



# THE BEST IN *Wedding Facilities*



Your Wedding Day will be one of the most important days of your life. With this in mind, we have designed two Wedding Packages for you to choose from. The perfect package can be tailored to suit your special requirements and enhance stress-free planning as nothing is a problem.

Offering a variety of options, from Wedding Ceremony, Pre-Reception, Reception locations and venues. From our 6th floor Main Function Room to Level One Bar & Restaurant with its two private areas.

With all you could ever want in one place, the Kelvin Hotel has an experienced, dedicated and professional team who pride themselves on ensuring your wedding is indeed your perfect day.

We look forward to helping you celebrate a day that will create everlasting memories to cherish.

*All you could wish for in one place!*

To arrange an appointment to view our rooms or discuss options, please contact:

**Brendan Mason**  
KELVIN HOTEL FUNCTIONS MANAGER  
**Phone** (03) 218 2829  
**Email** [functions@kelvin.ilt.co.nz](mailto:functions@kelvin.ilt.co.nz)



# Wedding Packages



|  | PLATINUM<br>\$1250.00 | REGAL<br>\$650.00 |
|--|-----------------------|-------------------|
| Reception Room Hire, with full bar facilities, dance floor, stage for head table | •                     | •                 |
| <b>ROUND AND/OR LONG TABLES: CLOTHED</b>   |                       |                   |
| 9 x Round Tables 10 people per table<br>(100 people max inc Head Table)          | •                     | •                 |
| 13 x Long Tables 10 people per table<br>(140 people max inc Head Table)          | •                     | •                 |
| Fairy Lights in Tulle on the ceiling and Tulle outlining the window sills        | •                     | •                 |
| Chair Covers   | •                     |                   |
| Linen Napkins  | •                     |                   |
| Paper Serviettes (match to your colour if available)                             |                       | •                 |
| Tea Light Candles  | •                     | •                 |
| Extra Room Decoration -<br>Centrepieces, Table Runners, Vases, Mirrors etc       | •                     |                   |
| Honeymoon Suite overnight accommodation for the Bride & Groom                    | •                     | •                 |
| Wine on Ice & Chocolates in Suite  | •                     |                   |
| Wine on Ice in Suite   |                       | •                 |
| Gourmet Breakfast for 2 - Room Service   | •                     |                   |
| Cooked Breakfast for 2 - Room Service  |                       | •                 |
| Valet Car Parking For One Car  | •                     | •                 |
| Late Check Out on request  | •                     | •                 |

## ADDITIONAL ITEMS

*Available at extra cost*

|  |          |
|--|----------|
| Folded Linen Napkins   | \$1.50ea |
| Chair Covers   | \$5.50ea |
| Table Seating Plan displayed on Stand, Table Place Name Cards (table tent style) | \$100    |
| Mirrors  | \$4.00ea |
| Vases  | \$5.00ea |
| Table Runners  | \$5.00ea |



# Dinner Options



## DINNER

Seasonal soup/antipasto/breads & dips platters can be added as an additional option on request

## BUFFET MENU OPTIONS

(MIN 35PAX)

### Option 1

\$38.50pp

Choose 1 x hot carvery 1 x hot dish 3 x seasonal  
vege 3 x salad 2 x dessert

### Option 2

\$44.50pp

Choose 2 x hot carvery 1 x hot dish 3 x seasonal  
vege 3 x salad 3 x dessert

### Option 3

\$49.50pp

Choose 2 x hot carvery 1 x hot dish 4 x seasonal  
vege cold meat platter 3 x salad 3 x dessert

### Option 4

\$54.50pp

Choose 2 x hot carvery 2 x hot dish 4 x seasonal  
vege seafood platter 4 x salad 3 x dessert

## HOT CARVERY

### Honey Cured Baked Ham

with Apricot Glaze & Pineapple Sauce

### Garlic and Mustard infused Beef

with Gravy & Horse Radish

### Roasted Roll of Pork

with Rich Gravy & Apple Sauce

### Rosemary Infused Bone Leg of Lamb

with Gravy & Mint Jelly

### Herb Crusted Sirloin

with Rich Jus & Seeded Mustard

## HOT DISH

### Assorted Seafood Paella Mornay **GF**

An assortment of seafood – mussels, clams, shrimp & prawns in a Spanish saffron rice

### Blue Cod & Salmon Mornay

Chunky pieces of blue cod & salmon in a thick creamy sauce with a twist of lemon juice

### Herb Crumbed Hoki Gougons

Small fillets of hoki coated in breadcrumbs & fresh herbs with tartare sauce & lemon wedges

### Thai Chilli Mussels in Shell **GF**

Juicy green lipped mussels steamed & coated with tangy chilli sauce

### Baked Salmon Fillet Darnes

Darnes of Stewart Island salmon with lemon & herb crust, drizzled with a citrus hollandaise sauce resting on julienne vegetables

### Pumpkin & Spinach Lasagne **V**

Spinach lasagne sheets layered with seasoned pumpkin mash, fresh spinach & a creamy mornay sauce finished with cheese

### Mediterranean Pasta with Chickpeas **V**

Penne pasta with olives, courgettes & sliced tomatoes & capsicums tossed through a rich red wine tomato sauce

### Mushroom & Bacon Pasta

Thick chunks of button mushrooms & bacon through fusilli pasta with a rich creamy white sauce

*Dietary Requirements – please let us know in advance and we can cater for these separately.*

## *Dinner Options* CONTINUED



### ■ Beef Bourguignon

Tender cubes of beef braised with herbs & spices, diced carrot, onion, bacon & mushrooms with red wine and beef jus served with fluffy rice

### ■ Traditional Beef Stroganoff **GF**

Chunky beef cubes & mushrooms braised in sour cream & lemon juice with a splash of white wine, finished with thyme & tomatoes with fluffy rice

### ■ Lamb Ragout **GF**

Slow braised lamb casserole, thyme, carrots, celery & mushrooms in rich tomato gravy

### ■ Lamb Shoulder **GF**

Tender sliced lamb shoulder covered with rich tomato sauce, olives & peppers with a hint of rosemary

### ■ Chicken Chasseur

Pieces of chicken braised with mushrooms, bacon & tomato with red wine & gravy with fluffy rice

### ■ Thai Chicken Curry **GF**

Tender chicken pieces mixed through a mild green curry sauce with cauliflower, carrots, broccoli, red onions & capsicum with fluffy rice

## SEASONAL VEGETABLES

### ■ Roasted Gourmet Potatoes **GF**

Baby potatoes roasted in olive oil, rosemary & rock salt

### ■ New Potatoes (Seasonal) **GF**

Steamed & tossed through minted butter & lightly seasoned

### ■ Oven Roasted Pumpkin **GF**

Roasted until golden & finished with salt & chopped herbs

### ■ Roasted Kumara **GF**

Chunky pieces of kumara roasted with maple syrup & olive oil, sprinkled with sesame seeds.

### ■ Honey Sesame Glazed Carrots **GF**

Steamed carrots drizzled with honey butter & sprinkled with sesame seeds

### ■ Broccoli & Cauliflower Mornay

Florets of broccoli & cauliflower steamed & coated in rich creamy mornay sauce topped with parmesan shavings

### ■ Steamed Green Beans **GF**

Whole steamed green beans tossed with slices of sundried tomatoes

### ■ Minted Green Peas

Green peas with fresh mint

*Dietary Requirements – please let us know in advance and we can cater for these separately.*

## Dinner Options CONTINUED



### SALADS

#### Beetroot, Spinach & Feta Salad **V / GF**

Baby beetroot, feta, walnut halves & baby spinach with a light balsamic dressing & toasted pumpkin seeds

#### Mediterranean Pasta Salad **V**

Fusilli pasta tossed through chunky tomato, kalamata black olives, coopoliva green olives, slivers of roasted garlic, capsicum, basil, sundried tomatoes combined with a feta & tomato pesto dressing

#### Rice Salad **V**

Brown rice tossed with toasted salted peanuts, celery, crunchy combo, salad beans with an Asian honey soy dressing

#### Pasta Salad

Orzo pasta dressed with toasted corn kernels, celery, capsicum, fresh herbs & pine nuts finished with citrus lime vinaigrette

#### Pesto, Bacon & Potato Salad **GF**

Chunky potato pieces, grilled bacon, onion, celery, binded with basil pesto & mayonnaise dressing, topped with almonds

#### Greek Salad **V / GF**

Thick diced pieces of sweet tomatoes, red onion, kalamata black olives & Greek creamy feta dressed in their own juices

#### Carrot, Current & Coconut Salad **V / GF**

Grated sweet carrot, sweet currents, toasted coconut tossed with chopped herbs & dressed with a light honey vinaigrette

#### Garden Salad **V / GF**

Rocket leaves, tomato, cucumber & sprouts

#### Roast Vegetable Salad **V / GF**

Chunky cubes of kumara, parsnips, gourmet potatoes, capsicum, red onions, courgette, and carrot roasted in honey & sesame seeds tossed through a light garlic aioli dressing & toasted pumpkin seeds

#### Gourmet Coleslaw **V / GF**

Medley of green & red cabbage, julienne on carrot, sliced red onion, silver beet, spinach crunchy combo & toasted pumpkin seeds with a creamy tangy dressing

#### Cous Cous Chickpea & Roast Vegetable Salad **V**

Cous Cous tossed with juicy chickpeas, chunks of kumara, courgette, parsley & drizzled with light sesame honey vinaigrette

#### Tomato & Olive Pasta Salad **V / GF**

Penne pasta, diced carrot, celery, tomato & black olives tossed through tomato mayonnaise

*Dietary Requirements – please let us know in advance and we can cater for these separately.*

## Desserts



### Strawberry Mousse Tarts

Individual tart cases filled with raspberry jelly & a sweet strawberry mousse sprinkled with chocolate

### Apple and Sultana Strudel

Fruit mixed and wrapped in pastry cooked and sprinkled with sugar, served with vanilla custard

### Berry Mascarpone Brandy Baskets

Individual brandy baskets filled with mascarpone & mixed berries, topped with berry coulis and fresh mint

### Individual Banoffee Pie

Crisp biscuit base with thick rich caramel, sliced fresh banana and vanilla cream topped with a chocolate garnish

### Sticky Date

Moist pieces of cake coated in delicious butterscotch sauce served warm with cream

### Chocolate Gateaux

Chocolate cake sandwiched together with mixed berries and cream finished off with a chocolate cream

### Individual Lemon Meringue Tarts

Petite tarts filled with zesty lemon curd topped with fresh sweet meringue

### Apple & Raspberry Crumble

A sweet treat with a slight bite of tang together with a crispy crust served with vanilla custard cream

### Individual Cheesecake

Homemade biscuit base with your choice of Irish Cream or Peppermint flavour

### Chocolate Fudge Brownie

Pieces of warm brownie drizzled with warm chocolate sauce and toasted chopped nuts

### Tiramisu

Layers of moist coffee and rum soaked sponge with mascarpone and cream

### Traditional Pavlova

Served with cream, kiwifruit and passionfruit

### Profiterole Tower

A medley of flavoured profiteroles built to a tower with chocolate flavours, chocolate coated or a filling of vanilla, strawberry or chocolate

### Individual Plated Dessert Selection

Choose 3 individual desserts to be plated & served to guests at the table

All meals served with bread. Dessert will be served with cream & fruit salad or berries. Freshly brewed tea and coffee will be available.

*Dietary Requirements – please let us know in advance and we can cater for these separately.*



# Canape Selection



## CANAPES – TRAY SERVICE \$2.90 PER ITEM OR 6 FOR \$16 (MIN OF 10 PER ITEM)

### Roasted Beef Crostini

Toasted crouton with sundried tomato pesto, sliced ribeye beef, spinach & horseradish cream

### Smoked Salmon Blini

Petite pancake with pesto cream fraiche, spinach, smoked salmon & caper

### Sweet Chilli Lime Glazed Sausages GF

Mini sausage cooked in a sticky chilli & lime glaze

### Chicken Satay Sticks GF

Chicken tender on a stick marinated in satay sauce then baked & served with a creamy peanut sauce

### Duck Liver Pate on Melba Toast

Toasted melba squares spread with rich duck liver pate & topped with tangy beetroot relish

### Prawn Spring Rolls in Filo Pastry

Diced prawns, vegetables and vermicelli noodles wrapped in filo pastry & baked till golden

### Mushroom Cups

Golden toast bread baked with a garlic mushroom filling

### Garlic Pizza Wedges

Pizza base smothered in rich garlic butter & finished with basil pesto

### Butterflied Honey Prawns (1pp)

Prawns marinated in a soy & honey mix then grilled till perfect

### Honey Glazed Chicken Wings

Chicken wings with honey soy & sesame marinate then baked till sweet & sticky

### Prawn, Chorizo and Tomato Kebabs GF

Whole prawns, chunky chorizo and sweet cherry tomatoes threaded on sticks then grilled

### Smoked Salmon and Avocado Sushi GF

Bite size piece of sushi filled with smoked salmon, avocado and spinach

### Prawn and Guacamole Blinis

Petite pancake topped with avocado guacamole & a citrus prawn

### Blue Cod Arancinis

Sticky citrus risotto resting around chunky blue cod pieces then coated in breadcrumbs & fried

### Mushroom Turnovers

Mushroom stuffed pastry puff baked till golden served with a chived sour cream

*Dietary Requirements – please let us know in advance and we can cater for these separately.*



# Platter Selection



## PLATTER OPTIONS

(PRICED PER 10PAX)

### ■ Ploughman's Platter

Pickled onions, tomatoes, gherkins, brie, blue & edam cheese, salami, ham & beef with pickles, chutney & a selection of breads and basil pesto \$70

### ■ Cold Seafood Platter

Smoked salmon, grilled prawns, shrimps, whole shell green lip mussels & prawns in shell \$80

### ■ Hot Seafood

Tempura prawns, crumbed fish goujons, prawn twisters, crumbed calamari rings, lemon & tartare sauce \$70

### ■ Deep Fried Platter

Fish bites, chicken nuggets, spring rolls, samosas & fries with tomato sauce \$50

### ■ Seasonal Fruit Platter

Selection of seasonal fresh fruits \$35

### ■ Pastry Platter

Sausages rolls, quiches, mince & potato top with tomato sauce (20 pieces) \$40

### ■ Antipasto Platter

Salami, ham off the bone, char grilled vegetables, pickled onions, gherkin, mixed olives, brie cheese, edam cheese & crackers \$50

### ■ Cheese Board

Brie, cheddar, blue cheese, crackers & dried fruit \$45

### ■ Cold Meat Platter

Chicken, ham, beef, pastrami, chutneys & pickles \$70

### ■ Sandwich Platter

Selection of assorted fillings (20 sandwiches) \$48

*Dietary Requirements – please let us know in advance and we can cater for these separately.*



# Pre-Ceremonial Transitional Venues



## LEVEL ONE BAR

### Pre-Reception

Take advantage of our Level One Bar as a pre-reception venue for your wedding guests to relax before the main reception or while the wedding party are away having their photo's taken.



## LEVEL ONE RESTAURANT

### Pre-Wedding Dinner

Relax & Dine with Family & Friends in Level One Restaurant the night before your big day. We have Set Menu's or A La Carte available plus take advantage of our private dining rooms at no charge.



## EDITOR'S CUT

Really relax in our sports bar located on the ground floor with TAB, staffed or self-service terminals with BIG screens to watch on or try your luck on one of the 18 gaming machines.



# Terms & Conditions



1. To secure your booking a \$300 deposit is required. This is non refundable if your booking is cancelled within 8 months prior to your requested wedding date.
2. All guest numbers, catering numbers, menu selections & liquor requests MUST be confirmed and finalized at the latest 3 weeks prior to the wedding date.
3. The FULL wedding package cost (along with any additional expenses), all catering expenses, set bar tab amount must be paid a week prior to wedding date. A detailed invoice will be made available to you outlining all your wedding expenses.
4. Ceremony to reception changeover cost is an extra \$200.00
5. In some instances a further bond may be required should props or decorations be deemed to be potentially difficult to clean up. For example gel balls & hay bales.
6. All prices include GST and pricing is valid to the 31st October 2018.

I have read & acknowledged the terms and conditions. I would like to book the following:

Function Date .....

Name .....

Signature ..... Date .....

For a more comprehensive wedding consultation, or if you wish to view the rooms and discuss other options available please feel free to contact our Functions Manager to arrange a meeting.

**Brendan Mason**

KELVIN HOTEL FUNCTIONS MANAGER

**Phone** (03) 218 2829

**Email** [functions@kelvin.ilt.co.nz](mailto:functions@kelvin.ilt.co.nz)