

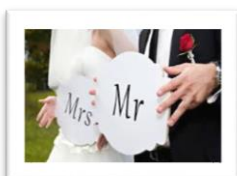


DISCOVERY SETTLERS



• HOTEL WHANGAREI •

WEDDINGS PACKAGES 2015



Dear Bride and Groom,

Your Wedding day is a very special occasion and we would like to ensure that it is a memorable one. We are centrally located with ample off street car parking and our facilities are all on ground level. Our Garden bar and pool area are more than suitable should you wish to have your ceremony and/or photos here. Our Wedding Package will take the worries off your shoulders so that you can enjoy a trouble free and happy occasion. Please note that this wedding package is created subject to the minimum number of 60 people.

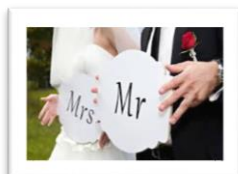
A warm invitation is extended to you to view our venue at a time suitable to you, and further discuss your personal requirements. We have sample Menus for you to use as a guide – this is completely flexible and can be altered to suit both your tastes.

Settlers Hotel offers you a free room on your wedding night and complimentary continental breakfast in the Restaurant the following morning. Should your guests require accommodation this can be arranged at a discounted rate – they must however specify that they are here for the wedding when booking.

There is no room hire charge; however we require a \$500.00 non-refundable deposit upon confirmation of your dates and a full payment two weeks prior to your wedding. We do not have a B.Y.O licence; however, special prices and options for table wine can be arranged. We supply candles, serviettes & table cloths for your tables. We can also organise at an additional cost, small flower arrangements on the tables to match your colour scheme.

If you have any questions please don't hesitate to phone me to discuss any requirements you may have for your special day.

Chris Jones
General Manager
Discovery Settlers Hotel



*The following are things we need to know to make your special day go that
much smoother*

Your name and contact details

Number of guests (including children)

How many on the Bridal Table

Guest arrival time

If finger food is required on guest arrival (additional cost)

Bride & Groom arrival time

Time & Location of wedding (just in case someone forgets and asks us)

Bar Limit and Requirements (what they can have on tab if you have one)

What time you will be seated in restaurant

If there is a table plan (if so we will need it up to 72hrs prior to the day)

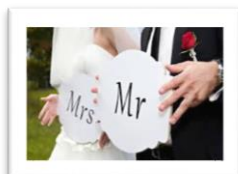
Flowers – do you want us to put a small arrangement on the tables (additional charges applicable) or will you be providing your own. We do dress the tables to simple yet elegant standard and if you wish you may send someone in on the day (preferably after 10.30) to add your own personal touches.

At what stage do you envisage having your speeches (before dinner, after deserts, etc.)

Name of your M.C

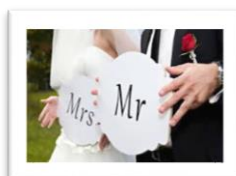
What type of music are you having (e.g. DJ) and who is it

Method of Payment



The following is the general order that most weddings seem to use:

- *MC announces Bride and Groom*
- *Everyone participates in the main evening meal*
- *Speeches start*
 - *Toast to "The Bride and Groom". This is usually proposed by a close relative or friend of the family.*
 - *Toast to "The Bridesmaids". This is always proposed by the Groom following his response to the first toast.*
 - *The Best Man would then usually respond to the Groom's speech on behalf of the Bridesmaids. He would also read the telegrams and emails from the absent to the guests.*
 - *This can be followed by a Toast to the Bride's parents and then the Groom's parents.*
 - *Usually any other toasts are done at this point on.*
- *Deserts*
- *Cutting of the Cake*
- *Mingling with the guests*
- *Bride and Groom lead the first dance*



Wedding Dinner

Table d'hôte Menu

3 Course set menu

(Pick only one item from Entrée, Main & Dessert)

Kors D'oeuvres

2 Chef's selected Kors D'oeuvres

Entrée

Roasted Pumpkin, Feta, Chickpea salad combined with
Rocket leaves and Balsamic Vinaigrette

Chilled Summer Gazpacho

Tomato based cold soup with Shrimps, Avocado and Sweet Onion

Classic Chicken Liver Pate

Served with Warm Bread, Green Crisp and Sweet & Sour gherkin

Main

Herb roasted free range Chicken Breast

Served on Potato Fritter, Board Beans, Baby Carrots and Lemon Beurre Blanc Sauce

Poached Fish of the day

Poached in Lime & Coconut Sauce, served with pan fry Potato with Herbs, Baby Beetroot, Carrots &
Broccoli

finished with Coconut foam and Lemon Zest

Vegetarian Dish

Sautéed seasonal vegetables with Garlic Butter and field Mushroom Risotto

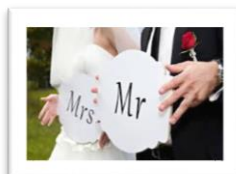
Dessert

Melting Chocolate Fondant served with Ice-cream

Miniature Lemon tarts with fruit sorbet

Singer Crème Brulee

\$50.00 per person



Wedding Dinner

Table d'hôte Menu

5 Course set menu

Kors D'oeuvres

2 Chef's selected Kors D'oeuvres

First Course

Creamy Pumpkin soup with Coconut cream

Second Course

Garlic Prawns, Lime and Watercress

Third Course

Baked filed Mushroom, Garlic, Taleggio Cheese & Bread Crumb

Fourth Course

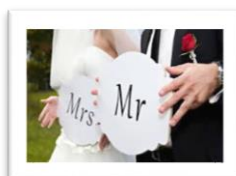
Grilled Lamb Rib Chops, Rosemary, Thyme, & Potato cube

Fifth Course

Hot Baklava, Berries, Pistachio Ice cream

Douwe Egberts Coffee with a selection of herbal teas

\$69.00 per person



Wedding Dinner

Table d'hôte Menu

7 Course set menu

Kors D'oeuvres

3 Chef's selected Kors D'oeuvres

First Course

Chicken Liver Pate & Warm Bread

Second Course

Classic Beef Consommé

Third Course

Salad of Smoked Salmon, Avocado, Tomato, Rocket & Citric dressing

Fourth Course

Fruit Sorbet

Fifth Course

Slow braised Pork belly, Apple, Thyme & Jus

Sixth Course

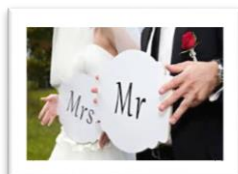
Grilled Venison, Asparagus, Beetroot & Cauliflower puree

Seventh Course

Ginger, Pear, Crumble, Maple & Walnut ice cream

Douwe Egberts Coffee with a selection of herbal teas

\$89.00 per person



Wedding Menu Buffet Style 1

Soup

Cream of Pumpkin

Bakers Station

Chef's choice of Bread

Salad Selection

Tabbouleh

Roasted Pumpkin, Chickpea and Feta salad

Caesar salad & Potato salad

From the cold Kitchen

Dutch & Pepperoni Salami

Hot Pork Pastrami

Roasted Chicken pieces

Seafood Selection

Marinated Mussels

Pacific half-shell Oysters

Shrimps

From the Carvery

Maple cured Champagne Ham with Gravy

Roasted Sirloin with Mushroom Sauce

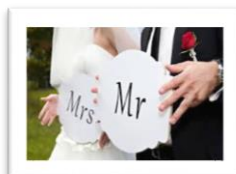
Hot Dishes

Moroccan Chicken drum sticks on Sautéed Mushrooms

Salmon Kebab topped with Hollandaise Sauce

BBQ Calamari in hot Asian Sauce

Lamb curry served on steamed Rice



Wedding Menu
Buffet Style 1 (Continued)

Accompanying Dishes

Roasted Potatoes, Kumara & Pumpkin

Pasta Bake

Steamed Carrots & Peas

Spring rolls

Wontons

Dessert

Steamed Plum Pudding with Brandy Anglaise

Brandy Snaps filled with Cream Chantilly

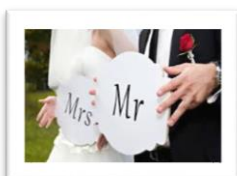
Chocolate log

Jelly and Cheesecake

Parlora with Cream & Fresh Fruits

Douwe Egberts Coffee with a selection of herbal teas

\$75.00 per person



Wedding Menu Buffet Style 2

Soup

Creamy Pumpkin soup with Coconut Cream
Beef Consommé

Bakers Station

Selection of breads including Ciabatta, Baguette, Grain lovers & home-made baked Bread dinner rolls

Salad Selection

Spiral pasta with Chorizo, Red Capsicum, Spring Onion & Parsley Mayonnaise
Antipasto salad, Salami, Olives, Lettuce & Tomato
Traditional Greek salad, Tomato, Cucumber, Red Onion finished with Feta & Olives
Sweet Israel Couscous salad, Red Onion & Parsley
Classic mixed leaf salad

Seafood Selection

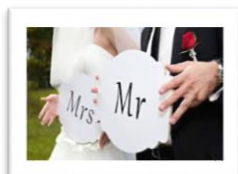
Pacific half-shell Oysters
Hot smoked Mussels
Whole fried Garlic Prawns

From the Carvery

Roasted whole Lamb
Slow roasted Honey Mustard Kessler

Hot Dishes

Dory fillet poached in Lemon Coconut Sauce
Chicken Tulips
Spinach & Feta Tortellini in Tomato Canli
Red wine Root Vegetable and Beef Stew
Baked Periperi Salmon with Spicy Lime Garlic Sauce



Wedding Menu
Buffet Style 2 (Continued)

Accompanying Dishes

Roasted root vegetables with Tuscan Seasoning
Hawaiian grilled Vegetables, Courgette, Pineapple, Onion and Capsicum
Cauliflower Cheese Mornay
Cheesy Potato
Steamed vegetables
Assorted Sushi
Steamed rice with toasted Coriander Seed

Dessert

Chunky Chocolate Mousse
French Macaroon
Custard slice
Tiramisu
Fresh fruit salad
Cheese platter

Domre Egberts Coffee with a selection of herbal teas

\$110.00 per person



Finger food Menu

Savory

Salmon Tartare on Crostini
Prawn twist with Sweet Chilli Dip
Spicy Chicken Tulips
Spinach & Feta Pizzas
Mushroom & Cheese melted on toasted Baguette
Salmon Kebabs with Hollandaise Sauce
Smoked Fish Mousse on mini Blinis
Sliced roasted Beef with Garlic Aioli on Crostini
Chicken Liver Pate on freshly baked Bread
Julienne vegetable wrapped in Cucumber Ribbon
Club Sandwiches or wraps
Mini Lamb Burgers
Smoked Salmon Cucumber Roulades with Chive & Onion Cream Cheese
Appetizers of Salami Feta, Basil and Cherry Tomato
Avocado Guacamole on Jalapeno Corn Chip
Tuna and fresh Dill with Crème Fraiche in Pastry case
Petite Savories and Quiche

Dessert

Fresh Fruit Tart
Assorted dessert petit four
Mini Pavlova topped with Cream Chantilly and Fruit
Home-made Coconut and Chocolate Rum Bells
Chocolate Custard Eclairs
Assorted of Cheese Cake
Brandy snaps filled with Vanilla Cream
Mini Macaroons
Assorted cup Cakes

Domus Egberts Coffee with a selection of herbal teas

\$10.00 per two items
(Extra \$3.00 per item if you want to add more)

