

Wedding Reception Packages (minimum 20 persons)

Deluxe Wedding Reception @ NZ\$65.00 per person

Includes:

Venue Hire

Private use of the function area and includes decorating the premises with white and/or tropical decorated cloth draping around the venue and coconut fronds plaited around the posts and adorned with flowers.

Table Settings

Includes linen napkins, linen table cloths, island style table pieces and decorative table runners, candles, table wear and glass wear for a two course meal.

Cheese and Tropical Fruit Platter

Served following the ceremony with a selection of gourmet crackers and breads.

Island BBQ Buffet

Comprising of marinated beef steak, chicken and local fish, accompanied by two garden salads, rukau (local spinach), a dessert served with cream, selection of breads, condiments to suit and tea and coffee.



Premium Wedding Reception @ NZ\$90.00 per person

Includes:

Venue Hire

Private use of the function area and includes decorating the premises with white and/or tropical decorated cloth draping around the venue and coconut fronds plaited around the posts and adorned with flowers.

Table Settings

Includes linen napkins, linen table cloths, island style table pieces and decorative table runners, candles, table wear, glass wear and individual menus for a three course meal.

Cocktail Party Setup

Setup on the Beachfront Deck (weather permitting)

Cocktail Party

On the Beachfront Deck immediately following the ceremony includes:

- ❖ *Glass of champagne* for all guests to celebrate the marriage
- ❖ *Dips, gourmet cheese and tropical fruit platter* served with a selection of gourmet crackers and selection of cheeses and local fruits.

Island Style Feast

Comprising of roasted pork and either chicken or lamb, as well as kumera and pumpkin. Accompanied by Ika mata (raw fish salad), three salads, rukau (local spinach), two desserts, selection of breads, condiments to suit and tea and coffee.



Gourmet Wedding Reception @ NZ\$120.00 per person

Includes:

Venue Hire

Private use of the function area and includes decorating the premises with white and/or tropical decorated cloth draping around the venue and coconut fronds plaited around the posts and adorned with flowers.

Table Settings

Includes linen napkins, linen table cloths, island style table pieces and decorative table runners, candles, table wear, glass wear and individual menus for a three course meal.

Cocktail Party Setup

Setup on the Beachfront Deck (weather permitting)

Cocktail Party

On the Beachfront Deck immediately following the ceremony includes:

- ❖ *Glass of champagne* for all guests to celebrate the marriage
- ❖ *Dips, gourmet cheese and tropical fruit platter* served with a selection of gourmet crackers and selection of cheeses and local fruits.

Or

- ❖ *Sushi and Sashimi* – Four pieces of sushi per person plus six pieces of sashimi. Accompanied by marinated ginger, wasabi and dipping sauce.
- ❖ *Bar service* - setup and clean up, on the Beachfront Deck following the ceremony. This includes beer, wine, champagne, soft drink (on account or cash bar).

Gourmet Island Buffet

Plated entree of Ika mata (raw fish salad) OR spicy prawn salad. Buffet includes roasted pork, lamb and baked local fish, kumera, pumpkin and banana. Accompanied by three garden salads, rukau (local spinach), three desserts, selection of breads, condiments to suit and tea, coffee and hot chocolate.

Wedding cake

Decorated with ribbon and a floral arrangement to match the bridal bouquet. Choose from chocolate mud cake, banana or coconut cake and iced to suit.

Glass of Champagne

For the toasts!

