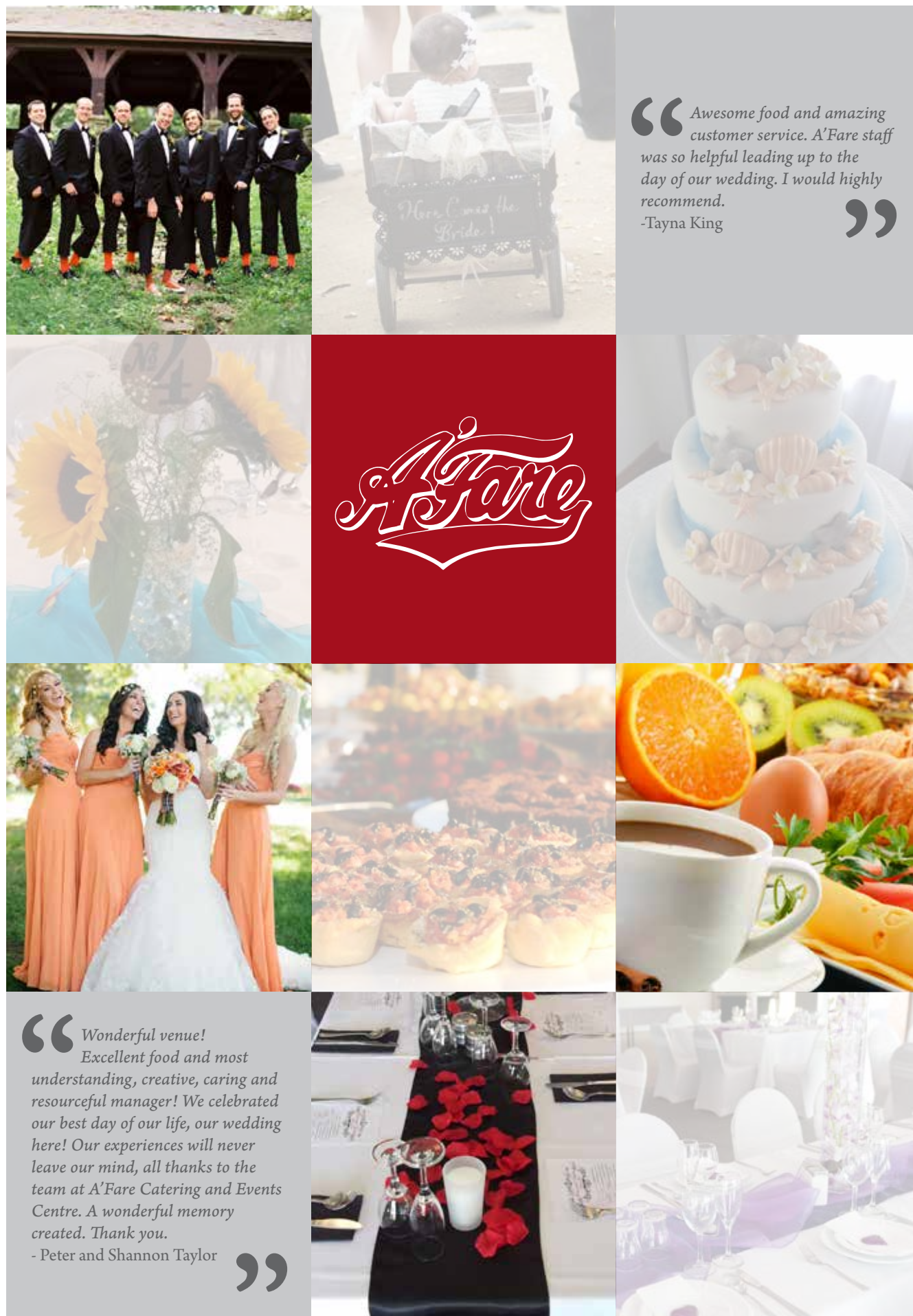




helping you celebrate  
your special day





# Welcome

Congratulations on your engagement. Thank you for thinking of A'Fare Catering and Events Centre as the perfect potential venue for your wedding reception, and perhaps even your wedding ceremony.

The views over the iconic Hatea River make a striking wedding backdrop for your beautiful day, and the immediate outdoor environs provide memorable photographic opportunities, along with gardens for your guests to enjoy, while you give the photographer your best smiles.

Your wedding at A'Fare will still be an affair to treasure in your golden years. Our team is trained to deliver refined service, elegant food, beverages, and the sense of occasion that makes a wedding exceptional.

Off-street parking in our dedicated carpark accepts 22 vehicles, and many more street-parks are available within a few metres walk of A'Fare.

We'll ensure your guests are comfortable and catered for with a glass of Bubbly, and delicious canapes while the photographer works his magic with you and your wedding party.

We look forward to the privilege of hosting you on your first day of marriage, and to helping you start a long and happy union. Please relax and enjoy your guests while we take care of everything else.

With pleasure,  
Your dedicated Wedding team





# Key Features

## Full venue hire includes:

- Ideal reception venue for up to 100 seated guests
- Delightful wedding ceremony setting for up to 100 people
- Exclusive use of the A'Fare Function Centre
- Highly qualified friendly staff with over 25 years catering and hospitality experience
- Tranquil outlook/backdrop of the iconic Hatea River
- Access from 8am on the wedding day
- Fully licensed bar with tab or cash bar options
- BYO available with a surcharge per head
- Disabled access
- Parking on premises for 22 vehicles and plenty of street-parking within a few metres
- Our host and her fully trained team will be present to make sure your first day of marriage flows with ease and elegance

## Floor Planning

### Our Seating Capacity

HEAD TABLE - 14 people

Total seated capacity – 100 people

The wedding ceremony can take place in the main area or outside in the gardens overlooking the Hatea River.

We place buffet tables in positions which allow ease of flow for both your guests and our servers, but we can discuss alternative placement with you.

“Great venue & wonderful staff who go out of their way to make everything perfect. - Nicola Mathews”



# Your Options

It's an easy two-step process to choose how you'd like to use A'Fare Catering and Functions for your wedding.

Venue Hire immediately below covers all the essentials for your reception and ceremony. Our detailed tailored catering options follow. Simply choose the best one for you.

## Venue hire:

Exclusive use of venue for ceremony and reception

Up to 60 Guests	\$1,000
Up to 61 – 100 Guests	\$1,350
101 + Guests	\$1,500
Reception only (6 hrs)	\$ 850
Ceremony only (3 hrs)	\$ 350

## Exclusive use of venue for ceremony and reception includes:

- Access to the venue for the whole wedding day from 8am
- Exclusive use of ceremony gardens
- Full set-up for ceremony
- Full set-up for reception
- Deck and outdoor areas with furniture and seating
- Signing table
- Bridal party table with bridal curtain and fairy lights
- Sound system with microphone for speeches and a play and plug system for your music.
- Wooden Dance Floor
- Tablecloths and elegant fitted full-length chair covers for the room + Linen Napkins
- We provide room set-up as per your choice
- All cutlery, crockery & glassware
- Cake table and knife, plus gift table
- Service of wedding cake
- Fully licenced bar with BYO option
- Trained hospitality staff
- Functions Manager as personal assistant

## Ceremony only includes:

- Exclusive use of ceremony gardens
- Full set-up for ceremony
- Signing table
- Audio and PA systems
- All cutlery, crockery, and glassware
- Professional staff
- Fully licensed bar with BYO option
- Deck and outdoor areas
- Functions Manager as personal assistant

## Reception only includes:

- Exclusive use of entire venue
- Full set-up for reception
- Deck and outdoor areas with furniture and seating
- Bridal party table with bridal curtain and fairy lights
- Sound system with microphone for speeches and a play and plug system for your music.
- Wooden Dance Floor
- Tablecloths and elegant fitted full-length chair covers for the room + linen Napkins
- Room set-up provided as per your choice
- All cutlery, crockery, and glassware
- Cake table and knife, plus gift table
- Wedding cake served
- Fully licenced bar with BYO option
- Trained hospitality staff
- Functions Manager as personal assistant

\*\*A'Fare and Spitroast.com are in-house caterers - we cannot accept outside catering services.



**BUFFET MENU OPTIONS (Min 20 guests)**

# Bronze MENU

**\$39.<sup>50</sup> per person**

**SLOW ROASTED MEATS**

*served with homemade jus - choose three from -*

**Mustard and herb crusted beef rump**

Served with chutney and creamy horseradish sauce

**Farmhouse chicken**

Served with sage and onion stuffing and chunky cranberry sauce

**Prime cut of pork**

Served with crackling and cinnamon spiced apple sauce

**Glazed baked ham**

Thinly carved, with pear and fig chutney

**FRESHLY PREPARED SALADS**

**Country coleslaw**

Our play on a kiwi favourite, a cabbage and carrot-based slaw with lots of seasonal extras, all tossed through chef's choice of dressing

**Roasted carrot, beetroot and kumara**

With sesame vinaigrette

**Seasonal garden salad**

Mixed leaves, carrot, capsicum, spring onion, cucumber and tomato, tossed through a caramelised onion dressing

**ACCOMPANIMENTS**

A selection of fresh bread rolls served with butter

Herbed butter & fresh parsley tossed baby potatoes

Chef's selection of dressings and condiments

**DESSERTS**

**Mini pavlovas**

Decorated with fruit coulis and chantilly cream

**Mochaccino trifle**

Marrying the flavours of coffee and chocolate under a blanket of cream speckled with chocolate

**Fresh fruit platter**

with coconut and passionfruit yoghurt dip

**BUFFET MENU OPTIONS (Min 20 guests)**

# Silver MENU

**\$55.<sup>00</sup> per person**

**CANAPES on arrival**

Blinis topped with smoked salmon, cream cheese and dill

Sweetcorn and coriander fritter with tomato and avocado salsa

Savoury tartlet with pumpkin, chorizo and feta

**SLOW ROASTED MEATS**

*served with homemade jus - choose three from -*

**Mustard and herb crusted beef rump**

Served with chutney and creamy horseradish sauce

**Farmhouse chicken**

Served with sage and onion stuffing and chunky cranberry sauce

**Prime cut of pork**

Served with crackling and cinnamon spiced apple sauce

**Glazed baked ham**

Thinly carved, with pear and fig chutney

**Boned and rolled lamb**

Scented with rosemary, garlic and thyme, and served with mint jelly

**FRESHLY PREPARED SALADS**

**Orzo pasta salad**

Baby spinach with roasted kumara, beetroot, and feta

**Asian style slaw**

Thinly shredded with fresh fragrant herbs, shoots, lime & a touch of chilli

**Carrot, red onion and sultana salad**

With toasted sesame dressing

**Seasonal garden salad**

Mixed leaves, carrot, capsicum, spring onion, cucumber, and tomato, tossed through a caramelised onion dressing, and finished with feta and olives

**ACCOMPANIMENTS**

A selection of fresh artisan breads with a selection of dips

Herbed butter & fresh parsley tossed baby potatoes

Chef's selection of dressings and condiments

**DESSERTS**

**A decadent selection of mini cakes and treats,**

including lemon meringue pie, black forest brownie, lamington pyramids, banoffee tartlets, mini pavlovas, and bite size vanilla and cinnamon donuts





BUFFET MENU OPTIONS (Min 20 guests)

# Gold MENU

\$69.per person

**CANAPES on arrival**

- Caprese skewer with cherry tomato, mozzarella, and basil
- Piccolo potatoes wrapped in maple bacon
- Blinis topped with smoked salmon, cream cheese and dill

**ENTREE to share at the table**

- Antipasto platter  
A fine selection of crudité's, cheeses, meats, marinated mushrooms, sundried tomatoes, gherkins, olives, pickled onions, and char-grilled capsicum served with dips, relishes, pickles, crackers, & breads.

**SLOW ROASTED MEATS**

- Mustard and herb crusted beef  
Served with chutney and creamy horseradish sauce
- Farmhouse chicken  
Served with sage and onion stuffing, and chunky cranberry sauce
- Prime cut of pork  
Served with crackling and cinnamon spiced apple sauce
- Glazed baked ham  
Thinly carved, with pear and fig chutney
- Boned and rolled lamb  
Scented with rosemary, garlic and thyme, and served with mint jelly

**FRESHLY PREPARED SALADS**

- Seasonal garden salad  
Mixed leaves, carrot, capsicum, spring onion, cucumber and tomato, all tossed through a caramelised onion dressing, and finished with feta and olives
- Moroccan couscous salad  
with carrot, capsicum, apricot, and toasted almonds, all scented with heavenly Moroccan spices
- Roasted beetroot and orange salad  
with a light sesame dressing
- Asian style slaw  
thinly shredded with fresh fragrant herbs, shoots, lime, and a touch of chilli

**HOT VEGETABLES**

- Roasted seasonal vegetable medley with caramelised garlic and rosemary
- Broccoli and cauliflower baked under a light blanket of double cheese sauce

**ACCOMPANIMENTS**

- A selection of fresh artisan breads with a selection of dips
- Herbed butter and fresh parsley tossed baby potatoes
- Chef's selection of dressings and condiments

**DESSERTS**

- Fresh fruit salad with cream and ice-cream
- Rum and raisin, or cookies and cream,
- Chef's choice of cheesecake
- Pavlova with fruit coulis, chantilly cream and fresh seasonal fruit
- Black forest brownie slice

Self-service selection of teas and coffee

BUFFET MENU OPTIONS

# Additions and substitutions

The following are menu items to consider if you wish to personalise your menu by substituting, or adding to, any of the courses. They are priced on request, so please feel free to enquire over their suitability for your guests. We're only too pleased to help.

**ENTREES**

**SKEWERS**

- Marinated Greek lamb skewers, mint drizzle
- Lemon and parsley prawn skewers with garlic butter
- Chicken-satay, tandoori, chermoula (fresh herbs, garlic, lemon, moroccan spices) teriyaki (honey, soy, sesame)
- Haloumi, capsicum, spiced aubergine

**MUSSELS**

- Marinated and served with cream cheese wrapped in bacon
- Steamed with garlic, white wine, lemon and parsley
- Steamed with sweet chilli and coconut
- Steamed with aromatic herbs, miso and ginger

**FRESHLY BAKED PASTRY SELECTION**

- Mini quiche
- Mini spanakopita filo cups
- Chicken pinwheels- choose Italian, Moroccan
- Mini puff pastry snails - a trio of pesto, tomato and cheese, tapenade
- Savoury choux profiteroles - choose smoked fish, triple cheese, or avocado and prawn
- Mini pie selection

**BRUSCHETTA**

- Tomato, mozzarella and basil
- Salami, feta and capers
- Avocado, sun-dried tomato and basil
- Salmon, cream cheese and dill

**FROM THE FRYER**

- Fish bites
- Crumbed camembert
- Squid rings
- Prawn twisties
- Chicken nibbles

**FRITTERS WITH SELECTION OF CHUTNEYS AND SALSAS**

- Salmon, feta and avocado
- Courgette, corn and red capsicum
- Cajun quinoa and blackened banana
- Edamame, chickpea, toasted sesame
- Potato, spinach and cheddar
- Roasted cauliflower, kale and blue cheese
- Moroccan couscous, toasted almond and apricot
- Chicken, red chilli and black bean

**Main course alternatives**

- Beef cheeks - parsnip mash, bourbon jus
- Lamb rump - stuffed with baby spinach, redcurrant jus
- Lamb rack - parsley, mustard crust
- Pulled pork - garlic and sour cream mash
- Belly pork - caramelised apple, kumara and quinoa roesti
- Chicken breast - stuffed with roast capsicum, salami and mozzarella
- Venison - polenta, spiced cherry jus
- Sirloin - caramelised shallots and thyme gravy
- Salmon en croute - fish veloute
- Aromatic duck- kumara hash cake, hoisin drizzle
- Lamb shank - rustic gravy
- Sticky ribs - smashed baby potatoes





BUFFET MENU OPTIONS

# Additions and Substitutions

**Vegetarian alternatives**

Portobello mushroom and tomato tower with pesto, red onion, roasted capsicum and haloumi  
Potato gnocchi with burnt butter and sage  
Buerre garde kumara, silverbeet and potato bake with gruyere cheese  
Cannelloni with spinach and feta, tomato and basil concasse  
Baked aubergine and haloumi sandwich with baby spinach, roast chickpeas, and black olive salad

**Vegetable alternatives**

Honey glazed carrots  
Braised red cabbage  
Selected seasonal roasted vegetables  
Carrot and swede mash  
Parsnip puree  
Buttered brussel sprouts  
Cauliflower gratin  
Steamed broccoli  
Ginger, honey, and toasted sesame cabbage  
Sweet chilli silverbeet  
Glazed baby vegetable selection - carrots, leeks, beetroot, swede  
Orange scented roast beetroot and kumara

**Salads**

Tri-coloured spaghetti'd vegetables in a creme fraiche dressing with chives  
Asian style slaw with fresh herbs, lemon and chilli  
Roasted beetroot, carrot and kumara with a sesame vinaigrette  
Greek salad  
Tossed green salad with herbed croutons  
Quinoa, baby spinach, red capsicum  
Green bean, red onion and garlic  
Chickpea, cherry tomato and feta

**Carbohydrates**

Roasted gourmet potatoes with rosemary and garlic  
Double cheese potato bake  
Homemade oven baked seasoned wedges  
Baked potato with sour cream and chives  
Buttered polenta  
Mushroom and parmesan risotto  
Black and white rice pilaf  
Israeli couscous risotto



BUFFET MENU OPTIONS

# Canapes Selection

When selecting a finger food menu, first select how many items you would like per person:

3 items	\$10 per person
4 items	\$12 per person
5 items	\$14 per person
6 items	\$16 per person
7 items	\$18 per person

If you would like to include tea, coffee and juice with your selection this can be counted as one item.

**Cold Selection**

Caprese skewer with cherry tomato, mozzarella, and basil  
Blinis topped with smoked salmon, cream cheese and dill  
Petite sandwich of smoked chicken and mesclun with pear and fig chutney  
Savoury tartlet with pumpkin, chorizo and feta  
Crab and capsicum salad on cassava chip  
Cheesy polenta bites with bacon and mushroom

**Vegetarian options**

Sweetcorn and coriander fritter with avocado salsa  
Stuffed button mushrooms  
Capsicum, haloumi, and olive skewer  
Avocado, sun dried tomato, and basil bruschetta



**Hot Selection**

Piccolo potatoes wrapped in maple bacon  
Pulled pork sliders with apple and ranch slaw  
Potato and spinach fritter with whipped feta  
Prawn twister with sweet chilli dip  
Risotto cake with kale and chorizo  
Prawn skewer with lemon pepper aioli  
Mini pepperoni and gherkin pizzettes  
Spanakopita filo cups

**Desserts Selection**

Caramel slice  
Mini blueberry muffins  
Moreish American Brownie  
Lolly slice  
Red Velvet Cake  
Vanilla and cinnamon donut munchkins  
Mini chocolate Eclairs  
Banoffee tartlets  
Lamington pyramids  
Caramel slice  
Chocolate fudge slice  
Lemon meringue pies  
Mini gourmet cheesecakes  
Glazed fruit and custard tarts  
Christmas mince pies



- Cheese Platter \$9.50 per person

A selection of five New Zealand cheeses served with fruit, chutneys, relishes, and crackers
- Cold Meat Platter \$8.50 per person

Chef's selection of three cold meat cuts - chosen from beef, lamb, pork, ham, salami - and served with a selection of accompaniments, relishes, pickles, and breads
- Kai Moana - Seafood Supreme \$12.50 per person

A fine arrangement of prawns, steamed and marinated mussels, salt and pepper squid, smoked fish fillets and a smoked salmon dip. All served alongside an assortment of breads and crackers
- Antipasto Platter \$9.50 per person

A combination of cheeses, meats, salmon dip, marinated mushrooms, sundried tomatoes, gherkins, olives, pickled onions, and char-grilled capsicum, all served with dips, relishes, pickles, crackers, crostini and breads.
- Ham Platter \$8.00 per person

Honey glazed ham, off the bone, and served with relishes, pickles, mustard, garden salad, rustic slaw, and crusty bread selection.
- Fruit Platter \$6.50 per person

Slices of local, seasonal and tropical fruits, served with a passion fruit, coconut and yoghurt dip.
- Mini Savouries Selection \$7.50 per person

A variety of mini savouries and quiches served with accompanying relishes and chutneys.
- Gourmet Sandwich Platter \$7.50 per perso

A generous selection of mini sandwiches and rolls, filled with roasted meats, spreads and seasonal salads.
- Sweet Treat Platter \$7.00 per perso

Variety of Danish pastries, petite fours, and fudge

Please advise us of any gluten, dairy, or any food allergies so we can cater to the needs of all your guests.



A more casual menu from our famous sister company, Spitroast.com, the original New Zealand spit roast company, is also a popular wedding option. Spitroast.com has catered for parties, functions, and wonderful weddings for over twenty years. If you choose Spitroast.com for your wedding feast, you'll enjoy deliciously tasty spit roasts, BBQ extras, salads, finger foods and desserts all served by our professionally trained staff.

Spitroast.com is the spit roast meat expert. It provides a relaxed way to feed your crowd with a range of choice menu options from black-tie dining, to more informal BBQs or platters for conferences or corporate events.

Talk to our Weddings team to see if Spitroast.com would be a good option for your wedding.

They'll be happy to help you choose from a range of excellent value luscious set menus. They can also assist you to organize a fabulous Spitroast.com menu around specific dietary requirements and arrange the ideal menu based on your preferences.

Whichever menu you choose, you'll have the confidence of working with a well-established and experienced company. The expert team at Spitroast.com really knows how to throw a party, or impress your first guests as a married couple.

Visit us online and choose from our classic menus online or call us to see what else we can offer.

[www.spitroast.com](http://www.spitroast.com) 0800 333 666.







## Drinks list

### BUBBLY

\$40 per bottle

### BEERS

Steinlager \$7  
Heineken \$7  
Speights \$7  
Amstel Light \$7  
Corona \$8

### CIDER

Somersby \$7

### HOUSE SPIRITS

Single with mixer \$6 - Double - \$7

### WINES

Our wine selection changes on a regular basis.  
Please enquire about current availability.  
Priced from \$6 per glass / \$35 per bottle

### NON-ALCOHOLIC

Extensive range of soft drinks  
Non-alcoholic punch-bowl  
– approx. 50 servings - \$75

It's easiest is to run a bar tab with an allocated budget. You can allocate \$30 - \$35 per person which allows each person 3-4 drinks.

“ Wonderful venue! Excellent food and most understanding, creative, caring and resourceful manager! We celebrated our best day of our life, our wedding here! Our experiences will never leave our mind, all thanks to A'Fare Catering. A wonderful memory created. Thank you, -Peter and Shannon Taylor ”

## Table and other Decorations

### Would you like an archway? Special table settings? Particular lighting?

We include chair covers, tablecloths, and standard table-settings with plates, glassware, and cutlery as part of our venue hire.

However, if you would like something specific created for you with flower arrangements, place-settings, archway or other unique additions, just ask – we're happy to put you in touch with wedding experts who can work with you and us to organise exactly what you see in your mind's eye.

To discuss costs please contact your dedicated Wedding team at (09) 438-8329 or email [info@afare.co.nz](mailto:info@afare.co.nz)

## Upgrade Options

Chair sashes \$5.<sup>00</sup> per chair  
- selection of colours available

Drinks on arrival \$8.<sup>00</sup> per person

Canapes \$10.<sup>50</sup> per person

BYO available \$9.<sup>00</sup> per person

“ Hi the team at A'Fare. Thank you very much for the great work you did for Christine and Paul's wedding. Everyone told me they had a fine meal and good service. Thanks for the extra kinds too! The cake looked awesome. Thank you! Wishing you all the best. - Michelle Schueller ”







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A'Fare Catering and Events Centre

Phone: (09) 438-8329

Email: [catering@afare.co.nz](mailto:catering@afare.co.nz)

[www.afare.co.nz](http://www.afare.co.nz)