



Weddings

AT ALEXANDRA PARK



YOUR SPECIAL DAY, TAKEN CARE OF

We can offer you...

- A choice of 2 Function Spaces
- Spacious grounds
- On-site catering
- Central location with great views
- Free parking
- A highly experienced Functions Team
- Bar service and beverage package options
- Picturesque surroundings including Cornwall Park and One Tree Hill Domain – ideal for your photographs



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DESIGN

YOUR WEDDING DAY

Choose from our range of options to customise your perfect day!

THE MENU

We want to make sure the dining experience is best suited for you and your guests.

WEDDING BUFFET (Included in package price)

Choose from our expertly designed Wedding Buffet menus, which include carvery meat, an array of delicious fresh seafood, salads, vegetable dishes and desserts. We can work with you to customise your selection of dishes between the two buffet menus in this brochure. We can also cater for a variety of dietary requirements such as vegetarian, vegan and more.

PLATED MEAL (add \$9.00 per person)

Our plated menus offer a three-course gourmet dining option. See the menus in this brochure for some examples of what we can offer you. Our chefs will work with you to create a delicious and memorable culinary selection for your reception.

ADDITIONAL CANAPÉS FOR ONE HOUR (add \$13.00 per person)

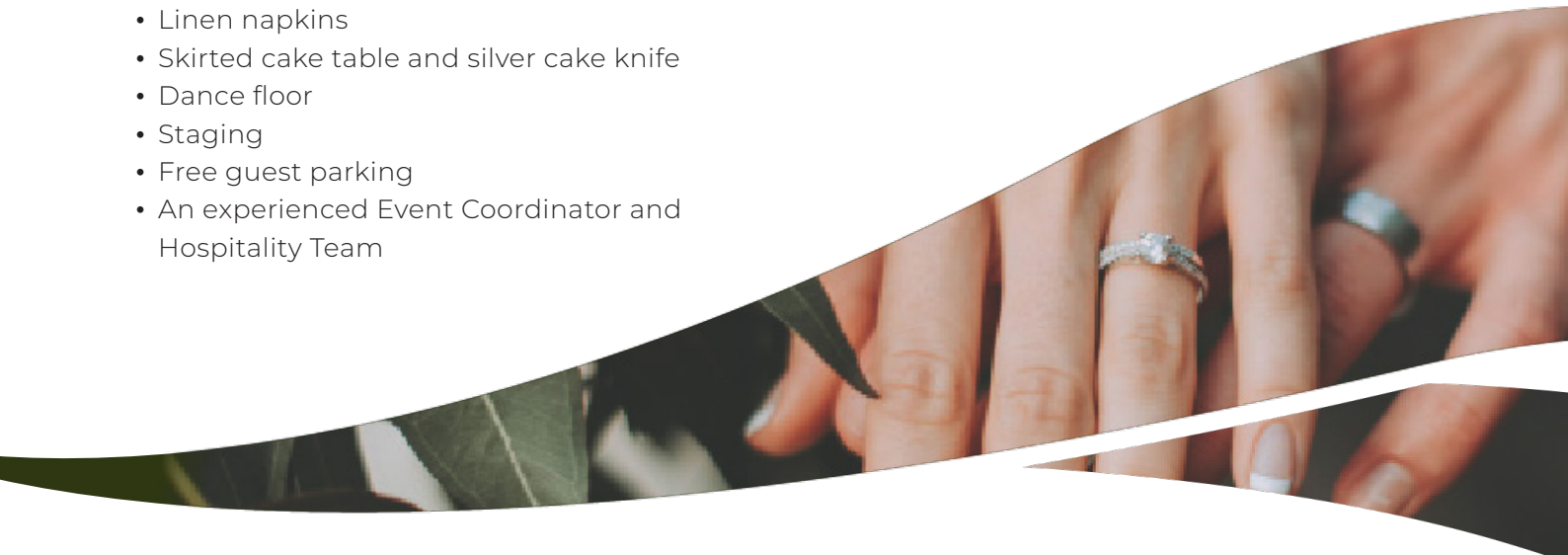
Choose from our range of hot and cold gourmet canapés to add an extra surprise for your guests on arrival – this option includes three canapés per person.

THE VENUE

We have eight medium-to-large sized rooms which are suited to wedding celebrations; we can also offer an additional small private room as a space for the bridal party, depending on availability.

INCLUDES

- Waiter service to Bridal Table
- White or black damask table cloths
- Linen napkins
- Skirted cake table and silver cake knife
- Dance floor
- Staging
- Free guest parking
- An experienced Event Coordinator and Hospitality Team



ADDITIONAL SERVICES

We can also help you organise all other aspects of your day to ease the stress of planning.

DECOR / THEMING / FLOWERS

From candlesticks to backdrops, table runners and coloured linen, our decorators will work with you to ensure your vision comes to life. We believe flowers are a beautiful addition to any wedding. Our expert floral stylists can create centrepieces, and more, using stunning fresh blooms for your special day.

Our recommendation:

Pauline (L&T Events Decoration) Tel: 021 022 91821 mpeventsdecorltd@gmail.com

Nisha (Budget Decoration) Tel: 021 034 7512 info@budgetdecorations.net

AUDIO VISUAL EQUIPMENT

Don't forget the technical bits and pieces! Will you require a microphone for speeches or a screen for videos or presentations? Our AV Supplier will sort it all out for you.

Our supplier: LivewireAV www.LivewireAV.co.nz



WEDDING

MENU ONE

\$96 per person (GST inclusive)

CANAPÉS

Chef's selection of beautifully presented canapés served on arrival

CARVERY

Pineapple and tamarind glazed Champagne ham, with home-made chutney, wholegrain mustard and jus

BUFFET DISHES

Vietnamese chicken curry, with coconut cream, chilli, eggs and noodles

Beef bourguignon, with button mushrooms, streaky bacon, garden herbs and red wine sauce

Fragrant jasmine rice, infused with lemongrass

Roasted potatoes, with herbs, mustard and horseradish butter

Steamed seasonal vegetables, with lemon butter and toasted nuts

SEAFOOD

Muscovado-cured salmon, with vanilla, thyme, rocket, citrus, fennel and lime salad

Marinated New Zealand green-lipped mussels, with tahini, lime and capers

Whole king prawns, with lemon wedges and chipotle seafood sauce

SALADS

Moroccan spiced chickpea salad, with apricots, nuts, cilantro and yoghurt dressing

Smoked gouda and penne pasta salad, with wild rocket, sundried tomatoes and creamy garlic dressing

Beetroot salad, with baby spinach, toasted pecans and balsamic vinaigrette

Fresh garden salad, with Italian dressing

BREADS

Local artisan breads, with New Zealand butter

DESSERT

Rich chocolate mousse

Orange and lime custard tarts

Warm cinnamon brioche pudding (V)
With apples, raisins and meringue

Fresh fruit salad and specialty ice cream

When selecting your menu, please take into consideration the needs of your guests dietary requirements and notify your Event Coordinator.

GF = gluten-free

V = vegetarian

DF = dairy-free

VE = vegan



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WEDDING

MENU TWO

\$101 per person (GST inclusive)

CANAPÉS

Chef's selection of beautifully presented canapés served on arrival

CARVERY

Roasted pork belly, with home-made Granny Smith apple chutney

NZ leg of lamb, with rosemary gravy and minted jelly

BUFFET DISHES

Slow-cooked black Angus sirloin, with Monteith's Black beef jus

Moqueca Brazilian seafood curry, with coconut, tomato and capsicum

Potatoes and leek, with cream cheese gratin

Glazed root vegetables, with garlic, confit manuka honey and thyme

Succulent chicken morsels, in rich fenugreek flavoured tomato sauce and cream

Fragrant jasmine rice

CHILLED SEAFOOD

New Zealand half-shell oysters, with balsamic vinegar and lemon jus

Whole king prawns, with lemon wedges and chipotle cocktail sauce

Muscovado-cured salmon, with vanilla, thyme, rocket and citrus, fennel, and lime salad

Marinated New Zealand green-lipped mussels, with tahini, lime and capers

SALADS

Panzanella, with cherry tomatoes, garlic croûtons, fresh basil, olives, red onions and oregano dressing

Grilled pumpkin and lentil salads, target beetroot, balsamic onions, soft herbs and toasted pepitas

Saffron pappardelle, with roasted peppers, kalamata olives, feta, and salsa verde dressing

BREADS

Local artisan breads, with New Zealand butter

DESSERT

Baked berry cheesecake, with berry jus

Arabic coffee and Baileys tiramisu

Specialty sticky date pudding, with butterscotch sauce

Fresh fruit salad and specialty ice cream

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PLATED DINNER

MENU

\$121 per person (GST inclusive)

ARRIVAL

Freshly-baked artisan bread rolls, served with a selection of dips and NZ butter

ENTRÉE (Choose 2, alternate drop)

Chicken Diavolo

Succulent chicken breast, marinated in paprika, chilli and orange served with roasted kumara, couscous and a fresh herb yoghurt

Salmon Trio

Smoked avocado mousse, vodka-cured gravlax and herb aioli, poached on crispy potatoes

Thai Lamb Salad

Thai-style lamb salad, with chilli and Thai herbs, crispy noodles and a nahm jim dressing

King Prawn Cutlets (GF)

King prawn cutlets, with honey melon and mango salsa, raspberry dust, summer herbs and caper mayonnaise

MAIN COURSE (choose 2, alternate drop)

NZ Rack of Lamb

Herb-crusted NZ rack of lamb, on a bed of creamy truffle polenta, with red wine jus

Slow-Roasted Pork Belly (GF)

Slow-roasted pork belly, with crackling, on Japanese slaw, with Granny Smith apple sauce and gravy

South Island Salmon Fillet

Seared salmon, served with a creamy garlic, lemon and spinach sauce, on a bed of pearl couscous and bok choy

Chicken Breast (GF)

Tender chicken breast with kohlrabi and potato purée, orange-braised baby fennel, crispy kale and mandarin jus

Fresh Hauraki Gulf Fish

Freshly caught Hauraki Gulf fish, pan-fried with a mixed tomato and capsicum piperade, topped with Champagne beurre blanc sauce and whole king prawns

Premium NZ Eye Fillet (GF)

Aged grass-fed eye fillet steak, on a bed of kumara and potato, toasted almonds and a black garlic and wild mushroom sauce

(Vegetarian option available on the night)

All mains served with:

Scalloped potatoes (V, GF)

Mixed leaf garden salad with Parmesan and Caesar dressing (GF, V)

DESSERT (choose 2 options)

Wild Berry Cheesecake (V)

With raspberry coulis

Arabic Coffee and Baileys Tiramisu (V)

Vanilla Chantilly (V)

With fresh fruit millefeuille

Warm Cinnamon Brioche Pudding (V)

With apples, raisins and meringue

Seasonal Fresh Fruit and Mango Sorbet (GF, VE, DF)

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BEVERAGE

PACKAGES

We have several options available for you and your guests to enjoy. The cost of these is added to the cost per head, and all include a range of alcoholic and non-alcoholic drinks.

We regularly update our wine and beer selection to bring you the best possible range for your event. Talk to us about our current range of wines including Pinot Noir, Merlot, Shiraz, Rosé, Sauvignon Blanc, Pinot Gris, Chardonnay and Champagne. We also have a wide range of local and imported beer, available.

ALL INCLUSIVE PACKAGE

A pre-paid bar service for you and your guests, this includes our full range of beer, wine and non-alcoholic beverages.

BAR TABS

Open a pre-paid bar tab for a set amount to fully cover the cost of your guests' drinks. You can create a list of beverages that you would like included in the tab, and set a dollar limit.

CASH BAR

Your guests can purchase their own drinks for the duration of your event, and choose from our full beverage selection.





CONTACT US

To discuss your ideas, view our rooms or make a booking, please contact our friendly and experienced events team.

☎ 09 630 5660
✉ events@fernzcatering.co.nz
🖱 www.alexandrapark.co.nz