

Your Wedding Day...



Congratulations on your engagement

Ascot Park Hotel is the perfect venue for your special day.

Whether your wedding is an intimate gathering or a full dinner for several hundred guests, we can assist you with making your special day a dream come true.

The Hotel complex has beautiful landscaped grounds, which offers you the opportunity for outdoor ceremonies, photographs and pre-reception drinks. We can also provide a function room as a wet weather option.

Our extensive menu selection can be personalised to your requirements.

We can make arrangements for your beverage service, entertainment and seating.

Our experienced team are happy to discuss all your requirements.

Special accommodation rates for your guests and we are happy to provide you with accommodation cards to inform your guests.

As a wedding gift to the both of you, we would like to offer a complimentary honeymoon suite for the night of your wedding and breakfast the next morning in Emberz Restaurant or in the privacy of your suite through room service. (Minimum of 50 guests)

When you have a Wedding with us, a \$500.00 room hire fee will be charged.
See full list of inclusions on next page.

For extra services such as fairy lights, chair covers, themed entranceway and table centrepieces we can recommend local experts to assist.

Inclusions

The following lists details the inclusions in your \$500.00 Room Hire fee

- ♥ A one to one consultation with our professional team and a tour around our facilities
- ♥ Round tables that can seat 8 – 10 per table
- ♥ Your choice of black or white linen tablecloths and napkins for guest tables
(Please note a small charge may apply for extra linen e.g. Overlays for tables, or Fancy napkin folds i.e. Fans serviette insert or ribbon tied)
- ♥ A professional food and beverage team to look after your guests.
- ♥ The function room formally set for dinner including silk-skirted cake table, gift table and top table
- ♥ Staging and Dance floor for your band or DJ
- ♥ Sound system with microphones as required
- ♥ Personal attendants to serve the bride and groom
- ♥ Complimentary Table seating plan on our easel at entrance of the reception room
(List required 1 week prior to your wedding)
- ♥ A change room will be made available for you and your bridal party to freshen up
- ♥ A Duty Manager who appreciates how special this day is to you and who will oversee all aspects of the wedding on the day from meeting you when you arrive to ensuring the safe delivery of gifts to your suite at the end of the night

General Information

- ♥ A tentative booking will be regarded as such until confirmed in writing either by letter, facsimile or email. A deposit of \$500.00 is payable on confirmation.
- ♥ Guaranteed numbers are required 48 hours prior to your function. This guarantee is not subject to reduction and charges will be made accordingly.
- ♥ Clients will assume responsibility for any damage suffered to hotel property during their function. Clients will be responsible to ensure orderly behaviour of their guests and the Hotel reserves the right to intervene.
- ♥ The hotel will take all necessary care but accepts no responsibility for damage or loss of property left in the hotel prior, during or after functions.
- ♥ Due to licensing laws, no beverage or food may be brought into the hotel by any party.
- ♥ All prices quoted are current and inclusive of GST. Please note prices are subject to review in July each year. Food and beverage prices are subject to change without

Wedding Reception Menus

Please find the following some of our menu options in Set Menus and Buffet Dinners
If any of your guests have special dietary requirement please advise us, and we are
happy to cater for their needs

Children's Menus are available on request. If they wish to dine off the Set Menu or Buffet
prices are as follows:

Children 5 years and under Free of Charge
Children 6 – 11 years at half price of Menu selected
Children 12 and over price of an adult

Set Menus

Our Functions Manager and Executive Chef are only too happy
to assist you with compiling a menu to suit your requirements.

Set menus vary considerably and the following points should
be taken into consideration during menu planning.

Seasonal produce
Number of diners
Price of menu

Buffet Price List

All buffets must have a minimum of five items.
The minimum number of guests for a buffet is 40 people.

A selection of any 5 items.....\$39.00 per person
A selection of any 6 items.....\$44.00 per person
A selection of any 7 items.....\$49.00 per person
A selection of any 8 items.....\$55.00 per person

Buffet Meals

Soups

Cream of seasonal vegetables
Southland seafood chowder
Cream of chicken & sweet corn
Roasted tomato & capsicum
Kumara, pumpkin & bacon
Italian style minestrone
Cream medley of mushroom



Each soup served with hot
Bread rolls is one item.

Antipasto

Assorted bread & dips
selection of cheese & meat
antipasto style vegetables



The above antipasto dish is served to
each table as one dish ~ one item.

Salads

Fresh garden salad
Baby potato
Classic coleslaw
Traditional Greek
Mixed bean
Sliced beetroot
Pasta spirals
Pineapple & corn
Pickled onions



Chefs selection of 5 from
the above salads with Dressings
are one item.

Cold Meats

Rolled leg ham
Roast sirloin of beef
Salami & pastrami
Roast rolled lamb
Corned silver side
Roast loin of pork
Smoked beef
Accompanied by relish, chutney
Pickles and mustard



Your selection of five
Of the above is one item.

Cold Poultry

Smoked chicken breast
Hawaiian stuffed chicken leg
marinated Tandoori drums



The above poultry with
accompaniments is one item.

Vegetables

seasonal roast and steamed
vegetables and potatoes



Vegetables and potatoes
are one item.

Condiments

A selection of nuts
and dried fruits



The above condiments are
Complimentary with all buffets.

Buffet Meals

Hot Dishes

Honey roast carvery ham on the bone
Roast NZ leg of lamb
Roast sirloin of beef
Roast loin of pork
Butter chicken curry
Chicken and cashew stir-fry
Chicken forestiere
Sweet & sour pork
Assorted seafood with saffron cream
Blue cod, tomato, fresh herb salsa
Smoked chicken ravioli
Vegetarian dishes on request



Each hot dish
Is one item.

Chilled Seafood

Prawns - mussels
Scallops – smoked salmon
Oysters – whole prawns
Whole decorated salmon



The above seafood is
Equal to three items.

Desserts

Fresh fruit salad
Apple & almond or chocolate & pear tart
Chocolate & Frangelica profiteroles
Black forest gateau
Seasonal fruit crumble & custard
Brandy snap baskets
Kiwi pavlova
Lemon curd gateau
Apple & cinnamon strudel
Lemon meringue pie
Tiramisu
Baileys chocolate or mixed berry torte
Ice cream
Banoffie pie
Steamed plum duff
Assorted cheesecakes
Chocolate & Frangelica torte
Sticky date pudding



Your selection of five
of the above is one item.

Cheese Platter

A selection of cheeses with
Sliced seasonal fruits
Served with crackers.
One platter per table.



The above cheese and fruit
Is one item.

Beverages

Tea & coffee with after dinner mints



The above beverages are
Complimentary with all buffets

Cocktail Receptions

The following cocktail food is priced per tray ~ 24 items per tray. Please note that for tray service, a charge of approximately \$1.00 per guest is additional to the menu price.

Hot selection

Crumbed squid rings
\$35.00

Tempura prawns
\$44.00

Goujons of blue cod
\$48.00

Meatballs and bbq sauce
\$19.50

Mini spring rolls
\$31.50

Charred lamb nuggets
\$35.00

Mini chicken satays
\$43.00

Beef kebabs
\$58.00

Tomato & feta tart
\$36.50

Chicken wontons
\$38.50

Assorted mini quiche
\$39.50

Assorted savouries
\$44.00

Crumbed camembert
\$37.00

Cold selection

Petite club sandwiches
\$15.00

Petite asparagus rolls
\$16.50

Smoked salmon wings
\$34.00

Petite chicken rolls
\$19.50

Assorted canapés
\$60.00

Sushi slices
\$44.00

Salmon bouchées
\$28.00

Chicken bouchées
\$23.00

Assorted bouchées
\$31.00

Pate on crackers
\$21.50

Seafood puffs
\$29.50

Cocktail Receptions

The following items are priced per platter

Corn chips with dip
\$19.00

Seasoned wedges with sour cream
And sweet chilli sauce
\$33.50

Vegetable sticks with dip
\$22.00

Cheeseboard (15-30 people)
\$66.00

Cheeseboard (30-50 people)
\$124.00

Cheeseboard per person
\$5.50

Antipasto (15-30 people)
\$72.00

Antipasto (30-50 people)
\$139.50

Antipasto per person
\$6.50

All cheeseboards are served with a selection
of water crackers and seasonal fruit

After 5' Menu

These menus are ideal for a supper or as an alternative to the Cocktail Food options. Please note that for tray service, a charge of approximately \$1.00 per guest is additional to the menu price.

Menu 1

Club sandwiches
Assorted savouries
Fried Asian pastries
Chicken bouchees
\$12.00pp

Menu 2

Club sandwiches
Assorted savouries
Chicken wontons
Crumbed camembert
Spring rolls
\$16.50pp

Menu 3

Petite club sandwiches
Beef satays
Tomato & feta tart
Salt & pepper squid
Crumbed Prawns
Assorted Wontons
\$19.00pp

Menu 4

Petite club sandwiches
Chicken satays
Tempura prawns
Goujons of blue cod
Roasted capsicum & olive risotto cakes
Fried Asian pastries
\$25.50pp

Entertainment

Sono Sound Systems

David Pay
2144084
027 223 8804

Classic Hits DJ

Phil
2173080 (A/H)
025 371 707

Brendan's D.J

Brendan
214 0050
0274 334 045

Skitch

Liv Cochrane
027 482 3959

Independent DJ Services

Nigel
214 5468 (A/H)
027 277 3829

Comedian

Kevin Lynch
03 442 1570
027 2277306

Neil Chilton

03 4098242
027 221 6022

Mista Rock 'N' Roll

Julian McKay
213 0144

Small Feet or Boomer

Ben O'Connor
03 218 3362
0272 540 583

Contraband

Ross
217 8833

Brothers in Arms

Rio
216 2470

Vision

Trevor Daley
218 8179

Bandit

Brendon Burgess
215 9050
027 288 7899

Midnight Cruise

Les Findlater 218 2149
Kerry Hawkins 217 9332

Mister DJ

Chris
027 226 6735

Maximum Choice Music

Deon
215 4501
021 213 2883

X-Factor (X-Set)

Bill Acklin
03 455 5252
027 5555 252

Piping Hot

Judy Ward
216 8249 (hm)
021 261 0336

Take The A Train
Jazz for all Occasions
Alastair Monteath
03 217 6693

MASDEN PROMOTIONS: Agents for Suzanne Prentice, The Warratahs, ABBAnz, 80's Show, Mayor Tim & Gary McCormick and more
Ph: Marcia Hewetson 03 441 8811 or 0274 48 5778

Christine Hainstock
03 352 8568
027 4352856

Roger Fox Big Band
Chamber Groups

Shannon Cooper-Garland
Jaysha All Star Band (6 piece)
Impakt
SNAP Duo
Adrian Kirk (Juggler,
Comedian)
Jason Schmidt
(Cabaret includes Neil
Diamond, Elvis, Tom Jones)

Jaysha Duo
Jason Schmidt
(Solo all styles)
Jet Band (4 or 5 piece)
Midnight Cruz
Little Green Men
Peter Cairns
Wayne McEwan (Magician)

Functions Wine List

Sparkling Wines

Diva Brut
\$18.00

Lindauer Brut
\$25.00

Deutz Marlborough Cuvee
\$46.00

Still Wines

Riverlands

Cabernet Merlot
Chardonnay
Sauvignon Blanc
\$18.00

Five Flax

East Coast Sauvignon Blanc
Waipara Riesling
Gisborne Chardonnay
Hawke's Bay Cabernet Merlot
\$19.00

Longridge of Hawkes Bay

Chardonnay
Sauvignon Blanc
Merlot Cabernet Sauvignon
\$22.00

Functions Wine List ~ Continued

Montana Varietals

Marlborough Riesling
Marlborough Sauvignon Blanc
Gisborne Chardonnay
Pinot Gris
Cabernet Sauvignon Merlot
\$24.00

Marlborough Pinot Noir
\$26.00

Jacobs Creek Reserve

Chardonnay
Riesling
Shiraz
Cabernet Sauvignon
\$28.00

Stoneleigh

Chardonnay
Sauvignon Blanc
Riesling
Pinot Gris
Merlot
Stoneleigh Pinot Noir
\$30.00

**For a more extensive selection, wines may be chosen from our current
Emberz Restaurant Wine List**

Supply will be subject to availability
All Prices Are Inclusive Of GST
Quoted On Per Bottle
Prices Are Subject To Change without Notice

Please note that tap beer is unavailable in the Mararoa & Whitestone Rooms.

Tap beer:

Db tap(360ml)	\$4.80
Db tap(200ml)	\$3.50
Speights tap (360ml).....	\$4.80
Speights tap (200ml).....	\$3.50
Shandy.....	\$4.00

Bottled beer:

Amstel light	\$4.50
Canterbury draught	\$5.30
Db draught	\$5.30
Db export	\$5.30
Guinness	\$8.00
Heineken	\$6.50
Invercargill brewery range	\$6.50
Lion ice	\$5.30
Lion red.....	\$5.30
Light ice	\$4.50
Mac's beers.....	\$6.00
Montieths beers.....	\$6.00
Monteiths Export Larger	\$6.5
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Speights	\$5.30
Speights craft range.....	\$6.00
Speights old dark	\$5.30
Stein export	\$6.00
Steinlager Pure	
.....	\$6.50

Imported beers:

Becks.....	\$6.50
Corona-mexico.....	\$7.00
Crown lager.....	\$6.50
Hahn-aust.....	\$6.50
Grolsch-holland.....	\$6.50
Stella artois - belgium	\$6.00
Tiger - singapore.....	\$6.00

Spirits:

Bacardi	\$3.20
Bourbon	\$3.20
Prem.bourbon	\$4.20
Brandy	\$3.20
Gin (gordons).....	\$3.20
Premium gin bombay/south	\$4.20
Ouzo.....	\$3.20
Pimms.....	\$3.20
Rum	\$3.20
Premium rum.....	\$4.20
Tequila gold	\$4.50
Tequila deluxe	\$4.50
Vodka (Absolut)	\$3.20
Vodka premium level (42 below).....	\$4.00

Whisky:

Scotch whisky	\$3.20
Malt whisky.....	\$4.80
Irish whiskey	\$3.70

Cognac:

Cognac vsop	\$7.00
Cognac xo.....	\$11.00

Sherry: (50ml Serve)

N.Z	\$3.20
Imported	\$5.20

Liqueurs:

.....	\$4.80
Liqueurs (cream)	\$4.30
Compari	\$4.30
Dubonnet.....	\$3.20
Kahlua.....	\$4.30
Malibu	\$4.80
Pernod	\$4.80
Schnapps	\$4.30
S/comfort	\$4.20
Stones ginger wine.....	\$3.20
Vermouth	\$3.50
Continental Range	\$3.20

Snacks:

Chips	\$2.00
Cashew nuts	\$3.00

Splits

Large 370 ml	\$2.50
Small 200ml	\$1.50
Carafe	\$8.00
Mineral water.....	\$5.00
V energy drink	\$5.00
Red bull.....	\$5.00
Mac's ginger beer	\$3.50

Juice

Apple	\$3.50
Tomato	\$3.50
Pineapple	\$3.50
Pure o/juice 370ml	\$3.50
Pure o/juice carafe	\$10.00

Rtd's

Bourbon & cola	\$8.50
Coruba & cola	\$7.50
Gin & Tonic	\$7.50
Jack Daniels & cola.....	\$8.50
KGB.....	\$7.50
Archers.....	\$7.50

