

DISCOVERY SETTLERS



• HOTEL WHANGAREI •

## WEDDING PACKAGE



## Dear Bride and Groom,

Your wedding day is a very special occasion and we would like to ensure that it is a memorable one. We are centrally located with ample off street car parking and our facilities are all on ground level. Our garden bar and pool area are more than suitable should you wish to have your ceremony and/or photos here.

Our wedding package will take the worries off your shoulders so that you can enjoy a trouble free and happy occasion. Please note that this wedding package is created subject to the minimum number of 50 people.

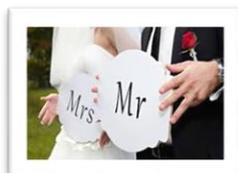
A warm invitation is extended to you to view our venue at a time suitable to you, and further discuss your personal requirements. We have sample menus below for you to use as a guide – this is completely flexible and can be altered to suit both your tastes.

Discovery Settlers Hotel offers you a FREE room on your wedding night and complimentary continental breakfast in the restaurant the following morning. Should your guests require accommodation this can be arranged at a discounted rate – they must however specify that they are here for the wedding when booking.

There is no room hire charge; however we require a \$500.00 non-refundable deposit upon confirmation of your dates and a full payment two weeks prior to your wedding. We do not have a B.Y.O licence; however, special prices and options for table wine can be arranged. We supply napkins & table cloths for your tables. We can also organise at an additional cost, small flower arrangements on the tables to match your colour scheme.

If you have any questions please don't hesitate to phone me to discuss any requirements you may have for your special day.

Darren Hayes  
General Manager  
Discovery Settlers Hotel Whangarei

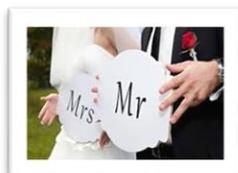


## The following are things we need to know to make your special day go that much smoother:

- Your name and contact details
- Number of guests (including children, min 50 guests for private function)
  - How many people sat at the Bridal Table
  - Guest arrival time
  - If finger food is required on guest arrival (additional cost)
    - Bride & Groom arrival time
  - Time & location of wedding (just in case someone forgets and asks us)
  - Bar limit and requirements (what they can have on tab if you have one)
    - What time you will be seated in restaurant
  - If there is a table plan (if so we will need it up to 72hrs prior to the day)
- Flowers – do you want us to put a small arrangement on the tables (additional charges applicable) or will you be providing your own. We dress the tables to a simple yet elegant standard and if you wish, you may send someone in on the day (preferably after 10.30am) to add your own personal touches.
- When do you envisage having your speeches (before dinner, after desserts, etc.)
  - Name of your M.C
  - What type of music are you having (e.g. DJ) and who it is.
  - Method of Payment

## The following is a general order that most weddings follow;

- MC announces Bride and Groom
- Everyone participates in the main evening meal
- Speeches start
  - Toast to “The Bride and Groom”. This is usually proposed by a close relative or friend of the family.
  - Toast to “The Bridesmaids”. This is always proposed by the Groom following his response to the first toast.
  - The Best Man would then usually respond to the Groom’s speech on behalf of the Bridesmaids. He would also read any messages from absent guests.
  - This can be followed by a Toast to the Bride’s parents and then the Groom’s parents.
  - Usually any other toasts are done at this point.
- Desserts
- Cutting of the Cake
- Mingling with the guests
- Bride and Groom lead the first dance



## Wedding Menu Buffet Style 1

### Soup

Creamy pumpkin soup

### Bakers Station

Chef's selection of freshly baked bread

### Salad Selection

Roast pumpkin, chickpea and feta salad  
Caesar salad with bacon, cos lettuce, egg and parmesan cheese  
Tabbouleh with fresh parsley and mint  
New potato salad with chives and mayonnaise

Cold meat platter including beef pastrami, smoked chicken, ham and salami  
Roasted chicken pieces

### Seafood Selection

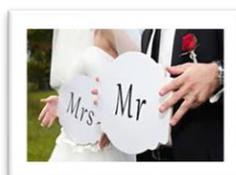
Marinated mussels  
Pacific half-shell oysters  
Shrimp salad with Marie Rose sauce

### From the Carvery

Roasted sirloin with mushroom sauce  
Maple glazed Champagne ham

### Hot Dishes

Moroccan chicken drumsticks with sautéed mushrooms  
Baked salmon topped with hollandaise sauce  
Lamb curry served with steamed jasmine rice



**Wedding Menu**  
**Buffet Style 1 (continued)**

**Accompanying Dishes**

Roast kumara, pumpkin & potato  
Cheesy pasta bake  
Lightly steamed vegetables  
Crispy spring rolls with dipping sauce  
Wontons with dipping sauce

**Dessert**

Steamed plum pudding with brandy anglaise  
Chocolate log  
Brandy snaps filled with chantilly cream  
Fruit jelly  
Chef's cheesecake flavor of the day  
Pavlova with cream & fresh fruit

**Douwe Egberts coffee with a selection of herbal teas**

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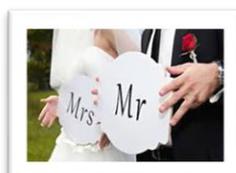
**Wedding Menu**  
**Buffet Style 2**

**Soup**

Creamy pumpkin soup with coconut cream  
Beef consommé

**Bakers Station**

Selection of breads including ciabatta, baguette, grain lovers & home-made dinner rolls



## Wedding Menu Buffet Style 2 (continued)

### Salad Selection

Chorizo pasta salad with capsicum, spring onion & parsley  
Antipasto salad with olives, tomato & salami  
Traditional Greek salad with cucumber, tomato, red onion & feta  
Israeli couscous salad  
Classic mixed leaf garden salad

### Seafood Selection

Pacific half-shell oysters  
Hot-smoked mussels  
Whole fried garlic prawns

### From the Carvery

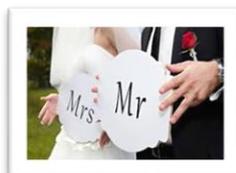
Roast lamb  
Maple glazed Champagne ham

### Hot Dishes

Fish fillets poached in a lemon, coconut sauce  
Spinach & feta tortellini with roasted tomato sauce  
Beef stew with red wine & root vegetables  
Baked peri-peri salmon with a lime garlic sauce

### Accompanying Dishes

Roasted root vegetables with Tuscan seasoning  
Hawaiian grilled vegetables - courgette, pineapple, onion and capsicum  
Cauliflower with cheese sauce  
Potatoes & steamed vegetables  
Jasmine rice with toasted coriander seed



## Wedding Menu Buffet Style 2 (continued)

### Dessert

Dark chocolate mousse  
Creamy custard slice with vanilla icing  
Traditional layered tiramisu  
Mixed fruit salad  
Cheese platter with crackers and nuts

Douwe Egberts coffee with a selection of herbal teas

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## Finger Food Menu

### Savoury

Salmon tartare on crostini  
Prawn twist with sweet chilli dipping sauce  
Spinach & feta mini pizzas  
Cheese & mushroom melt on toasted baguette  
Baked salmon with hollandaise sauce  
Smoked fish mousse on blinis  
Roast beef & aioli crostini  
Chicken liver pate on freshly baked bread  
Cucumber wrapped julienne vegetables  
Club sandwiches & fresh wraps  
Mini lamb burgers  
Smoked salmon cucumber roulades with herbed cream cheese  
Salami, feta, basil and cherry tomato  
Guacamole & jalapeno tostadas  
Tuna and dill crème fraiche pastry  
Petite savouries and quiche  
Thai style chicken skewers



## Dessert

Fresh fruit tartlet

Assorted sweet petit fours

Mini pavlova topped with Chantilly cream and fruit

Coconut and chocolate rum balls

Chocolate custard eclairs

Chef's cheesecake, various flavours

Brandy snaps filled with vanilla cream

Assorted cupcakes

**Douwe Egberts coffee with a selection of herbal teas**

\$10.00 per two items

(Extra \$3.00 per item per person if you wish to add more)

