

THE MAYFAIR

Weddings ...

Your wedding day is a very special occasion and the team at The Mayfair would like to make sure that it is unforgettable.

We pride ourselves on delivering attentive friendly service from the initial concept to recommendations on food, wine, room layout and themed decor, complemented by the personable style of our catering team, who would be more than happy to meet with you and discuss your menu requirements tailoring a menu to suit. Whether you are planning a three course plated dinner or a relaxed cocktail party we have a package for you.

Our beautiful historical building boasts a charming atrium area for a grand entry, photos and canapés with the theatre room for your dining and celebrations.

We invite you to experience a venue with a difference, The Mayfair. Where beginning your life together with a memorable reception is our speciality.

VENUE HIRE - Price on Application

VENUE

Atrium - Cocktail Style 30-80 guests

Theatre

Cocktail Style – 100-350 guests

Buffet Style – 50 to 150 guests

Plated Style – 50 to 200 guests

We do require a \$500 deposit which will be deducted from your final bill if there is no damage or cancellation.

MINIMUM NUMBERS

Minimum amount of 30 guests required

VENUE HIRE INCLUDES

- Support and guidance from our Function Co-ordinator
- Access to Venue from midday (earlier access may be permitted depending on prior bookings)
- Friendly staff to host your evening, including bridal table dinner service (max of 12 on head table)
- Access to Atrium for cocktails & canapés or photo's
- All crockery, cutlery & glassware
- Complimentary use of our PA system with wireless hand held mic and a direct connection for your iPod or Mp3 player

ON SITE CEREMONY

You are welcome to use our venue for the wedding Ceremony whether it is planned or your primary Venue is rained off.

FINAL NUMBERS/ MENU OPTIONS

Required two weeks prior to your wedding

CHILDRENS PRICES

Under 4s are complimentary, 4-10yrs 50% off.

10 - 14yrs 25% off

CULTURAL FOOD

If you wish to bring special cultural dishes this will need to be arranged in advance.

LIQUOR LICENSE

Your venue hire is from midday to 1am. Our liquor license is valid until 3am. If you wish to extend your time additional charges will apply.

FORMS OF PAYMENT

Payment by Visa/Mastercard/Eftpos and Direct Credit. Cash can be accepted within 10 working days before the wedding.

PUBLIC HOLIDAYS

Additional costs may apply on Public Holidays. Please enquire with our Function Co-ordinator

CANCELLATIONS

if for any reason, you cancel your booking with us the initial deposit will not be fully refunded. Please see your Function Co-ordinator for full terms and conditions.

GST

All prices quoted in this Wedding Package are GST inclusive

THEMING

Our venue can be transformed into a number of different styles & decors depending of layout/furniture and colour schemes.

We recommend Dobsons Party Hire as we have hosted many different events with Jenny Dobson and found her to be accommodating and professional with our clients.

TSH take care of most of our audio requirements both small and large events and stock an extensive catalogue of Equipment.

CONTACT US TODAY

Leah Fox - Events Coordinator

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THE MAYFAIR

Wedding Menu Options ...

These are example menus' that we have catered before, we are more than happy to tailor a menu to suit your needs.

Roast Buffet

Served w. butter & sourdough rolls & a green leaf salad

ROAST BUFFET

- ◆ One carvery meat
- ◆ One vegetable dish
- ◆ One substantial salad
- ◆ One starch
- ◆ Served w. butter & sourdough rolls & a green leaf salad

Carvery

- ◆ NZ beef sirloin w. horseradish cream & port red wine jus
- ◆ Jameson and honey glazed leg of ham w. cranberry compote & seeded mustard
- ◆ Apple & 5 spice roast pork w. apple sauce, crackling & sage and vanilla jus
- ◆ Garlic & rosemary marinated lamb w. mint sauce & juniper berry jus

Vegetable Dishes

- ◆ Cauliflower gratin VG
- ◆ Roasted gourmet potato w fresh thyme & olive oil GF, DF, VG, V
- ◆ Honey & sage roasted butternut squash DF, GF, VG
- ◆ Roasted golden kumara & beetroot w fresh parsley DF, GF, VG

Salads

- Kumara, watercress & snowpea w red wine dressing GF, VG
- Green apple and florence fennel slaw w. baby spinach & toasted cashew
- Kiwi potato salad w. chive mayo

Buffet Dinner

Buffets can be accompanied with an option from the carvery to add a point of difference.

Light Buffet Option 1

\$40.00 per person

Full Buffet Option 2

\$52.00 per person

LIGHT BUFFET

Choose the following from the selections below

- ◆ One meat dish
- ◆ One vegetable dish
- ◆ One substantial salad
- ◆ One starch
- ◆ Served w. butter & sourdough rolls & a green leaf salad

FULL BUFFET

Choose the following from the selections below

- ◆ Two wet meat dishes (Or 1x meat & a carvery)
- ◆ Two vegetable dishes
- ◆ Two substantial salads
- ◆ One starch
- ◆ One sweet item
- ◆ Served w. butter & sourdough rolls & a green leaf salad

Meat Dishes

- ◆ Roast beef & pancetta in rich mushroom sauce w. semi-dried cherry tomato GF, DF
- ◆ Braised lamb shank w. minted pea salsa GF
- ◆ Gremolata salmon w. roasted red onion, pumpkin & wilted spinach, burnt sugar butter GF
- ◆ Horopito beef w. potato roasties. GF

Vegetable Dishes

- ◆ Steamed wax beans w. sea salt, toasted almonds & lemon oil GF, DF, VG, V
- ◆ Roasted aubergine, kalamata olive & green beans in tomato fondue w. fresh herb VG
- ◆ Herbed vegetables w. lemon infused olive oil DF,GF,VG
- ◆ Cauliflower gratin VG

Starch

- ◆ Roasted gourmet potato w. fresh thyme & olive oil GF, DF, VG, V
- ◆ Potato & caramelized onion bake w. fresh Italian parsley GF, VG
- ◆ Honey & sage roasted butternut squash DF,GF,VG
- ◆ Roasted golden kumara & beetroot w fresh parsley DF,GF,VG

Salad

- ◆ Kumara, baby spinach, red onion salad w balsamic GF,VG
- ◆ Fennel & rocket salad w. walnut, roasted pear & dried cranberry GF, DF, VG, V
- ◆ Roasted vegetable salad w. pine nut & basil topped w. feta GF, VG
- ◆ Green apple and florence fennel slaw w. baby spinach & toasted cashew
- ◆ Honey roasted parsnip, rocket & pear salad w blue cheese
- ◆ Kiwi potato salad w. chive mayo

Sweet Items

(platters served per table)

Petit Fours: Profiteroles , double chocolate fudge brownie w white chocolate , honey nougat , fruit tart kebabs

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Set Menu

Minimum of 40 people. The menus are customisable.

Three Course Plated Meal 74.00 p/p

Three Course Plated Meal with antipasto entrée 79.00 p/p

\$10.00 surcharge per person per course for additional choice

Served w. butter & sourdough rolls

ENTREE

- ◆ Antipasto platter: Mediterranean cured meats and marinated
- ◆ vegetables served w. fresh breads (2 platters per table)
- ◆ Salmon carpaccio w. caperberries, rocket & lime dressing
- ◆ Prawn teaser w. snowpea & coriander bundle, organic ginger glaze w baby cos lettuce
- ◆ Chicken terrine, spiced pear relish, apple jelly & baby herb salad w. crostini
- ◆ Kawakawa crusted venison, horseradish & beet salad, berry gelee & Hawkes Bay olive oil
- ◆ Cured pork tenderloin wrapped with parma ham and mushroom a la grecque w watercress and aged balsamic

MAINS

POULTRY

- ◆ Corn fed chicken breast wrapped in parma ham w. roasted potato, baby vegetables & white wine jus w truffle jus
- ◆ Roasted cornfed chicken supreme on wild mushroom risotto w. fresh rocket and parmesan

SEAFOOD

- ◆ Roasted market fish on prawn, mango & avocado salsa w apple, dill & wakame salad
- ◆ Poached Aoraki salmon on a potato rosti w. steamed asparagus, baby shrimp & orange salsa

LAMB

- ◆ Braised lamb shank, golden kumara mash, seshwan roasted vine tomato & shank gravy

BEEF

- ◆ Roasted beef fillet w. rosemary potatoes & roasted field mushrooms w fresh rocket & port wine jus
- ◆ Angus beef fillet on potato gratin w. green beans & bacon lardons,
- ◆ sauce béarnaise & pinot reduction

DESSERTS

PLATED

- ◆ Tiramisu w. amaretto drizzle
- ◆ Berry panacotta w honey almond tuille
- ◆ Baked vanilla cheesecake w. dulce de leche & brioche toast
- ◆ Double fudge brownie w. whipped vanilla mascarpone

PLATTERS

Tiramisu, Nougat, Lemon tart, Biscotti
Mini lamington, Meringue trifle, Gingernut biscotti

Cocktail Canpaes

Cold Items \$3.80 per item

Hot Item \$4.00 per item

VEGETERIAN

- ◆ Caramelized onion & goats cheese tartlets VG
- ◆ Honey & almond pumpkin bites w. salsa verde GF, DF, VG, V
- ◆ Kikorangi blue, parmesan shortbread & apple jelly VG
- ◆ Wild mushroom & artichoke tartlet w. baby herbs VG
- ◆ Grilled haloumi w ginger & orange chutney on pumpnickel V

SEAFOOD

- ◆ Bacon wrapped scallops w. wasabi mayo GF
- ◆ Rosemary & honey smoked salmon w crème fraich, lemon on blini with fresh dill
- ◆ Harakeke cured snapper w watercress pesto & baby herb GF

POULTRY

- ◆ Slow cooked chicken & onion rietle on mushroom a la grecque, ciabatta crostini
- ◆ Duck liver parfait, pinot noir jelly, foccacia toast.

MEAT

- ◆ Parma ham on blue cheese w gingerbread GF
- ◆ Crispy smoked bacon, pickled onion & gruyere cheese on toasted mini brioche
- ◆ Smoked lamb tenderloin w. fig & walnut chutney DF
- ◆ Cured Cervena w. beetroot jam, shaved pamaro & micro greens GF
- ◆ Harakeke rubbed beef on crostini w spiced mayo DF

SWEET

- ◆ Petite lemon tart
- ◆ Petite tiramisu