

# Platinum Wedding Package

Complimentary hire of venue

Buffet menu (overleaf), Set menu available on request

White linen tablecloths w/ linen napkins & full table settings

Floral centre pieces for each guest table (from platinum category)

Floral table arrangement for Bridal table

Cake table & knife

Complimentary dance floor

Floor plan suited to your requirements

Complimentary toasting bubbles

Chair covers & sashes

Up to 12 people (including bride & groom) for breakfast in Wellington's Restaurant w/ a glass of Methode Traditionnelle (Conditions apply)

Five free accommodation nights\*

Complimentary keepsake from Waipuna Hotel

Personalised table service for the Bridal Table

Special accommodation rate for your guests

## FOR THE BRIDE & GROOM

One night's accommodation in a suite

Breakfast for two in *wellington's restaurant* or in your suite

Late check out of 1.00pm

Bottle of bubbles in your suite

(\*Special conditions apply)

**\$119.00** *per person*



# Platinum Buffet Selection

Artisan baked breads from the Waipuna Bakery w/ handcrafted dips & infused oils  
Seafood chowder w/ salmon, mussels & clams

## SALADS

Garden fresh green salad w/ snow pea shoots, sprouts, mint & chives  
Baby potato salad w/ capers, dill & Italian parsley, mustard mayonnaise  
Caesar salad; crisp cos lettuce w/ garlic croutons, soft boiled eggs, crispy bacon lardons, shaved parmesan & creamy anchovy dressing  
Kumara, cashew & mandarin salad w/ basil

## DELI PLATTERS

Cured & smoked cold meat platter, including pastrami, rare beef, & salami  
Vegetable crudité, marinated grilled vegetables, kalamata olives, cheeses, pickles, hummus & basil pesto  
Hot smoked salmon wings, seafood salad w/ lime aioli dressing & shrimp w/ a chilli tomato & dill sauce  
Lemongrass & ginger steamed mussels  
Whole poached sea run salmon w/ preserved lemon & carrot sambal  
Freshly shucked Clevedon oysters w/ chardonnay vinegar & Meyer lemons

## HOT DISHES

Braised beef bourguignon w/ bacon, mushrooms & thyme w/ parsley buttered potato dumplings  
Braised lamb, w/ rosemary roasted potatoes, tomato & a parsley gremolata  
Tandoori chicken & cinnamon roasted pumpkin w/ toasted pinenuts, fragrant rice & coriander  
Baked market fish w/ scallops, mussels & a champagne dill veloute on truffled potatoes  
Smoked paprika roasted baby potatoes w/ extra virgin olive oil & sea salt  
Steamed seasonal vegetables w/ sesame noodles

## CARVERY

Champagne ham w/ Dijon mustard & marmalade glaze  
Roast lamb w/ roasted garlic & rosemary

## DESSERT

Classic pavlova w/ passionfruit cream & raspberry coulis  
Chocolate mud cake w/ orange blossom custard  
Swiss sponge roll w/ blueberry swirl  
Mini lemon meringue tartlets  
Selection of New Zealand cheeses w/ citrus oat biscuits & grapes

Freshly brewed coffee & a fine tea selection