

# Collective

FOOD & HOSPITALITY EXPERIENCES

**WEDDING MENU**

SUMMER 2018-19



## wedding menu - plated

### bread

- artisan bread roll selection with new zealand salted butter

### entrée

- akaroa smoked salmon with green pea miso mousse, lemon oil, coriander and black sago crunch (gf)
- pressed free range harmony pork and chorizo terrine with roasted apple puree, pickled cherry and toasted sourdough
- cauliflower togarashi tart with broad beans, sweet pimento soil, parmesan wafer and coriander (v)

### main

- braised short tip brisket with green beans, potato fondant, pumpkin puree and port wine jus (gf)
- tandoori spiced corn-fed turk's ballentine with chickpea kasundi, cashew nuts, coriander chutney and mini poppadum (gf)
- slow cooked pork belly with kumara hash, cauliflower puree, roast harvest vegetables and calvados jus (gf)
- mushroom risotto with confit shallots, golden beetroot puree, pine nuts, pear, rocket and buerre noiste (v)

### dessert

- lemon curd thyme cake with blueberry and candied orange
- plum panna cotta, croquante and honeycomb
- sticky chocolate rum cake with milk chocolate crisp

(gf) gluten free (df) dairy free (v) vegetarian



## wedding menu - buffet

### bread

- artisan bread roll selection with new zealand salted butter

### salad

- glass noodle salad with wood ear mushrooms, prawns, celery and coriander nam jim dressing (v)
- baby spinach and kale with heirloom tomatoes, toasted pecans and white balsamic vinaigrette (v)
- red quinoa with mango, snow peas, raisins and mizuna (v)
- saffron pappardelle with roast chicken, avocado, broccolini and lime dressing
- mozzarella, vine ripe tomatoes, wild rocket, toasted brioche croute, fresh basil, dressed with white balsamic and olive oil (v)

### vegetables - hot

- whipped kumara puree with parmesan
- roasted manuka honey root vegetables glazed with orange
- steamed carrot, ponzu and sesame
- basmati rice with karengo seaweed
- steamed string beans with beurre noisette

### main - cold

- cold smoked roast beef, garden herb salad and crumbled goats feta
- honey lavender champagne ham, hand carved and served with homemade cherry mustard pickle
- gravlax akaroa salmon with chives and preserved lemon, rocket and fennel salad
- a selection of sushi with pickled ginger, kikkoman soy and wasabi

(gf) gluten free (df) dairy free (v) vegetarian



## wedding menu - buffet

### main - hot

- confit garlic honey roasted chicken with fresh shaved horseradish and watercress
- oven roasted pork belly rubbed with horopito and apple cider glaze
- chargrilled wakanui beef scotch with black pepper sauce
- carved herb crusted lamb leg served with mint baby potatoes
- slow cooked short tip brisket marinated in ale with rosemary infused jus
- fijian seafood curry with coconut, taro and green papaw salad

### dessert

- baked raspberry custard tart with mint and orange blossom
- warm chocolate brioche pudding with berry compote, vanilla cream and meringue
- prune and armagnac tart served with clotted cream
- white chocolate and hazelnut brownie with espresso ganache

### pricing and menu upgrades

#### plated

please select one option from our new season entrée, main and dessert selections

please note, if you would like to offer your guests an additional choice for each dish we can offer the following:

\$6.00 per person for an additional entrée

\$9.00 per person for an additional main

\$6.00 per person for an additional dessert

#### buffet

included in your wedding package is 1 bread, 1 salad, 3 main, 2 hot vegetable and 1 sweet option





for all queries please email  
[experiences@collectivehospitality.co.nz](mailto:experiences@collectivehospitality.co.nz)

all prices exclude GST