



BV

Bella Vista Lodge

SAMPLE WEDDING MENUS & BEVERAGE LIST

BUFFET MENU- \$59.00

BUFFET

Served with freshly baked bread, butter, olive oil and balsamic reduction

(Select 2 items)

Herb crusted sirloin of beef with red wine jus

Stuffed chicken breast with either

- Sundried tomato pesto, Feta cream cheese, parmesan and fresh herbs
- Prawn mousse, Spinach, ricotta and pine nuts, Wild mushroom and blue cheese

Grilled fresh market fish with beurre blanc sauce and tomato, red pepper and basil salsa

Roasted loin of country pork served with its own juices and apple sauce

Marinated and slow-roasted leg of lamb, roast garlic and lemon dressing

SALADS AND VEGETABLES (Select 4 items)

Fresh tomato and feta salad with balsamic marinated red onion and black olives

Mixed bean and roasted chickpea with traditional French dressing

Cos lettuce hearts with anchovy dressing and crispy pancetta

Julienne carrot, apple, fennel and cucumber salad with zesty dressing

Fusilli pasta with roasted red peppers, fresh herbs, cherry tomatoes, pine nuts, spinach, bacon and parmesan

Roasted root vegetables

Grilled seasonal vegetable salad

New potatoes with herb oil and sea salt

Butternut squash cakes

DESSERT (select 1 item)

Summer berry pudding with honey pistachio and mascarpone parfait

Apple tart tatin with vanilla cream

Lemoncello cheesecake

Or

Selection of handmade miniature desserts (*Select 3 items*)

Lemon tartlets, Mini chocolate torte, Tiramisu served in a shot glass, White and dark chocolate dipped strawberries,

Brandy snap basket with passionfruit crème patisserie topped with blueberries, Choux pastry puffs filled with vanilla

cream, dipped with hot chocolate sauce, Espresso éclairs

Freshly brewed coffee and a selection of traditional and herbal tea



BUFFET MENU- \$79.00

CANAPÉS

Mozzarella arancini with basil crème fraiche G

Vegetable and potato samosa with coriander yoghurt

Seared scallop with citrus zest and vermouth

Pan-fried pork, steamed chicken and seafood dumplings with soy and mirin dressing

BUFFET

Served with freshly baked bread, butter, olive oil and balsamic reduction

(Select 3 items)

Herb crusted sirloin of beef with red wine jus

Stuffed chicken breast with either

- Sundried tomato pesto, Feta cream cheese, parmesan and fresh herbs
- Prawn mousse, Spinach, ricotta and pine nuts, Wild mushroom and blue cheese

Grilled fresh market fish with beurre blanc sauce and tomato, red pepper and basil salsa

Roasted loin of country pork served with its own juices and apple sauce

Marinated and slow-roasted leg of lamb, roast garlic and lemon dressing

SALADS AND VEGETABLES (Select 4 items)

Char grilled nectarines, prosciutto, mozzarella and rocket with pomegranate dressing

Fresh tomato and feta salad with balsamic marinated red onion and black olives

Mixed bean and roasted chickpea with traditional French dressing

Cos lettuce hearts with anchovy dressing and crispy pancetta

Julienne carrot, apple, fennel and cucumber salad with zesty dressing

Fusilli pasta with roasted red peppers, fresh herbs, cherry tomatoes, pine nuts, spinach, bacon and parmesan

Roasted root vegetables

Grilled seasonal vegetable salad

New potatoes with herb oil and sea salt

Butternut squash cakes

Dauphinoise potatoes

DESSERT (select 1 item)

Summer berry pudding with honey pistachio and mascarpone parfait

Apple tart tatin with vanilla cream

Lemoncello cheesecake



Or

Selection of handmade miniature desserts (*Select 3 items*)

Lemon tartlets, Mini chocolate torte, Tiramisu served in a shot glass, White and dark chocolate dipped strawberries, Brandy snap basket with passionfruit crème patisserie topped with blueberries, Choux pastry puffs filled with vanilla cream, dipped with hot chocolate sauce, Espresso éclairs

Freshly brewed coffee and a selection of traditional and herbal teas



PLATED MENU- \$78.00

CANAPES

Tandori chicken thigh on kumara crisp and raita
Mini beef burgers with red onion jam
Mozzarella arancini with basil crème fraiche
Minted lamb loin with cucumber creal and pine nut praline

ON THE TABLE

Fresh bread, butter, olive oil and balsamic reduction

ENTREE (select 2 items)

Moroccan spiced Ostrich fillet served with pumpkin, goats cheese and rocket salad and blueberry compote
Goats' cheese with a roasted baby pear, onion jam, brioche and micro cress
Green tea smoked salmon Caesar salad with crispy prosciutto, soft boiled eggs, and brioche
croutes with light Caesar dressing
Three cheese tortellini with confit vine tomatoes and salsa Verde

MAIN COURSE (select 2 items)

Roasted Hapuka with olive tepanade, saffron confit potatoes wilted spinach and citrus vinaigrette
Herb crusted sirloin of beef w button onion tarte tatin, fondant potatoes, French beans and red wine jus
Grilled confit of lemon thyme chicken with Kipfler potato salsa and French beans

DESSERT

Wedding cake served with berries and ice cream

Freshly brewed coffee and a selection of traditional and herbal teas



PLATED MENU- \$91.00

CANAPES

Risotto arancini in lime saffron aioli

Mini venison burger, blue cheese dressing and plum chutney

Seared scallops with lemon avocado salad

Tempura miso marinated salmon and king fish

ON THE TABLE

Fresh bread, butter, olive oil and balsamic reduction

ENTRÉE (select two items)

Tandori king prawns on spiced lentil cake with yoghurt dressing mango chutney and mini poppadum's

Barbequed duck breast with a ginger, bean shoot and cashew salad, chilli caramel and coriander

Carpaccio of beef, rocket, truffle and parmesan and roasted caper berry salad with horseradish vinaigrette

MAIN COURSE (select two items)

Roast bluenose on potato and fennel bake, seared scallops, lemon herb greens, and balsamic baby beets

Char grilled eye fillet, Café de Paris butter, braised cabbage, fondant potatoes and red wine jus

Seared duck breast with butternut squash, ginger, cashew and coriander cake, pickled blueberry and port wine jus

Corn fed chicken breast filled with prawn, preserved lemon and herbs with Israeli cous cous, baby leeks, green grapes and Riesling reduction

DESSERT (select two items)

Tiramisu with coffee granita

Summer berry pudding with honey pistachio and mascarpone parfait

Lemoncello cheesecake

Arlequin of dark and white chocolate with grand Marnier glazed oranges

Freshly brewed coffee, traditional and herbal teas



BEVERAGE LIST

WINES

Sparkling & Champagne

		Glass	Bottle
Four Sisters	Victoria, AUS	\$ 8.00	\$ 30.00
Arcadia Brut	Central Otago	\$ 10.00	\$ 40.00
Champagne Laurent Perrier	Tour Sur Marne, France		\$ 98.00

Riesling

Catalina Sounds	Marlborough	\$ 8.00	\$ 30.00
Amisfield Dry	Central Otago	\$ 10.00	\$ 38.00

Sauvignon Blanc

Satellite	Marlborough	\$ 7.00	\$ 28.00
Spy Valley	Marlborough	\$ 8.00	\$ 30.00
Amisfield	Central Otago	\$ 10.00	\$ 40.00
Envoy (Oaked)	Marlborough		\$ 64.00

Chardonnay

TW Estate	Gisborne	\$ 7.00	\$ 28.00
Te Awa L/F	Hawke's Bay	\$ 10.00	\$ 38.00
Dog Point	Marlborough		\$ 64.00

Pinot Gris

Limestone Creek	Waipara	\$ 7.00	\$ 28.00
Lake Hayes	Central Otago	\$ 10.00	\$ 42.00
Greystone	Waipara		\$ 64.00

Red Wines

Four Sisters- Merlot	Victoria, AUS	\$ 8.00	\$ 30.00
Weemala - Merlot	Central Ranges, NSW	\$ 10.00	\$ 42.00
Te Awa-Left Field-Syrah	Hawke's Bay		\$ 50.00

Pinot Noir

Limestone Creek	Waipara	\$ 8.00	\$ 30.00
Wild Earth-Deep Cove	Hawke's Bay	\$ 10.00	\$ 42.00
Amisfield	Central Otago		\$ 72.00

BEERS

Steinlager Pure	\$ 7.00
Heineken	\$ 7.00
Corona	\$ 7.00
Stella Artois	\$ 7.00
Macs Isaac Cider	\$ 7.00
Amstel Light	\$ 7.00

SPIRITS & LIQUEURS

A selection of Spirits & Liqueurs available on request.

\$ 7.00- \$ 12.00

NON-ALCOHOLIC BEVERAGES

Orange Juice	\$ 3.50
Coke	\$ 3.50
Diet Coke	\$ 3.50
Sprite	\$ 3.50
Punch jugs	\$ 15.00

*These prices are subject to change

