

Weddings



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

Welcome to Riccarton Park



Our menus are crafted using local & fresh ingredients and are designed to suit a range of tastes to complement your memorable day.
We look forward to hosting your wedding at Riccarton Park.

DIETARIES & SPECIAL MEALS

Please advise us of any special diet requirements 4 working days in advance.
Riccarton Park will make every effort to cater for guests with the following dietary requirements; vegetarian, vegan, gluten free, and dairy free.

Our menus show what items are available for these diets, please consider your guests dietary requirements when choosing a menu for your wedding.



GF-gluten free



DF-dairy free



V-vegetarian



VE-vegan

It is our policy to not cater for lifestyle diets such as Paleo, Keto, Low carb.

ALLERGENS

Please advise us of any allergens 4 working days in advance.
Although every possible precaution has been taken to ensure that these menu items are allergen free, food items may still contain traces of allergic ingredients as they are prepared in shared facilities that also process food with allergens. If you have severe allergies, then you may wish to arrange alternative options and we recommend that you bring appropriate medication.

We provide a comprehensive allergen list showing the following common allergens:
Almonds, Brazil nuts, cashews, crustacea, egg, fish, gluten (barley, oats, rye, spelt, wheat), hazelnuts, lupin, macadamias, milk, molluscs, peanut, pecans, pine nuts, pistachios, sesame, soy, sulphites, walnuts, wheat. Please advise us if you have an allergy not listed here, we can check our recipes for the ingredient or ingredients you are allergic to.
Additionally, our allergen matrix shows our dishes containing garlic, honey, and onions for those who may be affected by these ingredients. Certain products may show they have wheat as an ingredient but do not contain gluten as this has been removed in processed foods like boosters and gravies.





Canapés & PLATTERS | Min 30

These tasty bite sized morsels are sure to please while your guests mingle.

NB: These menus are only suitable for pre-dinner or functions less than 3 hours duration.

Trayed service

3 Items	\$18.5
4 Items	\$23.5
5 Items	\$28.5
6 Items	\$32.5

+ add tea and coffee - \$4.5 pp

HOT ITEMS

- Balsamic tomato and pesto canapés - v
- Crispy chicken canapés with mustard mayo
- Hash brown sticks with aioli & tomato sauce - gf, ve
- Minced lamb kebabs with coconut yoghurt sauce - gf, df
- Potato and herb rosti with brie and sundried tomato - gf, v
- Smoked cheddar beignets with dipping sauce - v
- Spicy fried prawns with coriander aioli - gf, df
- Steamed prawn dumplings with dipping sauce - df
- Wild mushroom arancini with spicy mayonnaise - v, gf

COLD ITEMS

- Smoked salmon profiteroles
- Antipasti bites of fresh mozzarella and chargrilled peppers - gf, v
- Chargrilled vegetable crostini with sweet potato hummus - ve
- Goats cheesecake with red 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 baguette with horseradish cream
- Smoked salmon on blini with mustard cream cheese - gf
- Sushi bites with soy dip, pickled ginger and wasabi - incl. gf, df, ve

SWEET ITEMS

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



PLATTERS

Artisan breads and spreads - \$7

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

Corn chips, crudite and pita bread bites with dips - incl. ve, gf - \$7

gluten free corn chip & crisp selection, vegetable batons & oven roasted pita bread bites served with two dips of which one is gluten and dairy free

Antipasti Platter served with focaccia and ciabatta breads - incl. gf, df, v - \$17

selection of cured meats, cheeses, smoked salmon, artichokes, olives, sundried dried tomatoes, pesto, tapenade

GLUTEN FREE - gf DAIRY FREE - df
VEGETARIAN - v VEGAN - ve

Buffets

LUNCH OR DINNER | Min 40

CHOOSE YOUR CARVERY

- Honey & orange baked ham 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
- Roast sirloin of beef with pan gravy and horseradish sauce - gf (add \$8 pp)

SET MENU | \$53 pp

- Choice of carvery
- Basket of freshly baked breads with butter *
- Crumbed fish pieces with tartare sauce - df
- Herb and four cheese tortellini with a creamy pesto & tomato sauce - v * (1)
- Steamed parslid baby potatoes - gf * (2)
- Steamed mixed seasonal vegetables with fresh cut herbs - gf, ve
- Chefs selected salad of the day
- Sticky date pudding with toffee sauce - ve
- Decorated pavlova - gf
- Sliced fresh fruit with maple, saffron & vanilla - gf, ve
- Fresh and whipped cream - gf
- Freshly brewed tea and coffee

- Replacement options

* (1) may be replaced with Mild vegetable curry and steamed rice - gf, ve

* (2) may be replaced with Oven roasted gourmet potatoes - gf, df, ve

MENU ONE | \$59 pp

- Choice of carvery
- Basket of freshly baked breads with butter *
- Crumbed fish pieces with tartare sauce - df
- Oven roasted gourmet potatoes * (1)
- Two fresh seasonal vegetables - incl. gf, df
- Two seasonal salads
- Sliced fresh fruit with maple, saffron & vanilla - gf, ve
- Decorated pavlova - gf
- Fresh and whipped cream - gf
- Freshly brewed tea and coffee

and choose from selection dishes - page 4

- One hot vegetarian dish
- One hot dessert
- One cold dessert

- Replacement options

* (1) may be replaced with Steamed parslid potatoes - gf, v

MENU TWO | \$69 pp

- Choice of carvery
- Basket of freshly baked breads with butter *
- Crumbed fish pieces with tartare sauce - df
- Oven roasted gourmet potatoes * (1)
- Two fresh seasonal vegetables - incl. gf, df
- Two seasonal salads
- Sliced fresh fruit with maple, saffron & vanilla - gf, ve
- Decorated pavlova - gf
- Fresh and whipped cream - gf
- Freshly brewed tea and coffee

and choose from selection dishes - page 4

- One hot buffet dish
- One hot vegetarian dish
- One hot dessert
- One cold dessert

- Replacement options

* (1) may be replaced with Steamed parslid potatoes - gf, v



OPTIONS TO ADD ON TO MENUS
See selections on page 4



Selection Dishes | WEDDING BUFFET MENUS

BREADS

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

SOUPS (add for \$6pp)

- Cajun corn chowder - gf, ve
- Creamy vegetable soup with fresh herbs - gf, v
- Spiced pumpkin soup - gf, ve

HOT VEGETARIAN DISHES

- Pasta bake, artichokes, roasted peppers, mushrooms, tomato sauce & pesto - ve
- Courgette mac'n'cheese with garlic panko crumbs
- 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, ve
- 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, ve
- Steamed seasonal mixed vegetables with fresh herbs - gf, ve

COLD DESSERTS

- Almond, caramel & chocolate mousse cake - gf
- Berry, almond, sherry and saffron trifle - gf, df
- Classic baked lemon cheesecake - gf
- Coconut, mango & tapioca pudding - gf, ve
- Hazelnut and chocolate meringue cake - gf
- Salted chocolate & chilli mousse - gf
- Tonka bean infused crème brulee - gf
- Tiramisu
- Yoghurt panna cotta with berry coulis - gf

HOT DESSERTS

- Apple, cranberry and hazelnut strudel with vanilla bean anglaise
- Caramel & banana pudding with vanilla ice cream
- Chocolate and almond pudding with chocolate fudge sauce
- Sticky date pudding with toffee sauce - ve
- Classic bread & butter pudding
- Apple and berry crumble - gf, ve with vanilla ice cream * - gf
- Apple sponge pudding with custard sauce
- Pear & gingerbread pudding with butterscotch sauce

* VE option - Vanilla ice cream can be replaced with Coconut ice-cream - add \$2pp

SALADS

- Caesar salad with bacon, parmesan, croutons and egg
- Waldorf salad with lemon mayo dressing - gf, df
- Salad of edamame bean with black rice and lemon dressing - gf, ve
- Salad of potatoes with spring onions, celery & mustard mayo dressing - gf, df
- Salad of ranchstyle coleslaw with tangy lime mayonnaise - gf, ve
- Salad of roasted kumara and pumpkin with oranges and herb dressing - gf, df
- Salad of spiral pasta with cheese, corn and peppers on creamy dressing - v
- Salad of rice with pineapple, peppers & sultanas on a curry dressing - gf, df
- Tossed greens with seasonal fare & house dressing - gf, ve

HOT BUFFET DISHES *All buffet dishes served with rice except ***

- Beef bourguignon - gf, df
- Beef stroganoff - gf
- Butter chicken - gf
- Chicken cacciatore with bacon & mushrooms - gf, df
- Chicken and mushroom fricassee with tarragon and bacon - gf
- Chicken curry - Thai green or red - gf, df
- Chicken, cashew and vegetable stir fry - 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 and white wine sauce - gf
- Seafood mornay of fish, salmon, scallops, prawns and mussels
- Sweet and sour pork
- Slow braised pork belly with cranberry, orange and soy sauce - gf, df
- Slow cooked lamb with garlic, oregano, lemon and kumara ** - gf, df
- Savoury lamb casserole with carrots and peppers - gf, df
- Venison stew with bacon, mushrooms and onions - gf

+ ADD ON OPTIONS TO BUFFET MENUS

Cheeses with beetroot relish and fig salami, dates, walnut and cracker selection	\$11pp
Cold seafood presentation with cocktail sauce - gf, df	\$14.5pp
Cold meat platter with mustard, pickles and olives	\$7pp
Honey and orange baked ham with condiments - gf, df	\$14.5pp
Roast pork rib-eye with gravy and apple sauce - gf, df	\$14.5pp
Roast leg of lamb with mint sauce and gravy - gf, df	\$14.5pp
Roast sirloin of beef with pan gravy and horseradish - gf	\$22.5pp
Hot buffet dish	\$14.5pp
Vegetarian hot dish	\$9pp
Hot dessert	\$7pp
Cold dessert	\$6pp

Plated Dinner | 40 minimum

Appetiser

Beef Tataki, Ponzu-style dressing, radish, cucumber, garlic crisps gf	20
Chicken and ham terrine, pickled mushrooms & tarragon mayonnaise gf	22
Salmon tartare, avocado, salsa, creme fraiche, parmesan crisps gf	23
Prosciutto, rock melon, buffalo mozzarella, balsamic glaze, virgin avocado oil gf	21
Tomato, eggplant and capsicum press, balsamic glaze, extra virgin avocado oil gf, ve	21
Prawn, avocado and pear cocktail gf, df	22

Main

Beef fillet, potato croquette, pea puree, peppercorn sauce gf	49
Free-range chicken supreme, mushroom stuffing, tarragon sauce, couscous, spinach puree	40
Grilled eggplant, pepperonata and zucchini stack, roasted tomato sauce, polenta gf, ve	40
Lamb rump, sweetcorn puree, braised baby onions, gratin potato, minted lamb jus gf	48
Roasted Akaroa salmon, rosti, eggplant, courgettes, spinach, mushrooms and basil gf, df	48
Slow roast pork belly, apple sauce, port jus, broccoli, Anna potatoes gf	40

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

Dessert

Chocolate & salted caramel mousse cake with orange sorbet and sesame brittle	18
Classic baked lemon cheesecake with berry compote gf	17.5
Coconut yoghurt panna cotta, caramelised oranges, orange jelly, maplecomb gf, df, ve	17.5
Manuka honey & poppy seed parfait, sparkling wine jelly, raspberry gel, poppy seed tuille gf	17.5
Sticky date & ginger pudding, pineapple, ginger beer syrup, mango coconut cream df, ve	17.5
Vanilla bean, creme brulee with orange sorbet and almond wafer gf	17.5

--- SERVED WITH TEA & COFFEE ---

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 3.5 pp
Main add 6 pp
Dessert add 3.5 pp

OPTIONAL EXTRAS

platters per table

Artisan breads & spreads - 9pp

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

Cheeses with beetroot relish - 11pp

a selection of cheeses with
fig salami, dates, walnuts
& cracker selection.

Assorted mini cake bites - 12pp

and macarons
includes vegan, gluten
and dairy free pieces

GLUTEN FREE - gf DAIRY FREE - df
VEGETARIAN - v VEGAN - ve



Supper MENUS | Min 40

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

NB: These supper menus are designed for after dinner as a wedding supper only and are not substantial for the duration of a wedding.

Mini filled croissants

chefs choice of 3 fillings incl. v

Deli sandwiches - incl. df, v

four fillings , GF and/or VE available on request

Filled sandwich wraps - incl. df, v

four fillings, GF and/or VE available on request

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

chicken teriyaki, salmon and avocado, and vegetable filled.

Beef & cheese slider with tomato relish

Buttermilk fried chicken with blue cheese dip

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

Satay chicken kebabs - df

with peanut dipping sauce

Crumbed fish bites with tartare sauce - df

New Zealand Hoki fillets in a Japanese style panko crumb

Mini frittatas two ways -

spinach, tomato & feta -gf ; ham pea & potato - gf, df

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

served with tomato relish, gf and df option available on request.

Hash brown sticks with aioli & tomato sauce- gf, ve

Raost pork belly - df

with plum dipping sauce

Shiitake mushroom spring rolls - ve

with dipping sauce

- 2 ITEMS \$15
 - 3 ITEMS \$22
 - 4 ITEMS \$28.5 pp
- includes tea and coffee.

add a Cheese platter \$11.5 pp

Wedding Cake (cutting) \$1.75pp
(Bridal couple supply)

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

Selection of iced cakes - incl. gf, df

selection of three in house baked iced cakes

Variety of petite slices - incl. gf, df

variety of three on premise baked cake slices

Portugese custard tarts

freshly baked and served warm



GLUTEN FREE - gf DAIRY FREE - df
VEGETARIAN - v VEGAN - ve





Beverages

ON ACCOUNT or CASH BAR

STANDARD RANGE

HOUSE WINES – Kopiko Bay Range 40/10
 Sauvignon Blanc, Chardonnay, Pinot Gris,
 Merlot, Pinot Noir

SPARKLING
 Lindauer Brut 45/11.5
 Lindauer Brut 200ml bottle 13.5

WHITE WINES
 Wither Hills Sauvignon Blanc 58
 Huntaway Reserve Chardonnay 58

RED WINES
 Huntaway Syrah 58
 Huntaway Merlot Cabernet 58

BEERS & CIDER
 Speight's Gold Medal Ale - 350ml glass 7
 Speight's Summit Ultra - 350ml glass 7
 Steinlager Light 2.5% 6.5
 Steinlager Classic 9
 Isaac's Apple Cider 8.5
 Mac's Freeride 0% 6.5

SPIRITS includes mixer
 Bacardi, Bourbon, Vodka,
 Whisky, Gin, Rum

single nip 7
 double nip 9.5

NON-ALCOHOLIC
 Orange Juice - 350ml glass 4.5
 Orange Juice - by litre 12
 Soft drinks - 350ml glass 4

OPTIONAL RANGE

BEERS
 Mac's Gold 8.5
 Steinlager Pure 9
 Corona Extra 10
 Panhead Supercharger 11
 Panhead Quickchange 11
 Emersons Pioneer Pilsner 11

WHITE & ROSE WINES
 Marisco Kings Favour Sauvignon Blanc 62
 Wither Hills Early Light Sauvignon Blanc 9.5% 58
 Marisco Bastard Chardonnay 65
 The Ned Pinot Gris 58
 The Ned Rosé 58
 Lindauer Free Brut 0.5% 30

RED WINES
 Mt Difficulty Roaring Meg Central Otago Pinot Noir 65
 Leefield Pinot Noir 62

METHOD CHAMPENOISE
 Lindauer Special Reserve 54
 Lindauer Prosecco NV 54
 Daniel Le Brun Method Traditionelle 80

NON-ALCOHOLIC
 Sparkling Grape Juice 12

Other beverages outside of this range
 may be able to be sourced, please ask

