



Congratulations on your engagement and thank you for your interest in holding your Wedding Reception at the Awapuni Function Centre. Our venue is surrounded by beautiful old trees and offer character and a relaxed atmosphere. We are recognized for our stunning surroundings, hospitality, professional staff and world-class cuisine so enjoy our excellent service, competitive prices and that personal touch to ensure a unique and memorable occasion.

If you are holding your reception at a special place of your own
Creative Catering are experienced offsite caterers and can bring their experience to you with ease.

Our menus are samples only and if you require special dishes, or are working to a set budget we can adapt to your needs. Our team will also be on hand to ensure your wedding day turns out just the way you want it.

We hope that your plans go well and that we can be of service to you.

We look forward to meeting you.

Kind Regards

The Creative Catering Team

GF; Gluten free

V; Vegetarian

Menus and pricing are subject to change so please check for updates two months prior to your event.



WEDDING COSTS

COMPLIMENTARY

White or black skirts for Head table
White or black tablecloths for Head table
Microphone if available
Lectern
White cloths for guest tables
Table stands and numbers
Easel
Cake stand
Paper dinner size serviettes
Crockery, cutlery & glasses
Set up as to your requirements, clean up & staffing

ONSITE WEDDING

\$150 inclusive of GST
Includes a clothed registration table & chair
Power
30 white plastic chairs



Fairy lights - An accurate price is available via a quote

LINEN – GST exclusive

Lycra chair covers & sashes or bands	\$7-50 per chair
White or black napkins	\$1
Other coloured napkins	\$1-30
Freight	To be advised

This price includes staff to put on chair covers, removing them plus bagging up and returning them to the supplier.

OFFSITE WEDDINGS

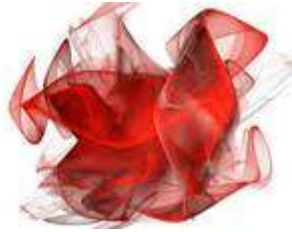


If you are holding your reception at a special place of your own Creative Catering are experienced offsite caterers and can bring their experience to you with ease.

When Creative Catering cater to an offsite wedding we provide paper dinner size serviettes (only available in primary colours), crockery, cutlery, salt & pepper shakers, chaffing dishes, serving equipment, ovens, white tablecloths, set up, clean up & staffing. We meet with you before your wedding to plan your requirements plus come to the venue for a site visit before your big day.



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CANAPÉ MENU

Cold selection

Selection of cocktail finger sandwiches including vegetarian

Sushi Selection (GF)

Chicken and Mushroom Bouchees

Cucumber, Prawn and Pesto Bites (GF)

Spinach and Feta Cheese Quiche (V)

Vietnamese rice paper rolls with wasabi & soy (V GF)

Smoked salmon on crostini

Seared lamb fillet on bruschetta with mint pesto

Fresh fruit kebabs (GF V)

Chef's petit fours

Cream Cheese and Chive Crostini Bites (V)

Welsh rarebit (V)

Roast beef crostini with horseradish Sauce

Hot Selection

BBQ pork & coriander dumplings with mango salsa

Roast beef served on mini Yorkshire pudding with onion compote & horseradish cream

Beer battered fish goujons with lemon aioli

Falafels with yoghurt dip (V GF)

Broccoli and cheese Bites (V)

Satays, chicken kebabs (GF)

Pork and chicken dim sim

Vegetable spring rolls (V)

Vegetable samosas (V)

Pork and chicken wontons

Assorted meat sizzle sticks (GF)

Deep fried mushrooms with chilli dip (V)

Angels on horseback (GF)

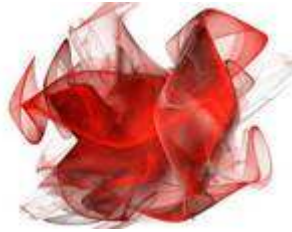
Pigs in blankets (GF)

Homemade savoury selection including vegetarian

Choice of 2 items for \$7.50 p/p plus GST

\$3.25 p/p plus GST for each extra item

All Canapés are tray serviced



SOUP SELECTION

Can be served as an accompaniment or starter to any of creative caterings menus

Roast kumara and chilli (V & GF)

Fresh tomato and basil (V & GF)

Moroccan tomato (V & GF)

Kumara, coconut and lemongrass (V & GF)

Cream of pumpkin (V & GF)

Cream of vegetable (V & GF)

Roast capsicum and cardamom (V & GF)

Cream of mushroom (V & GF)

Carrot and coriander (V & GF)

Cream of chicken and char grilled corn kernels

Seafood chowder

Fennel and white fish chowder

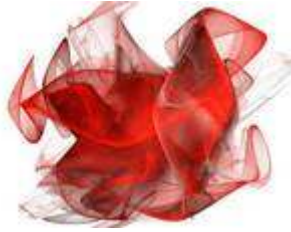
Scotch broth (GF)

Leek potato and bacon

Pea and ham (GF)

Kumara, rosemary and bacon (GF)

\$6.50 p/p plus GST



WEDDING MENU ONE

Fresh breads and baked rolls

Honey & lime glazed champagne ham (GF)
(Carved at the buffet)

Fresh salmon darns with a lemon tinted hollandaise Sauce (GF)
Chicken Coq Au Vin
(Chicken marinated in red wine, casseroled with button mushrooms and red onion)
Rosemary roasted potatoes (V & GF)
Medley of steamed seasonal vegetables (V & GF)

Tossed garden salad with golden kumara accompanied with lemon vinaigrette (V & GF)
Potato, crispy bacon & chive salad with mustard dressing (GF)
Greek pasta salad (V)

Tropical fruit salad
Decadent chocolate pudding with fudge sauce
Apple strudel with whipped cream

Tea selection & fresh coffee

\$38 p/p plus GST



WEDDING MENU TWO

Selection of fresh breads and baked loaves

Roast beef served with red wine jus & Yorkshire pudding
Roasted pork loin with applesauce & crackling (GF)
(Carved at the buffet)

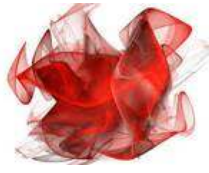
Grilled fish of the day served with seared scallops & béarnaise Sauce (GF)
Chicken Raymoont, chicken marinated in sweet chillies and sherry served
on a bed of pan fried potatoes with garlic and lime (GF)
Rice pilau (V & GF)
Dauphinoise potatoes (V & GF)
Fresh seasonal vegetables (V & GF)

Crisp garden salad with balsamic vinaigrette (V & GF)
Asian noodle salad with wok fried greens (V & GF)
Roasted potato salad with sun dried tomatoes, Italian sausage & sour cream dressing (GF)

Tropical fruit salad
Tiramisu
Pecan pie with caramel sauce
Apple strudel served with whipped cream

Tea selection & fresh coffee

\$45 p/p plus GST



WEDDING MENU THREE

Selection of fresh Breads and baked loaves

An array of fresh local cured deli meats
Accompanied by condiments & dips (GF)

Glazed champagne ham (GF)
French style roasted leg of lamb with burgundy mint jus
(Carved at the Buffet)

Grilled chicken picante with Moroccan tomato couli (GF)
Oven baked terakihi fillets with wilted spinach and hollandaise Sauce (GF)
Duchess potatoes (V & GF)
Medley of fresh seasonal vegetables (V & GF)
Rice pilau (V & GF)

Crisp garden leaf salad with balsamic vinaigrette (V & GF)
Balsamic roasted vegetable salad (V & GF)
Penne pasta salad with grilled bell peppers & shaved parmesan (V)

Seasonal fruit platters
Citrus tart
Pavlova with strawberries & cream
Chocolate truffle cake with raspberry couli

Tea selection & fresh coffee

\$49.25 p/p plus GST



WEDDING MENU FOUR

Selection of freshly baked breads

Prawn Tower

Surrounded by a symphony of New Zealand seafood
Served with condiments & dips (GF)

Roast leg of lamb (GF)
(Carved at the
Buffet)

Seared fillet of beef accompanied with candied kumara onion compote & rosemary jus
Pan fried chicken stuffed with spinach and ricotta cheese served with a white wine sauce
Chateau potatoes (GF)
Wok fried Asian vegetables (GF)
Medley of roasted root vegetables (GF)

Classic Caesar salad
Chef's special rice salad
Fuseli pasta salad with feta, roasted aubergine & vermouth dressing (V)

Dessert

(Served to your table)
Chocolate cups filled with fruit compote
Caramel macadamia tartlets
Strawberry champagne Jelly served with sauce anglaise

New Zealand cheese selection served with tea & coffee

\$57 p/p plus GST

VEGETARIAN & GLUTEN FREE OPTIONS

All are available to be inserted into your menu of choice.

Stuffed Aubergines

Aubergines stuffed with a mushroom duxelle and topped with cheese
(GF & V)

Stuffed Tomatoes

Tomatoes stuffed with a capsicum risotto, baked and served with a blue cheese sauce
(GF & V)

Moussaka

A classic Greek dish made with aubergines, courgette tomato and onion topped with sour cream and cream cheese sauce and baked till golden brown
(GF & V)

Spinach and Ricotta cheese Tarts

(V)

Stuffed Capsicums

Capsicums stuffed with a vegetable and tomato compote and baked
(GF & V)

Spaghetti Napolitaine

Italian spaghetti tossed in a classic Italian tomato sauce with finely concass tomatoes
(V)

Green Bean Milanaise

Pan fried green beans with garlic, tomatoes, onion and fine noodles served with a sour cream sauce
(V)

Breaded wild mushrooms with a sweet chilli sauce

(V)

Wild mushroom and spinach risotto

(GF & V)

Pasta Carbonnara

Italian pasta tubes with onions and mushrooms served in a rich creamy sauce
(V)

Plated Dinner Options

(Silks Lounge only)

ENTREES

- Herb crusted lamb fillet with green salad poached potato & mint couli
- Vietnamese beef rolls with waikami salad & wasabi dressing (GF)
- Manuka smoked chicken roulade with rocket & cilantro cream (GF)
- Smoked salmon and tiger prawns with a green leaf salad
drizzled with a lemon and dill dressing (GF)
- Mixed roasted peppers and goat's cheese served with wild rocket and Caesar dressing (GF & V)

MAINS

- Noisettes of lamb with black pepper served on a potato and grain mustard champ
with a tarragon and madera jus (GF)
- Fillet of beef towers stacked with a julienne of veg on a potato rosti
with a rich brandy and peppercorn sauce
- Supreme of Chicken Princess served with a cream sauce and asparagus
- Stuffed pork fillet served on an apple and potato champ with a red wine jus
- Fresh seasonal catch of the day served on a lemon and fresh herb risotto cake (GF)
with buttered greens and a sauce Bercy (GF)
- Fillet of Marlborough salmon on kip flur potato with bok choy
Served with a lemon grass & ginger dressing (GF)

All meals are served with either one of the following

Duchess, Dauphinoise, roast potatoes with rosemary, minted new potatoes or Chateau potatoes

AND

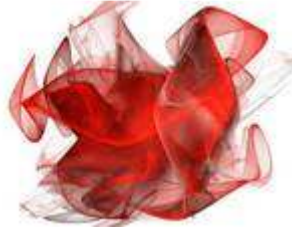
Seasonal vegetables OR Tossed green salad
(Served to your table)

DESSERTS

- Brandy snap basket with caramelized banana and mascarpone cheese
drizzled with a caramel sauce
- Vanilla bean pannacotta with lime and ginger syrup & Russian teacakes
- Manhattan cheesecake with stone fruit compote
- A Trilogy of chocolate parfait with a wild berry couli and marinated strawberries
- Fresh fruit plate and passion fruit coulis (GF)

Choose two options of entrée, main & dessert
\$58.50 p/p plus GST

Additional entrée or dessert \$7.50 p/p plus GST
Additional main \$9.00 p/p plus GST



Bar Options

OPTION No.1

Dry Till.

A pre-arranged limit is finalised with the client.
Drinks are served until the limit is reached.

OPTION No.2

Dry Till with regulations.

A pre-arranged limit is finalised with the client.
The client provides instructions as to what they would like served until the limit is reached. For Example - beer, wine, orange juice, soft drink, etc, and operate a cash bar for spirits.

OPTION No. 3

Cash bar

All guests purchase their own drinks.

OPTION No. 4

Wine is purchased for each table and added onto the meal price.
For example, \$6.00 per person, and all other drinks paid for with cash.

Please note

We offer a full selection of beers, wines, spirits and non-alcoholic drinks however we are more than happy to discuss any other options you may have in mind.

BEVERAGE

GST inclusive

BEERS

Tui, Speight's Gold, Export, Lite Beer	Bottle	\$5
Stella, Heineken, Steinlager Pure	Bottle	\$7

WINES

Mills Reef (House Wine)		
Merlot Cabernet, Chardonnay, Sauvignon Blanc	Glass	\$6.50
	Bottle	\$29.50
Mills Reef Reserve		
Cabernet Merlot, Syrah, Chardonnay, Sauvignon Blanc	Glass	\$7.50
	Bottle	\$37.50

SPARKLING WINES

Lindauer Brut, Sauvignon Blanc, Summer	Glass	\$6.50
	Bottle	\$30
Lindauer Special Reserve	Bottle	\$35
Deutz	Bottle	\$49.50

SPIRITS

Single Nip		\$4
Double		\$8

PRE-MIXES

Jim Beam, Rum & Coke		\$8.50
Standard		\$7.50

NON-ALCOHOLIC

Orange Juice/Fizz	Small Glass	\$1.50
	Large Glass	\$3
	Carafe	\$9
Punch bowl		\$30
Grape Juice	Bottle	\$15
Lemon, Lime & Bitters, Ginger Beer	Bottle	\$4
Lift Plus	Can	\$3.80



The full Mills Reef Wine Range is available on request