

  
TRAILWAYS  
HOTEL NELSON

The Tides  
Restaurant • Bar

# *Wedding Portfolio*



# ***Congratulations on your Engagement***

*Your wedding day is one of the most important events in your life.  
It is essential you choose the right venue to celebrate  
your commitment and new beginning.*

*Here at Trailways Hotel we would be delighted  
to assist you during the planning stages and on your Wedding day.  
Our aim is to work with you to ensure that we deliver the day as you  
have always imagined it would be.*

*The facilities at Trailways Hotel are ideal for a wedding reception  
– The Tides Restaurant sits on the banks of the Maitai River and has a  
lovely ambience that would complement your wedding celebration.*

*When hosting your Wedding Reception at The Tides Restaurant  
our venue is complimentary \**

*Please find enclosed in our Wedding Portfolio a selection of menus for  
your perusal and guidelines to assist in planning your day.*

*I hope you enjoy reading our information. Please do not hesitate to  
contact me if you wish to organise a time to view our facilities and  
discuss your wedding options further.*

*\* A minimum of 70 people apply to be entitled to a complimentary  
venue hire.*

## *Terms and Conditions*

*For your information the following terms and conditions apply to your booking placed with us.*

- A. The prices in this pack relate to events held in 2019. Please contact us to discuss pricing for events at a later date.*
- B. A \$1000.00 deposit is required to confirm your wedding booking. This deposit is required within one month of the date you make the reservation for your wedding.*
- C. If your booking is cancelled within six months of your wedding date there will be no refund. If you have paid your deposit and there is six months or more before your wedding a full refund will be given.*
- D. To book your wedding in The Tides Restaurant a minimum of 70 people will be required for complimentary venue hire. This must be made up of no less than 65 adults.*
- E. Final confirmation of guests attending is to be advised 48 hours prior to your wedding, with the final confirmed number being the minimum number charged for.*
- F. Due to Health and Regulations no food may be taken off the premises. The only item of food that can be brought on to the premises for service is the wedding cake.*
- G. As we are a fully licensed premise all beverage consumed on the premises has to be purchased from us only.*
- H. Trailways Hotel will not be held responsible for security of wedding gifts left on the premises overnight.*
- I. You are responsible for any loss or damage to the property or equipment at Trailways Hotel.*
- J. Payment for all costs incurred is due on the night of the wedding.*

# *Capacity*

*Please find following an indication of what our rooms can seat for a Wedding.*

*The numbers below are a guideline only, as each wedding has individual requirements that we will bear in mind when allocating a venue for your Wedding celebration.*

<i>Room</i>	<i>Number</i>
<i>Brook or Maitai Room</i>	<i>20 people</i>
<i>Rivers Room</i>	<i>60 people</i>
<i>The Tides Restaurant</i>	<i>70 to 80 people</i>
<i>The Tides Restaurant &amp; Maitai Room</i>	<i>Up to 120 people</i>
<i>The Tides Restaurant &amp; Rivers Room</i>	<i>Up to 150 people</i>

# SELECT YOUR COCKTAIL OPTION

## OPTION 1 \$16.00pp – Choose 4

Mini Savouries  
Chilli Prawn Skewers (GF)  
Beetroot and Feta cups (V)  
Panko Crumbed Fish Chunks/ Tartare  
Charred Courgette Roll/ Spanish Tapenade (GF) (V)  
Cocktail Mini Sandwiches  
Meatball Bites/ Barbeque Sauce (GF)

## OPTION 2 \$19.00pp – Choose 4

Thai Fish Cakes/ Lemon Grass Syrup (GF)  
Roast Rare Beef/ Horseradish Cream/ Roast Capsicum/ Crostini  
Beetroot Cured Marlborough King Salmon/ Lemon Dill Crème /Blini  
Lamb Kebab/ Minted Cucumber Yoghurt (GF)  
Caramelised Onion/ Wilted Spinach/ Feta Tart (V)  
Caprice Crostini (V)

## OPTION 3 \$22.00pp – Choose 4

Pumpkin and Sage Arancini / Truffle Mayonnaise (V)  
Duck Pancakes / Hoisin Sesame Sauce  
Red Wine Pear/ Walnut Crème/ Blue Cheese Melt (V)  
Cold Smoke Salmon Rosette/ Lemon Dill Caper Crème/ Blini  
Scallop Brulee / Crispy Bacon/ Watercress/ Blini  
Asian Infused Pork/ Beetroot Relish/ Pickled Cucumber

## Bite size sweet option in addition to above \$4.00pp – Choose 1

Chef's choice slice  
Chocolate Brownie/ Raspberry Coulis/ Cream  
Seasonal Fruit Skewers/ Passionfruit Pulp

# WEDDING 100ALT2

## 2 COURSE MENU

### MAIN

**Cider Roasted Pork Belly**

*Malt vinegar aioli/ shaved pear salad (GF) (DF on request)*

**Stuffed Crumbed Chicken Breast**

*Smoked cheese ham and garlic butter/ lemon garlic herb sauce*

*All above dishes served with potato dish of the day  
All mains include platter/s of seasonal vegetables to share*

### DESSERT

**Salted Caramel Cheesecake**

*Anglaise*

**Blackberry and Apple Crumble**

*Anglaise/ cinnamon ice cream*

**At \$45.00 per person inc GST**

#### **Alternative Drop Menu**

*Your guests will be delivered a dish from each course above and you will be able to swap amongst yourself for the dish you favour.*

# WEDDING 100ALT3

## 3 COURSE MENU

### ENTRÉE

#### **Thai Fish Cakes**

*Lemongrass syrup/ cucumber strips/ toasted crushed peanuts (GF)*

#### **Beef Cheek Croquette**

*House made beetroot chutney*

### MAIN

#### **Cider Roasted Pork Belly**

*Malt vinegar aioli/ shaved pear salad (GF) (DF on request)*

#### **Stuffed Crumbed Chicken Breast**

*Smoked cheese ham and garlic butter/ lemon garlic herb sauce*

*All above dishes served with potato dish of the day  
All mains include platter/s of seasonal vegetables to share*

### DESSERT

#### **Salted Caramel Cheesecake**

*Anglaise*

#### **Blackberry and Apple Crumble**

*Anglaise/ cinnamon ice cream*

**At \$50.00 per person inc GST**

**Alternative Drop Menu**

*Your guests will be delivered a dish from each course above and you will be able to swap amongst yourself for the dish you favour.*

# WEDDING 101ALT2

## 2 COURSE MENU

### MAIN

**Blackened Salmon Fillet**  
Lemon butter (GF)

**Eye Fillet**  
Parsnip crisps/ red wine jus (GF)

*All above dishes served with potato dish of the day  
All mains include platter/s of seasonal vegetables to share*

### DESSERT

**Sticky Date Toffee Pudding**  
Caramel sauce/ anglaise/ ice cream

**Warm Chocolate Fudge Cake**  
Chocolate sauce/ hazelnut praline/ vanilla ice cream

**At \$51.00 per person inc GST**  
**Alternative Drop Menu**

*Your guests will be delivered a dish from each course above and you will be able to swap amongst yourself for the dish you favour.*



# WEDDING 101ALT3

## 3 COURSE MENU

### ENTRÉE

**Beef Cheek Croquette**  
Housemade beetroot chutney

**Seared Atlantic Scallops**  
Pickled beetroot/ lemon dill sauce (GF)

### MAIN

**Blackened Salmon Fillet**  
Lemon butter (GF)

**Eye Fillet**  
Parsnip crisps/ red wine jus (GF)

*All above dishes served with potato dish of the day  
All mains include platter/s of seasonal vegetables to share*

### DESSERT

**Sticky Date Toffee Pudding**  
Caramel sauce/ anglaise/ ice cream

**Warm Chocolate Fudge Cake**  
Chocolate sauce/ hazelnut praline/ vanilla ice cream

**At \$60.00 per person inc GST**  
**Alternative Drop Menu**

*Your guests will be delivered a dish from each course above and you will be able to swap amongst yourself for the dish you favour.*

# WEDDING SET MENU 102

## 2 COURSE MENU

### MAIN

#### **Eye Fillet**

Parsnip crisps/ red wine jus (GF)

#### **Blackened Salmon Fillet**

Lemon butter (GF)

#### **The Tides Ale Battered Turbot**

House made tartare

#### **Stuffed Crumbed Chicken Breast**

Smoked cheese ham and garlic butter/ lemon garlic herb sauce

#### **Roast of the Day**

Pumpkin/ parsnip crisps/ broccoli

*All above dishes served with potato dish of the day*

#### **Tomato, Pea and Artichoke Risotto**

Parmesan (GF) (DF on request) (vegetarian)

*All mains include platter/s of seasonal vegetables to share*

### DESSERT

#### **Warm Chocolate Fudge Cake**

Chocolate sauce/ hazelnut praline/ vanilla ice cream

#### **Salted Caramel Cheesecake**

Anglaise

#### **Blackberry and Apple Crumble**

Anglaise/ cinnamon ice cream

#### **Ice Cream Sundae (GF)**

Chocolate/ raspberry/ strawberry/ caramel

**At \$52.00 per person inc GST**

# WEDDING SET MENU 103

## 3 COURSE MENU

### ENTRÉE

#### **Thai Fish Cakes**

*Lemongrass syrup/ cucumber strips/ toasted crushed peanuts (GF)*

#### **Beef Cheek Croquette**

*House made beetroot chutney*

#### **Three Cheese Arancini**

*Truffle mayonnaise*

#### **Seafood Chowder**

**Soup of the Day** (GF on request)

*The Chef's daily choice*

### MAIN

#### **Eye Fillet**

*Parsnip crisps/ red wine jus (GF)*

#### **Blackened Salmon Fillet**

*Lemon butter (GF)*

#### **The Tides Ale Battered Turbot**

*House made tartare*

#### **Stuffed Crumbed Chicken Breast**

*Smoked cheese ham and garlic butter/ lemon garlic herb sauce*

#### **Roast of the Day**

*Pumpkin/ parsnip crisps/ broccoli*

*All above dishes served with potato dish of the day*

#### **Tomato, Pea and Artichoke Risotto**

*Parmesan (GF) (DF on request) (Vegetarian)*

*All mains include platter/s of seasonal vegetables to share*

### DESSERT

#### **Warm Chocolate Fudge Cake**

*Chocolate sauce/ hazelnut praline/ vanilla ice cream*

#### **Salted Caramel Cheesecake**

*Anglaise*

#### **Blackberry and Apple Crumble**

*Anglaise/ cinnamon ice cream*

#### **Ice Cream Sundae (GF)**

*Chocolate/ raspberry/ strawberry/ caramel*

**At \$58.00 per person inc GST**

# Children's Menu

## DRINKS

Coke  
Raspberry  
Lemonade  
Diet Coke  
Diet Sprite  
Orange Juice

## MAINS

Seafood Chowder  
Soup of the day  
Roast of the Day  
Hot Dog and Fries  
Crumbed Chicken Tenderloins & Fries  
Fish Bites and Fries  
Vegetable Medley  
Mini BLT Sandwich (Bacon, Lettuce and Tomato)

*Fries can be replaced with child's Salad or Vegetables*

## DESSERT

-Fruit Salad and Ice Cream  
-Ice Cream Sundae  
with Vanilla Ice Cream, fresh Cream,  
100s and 1000s, Wafers and a sauce of your choice:  
Raspberry, Chocolate, Caramel, Strawberry or Passionfruit.

**\$16 per child** Includes one drink, main and Ice-Cream option

*Strictly for children 12 years old and under*