



Wedding Menus

Designed by Yes Chef

All prices excluding gst

Platinum Menu

Tailored to only your imagination

Can include seafood, terrines, pates, game, organics, any other specification.

Gold Menu

Top table: individual top table buffet, plated service to table

Three carvery choices

Five vegetable and two potato choices

Five salad choices

Eight dessert choices

\$75 per head

Silver Menu

Top table: choice of individual top table buffet, plated service to table

Two carvery choices

Five vegetable and one potato choice

Five salad choices

Six dessert choices

\$65 per head

Bronze Menu

Top table: plated service to table

Two carvery choices

Three vegetable and one potato choice

Three salad choices

Four dessert choices

\$55 per head

Soup and bread served to table (any flavoured soups or bread)

\$7.50 per head extra

Served after antipasto

STARTERS

Stonebridge Antipasto

Local cheeses, chutneys and spreads, local cold cuts, glacier smoked salmon, roasted Mediterranean salad, fresh breads, garlic brochette, olive oil \$8.50 per head

Soup and bread, optional (extra cost)

BUFFET

Carvery

Ham (locally smoked and cooked)

Barron of Beef (local)

Stuffed Lamb Legs (local)

Pork Leg (local)

Whole organic stuffed free range Chickens

Potatoes

Steamed gourmet in minted butter

Roasted in whole garlic and rosemary

Pommes puree with cream and nutmeg

Vegetables and Pulses

Honey and chive glazed carrots

Minted new peas

Rosemary and garlic roasted pumpkin

Red and gold roasted kumara

Steamed cauliflower with horseradish cream

Roasted Mediterranean vegetables in pesto

Italian balsamic tomatoes

Steamed brussel sprouts in lemon sauce

Buttered beans with sautéed slithered almonds

Garlic sautéed spinach and silver beet with cream

Roasted baby onions in blue cheese

Rosemary and thyme baked Portobello mushrooms

Steamed asparagus in hollandaise sauce

Roasted root vegetable medley with thyme

Sweet corn with wasabi butter

Salads

Garden greens and fresh herbs
Tomato, red onion, basil
Cabbage, pine-nuts, carrot, raisin
Spinach, bacon, brie
Cucumber, mint, yoghurt
Green beans, olives, red onion, feta
Roasted pumpkin, kumara, garlic, sour cream
New potatoes with mustard cream
Roasted Mediterranean vegetables with balsamic oil
Pasta elbows, red peppers, sliced almonds
Spring onion, tomato, cucumber

Selection of Barkers condiments, chutneys and salsas

Desserts

Seasonal fresh fruit salad
Freshly whipped cream
Individual mini fruit garnished pavlovas
Bakes cheese cakes (many flavours)
Tortes (many flavours)
Chocolate éclairs (filled with plain/ liqueur cream)
Sweet fondue with vanilla sponge
Poached pears in red wine and cinnamon
Chocolate dipped strawberries
Brandy snaps (filled with plain/liqueur cream)
Mini gourmet ice cream tubs
Gateaux's (many flavours)
Cheesecakes (many flavours)
Fruit flans
Trifle (alcoholic and nonalcoholic potions)
Crème brulle (many flavours)
Poached peaches, nectarines, apricots (in season)

Selection of Barkers sweet condiments, pulps and glazes

***Selection of Teas & Filtered Coffee
Hors d'oeuvres (additional)***

\$10.00 choice of 10

\$7.00 choice of 7

\$5.00 choice of 4

*Smoked chicken, lime and blackpepper filo cups
Lemon and honey vodka cured salmon gravlax on blinis chive crème fraiche
Spicy venison meat balls with gravy and caramelized onion
Mini chicken drums in hoizon and orange glaize
Brochette with mozzarella, basil, vine ripened tomatoes and virgin olive oil
Prawn twists in coriander and soy dipping sauce
Hot pork with jalapeno chutney on brochette
Smoked salmon with wasabi caviar in filo
Rare beef on horseradish with brochette
Roasted root vegetables with garlic mayonnaise on pikelets
Half oyster bloody mary
Rosemary minted lamb mini brochettes
Vegetable spring rolls samosa with sweet chilly
Club sandwiches
Pinwheel sandwiches*



Created by Imagination

Thought of with Love

Made by Professionals

Yes Chef

(ALL PRICES ARE EXCLUDING GST)

In collaboration with

Geraldine Butchery

Geraldine Berry Barn

Barkers, Geraldine

Geraldine Farmers Market

Geraldine Orchard

La Gelatais, Geraldine

Chocolate Brown, Geraldine

Talbot Cheese, Geraldine