



## ***A Wedding at Gail's of Tamahere***

*As you will agree, "Gail's" is a very desirable venue to hold your wedding.*

*People never cease to amaze us how overwhelmed they are at the sight of the churches, gardens and restaurant and how easy it is to visualise their special day being held here.*

*It's a great venue in a lot of respects, with the number one reason being you can hold your entire wedding here. You don't have to leave for photos as throughout our 15 acres, you will find many a great spot for that "different" shot. Our restaurant seats up to 200 people, but for those smaller weddings we can make the venue feel intimate. The immediate gardens are a wonderful place for your guests to wander and share the magic of your day.*

*And of course the church. Our wonderful historic building comes up beautifully on the day, offering a special blessing to those who are about to share their hopes and dreams together.*

*We 'd love to help make your day special.*

*Gail Jones and staff*



***Menus follow and are based on:***

- \* *Hors D'oeuvres from \$6.50 per selection suggest three*
- \* *Menu Selection from \$55.00 - \$95.00 per person*

*Church, garden and reception hireage for your wedding is \$1000 This amount is required as a deposit to secure your chosen celebration date.*

*In-house Flower Designer will create designs of your choice for the church and reception.*

*Payment for the chosen menu component of the reservation is required one Friday one week prior to the wedding. Deposits are non refundable.*

*Balance due on wedding completion - on the day of the wedding.*

***All prices inclusive of GST***

# *Hors D'oeuvres*

*\$6.50 per selection suggest three*

## *Cold*

*Club sandwiches*

*Canapés - various selections*

*Ham rolls filled with cream cheese, chives and rosemary*

*Smoked salmon on vogels*

*Herb poultry, ham, onion, cheese wine bundles into filo cups*

*Chicken pesto on vogels*

*Anti pasta pickles and cheese*

*Lamb and prune medallions on crostini*

*Salmon cakes with lime*

*Herbed mini croissant with salmon mousse*

*Tartlets with:*

*Crab meat*

*Poultry mousse or smoked fish and chives*

*Smoked salmon, cream cheese and grapes*

*Bacon, leek, and gruyere*

*Smoked fish and chives*

*Selection of baguettes:*

*Grilled chicken, avocado and honey*

*Smoked salmon and coriander*

*Herb poultry and pesto*

## *Hot*

*Chicken wings in Chinese marinade*

*Samosas - meat or vegetable*

*Skewers of chicken marinated with a saffron mayonnaise*

*Marinated chicken drumsticks with poppyseeds and sea salt*

*Lamb skewers with yoghurt and basil pesto*

*Asian pork ball with chilli and plum sauce*

*Apricot cream cheese turnovers*

*Skewered prawns in chilli*

*Sea scallops filo cups*

*Salmon cakes with humas*

*Tartlets with: Curried beef and chutney*

*Feta mushroom and rosemary*

# ***Vegetarian***

*Spinach, feta and sundried tomato filo parcels*

*Golden corn fritters and mango salad*

*Mini quiche (a wide selection of fillings available)*

*Baked mushrooms with cheese*

# ***Sweets***

*Cream puffs*

*Meringue with fruit and nuts*

*Éclairs filled with citrus cream and topped with chocolate*

*Lemon tartlets*

*Chocolate and Kahlua truffles*

*Fresh fruit kebabs*

*Rum truffles*

*Chocolate dipped fruits (seasonal)*

*Chocolate éclairs*

*Brandy Snaps*



***\$55 per person***

<i>1 Hot Dish</i>	<i>1 Seafood</i>	<i>1 Carved Meat</i>
<i>1 Potato</i>	<i>1 Vegetable</i>	
<i>2 Salads</i>	<i>3 Desserts</i>	
<i>A Selection of Breads</i>		<i>Tea and Coffee</i>

***\$65 per person***

<i>1 Hot Dishes</i>	<i>1 Seafood</i>	<i>2 Carved Meats</i>
<i>1 Potato</i>	<i>2 Vegetables</i>	<i>3 Salads</i>
<i>3 Desserts</i>		
<i>A Selection of Breads</i>		<i>Tea and Coffee</i>

***\$75 per person***

<i>1 Hot Dishes</i>	<i>2 Seafood</i>	<i>2 Carved Meats</i>
<i>1 Potato</i>	<i>2 Vegetables</i>	<i>3 Salads</i>
<i>4 Desserts</i>		
<i>A Selection of Breads</i>		<i>Tea and Coffee</i>

***\$80 to \$90 crayfish or salmon menu by arrangement***

***Served menu available on request***

# ***Hots (Meats)***

## ***BEEF***

*Mexican Curry*

*Prime Beef in Marsala Glaze*

*Beef Bourgulgnome - Beef, Bacon, Garlic, and Mushrooms in Red Wine*

*Schnitzel Tyrolienne - Crumbed Beef, Tomatoes, Onion Sauce,*

*Onions and Cheese*

*Beef served in Satay and Peanut Chilli Sauce*

## ***CHICKEN***

*Italian Chicken with Tomatoes, Proseutto, Olives*

*Poulet Vallee D'Auge*

*Normandy Chicken with Apples Fresh Crème*

*Versailles Mustard Chicken*

*Apple Cider Chicken with Caperberries*

## ***LAMB***

*Printanire - a Casserole with Baby Spring Vegetables, Carrots,  
Onions, Tomatoes and Mushrooms*

*Lamb Balls baked and served with a Spicy Barbecue Sauce*

*Lamb and Apple Hotpot*

*Lamb and Mushroom Vol-au-vent*

*Lamb Rice Packets with White Wine, Tomatoes and Rosemary*

## ***PORK***

*Pork and Plum Sauce*

*Pork Supreme with Prunes, Apples and Cider Vinegar*

*Pork with Onions, Pate, Spinach, Apple, layered and sliced*

*Sweet and Sour Pork*

# *Carved Meats*

*Ham on the Bone glazed with Pineapple*  
*Sirloin of Beef served with Creamy Horseradish Sauce*  
*Roast Pork with Crackling served with Apple Sauce*  
*Roast Leg of Lamb served with Mint Jelly*  
*Roast Barron of Beef (minimum 100 persons)*  
*Roast Turkey*

# *Potatoes*

*Hasselback - Part Sliced and Roasted*  
*New Potatoes and Mint*  
*Roast Potatoes*  
*Potato Croquette - with Cream and Herbs*  
*Kiwi Chipped - Boiled, Rough Cut, Deep Fried,*  
*then Tossed in Chopped Parsley*  
*Marquise - Piped into Shapes*  
*Dauphine - Sliced with Cream Cheese*

# *Vegetables*

*Cauli Broccoli and Cream Cheese Sauce*  
*Pickled Red Cabbage*  
*Carrots with Ginger Glaze or Parsley Sauce*  
*Fresh Asparagus with Lemon Hollandaise (in season)*  
*Sliced Beans with Bearnaise Sauce (in season)*  
*Baked Vegetable Pumpkin, Kumera*  
*Other Selections Available*

# *Seafood*

*Cheesy Tomato and Basil Mussels*  
*Goujons - Fish Crumbed and Deep Fried with Tartare and Lemon*  
*Curried Seafood on Rice*  
*Fish Cakes with Herbs and Onion*  
*Crepes with Filling of Crabmeat, Onions and White Wine*  
*Smoked Fish with Parsley*

## ***\$70 Menu***

*Oysters in Shell*  
*Scallops*  
*Shrimp Cocktails*  
*Avocado stuffed with Shrimp*

## ***\$80 Menu***

*Oysters in Shell*  
*Scallops*  
*Shrimp Cocktail*

## ***\$95 Menu***

*Crayfish*  
*Salmon*

# *Vegetarian*

*Lasagne - Saute Vegetables Layered with Pasta and Tomatoes*  
*Baked Mushroom*  
*Egg Fu Yong*  
*Quiches - a wide selection available*  
*Vegetable Fritters*  
*Cheesy Vegetables with Zucchini*

# *Salads*

*Spinach, Feta, Sun-Dried Tomatoes with Pesto Dressing*  
*Cucumber, Tomatoes, Lettuce, Feta, Grapes tossed in Vinigarette*

*Apple and Raisin Slaw*

*French Farm Salad with Crudites and Bacon*

*Potato and Basil Salad with Spring Onion, Celery and Green Peas*

*Continental - Mushrooms, Onion, Celery, Tomato, Parsley, Garlic -*

*Marinated with Herbs*

*Kumera and Orange*

*Cauliflower and Broccoli with Cashew Nut and Lemon Dressing*

*Pickled Vegetables with Vinigarette*

# *Desserts*

*Fresh Fruit Salad*

*Fruit Flan*

*Lemon Flan*

*Meringue Nests with Fruit Puree*

*Chocolate Eclairs*

*Brandy Snaps*

*Trifle, Nut Sponge/Mulled Wine and Jelly Trifle*

*Strawberry and Chocolate Roll*

*Apple Pie*

*Apple and Blackberry Pie*

*Apricot Apple Pie*

*Rhubarb Pie*

*Compote of Dried Fruit baked under a Cinnamon Sponge*

*Gateaux of your choice*

*Cheesecake - any flavour*

*Rum and Raisin, Passionfruit, Strawberry, Kiwifruit*

*Berry Baskets - Berries in a Brandy Snap Basket (in season)*

*Fresh Fruit served on Skewers*

*Profiterols*



## **Served Menu**

***\$70.00 per person***

### **ENTREE**

*Camembert Chicken and Seafood Selection*

### **MAINS**

*Choice of –*

*NZ Lamb served with Mint Jelly*

*Roast Pork with Crackling served with Apple Sauce*

*Roast Potatoes*

*Baked Kumara and Pumpkin*

*Fresh Green Beans*

*Salad Selection*

### **BREADS**

*Selection of Homestyle Breads*

### **SWEETS**

*Brandy Snaps*

*Fruit Pie – Apple, Blackberry, Apricot, Rhubarb*

*NZ Pavlova and Kiwifruit*

### **BEVERAGES**

*Freshly brewed Tea and Coffee*



## **Served Menu**

***\$80.00 per person***

### ***ENTRÉE***

*Shrimp, Chicken and Apricot Ricotta*

### ***MAINS***

*Choice of –*

*Pork Medallions with Apple*

*Baked Ham off the Bone*

*NZ Roast Lamb with mint jelly*

*Roast Potatoes, Pumpkin and Kumara*

*Fresh Beans*

*Salad Selection*

### ***BREADS***

*Selection of Homestyle Breads*

### ***SWEETS***

*Selection of*

*Trifle Nut Sponge or Mulled Wine and Jelly Trifle*

*Fresh NZ Fruits and Cheese*

*Passionfruit Cheesecake*

### ***BEVERAGES***

*Freshly brewed Tea and Coffee*



## **Served Menu**

***\$90.00 per person***

### ***ENTRÉE***

*Marinated NZ Mussels, Chicken with Camembert*

### ***MAINS***

*Choice of –*

*Roast Pork with Crackling served with Apple Sauce*

*NZ Roast Lamb with mint jelly*

*Steaks of Salmon*

*Roast Potatoes, Pumpkin and Kumara*

*Fresh Beans*

*Salad Selection*

### ***BREADS***

*Selection of Homestyle Breads*

### ***SWEETS***

*Selection of*

*Almond Coulies*

*Mulled Fruits served with Granette*

### ***BEVERAGES***

*Freshly brewed Tea and Coffee*