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Mt Maunganui Golf Club

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Wedding Menus

For

'Lynne's Kitchen'
&
Mt Maunganui Golf Club
2010-11



Congratulations on your engagement and forthcoming wedding.

The staff at Lynne's Kitchen are here to help you make your Wedding Day pleasurable, memorable and truly special.

Everything is organised for you when you select to have your wedding at 'Mt Maunganui Golf Club'. We set up the room, organise and set the tables, serve the meal and then clear everything away at the end of the evening. All you and your family have to do is arrive, enjoy your evening, then leave at the end of the evening with your gifts and happy memories.

We hope you enjoy the fine selection of elegant menus we have to offer you. They have been compiled to compliment each other and give you a wide range of taste styles, dynamic visual presentation and quality cuisine.



Function Information.

Arrival Time

As the club rooms are available to the Golf members until near-on 6pm it is recommended that you do not arrive until 6pm. Your wedding ceremony can easily be planned around this time.

Deposit

There is a \$500.00 deposit payable to the Caterer on booking the Mt Maunganui Golf Club. This is to protect both parties. This deposit is non-refundable, but is included in your total costs.

Wages.

Staff wages are included, but if the function extends into a statutory holiday the hirer will be charged as follows:

- A. A \$50.00 per hour surcharge from midnight leading into a statutory day.
- B. A function on a statutory day will carry a 15% surcharge on all charges.

Terms of Payment

Final payment must be made on or before the night of the function.

Damage.

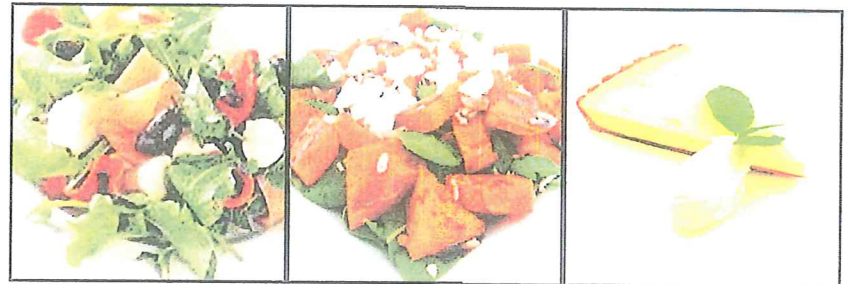
Any damage suffered to the caterers property, including non-removable stains on tablecloths, by your guests will incur payments for such damages.

Table Cloths.

Decorations are most welcome but the following are not permitted on the tables—confetti, sand, glitter. If candles are used they must be inside containers to catch dripping wax. If coloured wax stains the tablecloths the hirer will be charged \$40.00 per tablecloth for replacement.

Prices.

Prices are set at 10/08/10 but may be subject to change due to increases in foods and service costs.



The price of each menu includes the following:

- Buffet food
 - Platters and serving dishes & utensils
 - Guests crockery & cutlery
 - White cloth napkins for each guest
 - White tablecloths on the guests table
 - White tablecloths and covering for bridal table
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- Special knife for wedding cake
 - Tablecloths for buffet table
 - Any decorations for buffet table
 - Collecting plates at the end of each course
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- Setting up of wedding cake
 - Cutting of cake and plattering ready to serve
 - Setting up of all tables, laying of tablecloths, cutlery and table decorations.
(This takes several hours)
 - Clearing away of tables at end of evening.



Buffet Menu 1

On Arrival: \$7.00p/p
Mains & Dessert: \$50.00 p/p

On Arrival

Thai Chicken Puffs—bite sized delights
Spinach & feta Puffs—lovely vegetarian delights
Mini Springs served with Sweet & sour Sauce
Sweet Corn Nuggets served with sour cream & sweet chilli dipping sauce
Crostitini—selection of French breads topped with fancy lettuce, rare beef, smoked chicken and a spicy mango & capsicum chutney
Prunes wrapped in bacon—all time favourite

Mains

Rich Fruity Glazed Ham on the Bone

Glazed with a pineapple brandy topping, studded with fruits and cloves

Filletts of Fish

Lightly crumbed fillets of fish cooked until golden. Served with homemade Tartare Sauce

Five-Spice Chicken

Chicken drums marinated in garlic, lime juice, wine, 5 spices & soy sauce then baked tender.

Honey Minted Potatoes.

Gourmet potatoes lightly steamed and served with a honey, mint dressing.

Roast Vegetables.

Medley of roasted kumara, pumpkin, carrots & red onions with drizzles of balsamic dressing & roasted cumin seeds.

Leafy Green Salad.

An assortment of lettuces and salad greens served with mayonnaise.

Curried Cauliflower Salad

Curried flowerets of cauliflower with roasted peanuts in a creamy sauce.

Orzo with Spice-roasted Carrots, Currants & Pine nuts.

Delightful middle eastern salad of slow roasted carrots mixed with the silken texture of orzo pasta, currants and pine nuts in a spicy dressing.

Bread Selection

Selection of freshly baked buns & bread

Dessert

Please refer to Dessert page at end of booklet.

Tea & Coffee

All prices exclude GST

Buffet Menu 2

On Arrival: \$7.00p/p

Mains & Dessert: \$50.00 p/p

On Arrival:

Thai Chicken Puffs—bite sized delights

Spinach & feta Puffs—lovely vegetarian delights

Mini Springs served with Sweet & sour Sauce

Sweet Corn Nuggets served with sour cream & sweet chilli dipping sauce

Crostini—selection of French breads topped with fancy lettuce, rare beef, smoked chicken and a spicy mango & capsicum chutney

Prunes wrapped in bacon—all time favourite

Mains:

Whole Rumps of Prime Beef

Whole rumps of tender aged, peppered beef studded with cloves of garlic. Served with a rich gravy, mustard and horse radish sauce

Marinated Belly of Pork

Succulent boneless belly pork marinated in a range of spices, wines and sauces then slow roasted. So mouth watering and delicious.

Served with Cucumber & Mint Salsa

Seafood Platter

Selection of platters seafood including king prawns, shrimps and marinated mussels.

Honey Minted Potatoes.

Gourmet potatoes lightly steamed and served with a honey, mint dressing.

Roast Vegetables.

Medley of roasted kumara, pumpkin, carrots & red onions with drizzles of balsamic dressing & roasted cumin seeds.

Chicken Caesar Salad

Exquisite favourite with the addition of chicken to the bacon, cos lettuce, onions, parmesan and croutons

Smoked Salmon Pasta Salad

Penne pasta tossed in a creamy sauce with shreds of smoked salmon

Sour Cream, Bacon & Potato Salad

Creamy salad of potatoes, celery, bacon, and red onions.

Bread Selection

Selection of freshly baked buns & bread

Dessert

Please refer to Dessert page at end of booklet.

Tea & Coffee

All prices exclude GST

Buffet Menu 3

On Arrival: \$7.00p/p

Mains & Dessert: \$50.00 p/p

On Arrival

Thai Chicken Puffs—bite sized delights

Spinach & feta Puffs—lovely vegetarian delights

Mini Springs served with Sweet & sour Sauce

Sweet Corn Nuggets served with sour cream & sweet chilli dipping sauce

Crostini—selection of French breads topped with fancy lettuce, rare beef, smoked chicken and a spicy mango & capsicum chutney

Prunes wrapped in bacon—all time favourite

Mains:

Rich Fruity Glazed Ham on the Bone

Glazed with pineapple brandy topping, studded with fruits and cloves

Tamarind Chicken

Succulent chicken drums marinated in an Indian medley of Tamarind, ginger & soy before being slow roasted. This dish is amazing.

Whole Rumps of Prime Beef

Whole rumps of tender aged, peppered beef studded with cloves of garlic. Served with a rich gravy, mustard and horse radish sauce.

Honey Minted Potatoes.

Gourmet potatoes lightly steamed and served with a honey, mint dressing.

Roast Vegetables.

Medley of roasted kumara, pumpkin, carrots & red onions with drizzles of balsamic dressing & roasted cumin seeds.

Creamed Mushrooms

Mushrooms lightly sautéed with garlic and onions in a cream sauce

Leafy Green Salad.

An assortment of lettuces and salad greens served with mayonnaise.

Curried Cauliflower Salad

Curried flowerets of cauliflower with roasted peanuts in a creamy sauce.

Bread Selection

Selection of freshly baked buns & bread

Dessert

Please refer to Dessert page at end of booklet.

Tea & Coffee

All Prices exclude GST

Buffet Menu 4**On Arrival \$8.50****Mains & Dessert: \$55.00 p/p****On Arrival:****Thai Chicken Puffs**—bite sized delights**Spinach & feta Puffs**—lovely vegetarian delights**Mini Springs** served with Sweet & sour Sauce**Sweet Corn Nuggets** served with sour cream & sweet chilli dipping sauce**Crostini**—selection of French breads topped with fancy lettuce, rare beef, smoked chicken and a spicy mango & capsicum chutney**Prunes wrapped in bacon**—all time favourite**Falafel**—Middle eastern vegetarian delight. Little balls of falafel with mint, cucumber dipping sauce**Mains:****Whole Rumps of Prime Beef**

Whole rumps of tender aged, peppered beef studded with cloves of garlic. Served with a rich gravy, mustard and horse radish sauce.

Slow Cooked Belly Pork

Whole sides of belly pork marinated with an Asian infusion and roasted. Served with Cucumber & Mint Salsa.

Baked Akaroa Salmon

Whole salmon baked and topped with an Asian spiced dressing

Fillets of Fish

Lightly crumbed fillets of fish cooked until golden. Served with homemade Tartare Sauce.

Honey Minted Potatoes.

Gourmet potatoes lightly steamed with a butter mint dressing.

Roast Vegetables

Medley of Kumara, pumpkin, red onions, carrots & parsnip roasted with splashes of balsamic dressing.

Chicken Caesar Salad

Exquisite favourite with the addition of chicken to the bacon, cos lettuce, onions, parmesan and croutons

Smoked Salmon Pasta Salad

Penne pasta tossed in a creamy sauce with shreds of smoked salmon

Carrot & Cumin Salad

Wonderful mix of Indian spices with carrots, sultanas & pine nuts.

Bread Selection

Selection of freshly baked buns & bread

Dessert

Please refer to Dessert page at end of booklet.

Tea & Coffee**All prices exclude GST****Buffet Menu 5****On Arrival: \$8.50****Mains & Dessert: \$55.00 p/p****On Arrival:****Chicken Puffs**—bite sized delights**Spinach & feta Puffs**—lovely vegetarian delights**Mini Springs** served with Sweet & sour Sauce**Sweet Corn Nuggets** served with sour cream & sweet chilli dipping sauce**Crostini**—selection of French breads topped with fancy lettuce, rare beef, smoked chicken and a spicy mango & capsicum chutney**Prunes wrapped in bacon**—all time favourite**Lamb Rissoles.** Gorgeous little rissoles of minced lamb. Served with a mint dipping sauce**Mains:****Rich Fruity Glazed Ham on the Bone**

Glazed with pineapple brandy topping, studded with fruits and cloves

Tandoori Chicken with Sautéed Pineapple.

Indian dish of chicken drums in a mild creamy tandoori sauce.

Topped with fresh coriander.

Whole Rumps of Prime Beef

Whole rumps of tender aged, peppered Beef studded with cloves of garlic.

Served with rich gravy, mustard and horse radish cream.

Crumbed Fish**Fillets of Fish**

Lightly crumbed fillets of fish cooked until golden. Served with homemade Tartare Sauce.

Honey Minted Potatoes.

Gourmet potatoes lightly steamed with a butter, mint dressing.

Roast Vegetables

Medley of Kumara, pumpkin, red onions, carrots & parsnip roasted with splashes of balsamic dressing.

Chicken Caesar Salad

Exquisite favourite with the addition of chicken to the bacon, cos lettuce, onions, parmesan and croutons

Crispy Noodle Salad

With chilli & spring onion vinaigrette the colours, tastes & textures resonate in this wild & vibrant salad.

Orzo with Spice-roasted Carrots, Currants & Pine nuts.

Delightful middle eastern salad of slow roasted carrots mixed with the silken texture of orzo pasta, currants and pine nuts in a spicy dressing.

Bread Selection

Selection of freshly baked buns & bread

Dessert:

Please refer to Dessert page at end of booklet.

Tea & Coffee**All prices exclude GST**

Finger Food Menus

We are able to do a wide range of finger food menus for weddings also.

These are suitable for more informal settings or where seating is at a premium.

Platters can be offered in the following ways:

- Food passed around to guests by waitresses
- Food set on a 'buffet' type table where guests help themselves
- A selection of food is put onto little platters and put onto guests tables.

All options are successful in the right setting.

If you would like a finger food type wedding then an individual menu will be made up for you to meet your requirements.

Prices for finger food weddings are similar to seated buffets.

