

Wedding Plated Dinner Options

(Silks Lounge only, max 300 people)

ENTREES

Kawa Kawa crusted lamb fillet with poached potato & mint couli
Vietnamese beef rolls with waikami salad & wasabi dressing
Manuka smoked chicken roulade with rocquette & cilantro cream
Alsbury duck pate with onion compote & brioche
Salmon gravalax with pickled vegetables & ponzu dressing
Herb seared tuna, nicoise style, with tomato and basil oil

MAIN MEAL

Grilled fillet of beef with white bean & bacon puree buttered courgettes & red wine jus
Confit of lamb on pomme parsnip puree with mint couli
Slow roasted chicken breast with mushroom duxelles & candied kumara
Fillet of marlborough salmon on kip flur potato with bok choy served in lemon grass & ginger broth
Wild mushroom Gnocci with crumbled kikorangi & petite salad

All meals are served with
Seasonal vegetables
or
Tossed green salad
Served to your table

DESSERTS

Caramelized banana mille-feuille layered with passion fruit sorbet
Vanilla bean pannacotta with lime and ginger syrup & russian teacakes
Manhattan cheesecake with stone fruit compote
Chocolate truffle cake served with marinated strawberries
Fresh fruit plate and passionfruit coulis

Choose two options of entrée, main & dessert
\$55.00 p/p plus GST

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