



Sample Plated Menu

Indulge and celebrate your wedding day with a traditional sit down dinner. Each guest is served an individual and beautifully plated meal showcasing the finest produce grown in and around Hawke's Bay. Pamper your wedding guests with this luxurious and efficient dining option.

(Approx. \$72.00 incl. GST per guest)

Canapes after the ceremony

Please choose four items from the canape menu.

To start

Selection of crusty and homemade bread served with butter.

Main Course

Please choose two dishes.

Pan fried chicken breast, marinated with herbs from the garden served with a warm new potato, green bean and cherry tomato salad.

Thai marinated Tiger Prawns served on an Asian ginger & soy glass noodle salad with spring onions, red peppers carrot julienne and coriander.

Priska's famous pork belly twice cooked, cured in cinnamon & star anise served with kumara mash and honey & fennel roasted carrots.

Tender lamb shoulder rack, slow braised in red wine, rosemary & garlic, served with creamy potato mash and green beans.

Pan fried fresh deep sea fish served on Caponata (roasted zucchini, aubergine, rich tomato sauce) and lemon risotto cake.

Grilled eye fillet steak served medium rare served with potato gratin, caramelized red onion and red wine sauce.

Pan fried lamb rump, served medium, with garlic mash and red wine sauce.

Vegetarian option available on request.

Mains are served with platters of roasted vegetables the table.

To finish

Choose from:

2 plated dessert options which will be served alternately in a 50/50 drop to the table.

OR

Platters of sweet treats served to the table: Priska's much loved chocolate brownie, Italian apple & cinnamon streusel tart and mini carrot cake with passionfruit cream cheese icing.

Plated Dessert Menu



There is no better way to finish your meal than with a delicious dessert. Whatever the season it is always a perfect time for scrumptious and rich flavours.

White chocolate & raspberry crème brûlée served with French vanilla short bread.

French lemon tart served with berry coulis and whipped cream.

Pavlova roulade filled with passion fruit whipped cream served with berry coulis and vanilla cream.

Classic Swiss apple streusel tart served warm with whipped cinnamon cream and vanilla custard.

“To-die-for” chocolate & salted caramel brownie served with vanilla bean ice cream.

Classic New York style cheese cake with spiced biscuit base and lemon and orange peel.