



# Your Wedding Day at Awapuni Function Centre



# Congratulations

Congratulations on your engagement and thank you for thinking of the Awapuni Function Centre when planning your wedding. Set in park like surroundings and with spectacular views over to the Tararuas and wind farms, the Awapuni Function Centre offers a unique venue for your wedding.

We are here to make your wedding day everything you ever dreamed of and the planning process stress-free. We understand every wedding is unique so our dedicated Wedding Consultant will work with you to tailor a menu to fit your style, taste and budget and create a reception space that reflects your wedding theme and personalities.

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# Wedding Ceremony

Holding your wedding ceremony at the same location as your wedding reception will help make your wedding day run smoothly. Following your ceremony your guests can mix and mingle while you are at photos and then move through to the wedding reception venue once you are ready for your entrance as a married couple.

The views, old trees and buildings make a wonderful backdrop for your wedding ceremony and photos. You can hold your ceremony in the birdcage, in front of the fountain, under the large oak trees, in front of the palms or any other spot that you like! And if we have inclement weather you are guaranteed a venue inside.

The **\$250.00** wedding ceremony fee includes:

Clothed registration table and chair

Portable PA system for music

Handheld and lapel microphone

36 white plastic chairs



# Silks Lounge

The Silks Lounge is the premier venue that can hold 80-450 guests banquet style and is situated on the second floor. The beauty of this venue is it divides using ceiling to floor curtains so the lounge can be as large or small as you like.

With an expansive balcony overlooking the racecourse, the Silks Lounge is ideal for pre-dinner drinks and canapés as well as the wedding reception. The room is fully air-conditioned, has a dance floor, bar and wonderful natural light.

## Venue Hire

**\$550.00** for a Sunday- Thursday wedding

**\$750.00** for a Friday wedding

**\$1,100.00** for a Saturday wedding

June-August Friday or Saturday wedding special **\$550.00**





# Terrace Lounge

The Terrace Lounge is situated on the ground floor and is perfect for weddings of up to 100 guests.

The Terrace Lounge has a view of the racecourse with a fantastic outdoor area that can be used for pre-dinner drinks. The room is fully air-conditioned, has a dance floor, bar and wonderful natural light.

## Venue Hire

**\$300.00** for a Sunday- Thursday wedding

**\$400.00** for a Friday wedding

**\$600.00** for a Saturday wedding

June-August Friday or Saturday wedding special **\$300.00**



# Wedding Package Inclusions

**All wedding prices are inclusive of GST and packages include:**

- White or black skirts and cloths for the head table
- White square cloths for guest tables
- White or black linen napkins
- Crockery, cutlery and glassware
- Cake table, cloth and knife
- Table stands and numbers
- Lectern and microphone
- Easel
- Connection to in-house PA system to play your background music
- Set up, staffing, clean up

Please note menu prices are confirmed 6 months prior to the wedding

Children 0-3 years are free of charge when eating from the buffet

Children 4-12 years are half the adult price when eating from the buffet

Alternative children's meals are available on request

Menus can be tailored to fit your style, taste and dietary needs and menu items are subject to availability and seasonality





# Additional Extras

Lycra chair cover with sash or band **\$5.75 per chair**

Lycra chair cover **\$4.50 per chair**

Black square tablecloths **\$10.00 per cloth**

Projector and pull up screen **\$200.00**

Small fishbowl vases **\$2.50 each**

Lighting **(price on application)**



# Bridal Hampers

## **Bridal Hamper for Six People**

Cheese platter  
Selection of gourmet finger food  
Gourmet chocolate  
Sparkling wine  
Serviettes

**\$150.00**

## **Executive Bridal Hamper for Six People**

Packaged in a cane basket with a luxurious blanket & flowers to take home

Cheese platter  
Selection of gourmet finger food  
Gourmet chocolate  
Champagne  
Serviettes

**\$260.00**





# Canapes

- Miso pork ribs with chilli-honey glaze (GF, DF)
- Smoked kahawai croquettes with preserved lemon aioli
- Pork belly sliders with pineapple slaw & dijonnaise mustard
- Miniature beef wellington with mushroom pate
- Caponata topped bruschetta with parmesan crumble (V)
- Pulled lamb & kumara galette with minted pea purée (GF)
- Confit salmon, lemon caper potato hash with horseradish cream (GF)
- Apricot glazed grilled chicken skewers (GF)
- Roast pumpkin & feta wontons with red currant jelly & walnuts (V)
- Tempura battered NZ green-lip mussel with ponzu sauce
- Rosemary & parmesan polenta chip with chipotle aioli (V)
- Antipasto skewer with grilled halloumi (V)
- Crispy falafel bites with cumin yoghurt (V)

Choice of 4 canapes:

**\$15.00 per person**

Extra item **\$3.50 each**

*Image: Caponata topped bruschetta with parmesan crumble*



# Gourmet Platters

These can be tray served to guests or set on a grazing table

## **Meat Lovers Tasting Platter**

Grilled lamb cutlets, skewered meatballs wrapped in bacon, BBQ chicken wings, miso pork ribs with chilli-honey glaze, grilled chipolatas & venison meatloaf

## **Seafood Odyssey**

Showcase of NZ's freshest seafood with accompaniments

## **Southern Savour**

Crispy-buttermilk-fried-chicken, mac & cheese croquettes, creole shrimp & sausage skewers, corn bread with jalapeno butter & dry rubbed baby back ribs

## **Cheese Board**

NZ cheeses, with cracker selection, fruit, nuts & relishes

## **Butchers Spoils**

Sticky pork spareribs, BBQ chicken poppers, grilled lamb cutlets, venison sausages with plum sauce & orange & sesame beef skewers

Selection of 3 for **\$16.00 per person**

*Image: Seafood Odyssey*





# BBQ Menu

## HOT FROM THE BBQ:

Rosemary, garlic & olive oil marinated chicken breast (GF)

Sticky glazed beef short ribs (GF)

Malaysian chicken satay kebabs (GF)

Char Siu pork belly (GF)

Homemade gourmet hamburger patties (GF)

Lamb & rosemary gourmet sausages with caramelised onions

Marinated scotch fillet minute steaks (125gm)

Lemongrass scented mussels (GF)

Field mushrooms sautéed with butter, thyme & sea salt (GF) (V)

## SALADS:

Caesar salad

Bacon, egg & potato salad (GF)

Pasta salad with a creamy sun-dried tomato dressing (V)

Mediterranean roasted vegetable salad with fresh basil pesto (V)

**Menu continues of the next page**

*Image: Sticky glazed beef short ribs*



# BBQ Menu Continued

Roasted beetroot & pumpkin salad with spinach, feta & candied  
balsamic almonds (GF, V)

Israeli couscous & roasted vegetable salad with cumin, yoghurt &  
preserved lemon (V)

Greek salad (GF, V)

Green leaf salad with sweet balsamic dressing (GF, V)

Southern creamy Coleslaw (GF, V)

## DESSERT

Wedding cake provided by the client

Ebony roastery coffee, herbal infusions and a selection of tea

All BBQ buffets are inclusive of bread selection with butter  
& condiments

Choice of 3 BBQ Hots and 3 salads **\$40.00 per person**

Choice of 4 BBQ Hots and 4 salads **\$50.00 per person**

*Image: Roasted beetroot & pumpkin salad*





# Food Stations

Food Stations are a fun way to bring food truck style catering inside! Your guests collect a dish served in disposable serveware from a station to enjoy either at their table or while mixing & mingling. We cater for all guests to have a least one of each item so there is plenty to go around.

## **Forked – noddle boxes**

- Chilli shrimp fried rice
- Meatballs and spaghetti
- Panzanella salad
- Thai beef noodle salad
- Chicken Singapore noodles

## **Skewered**

- Halloumi, tomato and basil with balsamic glaze
- Lamb kofta with mint jelly
- Ham, cheese and pineapple with mustard and apple relish
- Fresh seasonal fruit with honeyed yoghurt
- Tandoori chicken with raita

**Menu continues of the next page**

*Image: Halloumi, tomato and basil with balsamic glaze*



# Food Stations Continued

## **Bamboo Boats**

Beer battered fish bites, tartare and Lemon

BBQ pork spareribs

Chicken Caesar salad

Orzo Greek salad

Beef Nachos, sour cream, tomato salsa and guacamole

## **Sweets platter (pick three options)**

Chocolate strawberry mousse cups

Miniature boysenberry cupcakes

Red velvet truffles

Chocolate dipped stemmed strawberries

Caramel chocolate brownie

Macarons

**\$41.50 per person:**

Selection of 4 main items

Plus 3 options from the sweet platter list.

*Image: Sweet selection*





# Table Banquet 1

Food served on platters delivered to your table, whereby everyone can choose to their own personal tastes and can help serve each other.

## To start

Deli Delight: Beetroot, haloumi & mint skewers, mushroom pate with walnut crackers, rosemary & chilli polenta chips with aioli, kumara & coconut hummus bruschetta with sweet & sour peppers, black bean & corn quesadillas

## Main

Herbed chicken roast with sautéed garlic mushrooms & onion gravy  
Roast pork scotch with prune & apple stuffing  
Tossed garden salad with balsamic vinaigrette  
Tuscan gourmet potatoes with confit garlic  
Seasonal mixed vegetable selection topped with herb butter

## Dessert

Sweet Salver: selection of miniature sweet slices, dessert cups, macarons, & an assortment of fudge  
Selection of teas, herbal infusions & Ebony roastery coffee

**\$55.00 per person**

*Image: Herbed chicken roast*



# Table Banquet 2

Food served on platters delivered to your table, whereby everyone can choose to their own personal tastes and can help serve each other.

## To start

Mediterranean Medley: Deli style antipasto platter with various cured meats, cheeses, dips, marinated vegetables & nuts

## Main

Herb & garlic marinated beef fillet with red wine Jus

Hazelnut crusted pork fillet with Apple Elderflower syrup

Red gourmet potato salad with seeded mustard dressing

Honey glazed roasted root vegetables

Seasonal mixed vegetable selection topped with herb butter

## Dessert

Sweet Salver: selection of miniature sweet slices, dessert cups, macarons, and an assortment of fudge

Selection of teas, herbal infusions & Ebony roastery coffee

**\$65.00 per person**

*Image: Hazelnut crusted pork fillet*





# Buffet Menu 1

Selection of bread rolls with butter

## **Carvery Station**

Apricot glazed champagne ham with roast gravy & seeded mustard

## **Hot Station**

Moroccan lamb tagine with eggplant & dates

Orange glazed roast kumara & carrot

Baby gourmet roasted potatoes in lemon EVO oil

Seasonal mixed vegetable selection topped with herb butter

## **Salads**

Roast nut couscous salad with preserved lemon

Roasted pepper, chickpea & feta salad

Tossed garden salad with balsamic vinaigrette

## **Desserts**

Pecan caramel cheesecake with creme Anglaise

Pavlova with cream & strawberry compote

Selection of teas, herbal infusions & Ebony roastery coffee

**\$50.00 per person**

*Image: Moroccan lamb tagine with eggplant & dates*



# Buffet Menu 2

Selection of bread rolls with butter

## **Carvery Station**

Garlic & mustard crusted scotch fillet of beef with a Pinot Noir jus  
& horseradish cream

## **Hot Station**

Chicken & ham roulade with sauce chasseur

Halloumi & Mediterranean vegetable traybake with salsa Verde

Root vegetable gratin with herb & parmesan cheese

Seasonal mixed vegetable selection topped with herb butter

## **Salads**

New potato, apple & watercress salad with caperberries

Tossed garden salad with balsamic vinaigrette

Orzo pasta salad with cherry tomatoes, broad beans, feta & lemon vinaigrette

## **Desserts**

Mocha cheesecake with creme Anglaise

Pavlova with cream & strawberry compote

Selection of teas, herbal infusions & Ebony roastery coffee

**\$60.00 per person**

*Image: Chicken & ham roulade*





# Buffet Menu 3

Selection of bread rolls with butter

## **Carvery Station**

Garlic studded leg of lamb with redcurrant jus & mint jelly

## **Hot Station**

Cajun salmon fillet with salsa Verde

Paprika spiked roast potato with chorizo & aioli

Vegetable moussaka with gremolata

Seasonal mixed vegetable selection topped with herb butter

## **Salads**

Salad of baby spinach, confit baby onions, roast beetroot & fried halloumi

Greek salad with tomato, capsicum, feta, cucumber, red onion & olives

Gourmet mixed bean salad with mustard emulsion

## **Desserts**

Chocolate cherry cheesecake with crème anglaise

Pavlova with cream & strawberry compote

Fresh seasonal mixed fruit salad

Selection of teas, herbal infusions & Ebony roastery coffee

**\$70.00 per person**

*Image: Leg of lamb*



# Plated Menu 1

## **To start**

Selection of artisan bread rolls with hummus, butter & EVO Oil

## **Set Entrée**

Gravlax salmon & marinated prawn salad with a horseradish & lime vinaigrette (GF)

## **Set Main**

Dukkha crusted lamb rump with gnocchi romaine, spiced eggplant & date chutney

## **Set Dessert**

Raspberry & chocolate tart, with cream chantilly & raspberry jelly

Selection of teas, herbal infusions & Ebony roastery coffee

**\$60.00 per person**

*Image: Dukkha crusted lamb*





# Plated Menu 2

## **Preset starter**

Charcuterie board of meats, cheeses, dried fruit, assorted vegetable preparations, chutneys, olive oil, dips along with lavosh & breads

## **Main – (alternative drop)**

Angus beef eye fillet, roasted field mushroom, confit baby onions, watercress & red wine reduction

**or**

Roast chicken breast, bean cassoulet, fried chorizo & roquette pesto

## **Table sides**

Roasted herbed gourmet potatoes

Medley of seasonal vegetables

## **Dessert**

Sweet Salver: selection of miniature sweet slices, dessert cups, macarons & an assortment of fudge

Selection of teas, herbal infusions & Ebony roastery coffee

**\$70.00 per person**

*Image: Roast chicken breast, bean cassoulet, fried chorizo & roquette pesto*



# Plated Menu 3

## Alternative drop menu

### To start

Assorted breads with a trio of dips, EVO oil & dukkha

### Entree

Cajun Salmon pavé on Thai cucumber salsa & pickled radish

Dry rubbed lamb cutlets with roasted fennel, baby carrots & mint drizzle

### Main

Roasted fillet of beef, rosemary & garlic polenta & mushroom ragout

Katsu chicken breast, kumara miso puree, pickled slaw & soy mayonnaise

### Table sides

Roasted herbed gourmet potatoes

Medley of seasonal vegetables

### Dessert

Glazed lemon tart with yuzu & passionfruit cream

Raspberry & Chocolate Tart, with cream Chantilly & raspberry jelly

Selection of teas, herbal infusions & Ebony roastery coffee

**\$80.00 per person**

*Image: Lamb cutlet*





# Supper Menu

## **Mediterranean Medley**

Deli style antipasto platter with various cured meats, cheeses, dips, marinated vegetables & nuts

## **Oriental Offerings**

Prawn dumplings, vegetable spring rolls, Thai fish cakes, Malaysian chicken satay & pork wontons with nam jim & roasted sesame dipping

## **Deli Delight**

Beetroot, haloumi & mint skewers, mushroom pate with walnut crackers, rosemary & chilli polenta chips with aioli, kumara & coconut hummus bruschetta with sweet & sour peppers, black bean & corn quesadillas

## **Bakers Craft**

Savoury selection of mini pies, sausage rolls & quiches with tomato sauce

## **Vegetarian Thali**

Indian themed vegie grazing platter

Selection of 3 for **\$12.00 per person**

*Image: Oriental offering*



# Beverages

## Sparkling Wine

Willowglen Brut	\$7.00 Glass	\$35.00 Bottle
Henkell Trocken Dry Sec	\$7.00 Glass	\$35.00 Bottle
Henkell Trocken Rose NV	\$7.00 Glass	\$35.00 Bottle
Allan Scott Cecilia Brut NV		\$45.00 Bottle
Piper Heidsieck Cuvee Brut		\$75.00 Bottle

## Chardonnay

Yealands	\$7.50 Glass	\$32.50 Bottle
Baby Doll	\$8.00 Glass	\$35.00 Bottle

## Sauvignon Blanc

Yealands	\$7.50 Glass	\$32.50 Bottle
Baby Doll	\$8.00 Glass	\$35.00 Bottle
Single Estate		\$40.00 Bottle

## Pinot Gris

Yealands	\$7.50 Glass	\$32.50 Bottle
Baby Doll	\$8.00 Glass	\$35.00 Bottle
Single Estate		\$40.00 Bottle





# Beverages

## Rose

Yealands	\$7.50 Glass	\$32.50 Bottle
Baby Doll	\$8.00 Glass	\$35.00 Bottle
Single Estate		\$40.00 Bottle

## Merlot

Yealands	\$7.50 Glass	\$32.50 Bottle
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## Pinot Noir

Yealands	\$8.00 Glass	\$35.00 Bottle
Baby Doll	\$9.00 Glass	\$40.00 Bottle
Single Estate		\$45.00 Bottle

## Spirits (served in a tall glass)

Single nip	\$6.50
Double nip	\$9.50

## RTD

Jack Daniels & Cola	\$9.00
Smirnoff Ice	\$8.50
Jim Beam & Cola	\$9.00



# Beverages

## Standard Beer

\$6.50 Bottle

Export Gold, Tui, Export Citrus, Amstel light, Heineken Light, Heinken Zero

## Premium Beer

\$8.50 Bottle

Heineken, Export 33, Monteith's IPA

## Cider

\$8.50 Bottle

Monteith's Crushed Apple

## Fizz & Orange Juice

Small glass \$2.50

Large glass \$4.00

1 Litre carafe \$10.00

## Other

Punch bowl \$50.00

Ginger beer \$5.00 Bottle

Lemon lime and bitters \$5.00 Bottle

Live + \$4.50 Can

Water 750ml \$4.50 Bottle

Sparkling grape juice \$6.50 Glass \$22.50 Bottle

