



L A K E V I E W

W E D D I N G V E N U E





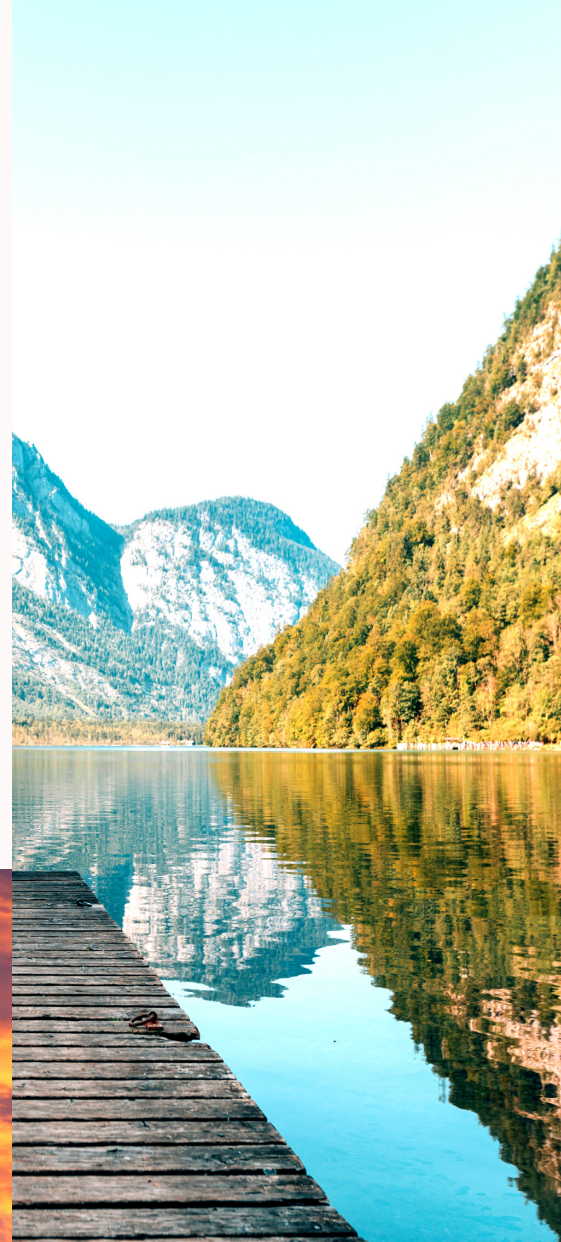
The Remarkables Package

One Hour Pre-Dinner Canape Service
3 cold items & 3 hot items

One House Drink (Per Person)
House wines, house beers and soft drinks

Dinner Buffet
3 Cold items with condiments and sauces
2 Main Course items
2 accompaniments
Vegetables/Rice
Bread display with butter

3 desserts
Selection of hard and soft cheese with crackers

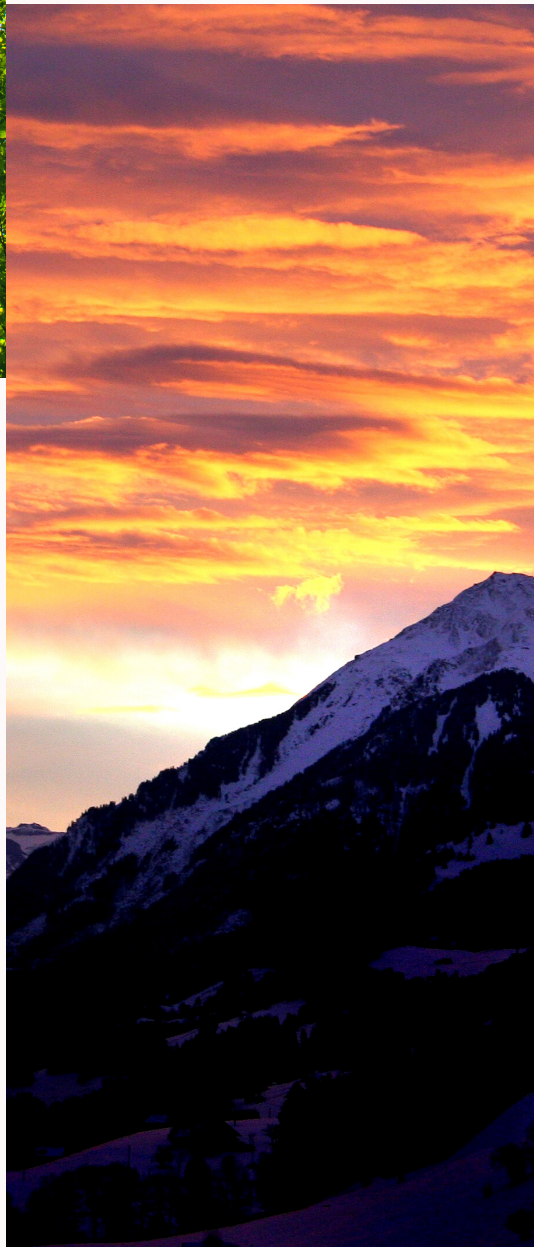


The Deer Park Package

**One-hour Pre-Dinner
Canape Service**
2 cold items & 2 hot items

Dinner Buffet
2 Cold items with condiments and sauces
2 Main Course Items
2 Accompaniment
Vegetables/Rice
Bread display with butter

2 Desserts



The Wakatipu Package

One-hour Pre-Dinner Canape Service
3 cold items & 3 hot items

One-hour Free Flow of Drinks
House wines, house beers, soft drinks and fruit juices)

Dinner Buffet
3 Cold items with condiments and sauces
3 Main Course items
2 accompaniments
Vegetables/Rice
Bread display with butter

3 Desserts
Selection of hard and soft cheese with crackers

Selection of Teas and Coffee



SELECTION OF CANAPES

"Every meal and recipe I put on the table has a hint of inspiration from different stages of my culinary upbringing

- and it all starts with my mother's cooking."

Ashish Dhar
Executive Chef

COLD CANAPE SELECTION

- Bocconcini and tomato skewers (V, GF)
- Assorted finger sandwiches
- Toasted brioche with roasted pepper and goat cheese (V)
- Spinach and feta on croustade (V)
- Thai spiced chicken salad wheat taco
- Grilled garlic prawns with sweet chilli dip
- Smoked salmon crepe with sour cream and chives
- Mix mushroom ragout vol au vent (V)
- Thai beef salad, lime and crushed peanuts
- Melon, Parma ham and goat cheese
- Smoked duck breast with raisin pesto on walnut toast
- Blue cod and avocado filo tart saffron fromage fraiche
- Chili crab on cucumber and baby coriander
- Mini Caesar salad with smoked chicken in filo tart
- Smoked salmon on rice cracker with dill cream
- Semi dried tomato scones, goat cheese, dried black olives

HOT CANAPE SELECTION

- Petite croquette monsieur
- Mini frittatas (V)
- Prawn toast
- Roasted vegetable skewers (V)
- Harissa lamb, garlic mayonnaise
- Lamb and bacon skewers
- Lime marinated chicken and pepper skewers
- Crumbed prawn cutlets
- Vegetable spring rolls with sweet chili sauce (V)
- Vegetable samosas with mint yoghurt (V)
- Steamed dim sum, soy
- Hot garlic prawn cutlets
- Chicken satay, peanut sauce
- Tandoori chicken with mint yoghurt
- Onion, potato and chickpea pakora, mint yoghurt (V)
- Thai fish cakes with sweet chili cucumber dip
- Prawn tempura with wasabi mayonnaise
- Mushroom arancini with tomato, basil sauce (V)

SWEET CANAPE SELECTION

- Chocolate dipped strawberries (seasonal)
- Baked orange chocolate tart
- Berry cheesecake
- Espresso parfait filled profiteroles
- Macaroons
- Coconut tarts



BUFFET DINNER SELECTION

COLD ITEMS SELECTION

- Mixed greens and roasted vegetable salad with house dressing
 - Creamy pasta and roasted tomato salad with mix herbs
 - Vegetable Salad Niçoise
 - Roasted beetroot and feta salad with mixed greens
 - Tomato and parsley tabbouleh
 - Chickpea and roasted potato salad with mint yoghurt dressing
 - Roasted beef, vermicelli, beans, toasted peanut with sweet chili sauce
 - Thai chicken salad with mix greens and toasted seeds
 - Roasted pumpkin and charred onion salad with honey balsamic dressing
 - Miso roasted mushrooms and beetroot salad with tofu
 - Three bean and roasted pepper salad
 - Caesar salad with Parmesan shavings and herb croutons
 - Marinated cooked prawns with cocktail sauce
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MAIN SELECTION

Chicken

- Chicken green curry with sweet basil
- Chicken cacciatore with olive and mushroom tomato sauce
- Herb roasted chicken fillet with mustard sauce
- Chicken tikka masala
- Cajun spiced marinated chicken leg with roasted baby potato
- Cock au vine with root vegetable and mushroom
- Herb chicken with puy lentil salad and jus
- Sweet and sour chicken with pineapple and sweet peppers
- Tarragon roast chicken fillet with braised kale
- Peri peri spiced roast chicken with corn on cob

Beef

- Stir fry pepper beef with black bean sauce
- Red wine braised beef cheek with roasted pumpkin
- Herb and mustard roasted sirloin with glazed carrot and onions
- Massaman beef curry
- Spiced meat balls with tomato cheese sauce
- Beef and minted pea shepherd's pie
- Beef pepper fry with masala potato
- Salt and pepper beef with crispy shallots and beans



Lamb

- Braised lamb shank with tomato and rosemary
- Lamb shank Rogan josh
- Pot roast spiced lamb shoulder with chorizo
- Lamb navarin with root vegetables
- Herb crusted lamb rump with roast potato
- Spiced lamb and mushroom lasagne
- Stir fry lamb rump with black bean sauce and vegetables

Pork

- Roulade of pork belly with braised cabbage
- Char sui pork belly with soya glazed carrot
- Honey and mustard glazed pork roast with pineapple and sweet pepper
- Sweet and sour por with seasonal vegetables

Sea food

- Grilled king salmon with lemon and caper butter
- Herb crusted blue cod with wilted spinach and lemon
- Malabar prawn curry
- Herb and mustard baked fish with chorizo and white beans stew
- Salmon teriyaki with braised kale and barley salad

Vegetables

- Roasted vegetable and spinach lasagne
- Aubergine and tomato parmigiana
- Creamy herb polenta with mushroom ragout
- Brown butter roasted vegetable with black olive tapenade
- Vegetable Thai curry with tofu
- Potato and chick pea curry with fenugreek

Rice & Pasta

- Thai fried rice with capsicum, pineapple
- Cumin tempered yellow rice
- Egg fried rice with smoked bacon and spring onions
- Macaroni ham and cheese
- Baked penne pasta with sausage and peppers
- Potato gnocchi with pesto and roasted butternut squash
- Herb roasted potato
- Roasted potatoes, root vegetables and corn on the cob

Vegan Options

- Triple tomato tabbouleh
- Roasted beetroot poriyal
- Slow cooked vegetable ratatouille
- Saffron vegetable pulao
- Soft herb polenta with mix mushroom ragout
- Mix vegetable curry
- Vegetable Thai curry
- Roasted vegetable moussaka
- Sweet and sour tofu with pineapple and sweet pepper



Desserts

- Crème Brule
 - Cheesecake
 - Black forest gateaux
 - Tiramisu
 - Pavlova
 - Chocolate self-saucing pudding
 - Sticky date pudding with caramel sauce
 - Apple and pear crumble with custard sauce
 - Rhubarb crumble with Crème fraiche
 - Assorted fruit tarts
 - Chocolate brownie
 - Lamingtons
 - Lemon meringue tart
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A photograph of two glasses filled with red juice, garnished with fruit, set against a background of green pine branches. The glasses are on a dark surface with several red berries scattered around them.

BEVERAGE PACKAGES

Juice Beverage Package

The *Juice Beverage Package* includes a range of chilled juices garnished with seasonal fruit & infused table water.

Soft Drink Beverage Package

The *Soft Drink Beverage Package* includes the basic *Juice Beverage Package* plus a range of chilled soft drinks.

Alcohol Beverage Package

The *Alcohol Beverage Package* includes soft drinks plus a selected range of house red & white wines and house beers.

Free Flow Package

The *Free Flow Package* includes one hour free flow of selected house red & white wines, house beers and soft drinks.



PHOTOGRAPHY



CLOTHING & BEAUTY PARTNERS



FLOWERS & DECOR



WEDDING HIRE

