



**Terrace Downs Resort
Wedding Reception Menus
April 2018 – March 2019**

Canapes

GF = Gluten Free / DF = Dairy Free / V = Vegetarian

Selection of 5 - \$17.50 per person

Extra canape \$3.50 per person

Cold canape selection

- Seared venison with beetroot chutney crostini (DF)
- Smoked chicken finger sandwiches
- Hot smoked salmon, cream fraiche toast
- Assorted sushi with wasabi and soy
- Seared beef with horseradish polenta (GF)
- Blue cheese tart, walnut and pear compote (V)
- Tomato, feta and basil skewer (V)
- Rice paper spring roll with soy chilli dipping sauce (DF, GF)
- Salmon tartare with pickled cucumber (DF, GF)
- Red pepper marmalade, goats cheese crostini (V)

Hot canape selection

- Petit lamb burger, onion relish, swiss cheese
- Prawn, avocado wasabi mousse, rice cracker
- Satay chicken skewers (GF)
- Pork wonton with spiced plum sauce (DF)
- Parmesan arancini, smoked paprika ailoi (V)
- Herb rosti, rare roasted beef, onion jam (DF)
- Tempura prawn skewers with wasabi mayo
- Crumbed hoki bites with tartare sauce
- Pork belly & pickled vegetable skewer (G, DF)
- Yum Yum Squares with avocado salsa (V, DF)





Wedding menu selections

Two course plated menu

One choice - \$58 per person

Select one entrée and one main or one main and one dessert

Two choice - \$64 per person

Select two entrees and two mains or two mains and two desserts

Three course plated menu

One choice - \$71 per person

Select one entrée, one main and one dessert

Two choices - \$77 per person

Select two entrees, two mains and two desserts

Three choices - \$82 per person

Select two entrees, three mains and two desserts

Extras

Seasonal vegetables for the table - \$15 per table (8 persons)

Fresh salad greens for the table - \$15 per table (8 persons)

Roasted gourmet potatoes with rosemary and garlic \$15 per table (8 persons)

Plated entrée

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Crisp salt & pepper prawns, lime infused avocado puree & chilli, cucumber and mango salsa (GF)

Seared venison tataki with cucumber, cherry tomato and spring onion salad, Japanese dressing (DF)

Beetroot salad with beetroot puree, goats cheese bon bons, balsamic reduction (V)

Seared scallops with cauliflower puree, pancetta and truffle oil (GF)

Salmon tartare with tempura prawn popcorn, wasabi cream, shaved radish salad

Twice cooked pork belly with carrot puree, green apple and fennel salad (GF, DF)

Hot smoked salmon with soft egg, pickled vegetables and croutons (DF)

Goats cheese arancini with balsamic reduction and picked mesclun salad (V)

Wedding menu selections

Plated main

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Chargrilled fillet steak, white onion puree, wilted spinach, slow roasted tomato, red wine jus (GF)

Salmon fillet with braised fennel, pickled cucumber and herb salad and fennel cream (GF)

Corn fed chicken breast, pearl barley risotto, confit garlic, wild mushroom, spinach, chicken jus

Rosemary rubbed lamb loin, crisp polenta cake, baby carrots, goats cheese crumb

Roasted duck breast, sesame steamed bok choy, pickled carrot salad, star anise jus

Market fish with potato puree, red capsicum and courgette salad, preserved lemon dressing

Filo Bonbon with eggplant, capsicum, feta, slow roasted tomato with spiced yoghurt (V)

Wild mushroom and spinach risotto with parmesan and olive oil (V)

Plated dessert

Warm pecan brownie, espresso ice cream, salted caramel sauce (GF)

Apple tart with mascarpone cream and vanilla bean ice cream

Tiramisu slice with gingernut ice cream, toasted oat crumb

Vanilla bean crème brûlée berry compote and raspberry sorbet (GF)

Citrus cheesecake, lemon curd cream, orange and mint salad, lemon sorbet

Dark chocolate marquise with honey comb and vanilla bean ice cream

Panna cotta with pineapple and mango salad and pineapple sorbet

Mini pavlova with kiwifruit salad and vanilla whipped cream

Filter coffee and Dilmah Tea Selection



Wedding platter selections

Asian platter

Selection of Asian treats with dipping sauces - \$5.50 per person (minimum 15 guests)

Kapiti cheese platter

Assorted Kapiti cheeses including Aorangi brie, Kikorangi blue, port, aged and smoked Cheddar, crackers, grapes and nuts - \$8.80 per person (minimum 15 guests)

Antipasto platter

Assorted cheese, dips, smoked salmon, olives, pickles, cured and sliced meats, chutneys, breads and crackers - \$10 per person (minimum 15 guests)

Glazed ham on the bone

Slow cooked honey pineapple glazed ham served with bread rolls and chutneys - \$18 per person (minimum 25 guests)



Wedding buffet menu selections

Three salads, two meats, two vegetables, one seafood & three deserts - \$60.00 per person

One soup, four salads, three meats, three vegetables, one seafood & four deserts - \$75.00 per person

Additional hot buffet dish \$8.00 per person

All buffet menu come with Artisan Breads with assorted condiments

Salad selection

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Classic Caesar with parmesan, soft egg and anchovy (GF)

Greek style salad with marinated feta and kalamata olives (GF, V)

Sweet potato, celery and pineapple tossed with lime, coriander and sweet chilli (GF, V, DF)

Gourmet potato salad with bacon, seeded mustard and roasted red capsicum

Balsamic marinated baby beetroot, spinach, walnut and feta (GF, V)

Fresh garden greens (DF, GF, V)

Penne pasta with grilled vegetables and broccoli pesto (V)

Roasted mushroom, red capsicum and mesclun leaves with balsamic reduction (V, GF, DF)

Grilled calamari, cucumber, red chilli, coriander and crisp shallots (GF, DF)

Soup menu

Creamy roasted red capsicum and tomato with balsamic (GF, V)

Spiced roasted pumpkin with cumin scented yoghurt (GF, V)

Roasted sweetcorn and smoked paprika (GF, V, DF)





Hot Selection

Whole roasted beef sirloin, thyme, parsley and shallot crust (GF, DF)
Roasted lamb leg rubbed with rosemary and garlic, red wine jus (GF, DF)
Roasted free range chicken breast with preserved lemon, pine nuts and parsley dressing (GF, LF)
Honey and brown sugar glazed baked ham with pineapple and orange jus (GF, DF)
Green Thai coconut chicken curry with roasted eggplant and green beans (GF, DF)
Market fish fillet with cherry tomato basil and chorizo sauce
Poached Rakaia salmon fillet, shaved fennel tomato salad, chive hollandaise
Wok fried tiger prawns with Chinese greens, fried garlic, soy and oyster sauce (DF)
Green lipped mussels with red Thai coconut curry, crisp shallots, coriander and lime (DF)
Portobello mushroom risotto with spinach parmesan and mascarpone (V)
Spinach & ricotta ravioli, baby spinach, mushroom white wine sauce (V)
Gourmet potatoes with herb flavoured butter (GF, V)
Steamed seasonal vegetable with rock salt and olive oil (GF, DF, V)
Cauliflower and cheese with toasted parmesan crumb (V)
Steamed basmati rice (GF, DF, V)

Dessert Menu

Tropical fresh fruit platter (GF, DF)
Warm apple crumble pie with vanilla bean analgise
Raspberry and toffee cheesecake (GF)
Flourless chocolate torte with honey comb ganache (GF)
Citrus lemon tart with meringue crisp
Tiramisu gateaux with espresso ganache
Pavlova, vanilla cream, kiwifruit and berry compote (GF)
Warm sticky date pudding, salted caramel sauce

All desserts are served with Chantilly cream and berry coulis, passion fruit coulis

Filter coffee and Dilmah Tea Selection