



## *OF COURSE WE DO*

Just 25 minutes drive from Wellington City, our friendly, professional team are dedicated to bringing you a quality experience with excellent cuisine and service, all within the peaceful surroundings of magnificent historic character and 67 hectares of manicured gardens and grounds.

We proudly offer a variety of options for your ceremony or reception both inside and outdoors catering for 4 to 400. Our outside gazebo, resplendent with red carpet, awaits your garden wedding ceremony.

Our wedding coordinators are ready to assist in creating your dream wedding day whatever the size, budget – or dream!

Trentham Gardens, Racecourse Road, Trentham

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Professional Integrity Pride One Team Passionate

## VENUE OPTIONS

We offer various indoor options and a multitude of outdoor venues for your consideration. Our largest indoor room seats 300 at tables of up to 12 each. Your choice of cocktail style, buffet or BBQ.

Your day at Trentham includes:

- Your exclusive ceremony or reception room with furniture set according to your request
- Clothed table for signing of register
- Tables set with white linen cloths and your choice of quality paper dinner napkins
- Clothed cake table with silver cake stand and knife for you to keep as a memento of your wedding day at Trentham
- All crockery, cutlery and glassware
- Wedding coordinator to work with you in the lead up to your wedding day, including selected after hours availability to fit into your schedule
- Professional and friendly team of service staff on the day
- Free on-site parking
- Venue professionally cleaned before and after your wedding day

For outdoor ceremonies and receptions we offer a variety of unique venue spaces from The Ascot Lawn, complete with your red carpeted arrival and marriage taking place beneath the white Gazebo, to weddings on the racetrack or within the character filled stables each offering fantastic photo opportunities.

## MENU OPTIONS

Our Chef is happy to tailor a menu specific to your personal tastes, dietary, ethnic and budgetary requirements. Menus change to reflect fresh seasonal produce availability. All buffet items are clearly labelled for your guests. The following represents our expressly created wedding menus for your consideration.

### CANAPES

Choose any combination from the hot and cold selection below

3 ITEMS \$12.00

4 ITEMS \$15.00

5 ITEMS \$18.00

6 ITEMS \$20.00

### COLD SELECTION

Californian sushi

Baby bagels w smoked salmon

Paté filled profiteroles w onion compote

Vietnamese rice paper rolls

Smoked chicken & avocado

on kumara tuille basket

Champagne ham & rocquette crepes

Kikorangi scones w poached pear

Timbale of Waikanae crab

Wood roasted salmon & cress egg rolls

Semi dried tomato, grilled haloumi,

& mint pesto on bruschetta

### HOT SELECTION

Citrus infused salmon & nori roll  
w ponzu dressing

Baby beef Wellington w port wine jus

Beer battered blue cod w lemon aioli

Mini lamb burgers with beer ketchup

Basil & ricotta wontons

w roast capsicum coulis

Pecorino crusted beef goujons  
w béarnaise

Grilled rack of Veal w ratatouille

Petit whitebait fritter w sea salt & lemon

Moroccan spiced chicken tulips

Honey roasted pumpkin, pinenut, &  
buttered spinach samosas

## PLATTERS

Each platter serves approximately 8 – 10 guests

### **Snack platter - \$55.00**

Selection of grilled breads, vegetable crudités, & corn chips  
w hummus, salsa, & sour cream

### **Eastern assortment - \$70.00**

A fresh array of handmade chicken & coriander dumplings, shanghai spring rolls,  
vegetable & beef samosas & pork wontons

### **Kiwiana platter - \$85.00**

Mini cheeseburgers, chunky chips, beer battered blue cod & venison sausages

### **Cheese selection - \$90.00**

New Zealand cheeses served w grapes, fruit paté & crackers

### **Seafood - \$90.00**

Prawn skewers, lime & chilli scallops, marinated mussels, & lemon pepper squid  
served w lemon aioli

### **Antipasto - \$95.00**

An assortment of cold cured & roasted meats, New Zealand cheeses, marinated  
olives, pickled vegetables, pesto, preserves & crostini

## BUFFET MENU SELECTION

### BUFFET OPTION 1 - \$45.00

Selection of specialty baked breads

Glazed ham off the bone

Grilled chicken picant w smoked paprika & tomato couli

Jasmine rice

Medley of steamed seasonal vegetables w hollandaise

Potato Raphaelle

Tossed seasonal salad w sourdough croutons & orange vinaigrette

Balsamic roasted root vegetable salad w onion compote

### DESSERTS

Pavlova w strawberries & cream

Sticky date pudding w whiskey butterscotch sauce

### BUFFET OPTION 2 - \$55.00

Basket of oven baked breads served w herbed butter

Roasted rib eye of beef w Yorkshire pudding & port wine jus

Grilled Terakihi served w shrimp veloute

Lemon & thyme chicken w grain mustard buerre blanc

Medley of seasonal vegetables

Lyonnaise potatoes

Baby green leaf salad w caramelised tomato & garlic croutons

Roasted potato, crispy bacon & chive salad w avocado dressing

### DESSERTS

Chocolate truffle cake served w raspberry coulis

Lemon meringue tartlets w whipped cream

Seasonal fresh fruit salad

### **BUFFET OPTION 3 - \$60.00**

Freshly baked ficelle w whole roasted garlic & horopito butter

Glazed ham off the bone

Seared beef tenderloin w gnocchi, served on warm green bean & sweet onion salad

Soy & lemon roasted chicken w crispy noodle coleslaw

Wok fried vegetables w pistachio butter & watercress

Poached new potato salad w béarnaise

Tomato, rocket & parmigiano salad

#### **DESSERTS**

Caramel tartlets w crème fraiche

Pavlova w strawberries & cream

Sticky date pudding w whiskey butterscotch sauce

### **BUFFET OPTION 4 - \$75.00**

Fresh bread selection

Seafood symphony of prawns , scampi , scallops , oysters , mussels & salmon

Glazed ham off the bone

Aged beef tenderloin w rosemary jus & horseradish cream

Caramelised pork loin w vanilla roasted kumera & beetroot salsa

Coriander & lime poached chicken breast on asian greens w ponzu dressing

Tamarind marinated vegetables w minted yoghurt

Baby greenleaf salad w plum tomato & parmesan croutons

Poached new potato w crispy shallots & avocado dressing

#### **DESSERTS**

Marinated strawberries & cream

Baked Montreal cheesecake

Citrus tart w toasted coconut & passionfruit creme

## BEVERAGES



Trentham Gardens is fully licensed, BYO beverages are not permitted.

We are proudly a Lion Nathan establishment and accordingly supply only Lion beer products. Please note our bars close at midnight, with all guests to be vacated no later than 1.00am.

## BEVERAGE LIST

	GLASS	BOTTLE
<b><u>BUBBLES</u></b>		
Moet et Chandon		\$100.00
Nobilo Methode Traditionelle		\$40.00
Selaks Pinot Noir Chardonnay	\$7.50	\$30.00
Banrock Station Pinot Noir Chardonnay Cuvée	\$6.50	\$28.00
<b><u>WHITE WINES</u></b>		
Selaks 'Winemakers Favourite' Chardonnay		\$32.00
Selaks Premium Selection Chardonnay	\$7.50	\$30.00
Station Road Chardonnay	\$6.50	\$28.00
Selaks 'Winemakers Favourite' Sauvignon Blanc		\$32.00
Selaks Premium Selection Sauvignon Blanc	\$7.50	\$30.00
Station Road Sauvignon Blanc	\$6.50	\$28.00
Kim Crawford Gewurtztraminer		\$38.00
Kim Crawford Dry Riesling		\$38.00
Selaks 'Winemakers Favourite' Pinot Gris		\$32.00
<b><u>RED WINES</u></b>		
Selaks Premium Selection Merlot	\$7.50	\$30.00
Station Road Cabernet Merlot	\$6.50	\$28.00
Kim Crawford Regional Selection Pinot Noir		\$38.00
Selaks Premium Pinot Noir	\$7.50	\$30.00

**BEER SELECTION**

Speights Gold , Speights Old Dark	\$4.50
Steinlager Premium Light	\$4.50
Macs Gold	\$4.50
Stella Artois , Steinlager Pure	\$7.00
Mac's Isaac's Cider	\$7.00

**SPIRITS**

Vodka, Gin, Rum, Whiskey, Bacardi,  
Brandy, Bourbon

Double Nip	\$7.00
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**NON ALCOHOLIC BEVERAGES**

Water, Orange Juice & Softdrinks	\$2.50
Red Bull	\$5.00

\*All Spirits served with doubles unless requested

All products are subject to availability. Prices are inclusive of GST

## FREQUENTLY ASKED INFORMATION

- Children aged 3 years and under dine for free; children aged 4 to 12 years are charged at half the full price
- Trentham Gardens carries Food Hygiene certification, therefore food is not permitted to be brought onto the premises or removed from the premises, excepting wedding cake
- Free parking in the main forecourt area
- We do not have EFTPOS facilities in our function rooms, however credit card facilities are available
- Subject to availability you are able to access your wedding function room the day before to add any decorations
- All prices are inclusive of gst

Prices contained within are accurate at the time of print.

Contact us:

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