

TAI TAPU HOTEL

WEDDINGS

Nestled amongst the grounds of the historic Tai Tapu Hotel is our lovely private function venue with its exclusive bar, patio and lawn.

With views out over the Halswell river to the Tai Tapu Golf Club, our venue is a serene country oasis, perfect for your big day.

This is your complete wedding venue from start to finish. Enjoy your ceremony, photographs, and reception all within our beautiful property.

Capacity

Seated	80 guests + head table (8 people max)
Cocktail	120 guests

Venue Hire

Ceremony & Reception - \$1800

Reception Only - \$1400

Includes the following:

Exclusive hire of the function venue, patio and private lawn
from 11:00am to 1:00am

Ceremony

Ceremony set up & break down

80 white chairs

Signing table set with white linen

Full access to grounds for photographs

Microphone and amplifier

Event coordinator - for the duration of your event

Reception

Head table (8 people max)

Tables and chairs to seat up to 80 guests

Reception set up and break down

Linen in either white or black

Wine barrels and stools

Glassware, whiteware and cutlery

Dedicated bar staff

Sound system with bluetooth and aux capabilities

Wireless microphone

Lawn games - jenga & connect four

Large chalk board with easel

Outdoor beverage station (beverages not included)

Food and beverage

The Tai Tapu Hotel prides itself on consistently providing delicious menu options that can be customized to your tastes. From buffet, to set menus, to platter and canape options, we have something for every style and budget. We welcome your input into our menu options, especially regarding specific cultural or dietary requirements. Our chef is happy to cater to most requests.

*Catering and beverages are not included in venue hire
Prices and menus are subject to change*



Buffet

65.0 per person

Canapés // choice of five

Panko, parmesan and parsley stuffed mussels
Garlic and lemongrass tiger prawns
Tomato, basil and feta bruschetta
Mini beef and caramelised onion burgers
Panfried scallops on a courgette fritter
Smoked salmon and caper mini pancakes
Blue cheese, mapled walnut voluvents
Smoked chicken, cranberry and brie filo parcels
Pumpkin, feta, pine nut mini filo parcels

Mains // choice of three

Roasted Thyme Sirloin Steak
Glazed Champagne Ham *with cranberry sauce*
Apple Cider Infused Pork Belly *with apple sauce*
Homemade Vegetarian Lasagne
Chicken Breast *with Rosemary, cream cheese and garlic*
Oven Baked Blue Cod

Salad and vegetables // choice of five

Roast Vegetable Medley
Bacon, leek and Potato Salad
Sweet basil, parmesan pesto penne salad
Herbed Gourmet Potatoes
Cajun Chicken Salad
Smoked salmon, caper and parsley salad
Green garden salad

Dessert // choice of three

Kahlua Tiramisu
Cheesecake
Chocolate Mudcake
Sticky Date Pudding
Fresh Fruit Salad

Set menus

2 course - 2 selections per course \$45.0

2 course - 3 selections per course \$50.0

3 course - 2 selections per course \$55.0

3 course - 3 selections per course \$60.0

Entree

Tomato, basil and feta bruschetta

Soup of the day

Salt & pepper calamari

House made pork & chilli wontons

Main

Canterbury lamb shank

served on a potato and parsnip puree, roast vegetable medley with jus

Surf 'n' turf

250g rib eye steak served with a chive and potato gratin, pan fried prawns, salt & pepper quid, and a lime, parsley beurre blanc sauce

Salmon fillet

served with crispy fennel bulb, gourmet potatoes, streaky bacon, caper and parsley salad, finished with a lime and butter sauce

Apple cider infused pork belly

served on a roast vegetable medley, caramelised apple and rich jus

Oven baked blue cod

served on roasted gourmet potatoes, courgette, tomatoes and fresh basil

Bacon wrapped stuffed chicken breast

stuffed with cream cheese and rosemary on an avacado oil potato mash with fresh seasonal buttered greens

Vegetarian Lasagne

Dessert

Cheesecake

Chocolate Mud cake

rich chocolate cake served with cream and vanilla ice cream

Ice cream Sundae

choice of chocolate, caramel, strawberry or raspberry topping

Canapés

Choice of five 22.5 per person
Each extra item 4.5 per item

Panko, parmesan and parsley stuffed mussels
Garlic and lemongrass tiger prawns
Tomato, basil and feta bruschetta
Mini beef and caramelised onion burgers
Panfried scallops on a courgette fritter
Smoked salmon and caper mini pancakes
Blue cheese, mapled walnut voluvents
Smoked chicken, cranberry and brie filo parcels
Pumpkin, feta, pine nut mini filo parcels

Platters

Grazing platter \$65.0

Marinated mussels, pork, lamb, crispy cajun chicken, marinated ribs,
salt & pepper squid, prawn twisters
garlic bread & dipping sauces

Antipasto Platter \$70.0

A selection of cold meats, smoked salmon, prawn twisters,
fruits, cheese, crackers, gherkins, olives
hummus, chutney, spreads

Ploughmans platter \$65.0

A selection of cold meats, salads, breads, cheeses,
chutneys, pestos, spreads

Beverages

Beer on tap

Choice of 3	Pint
Speights Gold	8
Speights Mid	8
Macs Gold	9
Macs Three Wolves	11
Emersons Pilsner	13
Steinlager	12
Panhead Supercharger	13

Bottled beer

Assorted bottles available

RTDs

Assorted RTDs available

Non alcoholic

Assorted juices and soft drink

Wine

Sauvignon Blanc	Glass	Bottle
Kopiko Bay	8.5	40
The Ned	10	46
Roaring Meg	10.5	48
Pinot Gris		
Kopiko Bay	8.5	40
The Ned	10	46
Roaring Meg	13	63
Chardonnay		
Trinity Hill	10	39
Huntaway	10	46
Rose		
Kopiko Bay	8.5	40
The Ned	10	47
Riesling		
Roaring Meg	9.5	42
Pinot Noir		
Russian Jack	10	48
Roaring Meg	13	63
Syrah		
Morton Estate	9	43
Tyrrell's Hunter Valley	12	55
Merlot		
Wee Angus	9	43
Cabernet Sauvignon		
Angus the Bull	11	52
Method		
Daniel le Brun NV		55
Lindauer 200ml		10
Champagne		
Lanson Brut		95

Contact us

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To confirm your booking, we require a non-refundable deposit of the venue hire cost. Remaining balance, including meals, is to be received 14 days prior to your booked date.
(2.5% surcharge applies to credit card bookings)