf
- Spiced pumpkin soup - gf, ve

SALADS

- Caesar salad with bacon, parmesan, croutons & egg
- Edamame bean with black rice & lemon dressing - gf, df, ve
- Celery, fennel & walnut with lemon mayo dressing - gf, df, ve
- Potato salad in a mustard seed mayo with spring onions -gf
- Roast kumara and pumpkin with oranges and herb 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
- Ranchstyle coleslaw with tangy vegan mayo - gf, df, ve

HOT DESSERTS

- Apple and berry crumble with ice cream - gf
- Apple, cranberry and hazelnut strudel with custard
- Caramel banana pudding with vanilla ice cream
- Chocolate and almond pudding with chocolate sauce
- Lemon self-saucing pudding
- Pear tart tatin with salted caramel
- Sticky date pudding with toffee sauce - ve
- White chocolate and cranberry bread & butter pudding

COLD DESSERTS

- Almond, caramel & chocolate mousse cake - gf
- Berry, almond, sherry and saffron trifle - gf
- Classic baked lemon cheesecake - gf
- Chia pudding with caramelised apples & raisins - ve
- Hazelnut and chocolate meringue cake - gf
- Kaffir lime infused crème brûlée - gf
- Yoghurt panna cotta with berry coulis - gf
- Tiramisu

HOT VEGETARIAN DISHES

- Antipasti pasta with artichokes, peppers, olives, capers & sundried tomatoes, tossed with virgin olive oil - ve
- Eggplant, pumpkin and ricotta lasagne
- Herb and four cheese tortellini on a creamy pesto and tomato sauce
- Mild vegetable curry with cashews & basmati rice - 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
- Roast vegetable medley with garlic and rosemary - gf, df
- Steamed seasonal mixed vegetables tossed with extra virgin oil and fresh herbs - gf, df

HOT BUFFET DISHES

- Beef bourguignon - gf, df
- Beef stroganoff - gf
- Butter chicken - gf
- Chicken and mushroom fricassee with tarragon and bacon - gf
- Chicken curry - Thai green or red- gf, df
- Chicken, cashew and vegetable stir fry - df
- Chicken ratatouille - gf, df
- Crumbed fish pieces with tartare sauce ** - df
- Garlic & black pepper chicken curry - gf, df
- Honey and mustard roasted salmon with herbs - gf, df
- Poached market fresh fish with grapes & white wine sauce- gf
- Seafood mornay of fish, salmon, scallops, prawns & mussels
- Slow braised pork belly with cranberry, orange and soy sauce - gf, df
- Slow cooked lamb with garlic, oregano, lemon & kumara **- gf, df
- Savoury lamb casserole with carrots & peppers ** - gf, df
- Venison stew with bacon, mushrooms and onions - gf

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TWO COURSE MENU

Appetiser and Main
OR
Main and Dessert

THREE COURSE MENU

select one item per course

Appetiser, Main, Dessert

ALTERNATE DROP OPTIONS

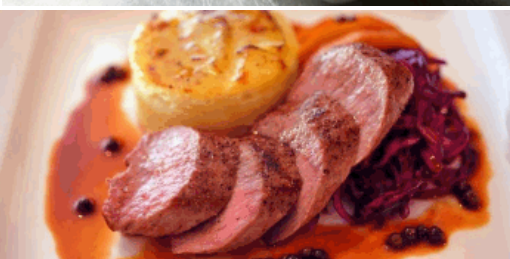
choice of two selections per course

Appetiser add 3 pp

Main add 5 pp

Dessert add 3 pp

MINIMUM OF 40 REQUIRED



PLATED DINNER

Appetiser

Beef Tataki, Ponzu-style dressing, radish, cucumber, garlic crisps - <i>gf</i>	19
Chicken and ham terrine, pickled mushrooms & tarragon mayonnaise - <i>gf</i>	21
Cod and kumara cakes, rocket, capers, lime dressing, chilli caramel - <i>gf, df</i>	17
Prawn, avocado and pear cocktail - <i>gf, df</i>	21
Salmon tartare, avocado, salsa, creme fraiche, parmesan crisps - <i>gf</i>	22
Prosciutto, rock melon, buffalo mozzarella, balsamic glaze, virgin avocado oil - <i>gf</i>	20
Tomato, eggplant and capsicum press, balsamic glaze, extra virgin avocado oil - <i>gf, ve</i>	20
Shiitake, zucchini and beetroot salad, prune leather, chilli caramel - <i>gf, df, ve</i>	17

Main Course

Beef fillet, potato croquette, pea puree, balsamic red wine jus - <i>gf, df</i>	45
Free-range chicken supreme, mushroom stuffing, tarragon sauce, couscous, spinach puree	38
Free-range chicken thighs, green curry sauce, black rice, shiitake mushrooms - <i>gf, df</i>	38
Roasted Akaroa salmon, rosti, eggplant, courgettes, spinach, mushrooms and basil - <i>gf, df</i>	42
Lamb rump, parsnip and pea puree, braised baby onions, farro, minted lamb jus	46
Rack of lamb, provencale vegetables, olive tapenade, basil pesto, parsnip & pea mash, jus - <i>gf</i>	46
Slow roast pork belly, apple sauce, port jus, pumpkin mash, Anna potatoes- <i>gf</i>	38
Venison loin, celeriac puree, sweet potato gratin, red cabbage, balsamic red wine jus - <i>gf</i>	46
Braised field mushrooms, farro, endive, tofu dressing, pumpkin seed pesto - <i>ve</i>	34
Grilled eggplant, pepperonata and zucchini stack, roasted tomato sauce, polenta - <i>gf, df, ve</i>	38

--- MAINS ARE SERVED WITH ADDITIONAL SEASONAL VEGETABLES ---

Dessert

Almond tart, date jam, caramelised apples, mascarpone	16
Chocolate brownie with raspberry gel and creme fraiche	16
Chocolate & salted caramel mousse cake with orange sorbet and sesame brittle	16.5
Classic baked lemon cheesecake with berry compote - <i>gf</i>	16
Coconut yoghurt panna cotta, caramelised oranges, orange jelly, maplecomb - <i>gf, df, ve</i>	16
Saffron and vanilla poached pears, spiced rice pudding, dairy free vanilla coconut ice-cream - <i>gf, ve</i>	16.5
Sticky date & ginger pudding, pineapple, ginger beer syrup, mango coconut cream - <i>df, ve</i>	16
Vanilla bean, creme brulee with orange sorbet and chocolate emulsion - <i>gf</i>	16

OPTIONAL EXTRAS - platters per table

Artisan breads & spreads - 8.5pp

freshly baked ciabatta, focaccia and French batard served with three spreads

Cheeses with lemon pickle and crackers - 9.5pp

fig salami, dates, walnuts & cracker selection. Evansdale farmhouse brie; Whitestone aged Totara cheddar; Whitestone creamy Moeraki blue; Karikaas mature Leyden.

Assorted mini cake bites - 5.5pp

a selection of petit fours that includes gluten and dairy free pieces

Ensure your guests are well nourished to sustain the celebrations late into the night, these supper items are sure to please.

Wedding cake **\$4.5 pp** *(bridal couple supply)*

2 selections **\$13 pp**

3 selections **\$18.5 pp**

4 selections **\$23.5 pp**

Cheese platter **\$9.5 pp**

all menus served with coffee and tea

HOT ITEMS

Beef slider in ciabatta bun

with tomato relish and edam cheese

Buttermilk fried chicken with blue cheese dip

a classic dish of chicken pieces coated in a seasoned batter and deep fried

Crumbed fish bites with tartare sauce - df

New Zealand Hoki fillets in a Japanese style panko crumb

Mini picnic frittatas - incl. v, gf, df

gluten and dairy free kumara, tomato and spinach; chorizo, cheese and roasted peppers; ham, pea and potato

Potato & herb rosti - gf, ve

oven-baked and served warm topped with avocado mash and roasted red pepper

Savouries, sausage rolls and quiches - incl. v, ve

served with tomato relish

gf and df option available on request.

Spicy chicken drumettes - gf, df

marinated with spices and oven roasted, gluten & dairy free

Sticky honey mustard drumsticks - gf, df

this simple marinade will have everyone licking their fingers

Yorkshire pudding with beef and gravy

thin slices of beef slathered in rich brown gravy served atop crispy puddings

Polenta and potato hashsticks - gf, ve

deep-fried and served with tomato relish

Fried pork & prawn spring rolls - df

deep fried and served with lime & fish dipping sauce

COLD ITEMS

Deli sandwiches - incl. df, v

four fillings, gf and/or ve available on request

Filled sandwich wraps - incl. df, v

chicken pesto (df); ham & sundried tomato; beef & pickle; egg & spinach (df, v)

Three bruschetta - incl. v

prosciutto and broad bean; smoked salmon and avocado; tomato and mozzarella

Sushi with soy dip, pickled ginger & wasabi - gf, df, incl. v

chicken teriyaki, salmon and avocado, and vegetable filled.

SWEET ITEMS

Creamed chocolate eclairs

filled with a vanilla cream and drizzled with chocolate

Fruit custard tarts - gf

gluten free tarts filled with vanilla cream, topped with sliced seasonal fruit and apricot glaze

Lemon poppyseed friands - gf, df

topped with apricot glaze and almonds

Selection of iced cakes - incl. gf, df, ve

selection of three in house baked iced cakes

Variety of petite cake slices - incl. gf, df, ve

variety of three on premise baked cake slices

CHEESE PLATTER - \$9.5 pp - (minimum 30)

Cheeses - v, gf

Evansdale farmhouse brie; Whitestone aged Totara cheddar, Whitestone creamy Moeraki blue, Karikaas mature Leyden

Crackers

gluten free rice crackers, water crackers

Condiments

fig salami, dried fruit and nuts - v, gf

NB: These menu items are designed for after dinner or Wedding supper only and are not substantial for the duration of a wedding.--

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STANDARD RANGE

House Wines

Kopiko Bay Sauvignon Blanc	30/8.5
Kopiko Bay Chardonnay	30/8.5
Kopiko Bay Cabernet Merlot	30/8.5
Lindauer Brut	36/9
Lindauer Brut 200ml bottle	10

White Wines

Wither Hills Sauvignon Blanc	45
Huntaway Reserve Chardonnay	42

Red Wines

Tyrrells Winery Shiraz	46
Wee Angus Cabernet Merlot	40

Beers & Cider

Speight's Gold Medal Ale -350ml glass	5.5
Mac's Gold - 350ml glass	5.5
Steinlager Mid 2.5%	5
Steinlager Pure	8.5
Isaac's Apple Cider	8

Spirits

Bacardi, Bourbon, Brandy	
Vodka, Whisky, Gin, Rum	
single nip	5
double nip	9
includes mixer	

Non-Alcoholic Beverages

Orange Juice - 350ml glass	4.5
by litre	12
Soft drinks - 350ml glass	3.5

OTHER OPTIONS

* As our bars have limited capacity
please discuss these options with our
sales co-ordinator

Beers

Mac's 3 Wolves	8
Stella Artois	8.5
Corona Extra	8.5
Panhead Supercharger	9
Panhead Quickchange	9

White & Rose Wines

Marisco Kings Favour Sauvignon Blanc	45
The Ned Pinot Gris	44
Martinborough Vineyard Medium Riesling	45
The Ned Rosé	44
Wither Hills Early Light Sauvignon Blanc 9.5%	37
Morton Estate Black Label Chardonnay	55

Red Wines

Huntaway Reserve Merlot Cabernet Sauvignon	49.5
Martinborough Vineyard Te Tera Pinot Noir	52
Mt Difficulty Roaring Meg Central Otago Pinot Noir	54
Morton Estate Black Label Syrah	55

Method Champenoise

Lindauer Special Reserve	45
Daniel Le Brun Method Traditionelle	66
Lanson Black Label	85
Lanson Rosé	85

Premium Spirits (single nip)

Grey Goose Vodka	7
Tanqueray Gin	7
Appletons Reserve Rum	5
Dalwhinnie 15yr old Whisky	10
Wild Turkey Bourbon	7
Pimms No.1 (double nip)	8

Add 2.5 for mixer

Non-Alcoholic Beverages

Sparkling Grape Juice	12
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