



collective.

food and hospitality experiences.

Wedding Menu

Summer 2018

WEDDING MENU

INCLUDED IN YOUR WEDDING PACKAGE (OR BUFFET DINNER MENU)

PLEASE SELECT ONE OPTION FROM OUR NEW SEASON ENTRÉE, MAIN AND DESSERT SELECTIONS.

BREAD

- artisan wild wheat sourdough with lewis road salted butter and pink salt
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ENTRÉE

- akaroa mountain salmon cured with beetroot, salmon caviar, pea shoots and garlic chive cream
 - hawkes bay smoked duck breast, truffled chicken roulade with pistachio and petit salad
 - pressed free range harmony pork and chorizo terrine with roasted apple puree, pickled cherry and toasted sourdough
 - poached kingfish, arugula, cauliflower puree with crayfish oil and puffed black rice (gf)
 - summer vegetable salad with leek ash goats cheese, chicory, crushed pistachio and virgin olive oil (v, gf)
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(gf) gluten free (df) dairy free (v) vegetarian



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PLEASE SELECT ONE OPTION FROM OUR NEW SEASON ENTRÉE, MAIN AND DESSERT SELECTIONS.

MAIN COURSE

- braised lake taupo beef short rib with crushed smoked kumara, steamed bok choy and crispy shallots (gf)
- tandoori spiced corn-fed turk's chicken ballotine with chickpea kasundi, cashew nuts, coriander chutney and mini poppadum (gf)
- roasted cantervalley duck breast, confit croquette, vegetable pave, watercress and pomegranate jus
- roasted akaroa salmon with spring onion and apple potato cake, snow peas and garlic cream (gf)
- roasted te mana lamb rump with kumara hash, cauliflower puree, roast harvest vegetables and sage infused jus (gf)
- slow cooked pressed lamb shoulder, with potato fondant, green pea puree, roast shallots and port wine jus (gf, df)
- crisp silken tofu with shimeji mushrooms, oriental sauce and spring onion salad (v, gf, df)

DESSERT

- passion fruit lamington with salted chocolate crumble and passion fruit jelly
- raspberry pannacotta with white chocolate, freeze dried raspberries and balsamic glaze
- sticky chocolate rum cake with milk chocolate crisp and marinated strawberries
- selection of artisan chocolate truffles and collective petit fours
- selection of new zealand cheese with grapes, stone fruit chutney, falwasser crackers, and fig & walnut loaf

Please note: if you would like to offer your guests an additional choice for each dish we can offer the following. Each dish is priced per dish per person – entrée \$6, main \$9 & dessert \$6. we also offer a macaroon and New Zealand cheese selection at \$12 per person



BUFFET MENU

ARTISAN BREADS, 1 SALAD, 3 MAINS, 2 HOT VEGETABLES AND A SWEET OPTION.
CHOOSE FROM OUR SEASONAL SELECTION BELOW

BREAD

- local artisan bread with nz butter
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SALAD

- glass noodle salad with wood ear mushroom, prawn, celery and coriander nam jim dressing
 - baby spinach with beets, toasted pecans and white balsamic vinaigrette
 - red quinoa with mango, snow pea, raisin and mizuna
 - saffron pappardelle roast chicken, avocado, broccolini and lime dressing
 - mozzarella, vine ripe tomato, wild rocket, toasted brioche croute, basil, white balsamic and olive oil
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COLD MAINS

- cold smoked duck breast, papaya, coriander and crumbled sheeps feta.
 - honey lavender champagne” ham, hand carved & served with homemade cherry mustard pickle
 - beetroot cured salmon with dill and thyme, rocket and citrus fennel lime salad
 - selection of sushi with pickled ginger, kikkoman soy and wasabi
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BUFFET MENU

ARTISAN BREADS, 1 SALAD, 3 MAINS, 2 HOT VEGETABLES AND A SWEET OPTION.
CHOOSE FROM OUR SEASONAL SELECTION BELOW

HOT MAINS

- overnight cooked roast beef with fresh shaved horseradish and watercress
 - oven roasted pork rack with apple cider glaze
 - slow roasted wakanui beef scotch with monteiths ale jus
 - carved herb crusted lamb leg mint baby potatoes
 - slow cooked short rib rubbed with horopito and fresh rosemary
 - fijian seafood curry with coconut, taro and green papaw salad
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HOT VEGETABLES

- kumara mash with rosemary and miso
 - roasted root vegetables, maple, lemon and ginger glaze
 - steamed carrot, ponzu and sesame
 - basmati rice with karengo and toasted sesame
 - steamed string beans, anchovy butter and toasted macadamia nuts
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DESSERT

- baked raspberry custard tart with mint and orange blossom
- warm cinnamon brioche pudding with apple, raisin and meringue
- prune and Armagnac tart served with clotted cream
- white chocolate and hazel nut brownie with espresso ganache







For all queries please email:
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