



Fine food for your celebration

Dining at Delamore Lodge is a celebration in itself – and the food we prepare for you and your wedding guests is no exception. Executive chef Aaron Smith has designed a choice of wedding menus from canapés and finger food to a gourmet barbecue or sumptuous formal served dinner.

Wedding Canapé selection at \$30 per person

Hot Selection

- Mini frittata with various fillings – rocket, roasted capsicum and prawn
- Thai fish cakes with tamarind dipping sauce
- Moroccan spiced lamb meatballs with minted yoghurt and chili plum sauce

Cold Selection

- Chicken liver pate with mango chutney
- Spinach bacon and feta frittata
- Smoked salmon mousse on cucumber with black sesame seeds
- Mushroom and Kikirangi blue mousse on croute

Wedding Sweet Canapé selection at \$30 per person

- Chocolate profiteroles
- Macadamia nut shortbread
- American brownie
- Petit citron tart
- Assorted mousse in chocolate petit pastry case

Informal Gourmet Finger Food at \$70 per person

Hot Selection

Seared salmon with wasabi aioli
Scallops with prosciutto and a tamarind dipping sauce
Marinated beef fillet on crostini with spicy avocado, tomato salsa
Calamari in parmesan with lime and chili
Skewered prawns with chorizo and a plum-chili sauce
Chicken and tarragon balls with a spicy apricot sauce

Cold Selection – all on crostini pastry cases

Kikorangi Blue with caramelised pears
Smoked salmon with cream fraiche and capers
Pate of duck liver with pink peppercorns and tapenade on croute
Black sesame seed tuna on cucumber with salmon roe
Char grilled balsamic vegetables with brie in a pastry case
Profiteroles with smoked salmon mousse
Crayfish crostini with dill citrus mascapone

Plated and Seated Dinner including Hot and Cold Canapés at \$130 per person

Entrée

Sliced bocconcini, vine ripened tomato & fresh basil with prosciutto, local olive oil and balsamic vinegar
or Fresh local snapper rolled with smoked salmon mousse with steamed prawns, on a spicy rocket salad

Main

Oven baked fillet of beef on roasted vegetables with fresh asparagus, and a caramelised onion jus
or Chicken stuffed with feta, spinach and char grilled capsicum on rosemary potato & ratatouille

Dessert

Vanilla bean and white chocolate crème brulee with Baileys ice cream and fresh berries
or Chocolate tiramisu or Sweet Canapés,

Tea and Coffee

*Crayfish and Oysters POA. All prices exclusive of GST

Wedding Hot and Cold Canapés, Gourmet BBQ at \$130 pp for 40 persons and over

A selection of Meats and Seafood to include:

Skewered prawns with chorizo & chilli plum sauce
Scallops wrapped in prosciutto & mango salsa
Fresh Akaroa salmon with wasabi aioli
Skewered tuna with lemon soy
Marinated eye fillet horseradish crème fraiche
Chicken kebabs with button mushrooms & char grilled capsicum
Selection of gourmet sausages
Lamb & apricot burgers with tamarind chutney
Panko crumbed calamari with lime and chilli mayannase
Herb & pine nut crusted rack of lamb

Selection of Fresh Salads

Selection of Condiments and local Waiheke baked Breads

Dessert

Chocolate profiteroles
Macadamia nut shortbread
American brownie
Petit citron tart
Assorted mousse in petit chocolate pastry case