



Elmwood

Your Wedding Day...

Let us help make your special day one to remember



Centrally located, attractive art deco building set in picturesque gardens • Private venue with ample parking
Two function areas - the Banquet Room and the Ballroom, both on ground level and linked by a large central foyer

*We are professionals and have a reputation for fine food and excellent service.
We also have extensive experience in catering at other venues, so you choose – your place or ours.*

Elmwood Catering, P O Box 1316, 309 Dee Street, Invercargill.

Telephone (03) 218 3125

Fax (03) 218 3124

Email elmwood@ilt.co.nz

Website elmwoodgarden.co.nz

We offer you...

- No Hire Charge at Elmwood Garden for Wedding Reception
(A \$300 Room Hire Fee will apply if you have your Marriage Ceremony at Elmwood.)
- Liquor Prices Discounted by 10% when you spend \$2,500 or more on beverages.
- **FREE** Wedding Night Accommodation (and Breakfast) for Bridal Couple at one of our ILT Establishments when your reception is held at Elmwood Garden and you spend \$3000 or more on food.
- Extensive Menu Selection which can be Personalised to your Specific Requirements.
- Unique art deco building in landscaped garden – ideal for outdoor ceremonies, photographs or pre-reception drinks.
- An Experienced and Professional Team ready and waiting to assist you with making your special day a dream come true.
- Specialists in Out Catering at Your Venue.
(A surcharge applies for venues other than Elmwood.)

General Information...

- We offer a one to one consultation with our Functions Administrator.
- Private viewing of venue, by appointment.
- A professional food and beverage team to look after you and your guests.
- Rectangular tables that seat 8 per table.
- All crockery, cutlery and glassware (when we are providing beverage service)
- Your choice of black or white linen tablecloths.
- Your choice of serviette colour(s) and style or linen napkins.
- Cake table, knife and gift table.
- You are welcome to provide your own table and room decorations.
- Sound system with microphones for background music and speeches.
- Portable dance floor available.
- Off-street parking.
- Bar facilities.
- Device compatible sound system for hire.
- No room hire for Wedding Dinners held at Elmwood Garden.

We have pleasure in presenting our extensive range of menus that have been especially designed by our Head Chef. We are happy to discuss these with you and create variations that exactly suit your needs.

If any of your guests have special dietary requirements please advise us - we are happy to cater for their needs.

If dining from the main menu the following special children's pricing applies

Children 2 years and under – *no charge*

Children 3-11 years – *Half price*

Children 12 and over – *Full price*

Children's menus are available on request

Testimonials...

**Don't take our word for it –
this is what some of our
customers have had to say ...**



We had a fantastic night as did our guests. The food was excellent; everyone loved the meal. Staff were friendly. The set up and venue was great. Couldn't be happier. Thank you.

Courtney & Ken
March 2017



Just want to say a big thank you to everyone for our special day. The meal was amazing, haven't stopped hearing compliments! Everything ran smoothly and we had a fantastic night!

Emma & Dylan
March 2017



Please pass on my thanks to the chef, Pam and the rest of the staff for being so helpful and efficient. They all helped make the evening the success that it was. Also a big thank you to you (Rayoni). Your expertise and guidance certainly made the planning a relatively easy task.

Makuini
April 2017

Out-Catering

When we out-cater a Dinner at your venue we provide all the necessary equipment, crockery, cutlery, tablecloths, serviettes and food and beverage staff to service your wedding.



Bookings Terms & Conditions

TENTATIVE BOOKINGS We recommend that you make a tentative booking as soon as you decide to engage our services in order to secure your preferred date. However should we receive interest from other clients for the same date, we will require confirmation and deposit immediately.

BOOKING CONFIRMATION A Booking Deposit of \$500.00 (which will be deducted off your account) is required to confirm your booking at Elmwood Garden. This is payable at least three months prior to your wedding. All details regarding your Wedding must be confirmed at least one month prior.

CONFIRMATION OF NUMBERS ATTENDING is required at least three days prior to the function. The number confirmed at this time will be the basis for charging for your function. This number is not subject to reduction and last minute increases will be charged for accordingly.

PRICING All prices quoted are current and inclusive of GST. Please note prices are subject to annual review.

SURCHARGE Extra charges may apply for functions scheduled on Public Holidays. Extra labour charges may apply if your Wedding extends beyond midnight prior to a Public Holiday.

PAYMENT An invoice will be issued the Monday following your function with payment in full due 20th of the month following invoice date.

An **OUT-CATERING FEE** applies for catering at other venues in and around Invercargill (see bottom of menus). This fee is dependent on a number of variables such as venue location, final menu selection, guest numbers, set up costs, staff travelling time and vehicle running. We are happy to offer a firm quote once all variables are confirmed.

INSURANCE Elmwood will take all necessary care but accepts no responsibility for damage or loss of property left on the premises during or after functions. Clients will be responsible for any damage sustained to the venue by them or their guests.

COMPLIANCE Clients will be responsible to ensure orderly behaviour of their guests. Elmwood reserves the right to intervene and eject any objectionable or intoxicated persons.

Due to liquor licensing and food safety regulations, no beverage or food may be brought into or taken away from Elmwood by any party.

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Canape Menu Selection

\$2.80 per item - minimum of 20 per item



Elmwood

Cold Items

Hot smoked salmon with horseradish aioli on toasted baguette
Beef fillet, rolled with garlic hummus & radish sprouts
Savoury beignet with cold smoked salmon, cream cheese, fennel & caper
Kikorangi blue & poached pear on rice cracker (*gf v*)
Sushi selection of teriyaki chicken, salmon & vegetarian with soy sauce (*gf & v on request*)
Duck breast on baguette with feta, & beetroot chutney
Tahitian coconut, lime & tomato blue cod tasting spoons (*gf*)
Smoked chicken breast with brie, & mango salsa on toasted baguette
Rolled pork with fresh mozzarella, cherry tomato, rocket & balsamic glaze pick
Pastrami, gherkin, kalamata olive & cherry tomato skewer (*gf & v on request*)
Chicken mousse & peach relish pastry

Hot Items

Chopped almond & sesame breaded blue cod with citrus aioli
Button mushrooms with herb butter wrapped in streaky bacon (*gf*)
Creamed chicken & mushroom bouchee
Mini warmed salmon kebab with citrus, caper & parsley butter (*gf*)
Scallop, mustard, lemon & gruyere tasting spoon
Grilled bruschetta of portabello mushroom, thyme & brie
Chilli & lime prawn mini skewer
Pork balls with orange hoisin glaze
Prawn, lime & coconut fritters with sweet chilli sauce
Pepperoni, tomato & mozzarella mini pizzettas
Chorizo, spanish onion & green capsicum petite quiche (*gf*)
Asian selection of mini spring rolls & samosa with dipping sauce
Cocktail beef burgers with onion marmalade & mayonnaise
Mini bratwurst & bacon skewer with tomato and red pepper relish

Tray serviced - \$25 per per staff per hour, minimum of 2 hours
Prices are valid only until 31 May 2019 and are GST inclusive

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Buffet Menu

Minimum of 30 adults are required for buffet selections 1 & 2 and 40 for selections 3 & 4



Elmwood

Selection 1	Baked leg ham, one hot dish, gourmet potatoes, two vegetables, three salads, two desserts	\$38 per person
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Selection 2	One carved meat, one hot dish and one chilled platter, potatoes, three vegetables, three salads, three desserts	\$44 per person
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Selection 3	Two carved meats, one hot dish <i>OR</i> chilled platter, two potatoes, three vegetables, three salads, four desserts	\$48 per person
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Selection 4	Two carved meats, one seafood platter, one hot dish <i>OR</i> chilled platter, two potatoes, three vegetables, four salads, four desserts	\$54 per person
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Set Buffet Menu 1	<ul style="list-style-type: none">• Honey glazed baked leg ham, with cranberry jus• Chilled chicken platter - smoked breast, apricot rolled, Thai satay & marinated drumsticks• Gourmet potatoes, pan roasted root vegetables, steamed fresh vegetables• Selection of three salads, selection of three desserts	\$42 per person
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Set Buffet Menu 2	<ul style="list-style-type: none">• Roasted prime hereford beef ribeye, with merlot jus• Teriyaki grilled fresh salmon fillets, sliced meat selection• Gourmet potatoes, baked kumera, carrots, broccoli & cauliflower mornay• Selection of four salads, selection of four desserts	\$46 per person
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Set Buffet Menu 3	<ul style="list-style-type: none">• Baked leg of ham, roasted prime beef ribeye with cranberry & merlot jus• Manuka smoked salmon platter• Gratinée & roast potatoes, selection of roasted & steamed fresh vegetables• Selection of four salads, selection of four desserts	\$50 per person
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All buffets include:

Pickles, relishes, dried fruits, nuts, freshly brewed coffee, tea selection and after dinner mints

Extras	Soup and hot bread roll	\$7.00 per person
	Entrée	\$9.50 per person

The above Buffet Menus are a selection of possible combinations. We would be happy to assist in designing a menu of your choice.

A surcharge may apply for catering at other venues. Prices are valid only until 31 May 2019 and are GST inclusive.

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Buffet Selections



Carved Meats	Baked Leg Ham	Glazed with honey, studded with cloves & served with cranberry jus
	Beef Ribeye	Prime hereford beef ribeye, rubbed with dijon and thyme, roasted & served with merlot jus
	Leg of Lamb	Boned lamb leg, scented with rosemary and served with mint sauce & gravy
	Pork Loin	Rolled loin of pork, served with apple puree and cider flavoured gravy
	Beef Sirloin	Prime hereford beef rubbed with cracked pepper, served with mushroom sauce
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Hot Dishes	Teriyaki Salmon	Fillets of salmon, glazed with soy, honey, ginger, garlic & a dash of chilli, then grilled
	Thai Chicken	Sliced breast of chicken topped with a mild red curry, green bean & red pepper sauce
	Lamb Cutlet	Grilled, then braised with courgette, onion, garlic, tomato and kalamata olives
	Chicken Breast	Sliced & grilled lemon & rosemary marinated chicken breast
	Fish of the Day	Grilled with caper beurre blanc or poached with chives and cheddar sauce or battered with lemon honey glaze
	Beef Ragout	Slow cooked beef, root vegetable and shiraz wine casserole
	Vegetarian Lasagne	Fresh seasonal vegetables layered with spinach, tomato concasse, bechamel and pasta
	Barbeque Pork	Pork sirloin, marinated, roasted, sliced then glazed with bbq sauce, sliced orange
	Seafood Pasta	Fettucine with fish, prawns, cherry tomatoes and garlic in a cream sauce
	Hoisin Beef	Marinated, roasted & sliced beef sirloin with a green bean, capsicum & hoisin sauce
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Chilled Platters	Sliced Meat Selection	Pork, silverside, lamb, pastrami, salamis with pickles, chutneys & relishes
	Chicken Selection	Smoked breast, apricot rolled, Thai satay & marinated drums with a variety of fruit & chutneys
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Chilled Seafood Platters	Seafood Selection	Marinated mussels, prawns, hot and cold smoked salmon, with seafood sauce
	Smoked Salmon Platter	Manuka smoked side of salmon with horseradish sauce, red onion, capers & lemon
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Salads	Broccoli & Cashew	Blanched broccoli, red onion, capsicum, toasted cashews & vinaigrette
	Tossed Green	Iceberg lettuce & seasonal salad vegetables with french dressing & mayonnaise
	Cous Cous	Cous cous with roasted root vegetables, semi dried tomato & parsley
	Caesar	Cos lettuce, croutons, bacon, parmesan & dressing
	Potato	Potato with spring onion, gherkins and horseradish mayonnaise
	Waldorf	Red apples, celery, walnuts & yoghurt dressing
	Mesclun with Pear & Blue Vein	Mesclun salad leaves, spanish onion, kikorangi blue vein & poached pear
	Brown Rice	Brown rice, bean sprouts, celery, toasted seeds and nuts, sultanas
	Tossed Italian	Tossed green salad with black olives & crumbled feta and balsamic dressing
	Coleslaw	Always popular
	Penne Pasta	Pasta with leg ham, pepperoni, cherry tomato, parsley & vinaigrette
	Greek	Cucumber, tomato, capsicum, feta, red onion & kalamata olive
	Fresh Vegetable Vinaigrette	Blanched fresh vegetables with cherry tomato & vinaigrette
	Roasted Vegetable	Roasted seasonal vegetables with roasted red peppers, rocket, and aioli dressing
	Chickpea	Chickpeas with tomato, rocket, red onion and balsamic dressing

Buffet Selections



Vegetables

Always fresh seasonal

Desserts

Fruit Salad	The best of seasonal and tropical fresh fruits
Pavlova	Decorated with fresh fruits
Apple Shortcake	Sweetened apple, baked in shortcrust pastry. Also with apple & boysenberries
Baked New York Cheesecake	Light cheesecake, served with a variety of fruits
Apple & Sultana Strudel	Apples & raisins, with spices and citrus zest, baked in a light pastry
Chocolate Demise	Layered chocolate cake with dark & light chocolate mousse
Citrus Tart	Sweet pastry, with tangy lemon curd
Banoffie Pie	Biscuit base, with caramel, banana and coffee cream
Mississippi Mudcake	Chocolate mud cake, covered in chocolate ganache
Cheesecake	Passionfruit, boysenberry or cookies & cream
Blueberry & Almond Tart	Sweet pastry, blueberries and almond cream
Sticky Date Pudding	With butterscotch sauce
Lemon Meringue Pie	A sweet base with lemon curd & meringue
Fresh Strawberries	Available in season
Mousse & Mudcake	Mudcake with chocolate mousse, then covered with dark chocolate
Apple & Rhubarb Crumble	Served with custard
Ice Cream	Complimentary with all buffets

Served breads, soups and entrees may be added to compliment this selection.

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Served Menus



Entrée

Seared, venison on a petite salad with feta, farmhouse beetroot chutney, balsamic drizzle and toasted baguette

\$9.50
per person

Fresh salmon carpaccio with cherry tomato, cucumber & mojito sauce

Fresh salmon & blue cod wrapped in filo with julienne of vegetables, baked and served with hollandaise & capers

Sliced duck breast on a rocket and poached pear salad with a date balsamic vinaigrette

Baked salmon filet with a warmed pea and bacon crush, roasted red capsicum pesto and a baby herb salad

Blue cod, topped with an almond, sesame bread crumble, baked & served with a micro greens salad

Mains

Prime beef sirloin steak, garlic & chive butter, herbed gourmet potatoes, saute vegetables

\$34
per person

Chicken breast wrapped with belly bacon, served with a capsicum & apricot jus, potato sablee and steamed seasonal vegetables

Hereford beef ribeye, truffle jus, garlic mash, caramelised shallots and green beans

\$36
per person

Grilled fresh salmon with courgettes and green pea salsa verde and gallette potato

Chicken roulade with mozzarella cheese & basil, potato sablee, tomato roasted pepper fondue and micro greens

Braised pork belly on kumara puree, with steamed bok choy with orange hoisen glaze

Dukkah crusted venison over potato rosti with baby vegetables & blackcurrant, red onion and peppercorn sauce

\$42
per person

Fillet of beef steak with potato rosti, saute black garlic, portebello mushroom, baby carrots and merlot jus

Poached blue cod filet, scallops & prawns, lyonnaise potato with cherry tomatoes, courgettes & sauvignon blanc cream sauce

Rack of lamb, potato gallette, minted pea crush, and roasted beetroot with pinot noir jus

Desserts

included with all mains

Sticky date pudding, butterscotch sauce, vanilla ice cream and whipped cream

Baked New York cheesecake with passionfruit & cream

Poached pear on ginger crumble hot chocolate rum sauce & vanilla ice cream

Citrus Tart with candied lemon, creme fraiche and lime sorbet

Chocolate demise gâteau with light and dark chocolate mousse, blueberries and cream

Dessert duo of peach mango ice cream brandy snap basket and chocolate mousse

Chocolate mudcake with raspberry coulis and vanilla ice cream

Cream brulee with rhubarb compote and biscotti

*All menus include tea, coffee & after dinner mints, for an additional \$3 per person
a selection of two mains & two desserts will be served alternately.*

Savoury Items

Club sandwich selection	\$2.40 per item
Variety of gourmet savouries with tomato chutney	
Mediterranean chicken or beef sausage roll and tomato relish	
Savoury mousetrap triangles	

Assorted sandwich selection - variety of breads & styles <i>(gf, v on request)</i>	\$3.50 per item
Leg ham & salad or salmon mousse pinwheels	
Mini ciabatta with brie, roasted pepper, onion marmalade & lettuce <i>(v)</i>	
Honey soy marinated chicken drumsticks <i>(gf)</i>	
Mini quiche - lorraine, pumpkin & cream cheese or chicken & cranberry <i>(v on request)</i>	
Wholemeal breadcases - savoury mousetrap or roasted vegetable & cream cheese <i>(v on request)</i>	
Rare beef with horseradish cream & gherkin on yorkshire pudding	
Buttered savoury scones	
Bacon & egg finger with tomato relish	
Breaded fish with lemons and tartare sauce	
Asian selection of wontons, mini spring rolls & samosa with dipping sauce	
Toasted cheese & onion rolls	

Baguette open sandwiches - hot smoked salmon & horseradish & capers; smoked chicken & mango salsa; pastrami, tomato & pepper relish <i>(v on request)</i>	\$4.50 per item
Cold smoked salmon, cream cheese and salad bagel	
Mini meatlovers pizza	
Warmed salmon kebab with citrus, caper & parsley butter <i>(gf)</i>	
Beer battered blue cod with lemons & tartare sauce	
Chicken, belly bacon and capsicum kebab, roasted vegetable chutney <i>(gf)</i>	
Leg ham, cheddar, tomato and sage & onion marmalade mini croissant <i>(v on request)</i>	
Smoked chicken, brie, lettuce & cranberry slider	
Seasoned wedges with sour cream and sweet chilli sauce	
Prime beef, red onion and mushroom kebab with garlic butter	
Quiche slice - chicken, brie & roasted capsicum or mediterranean veg. <i>(v on request)</i>	
Breaded chicken tenderloins with apricot sauce	
Warm roast pork, apple sauce and gravy mini roll	
Ground beef burger with tomato relish, cheddar & aioli	

Savoury Items

Cajun beef and salad wraps	\$6.50 per item
Thai sweet chilli chicken wraps	
Individual blue cod and chips boxes with tartare sauce and lemon	
Soup and bread roll - pumpkin or cream of fresh vegetable <i>(v)</i>	

Sweets & Beverages

Suitable for Coffee Breaks, Light Meals & Suppers



Elmwood

Sweet Items

Selection of mini slices - fudge, caramel, tan, ginger, citrus	\$2.50 per item
Pikelet with cream and raspberry jam	
Creamed brandy snaps (gf)	
Chocolate and raspberry lamington halves	
Buttered ginger loaf	
Kiwi and passionfruit meringue	
Whole fresh fruit basket	
Mini fresh fruit kebab	

Pecan brownie slice (gf)	\$4.00 per item
Iced carrot, chocolate or banana cake	
Scones with raspberry jam and cream	
Vanilla Slice	
Boysenberry cheesecake slice with cream	
Blueberry friand (gf)	
Freshly baked muffins	
Apple shortcake	
Black cherry or fruit custard flan	
Apple and rhubarb tart (gf)	
Fresh fruit kebab	
Sliced fresh fruit platter	

Baked New York cheesecake with raspberry coulis & cream	\$9.00 per item
Chocolate demise gateau	
Lemon meringue tart	

Beverages

Coffee and tea selection	\$3.00 per person
Continuous coffee and tea selection (all day)	\$7.50 per person
Freshly brewed coffee and tea selection	\$3.50 per person
Continuous brewed coffee and tea selection (all day)	\$9.00 per person
Orange juice	\$10.00 per litre

Wine List



		Bottle	Glass
Sparkling Wines	Brancott Estate	34	
	Jacobs Creek Chardonnay Pinot Noir	30	
	Lindauer Brut Cuvee 200ml	9.5	
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Chardonnay	Church Road	38	
	Stoneleigh	36	9
	Montana East Coast	30	7.5
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Sauvignon Blanc	Stoneleigh	36	9
	Brancott Estate	34	8.5
	Montana Marlborough	30	7.5
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Riesling	Montana Waipara	30	7.5
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Rose	Brancott Estate Flight - low alcohol	32	
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Pinot Gris	Triple Bank	40	
	Stoneleigh	36	9
	Montana East Coast	30	7.5
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Pinot Noir	The Last Shepherd	44	
	Stoneleigh	36	9
	Montana South Island	30	7.5
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Merlot/Cabernet	George Wyndham Founders Reserve	44	
	Stoneleigh	36	9
	Montana Cabernet Sauvignon	30	7.5
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Shiraz	Wyndham Estate Bin 555	32	8

Please note that if your preferred beverage or brand is not listed, we are happy to order it for you.
These prices are effective from 1 January 2018, are GST inclusive & may be subject to change without notice.
If a minimum of \$300 of sales is not met, a service charge of \$25 per hour may apply. Minimum of 2 hours.
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Beverage List



Tap Beer per litre	DB	12
Tap Beer is only sold by the keg	Speights	12
Bottled Beer	DB Draught	6
	DB Export	6
	Speights	6
	Speights Mid Strength	5
	Steinlager Pure	7.5
	Heineken	7.5
	Heineken Light	6
	Mac's Black	7.5
	Corona	8
	Export Citrus	5
	Monteiths Apple Cider	7.5
Spirits	Bourbon, Rum, Brandy, Whisky, Gin, Vodka, Bacardi	3.8 Single Nip
	Whiskey, Gin, Vodka, Bacardi	7.6 Double Nip
	Mixers 200ml glass	1.2
	Mixers 350ml glass	1.8
RTD's	Smirnoff Ice	8.5
	Gin & Tonic	8.5
	Coruba & Cola	8.5
	Jim Beam	8.5
Port, Sherry	Taylor's Fine Tawny Port	6
50ml Serve	Old Masters Sherry	4
Liqueurs	Kahlua, Baileys	4.5 Single nip
Non-Alcoholic Beverages	Orange Juice	2.5 Per 200ml glass
	Orange Juice	4 Per 350ml Glass
	Orange Juice	10 Per 1lt Carafe
	Soft Drinks	2.5 Per 200ml Glass
	Soft Drinks	3.5 Per 350ml Glass
	Tonic & Soda	4 Per 330ml Bottle
	Soft Drinks	9 Per 1.5lt
	Lemon Lime & Bitters, Ginger Beer	4.5
	Antipodes Sparkling Water	8 500ml
	Sparkling Grape Juice	15 750ml

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