



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 the 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.

A warm invitation is extended to you to view our venue at a time suitable to you, and further discuss your personal requirements.

We offer a sample buffet menu for you to use as a guide – this is completely flexible and can be altered to suit both your tastes and budget. We also offer set menu options upon request.

Discovery 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.

We do not have a B.Y.O licence; however, special prices and options for table wine can be arranged.

We supply candles, serviettes and 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.

Rick Codlin  
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)*

*Colour scheme (so we can match ours with yours)*

*Flowers – do you want us to put a small arrangement on the tables 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 10.30am) 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 use...**

- 1. MC announces Bride and Groom*
- 2. Everyone participates in the main evening meal*
- 3. Speeches start*
  - 3a. Toast to "The Bride and Groom". This is usually proposed by a close relative or friend of the family.*
  - 3b. Toast to "The Bridesmaids". This is always proposed by the Groom following his response to the first toast.*
  - 3c. 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 absent guests.*
  - 3d. This can be followed by a Toast to the Bride's parents and then the Groom's parents.*
  - 3e. Usually any other toasts are done at this point on.*
- 4. Desserts*
- 5. Cutting of the cake*
- 6. Mingling with the guests*
- 7. Bride and Groom lead the first dance*



**\$57.00**

**Prior to being seated**

*Breads and dips platters.*

**Carvery**

(Please make 1 selection and a 2nd choice for extra \$5.00)

*Beef, chicken, pork, lamb or Honey Glazed Ham*

*All served with their appropriate condiments*

**Hot buffet**

*Honey soy chicken drums*

*Vegetable moussaka*

*Seafood – Salmon or Mornay*

*Lamb-curry with basmati rice*

*Roast pumpkin, spinach and feta pasta gratin*

*Roasted and herbed potatoes*

*Cauliflower gratin*

**Salads**

*Israeli couscous, chickpea with orange dressing*

*Tomato, basil salad*

*Greek*

*Wild rice with capsicums, fresh herbs, roasted garlic and cumin dressing*

*Pasta (penne) with homemade tomato pesto, fresh basil, diced tomatoes and black olives*

**Dessert**

*Fresh fruit salad*

*Individual pecan pie*

*OR*

*Petit Four*

*Cheese and fruit platter*



**\$61.00**

**Entrée**

*Platters of anti pasta selections*

**From the Carvery**

*Lamb with Mint,*

*Pork with apple sauce*

*Gravy*

**Selection of garden fresh vegetables**

*Roast Potato, Pumpkin, Kumara*

*Medley of Broccoli and Cauliflower Hollandaise*

*Minted peas*

*Honey glazed carrots*

**Hot dish selection**

*Malaysian Lamb Curry*

*BBQ Chicken Nibbles*

*Steamed Rice*

*Battered Fish pc with sweet & sour*

**Salads**

*Garden Green Salad*

*Country Potato*

*Coleslaw*

**Desserts**

*Pavlova*

*Fresh Fruit Salad*

*Strawberry Cheesecake*

*Jelly*

*Wedding cake added guests to provide*

**Tea/coffee**

*\*This menu has been designed for a minimum of 40 persons*



**\$67.50**

**Entrée**

*Roast pumpkin, bacon soup*  
*Fresh baked bread rolls*

**From the Carvery**

*Roast pork with apple sauce*  
*Or Roasted Sirloin with Yorkshire puddings and Horseradish Cream*

**Selection of garden fresh vegetables**

*Roast potato, pumpkin, kumara*  
*Minted peas, Cauliflower Mornay*

**Hot dish selection**

(Please make a selection of 3 dishes)

*Spicy chicken nibbles*  
*Fish goujons with sweet chilli aioli*  
*Wontons with sweet & sour*  
*Thai Chilli Lamb Stir Fry*  
*Vegetable lasagne*  
*Beef curry, steamed rice*  
*Butter Chicken*

**Cold meat selection**

*Chicken, sliced ham*  
*Condiments*

**Seafood selection**

*Marinated mussels, baby shrimps*

**Salads**

(Please make a selection of 3 dishes)

*Pasta, beetroot, curried egg, coleslaw, waldorf*  
*Tossed green salad, potato, rice, mixed bean, asparagus*

**Desserts**

*Cheesecake, Pavlova, fresh fruit salad*  
*Jellies, trifle, cheeseboard*

**Tea/coffee**

*\*This menu has been designed for a minimum of 40 persons*

**Entrée**

*Selection of breads and spreads*

*Seafood Chowder*

**From the Carvery**

*(Please make a selection of 2 dishes, third choice for extra \$5.00)*

*Beef, chicken, pork, lamb or honey glazed ham*

*All served with their appropriate condiments*

**Hot dish selection**

*Malaysian lamb curry, rice, fresh fruit and coconut toppings*

*Discovery Settlers simply seafood mornay*

*Dukkah seasoned salmon with lime infused hollandaise*

*Sweet & sour chicken*

*Tempura battered fish pieces*

**Vegetables**

*Roasted potato, kumara, pumpkin*

*Wok fried vegetables*

*Mornay broccoli*

*Carrots & peas*

**Cold dish selection**

*Selection of cold cuts salami, corned beef, sliced ham*

**Seafood Selection**

*Shrimps, crab salad, marinated mussels, marinated fish*

*½ shell pacific oysters*

*All served with the appropriate condiments*

**Salads**

*A selection of salads – for example:*

*Chicken cashew pineapple; pesto*

*Thai beef and udon noodle, oriental rice, country style potato*

**Desserts**

*A selection of four sweets of the days:*

*Chocolate log, pavlova, cheesecake, fresh fruit salad*

*Mini chocolate éclairs, hot apple crumble*

*Devils chocolate mud cake, trifle, jellies*

**Tea/coffee**

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## **Special \$69.00**

### **Canapés prior to dinner**

*Spinach and goats cheese tarts*

*Smoked salmon blini*

*Bruschetta tomato, basil and fresh mozzarella*

*Risotto and bocconcini balls*

*Lamb and mint rissoles with yoghurt dip*

### **Carvery**

*Honey glazed hot Ham with Mustard cream*

*Paprika and lemon sirloin with mustard*

### **Hot buffet**

*Mediterranean chicken, lemon, thyme and garlic marinated chicken finished with tomato and roasted Mediterranean vegetable sauce.*

*Seafood Mornay or salmon fillet*

*Roast pumpkin, spinach and feta pasta gratin*

### **Vegetables**

*Crisp hasselback roasted potatoes*

*Pan fried green beans, courgettes, lemon grass mustard dressing*

*Roasted Mediterranean puttanesca vegetables*

### **Salads**

*Green beans, broccoli salad with roasted almonds and white wine vinegar and honey dressing*

*Greek salad with tomato, feta and black olives*

*Warm pumpkin, rocket and feta salad*

### **Dessert**

*Cheese platter*

*Petit four station*

*Fresh fruit*



### **Cocktail menu**

<b>Option 1</b>	<b>\$7.00 pp</b>
<i>Cheese platters &amp; bites</i>	
<b>Option 2</b>	<b>\$9.50 pp</b>
<i>Dips &amp; crudités</i>	
<i>Cocktail sandwiches &amp; rolls</i>	
<b>Option 3</b>	<b>\$12.00 pp</b>
<i>Mini sausage rolls</i>	
<i>Dips &amp; crudités</i>	
<i>Seafood bites with tartare sauce</i>	
<b>Option 4</b>	<b>\$15.00 pp</b>
<i>Cocktail sandwiches &amp; rolls</i>	
<i>Spicy chicken nibbles with dipping sauce</i>	
<i>Miniature vol au vents</i>	
<i>Dips &amp; crudités</i>	
<b>Option 5</b>	<b>\$18.50 pp</b>
<i>Selection of hot savouries</i>	
<i>Scallop &amp; pineapple kebabs or canapés</i>	
<i>Platter of sushi, fish bites etc</i>	
<i>Spicy chicken nibbles with dipping sauce</i>	
<i>Miniature asparagus &amp; smoked fish rolls</i>	
<i>Marinated mussels</i>	
<b>Option 6</b>	<b>\$23.50 pp</b>
<i>Selection of hot savouries</i>	
<i>Scallop &amp; pineapple kebabs or canapés</i>	
<i>Platter of sushi, fish bites etc</i>	
<i>Dips &amp; crudités</i>	
<i>Selection of NZ cheeses</i>	
<i>Pork wontons &amp; sweet Thai chilli sauce</i>	
<b>Option 7</b>	<b>\$31.00 pp</b>
<i>Selection of hot savouries</i>	
<i>Scallop &amp; pineapple kebabs or canapés</i>	
<i>Platter of sushi, fish bites etc</i>	
<i>Dips &amp; crudités</i>	
<i>Selection of NZ cheeses</i>	
<i>Pork wontons &amp; sweet Thai chilli sauce</i>	
<i>Half shell oysters</i>	
<i>Pizza fingers</i>	
<i>Miniature asparagus &amp; smoked fish rolls</i>	