



Wedding Menu Packages

Enquire today!

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HOTEL ASHBURTON



Wedding Menu Packages

Hotel Ashburton prides itself on consistently delivering delicious menu options and professional service to complete your perfect day.

Our award winning and creative kitchen team, led by our resident chef, are happy to develop a wedding menu that will delight your taste buds and your guests.

The following are a range of sample menu packages that can be customised to your tastes. Our team also welcomes the opportunity to create a personalised menu specific to any cultural or dietary requirements.



Set Menus

\$65 per person

Hot smoked inhouse salmon
with ginger confit aioli and mesclun salad

Grilled fillet steak with a blue cheese crust
served with an avocado green salad and a rich port wine jus

Or

Gilled venison served with cinnamon red wine pears and red cabbage
surrounded with a rich jus

A light crème caramel with Kahlua bananas and vanilla ice cream

\$45 per person

Soup of the day
with crusty bread

Oven baked chicken breast with mushroom sauce
on a bed of garden vegetables

Or

Chargrilled rib eye steak with peppercorn sauce
served with garden vegetables

Warm pineapple and custard crumble served with vanilla ice cream



Dinner Buffet 1

\$45 per person

Minimum 50 people

Starter

Soup of the day

Crusty bread rolls and butter

Salads

Potato, red onion and egg with a seeded mustard crème fraîche

Mesclun salad with spring onions, tomatoes and cucumbers

American style coleslaw with sultanas and nuts

Hot dishes

Chicken and potato massaman mild Thai curry

Grilled fish on baby spinach with ripen tomatoes, lemon and chives

Oven roasted potatoes with garlic and herbs

Garden fresh sweet carrots in thyme

Minted peas with onion confit

Perfumed jasmine rice

From the carvery

Note: Choice of one or \$5 extra per person for two

Roast beef with a mustard herb crust

With horseradish sauce and Yorkshire puddings

Or

Baked glazed ham with cranberry sauce and jus

Desserts

Traditional Kiwi pavlova with cream

Rich chocolate cake with caramel sauce

Fresh fruit salad with seasonal fruits



Dinner Buffet 2

\$65 per person

Minimum 50 people

Starter

Soup of the day

Crusty bread rolls and butter

Platter of cold roasted chicken

Salads

Potato, red onion and egg with a seeded mustard crème fraîche

Mesclun salad with spring onions, tomatoes and cucumbers

American style coleslaw with sultanas and nuts

Beetroot, white onion and capsicum

Hot dishes

Sautéed chicken, bacon and mushroom in a rich jus

Grilled fish with a white wine dill sauce

Beef stroganoff

Oven roasted potatoes with garlic and herbs

Garden fresh sweet carrots in thyme

Minted Peas with onion confit

Roasted kumara

From the carvery

Note: Choice of one or \$5 extra per person for two

Roast beef with a mustard herb crust

With horseradish sauce and Yorkshire puddings

Or

Baked glazed ham with cranberry sauce and jus

Desserts

Traditional Kiwi pavlova with cream

Rich chocolate cake with caramel sauce

Banana cake

Fresh fruit salad with seasonal fruits



Dinner Buffet 3

\$74 per person

Minimum 50 people

Starter

Soup of the day

Crusty bread rolls and butter

Antipasto mixed platter

Salads

Potato, red onion and egg with a seeded mustard crème fraîche

Mesclun salad with spring onions, tomatoes and cucumbers

American style coleslaw with sultanas and nuts

Beetroot, white onion and capsicum

Four bean and celery salad with Italian vinaigrette

Hot Dishes

Sautéed chicken, bacon and mushroom in a rich jus

Poached fish and mussels with white wine Dijon mustard sauce

Beef bourguignon

Oven roasted potatoes with garlic and herbs

Garden fresh sweet carrots in thyme

Minted Peas with onion confit

Roasted kumara

From the carvery

Roast beef with a mustard herb crust

With horseradish sauce and Yorkshire puddings

Baked glazed ham with cranberry sauce and jus

Desserts

Traditional Kiwi pavlova with cream

Rich chocolate cake with caramel sauce

Cheesecake

Banana cake

Fresh fruit salad with seasonal fruits



Cocktail Menu

Create your own gourmet selection or we can help you coordinate a fine selection of canapés for your special event.

Price per dozen pieces

Cold selection

Chicken liver pate with cranberry sauce	\$12.50
Selection of cocktail triangle sandwiches	\$14.00
Mixture of sushi with pickled ginger, wasabi and soya	\$18.00
Baguette crostini topped with venison and fruit chutney	\$19.00
Crepes filled with chicken and asparagus with cream cheese	\$18.00
Smoked salmon, sour cream and avocado tartlets	\$16.50
Sun dried tomato pikelets and caramelised onion	\$12.50
Home smoked beef, pickled onion and gherkin on toasted ciabatta	\$16.50

Hot selection

Selection of savoury pastries served with tomato sauce	\$16.00
Thai fish and shrimp cakes with sweet chili sauce	\$14.00
Crumbed mushrooms with garlic mayo	\$14.00
Vegetarian samosa with natural yoghurt dressing	\$12.50
Tempura prawns with a light soya sauce	\$25.00
Tandoori marinated chicken kebabs with cucumber raita	\$18.00
Vietnamese beef kebabs with honey dip	\$16.50
Feta and spinach individual quiche	\$14.00
Chicken buffalo wings with spicy sauce	\$14.00
Spicy vegetarian filo parcels	\$15.00
Fish goujons with tartare sauce	\$15.00

