

## **SCOTTISH ARMS TERMS & CONDITIONS**

- Bookings must be confirmed and secured with a deposit of \$500.00 at least one calendar month before the wedding date. The receipt of the deposit confirms your wedding date, and confirms your agreement to the Terms and Conditions of this wedding package.
- Final guaranteed guest numbers *must* be supplied 14 days prior to the event. Pricing will be based on confirmed number. Any extras will be charged at the appropriate price.
- The menu selection *must* be provided at least 14 days prior to the event. Any dietary requirements will also need to be supplied so alternative selections may be prepared for. If dietary requirements are not provided prior to function we cannot guarantee their service.
- Full payment is required 14 days prior to the event.
- All reservations must include a drink package OR minimum tab of \$1000.00 over the bar.
- Any damage sustained to Scottish Arms property is the financial responsibility of the client.
- Please ask for further information on linen hire (ie. Chair covers, table clothes, bridal table flounce, chair sashes, etc), dance-floor hire or any other accessories you may be interested in hiring. All hire of accessories will be at the clients cost.

## **Robert Burns Package**

Minimum 50 Guests

Two Course Alternate Set Menu **\$/person**

Three Course Alternate Set Menu **\$/person**

### **Inclusive:**

- Microphone and Stand
- Reception Room Hire for 5 hours up to midnight
- Half hour of hors d'oeuvres served with pre-dinner drinks (selection of three hors d'oeuvres to be chosen from Cocktail Menu)
- Buffet Tea & Coffee
- Wedding Cake cut and served at the Buffet
- Signage Board for your Guest List.

### **Entrees**

- Roast Pumpkin Soup with Sour Cream & Chives
- Pan-fried Potato Gnocchi with Roast Tomato Sauce, Rocket Salad, Pesto & Parmesan
- Warm Prawn Salad with Mix Leaf & Lime Chilli Mayonnaise.
- Smoked Salmon served with Potato Salad, Baby Cos & Horseradish Cream
- Crab Lemongrass Tart with Sauce Vierge & Watercress

### **Mains**

- Grilled Lamb Rump with Mash Potato, Ratatouille, Red Wine jus & Gremolata Relish
- Stuffed Chicken Breast with Pancetta, Cheese, Rosemary Potato, Spinach & Port jus
- Slow-cooked Sirloin Steak with Baked Potato, Roast Tomato & Bearnaise Sauce
- Fresh Atlantic Salmon Fillet with Baby Potato, Greens & Hollandaise Pesto Sauce
- Cajun Pork Fillet with Roast Kumara, Thyme jus & Roast Garlic Aioli

### **Desserts**

- Opera Chocolate Cake with Vanilla Cream
- Chocolate Mousse with Soft Caramel Filling
- Sticky Date Pudding with Butterscotch Sauce
- Raspberry Rhubarb Crumble served with Ice Cream
- Vanilla Crème Brulee with Biscotti Biscuit
- Plate of Petit Four
- Lemon Meringue Tartlet with Raspberry Coulis
- Raspberry White Chocolate Mousse Cake with Frangelino Cream

## St Andrew's Package

Minimum 50 guests

Two Course Alternate Set Menu **\$/person**

Three Course Alternate Set Menu **\$/person**

### Inclusive:

- Microphone and Stand
- Reception Room Hire for 5 hours up to midnight
- Half hour of hors d'oeuvres served with pre-dinner drinks (selection of three hors d'oeuvres to be chosen from Cocktail Menu)
- Buffet Tea & Coffee
- Wedding Cake cut and served at the Buffet
- Signage Board for your Guest List.

### Entrees

- Fresh Steamed Asparagus served in Puff Pastry with Mousseline Sauce
- Pan-fried Scallops served on Thin Tart of Saffron Potato, Chilli & Aioli
- Herb-Crusted Prawns with Glazed Noodle Salad, Nam Jim & Spicy Lime Leave Sauce
- Home-made Cured Ocean Trout served on Warm Brioche, Tomato Salsa & Wasabi Mayonnaise
- Pan-fried Prawns served on Spinach Ricotta Tortellini, Oven Roasted Tomato & Brown Sage Butter
- Thai Fish Cake with Feta Olive Salad & Mint Yoghurt Dressing
- Grilled Quail on served on Cooked Tomato Rocket Salad
- Thin Tart of Goat Cheese with Roast Vegetable Tapenade & Virgin Olive Oil
- Antipasto of Curd Goat Cheese with Prosciutto, Fresh Fig & Grilled Sour Dough

### Mains

- Medium Beef Wellington (Mushroom, Puff Pastry) with Potato Bake, Roast Tomato & Bearnaise Sauce
- Three-Points Rack of Lamb with Creamy Mash Potato, Thyme jus & Pea Sauce
- Herb-Crusted Veal Backstrap with Warm Potato Salad, Spring Leek, Watercress & Aioli
- Prawn Stuffed Chicken Breast with Creamy Leek Sauce, Kipfler Potatoes & Greens
- Crispy Duck Leg Confit with Crispy Potatoes, Greens & Red Wine jus
- Grilled Ocean Trout with Roast Potato, Puy Lentil Ragout & Spicy Semi-Dried Tomato
- Fresh Atlantic Salmon Steak with Potato Gnocchi, Asparagus & Beurre Blanc
- Fresh Home-made Salmon Pie with Ricotta Cheese Filling, Greens and Lemon Beurre Blanc
- Roast Beef Fillet with Creamy Baked Potato, Slow-cooked Tomato, Bearnaise Sauce, Rocket & jus

### Desserts

- Opera Chocolate Cake with Vanilla Cream
- Chocolate Mousse with Soft Caramel Filling
- Sticky Date Pudding with Butterscotch Sauce
- Raspberry Rhubarb Crumble served with Ice Cream
- Vanilla Crème Brulee with Biscotti Biscuit
- Plate of Petit Four
- Lemon Meringue Tartlet with Raspberry Coulis
- Raspberry White Chocolate Mousse Cake with Frangelino Cream

## Cocktail Menu - \$/head

Selection of Four Hot & Four Cold Canapes

2 pieces of each per person

### Cold Canapes

- Blinis of Smoked Salmon, crème Fraiche & Salmon Roe
- Tomato Basil Bocconcini on Garlic Crisp Bread
- Vietnamese Pork Rice Rolls with Nam Jim Dressing
- Asparagus Wrapped in Prosciutto with Bearnaise Sauce
- Fresh Pacific Bay Oysters served Natural or Kilpatrick
- Rare Beef served on Roast Bread with Mushrooms & Bearnaise Sauce
- Asparagus and Goat Cheese Frittata with Chives and Sour Cream
- Goat Cheese Tartlet with Olive Tapenade

### Hot Canapes

- Mini Chicken Skewers with Peanut Sauce
  - Prawn Spring Roll with Coconut Curry Filling and Fresh Mango Sauce
  - Salt & Pepper Squid with Lemon & Shallot
  - Herb-Crusted Prawns with Spicy Peanut Lime Leave Sauce
  - Home-made Vegetarian Spring Roll with Cucumber & Sweet Chilli Sauce
  - Assorted Home-made Quiches
  - Crumbed Whiting Fillet with Herb Mayonnaise & Lemongrass
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- Assorted Cheese/Fruit Platters Additional \$8/person
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- Assorted Petit Four with Buffet Tea & Coffee

## **William Wallace Buffet \$/head**

Minimum 60 guests

### **Salad** – Choice of 4

- Garden Salad
- Greek Style (Tomato, Basil, Feta)
- Rocket Salad with Sun-dried Tomato & Spanish Onion
- Traditional Caesar Salad
- Anti-pasto of Smoked Fish, Cured Meat & Cheese
- Fresh Apsaragus Salad with Roast Pinenuts

### **Roast Meat** – Choice of 3

- Herb Crusted Lamb Leg
- Baked Ham
- Slow-Cooked Pork
- Roast Mustard Seed Sirloin Steak
- Home-made Salmon Pie

### **Sauces** – Choice of 3

- Creamy Field Mushroom Sauce
- Green Peppercorn Sauce
- Bearnaise Sauce
- Red Wine jus
- Port Sauce
- Home-made Diane Sauce
- Hollandaise Sauce

### **Wet Dish** – Choice of 1

- Beef Stroganoff
- Beef Burgundy with Mushroom & Bacon
- Butter Chicken
- Curry of Chicken Korma with Indian Potato

### **Vegetables** – Choice of 2

- Creamy Potato Bake
- Steamed Greens
- Roast Winter Vegetables
- Kumera Puree
- Steamed Rice

### **Dessert**

- Buffet of Petit Four
- Wedding Cake
- Buffet Tea/Coffee

## Beverage Packages

### Bronze Beverage Package - \$/head

#### **Wine** – One Red & One White + Sparkling

- Rothbury Estate Semillon Sauvignon Blanc
- Rothbury Estate Chardonnay
- Saltram Makers Table Cabernet Sauvignon
- Wolf Blass Bilyara Shiraz
- Stony Peak Brut

#### **Beer** – One Tap + Light Beer Inclusive

- Victoria Bitter OR Tooheys New OR Carlton Draught
- Blue Tongue Light

#### **Other (Non-alcoholic)**

- Coke, Diet Coke, Lemonade, Squash, Ginger Ale, Orange Juice, Apple Juice, Soda Water, Tonic Water, Mineral Water

## **Silver Beverage Package - \$/head**

### **Wine – One Red & One White + Sparkling**

- Rosemount Diamond Cellars Traminer Riesling
- Rosemount Twilight Unoaked Chardonnay
- Annie's Lane Chardonnay
- Matua Valley Hawkes Bay Sauvignon Blanc
- Devil's Lair Fifth Leg Sauvignon Blanc Semillon Chardonnay
- Lindemans Reserve Merlot
- Annie's Lane Cabernet Merlot
- Fifth Leg Shiraz Cabernet Sauvignon Merlot
- Wolf Blass Gold Label Shiraz
- Yellowglen Yellow
- Wolfblass Bilyara Classic Brut

### **Beer – Bottled or Tap\* Select Two + One Light Beer**

- Tooheys New\*
- Victoria Bitter\*
- Carlton Draught\*
- Hahn Premium
- Cascade Premium
- PLUS Choice of Blue Tongue Light\* OR Hahn Premium Light OR Cascade Premium Light

### **Other (Non-alcoholic)**

- Coke, Diet Coke, Lemonade, Squash, Ginger Ale, Orange Juice, Soda Water, Tonic Water, Mineral Water, Appletiser, Grapetiser

## **Gold Beverage Package - \$/head**

### **Wine** – Select Two Red & Two White + One Sparkling

- Coldstream Hills Chardonnay
- T'Galant Cape Schank Pinot Grigio
- Bunnamagoo Estate Riesling
- Squealing Pig Marlborough Sauvignon Blanc
  
- Devil's Lair Fifth Leg Sauvignon Blanc Semillon Chardonnay
  
- Devil's Lair Fifth Leg Rose
- Mildara Cabernet Sauvignon
- Devil's Lair Fifth Leg Shiraz Cabernet Sauvignon Merlot
- Annie's Lane Cabernet Merlot
- Wolf Blass Gold Label Shiraz
- Lindemans Reserve Merlot
- Yellowglen Yellow
- Yellowglen Pink
- Wolfblass Bilyara Brut
- NZ Marlborough Lumina Sauvignon Blanc Sparkles

### **Beer** – Bottled or Tap\* Select two + One Light or Midstrength

- Becks
- Crown Lager
- Heineken
- Victoria Bitter\*
- Tooheys New\*
- Pure Blonde\*
- Tooheys Extra Dry\*
- Corona
- Blue Tongue Premium Lager
- Tooheys Old\*
- Blue Tongue Light\*
- Hahn Premium Light
- Cascade Premium Light
- XXXX Gold\*

### **Other (Non-alcoholic)**

- Coke, Diet Coke, Lemonade, Squash, Ginger Ale, Orange Juice, Soda Water, Tonic Water, Mineral Water, Appletiser, Grapetiser, Maison