



EST. 1895

MANAWATU

GOLF CLUB



WEDDINGS





## YOUR SPECIAL DAY AT THE MANAWATU GOLF CLUB

**T**he Manawatu Golf Club is based on a picturesque site in Hokowhitu on the banks of the Manawatu River. The redeveloped clubhouse has provided members and the local community with one of the most modern venues in Palmerston North and is the ideal setting to celebrate your special day with family and friends.

Overlooking the 18th green is the clubhouse lounge which can be partitioned to provide different function areas. Floor to ceiling windows ensure excellent natural lighting and panoramic views overlooking tree-lined greens and fairways provide the perfect backdrop to your celebration.

For smaller weddings our upstairs lounge provides a stunning, relaxing space with tranquil views through the treetops and over the course.

Only minutes from the city centre, we offer exceptional food, fun golf activities for your guests, plenty of on-site parking and you will feel a world away as you enjoy parklike views and privacy.

To arrange a time to view the venue please contact the Functions Manager.

# VENUE HIRE

October - April \$1200.00 / May - September \$600.00

Included in this price is:

- A consultant to assist with the planning of your wedding
- Access to the room from 7am on the day of your wedding for setup
- Use of the projector & screen, microphones and sound system
- All our venue set up costs (table placement and setting with white linen tablecloths and napkins, cutlery & crockery)
- Staff for the duration of your event
- Pack down at the end of the evening
- Complimentary round of golf for the grooms party (conditions apply)

### Optional extras:

There are a few optional extras listed below that are available for hire. You are also welcome to hire or bring in your own items to dress the room to suit your theme.

- Dance floor (approx. 5m x 5m): \$150.00
- Additional microphones and AV equipment: Price on request
- Round tables: \$30.00 each

### What you are responsible for:

- Finalising your catering requirements at least 14 days prior to your wedding
- Providing final numbers and a clear table plan at least 48 hours in advance of your wedding
- Any table decorations or decoration of the room
- Hiring and putting on chair covers if required (we will remove these at the end of the night for you)

### Securing your booking

- Complete the venue hire agreement and a payment of \$1200/\$600 (venue hire) will secure your date

### Golf Activities

As a Golf Club, we offer a unique opportunity for your guests to take part in putting and chipping activities on our putting green and driving range.

We will work with you to tailor a package to suit your wedding guests that will ensure everyone has a fun experience, from the novice who has never played to the seasoned professional. Activities can be arranged to fit your group size and timings of your day. We also offer a complimentary round of golf for the groom's party for up to four people. There will be a green fee charge for additional players. Bookings essential (Subject to course availability, excludes Saturday due to Club Competition).





## FUNCTION ROOMS

### Maximum numbers

#### Seated dining:

- Conference one and two – 200 (Closed at curtain)
- Conference one – 120 (Soundproof wall closed)
- Conference two - 50
- ANZ Lounge – 50

#### Cocktails

- Conference one and two - 250
- Conference one - 160
- Conference two – 70

### Room Layouts

Included in your venue hire is use of our standard rectangular tables and white linen cloths. These can be configured to suit any number of guests per table.

For an additional cost we can provide round tables and white linen cloths (\$30 per table). There are two sizes of tables that will suit groups of between eight and 12 guests per table.

We will work with you to find the most appropriate seating arrangement for your numbers, we have popular layouts for you to look at.



## CATERING

### Pre-dinner nibbles

Choose from our selection of delicious fingerfood items to be tray served to your guests while they are enjoying pre-dinner drinks.

### Main Meal

Choose between Buffet style (where your guests help themselves), or a Set Menu (where your guests orders are taken at the table), then create your own menu by selecting your choice of dishes from the selection offered.

If you would like additional courses or a larger selection, please don't hesitate to get in touch and we will create a menu to suit your requirements.

Any guests with special dietary requirements can be catered for with separate meals (as long as we know in advance) at a surcharge of \$5 per person.

### Out-catering

We offer an out-catering service and can provide a selection of canapés to your ceremony venue or a gourmet hamper for your bridal party photoshoot. We can also out-cater for your reception meal if required.



# CATERING

## FINGER FOOD

### Hot Finger Food

Mini Bacon & Eggs Pies  
Assorted Homemade Quiches  
Classic Sausage Rolls  
Spinach & Feta Filo Pastries (V)  
Mini Beef Wellingtons\*  
Chicken, Pesto And Feta Filo Parcels  
Spicy Pork Balls (Gf, Df)  
Chicken Lime & Coriander Balls (Gf, Df)  
Crumbed Camembert Wedges & Spicy Plum Sauce (V)  
Marinated Venison Skewers (Gf)  
Home-Made Vegetable Spring Rolls (V)  
Scallop And Bacon Wraps\* (Gf)  
Asian Fish Cakes (Gf Optional)  
Coconut Crumbed Prawns  
Salt & Pepper Prawns (Gf)  
Courgette & Feta Fritters (Gf, V)  
Pork & Ginger Wontons

### Cold Finger Food

Smoked Salmon & Cream Cheese Blinis  
Assorted Sushi (Gf, Df)  
Rice Paper Rolls W Chicken, Peanut & Vegetable (Gf, Df)  
Vegetarian Rice Paper Rolls (Gf, Df, V)  
Thai Beef On Lebanese Cucumber (Gf, Df)  
Roasted Pear & Kikorangi Tart Topped W Quince Jelly (V)  
Mini Yorkie W Rare Beef, Cherry Tomatoes & Horseradish Cream  
Tomato And Basil Bruchetta  
Cocktail Sandwiches

## Sweet Treats

Fresh Fruit Kebabs (Gf, Df, V)  
Lemon Meringue Tarts  
Chocolate Truffles (Gf On Request)  
Orange Macadamia Tart  
Chocolate Brownies  
Mini Meringues (Gf)

Any item can be altered to suit your dietary requirements  
Minimum order 20 of each item  
Gf = Gluten Free; V = vegetarian options available  
\$3.80 per serving incl. GST or  
\*\$4.40 per serving incl. GST

## SET AND BUFFET MENUS

Choose your style (Buffet or Set Menu) then either choose one of our fixed menus or create your own by selecting your choice of dishes from the following pages. If you would like additional courses or a larger selection, please don't hesitate to ask so we can create a menu to suit your requirements.

Guests with special dietary requirements can be catered for with separate meals (as long as we know in advance) at a surcharge of \$5 per person.

### SET MENU

#### Option A

\$75.50 per person incl. GST  
Specialty Breads  
Entrée – select one  
Main – select two  
To finish – select one

### Option B

\$85.50 per person incl. GST  
Specialty Breads  
Entrée – select two  
Main – select two  
To finish – select two

### DINNER BUFFET

#### Option A

\$62.50 per person incl. GST  
Specialty Breads  
Roast meat – select one  
Hot dishes – select one  
Vegetables  
Salad – select two  
To finish – select two

#### Option B

\$71.50 per person incl. GST  
Specialty Breads  
Roast meat – select two  
Hot dishes – select one  
Vegetables  
Salad – select three  
To finish – select two

#### Option C

\$77.00 per person incl. GST  
Specialty Breads  
Roast meat – select two  
Hot dishes – select two  
Vegetables  
Salad – select three  
To finish – select three

All Set Menu and Buffet menus include freshly brewed coffee & a selection of specialty teas

# CATERING

## SET MENU CHOICES

### To start

- Warm dinner rolls w butter

### Entree

- Asian fish cakes w slaw and chili jam
- Tequila prawn cocktail (Gf Df)
- Almond parmesan, rosemary crusted lamb cutlets w rocket and salsa verde
- Tomato, basil, onion and mozzarella on a rocket salad
- Basil, roasted tomato and mozzarella arancini balls w roasted pepper aioli, petite salad of tomato, Lebanese cucumber, peppers and olives.
- Twice cooked five spiced pork belly w Asian slaw and cashew chili jam
- Homemade soup; Minestrone w parmesan croutons and basil oil; Creamy leek and potato w crispy bacon (Gf); Seafood chowder; Creamy parsnip and apple (Gf)

### Main Event

- Prime fillet w blue cheese shallot tart w parsnip puree, broccolini and baby carrots
- Hazelnut honey crusted lamb w pea smash, potato kumara dauphinoise, beets, green beans and jus
- Cider braised pork belly w roasted apples, parsnip and potato whip, green beans, glazed carrots & maple glaze
- Baked dill, parmesan and lemon crusted salmon w potato leek croquettes, wilted spinach, salsa Verde & hollandaise
- Macadamia crumbed chicken breast filled w cranberry and brie w potato chive cake, broccolini, baby carrots and port wine jus
- Seared venison back steak w potato dauphinoise, bacon wrapped beans, baby carrot and blueberry port jus

### To finish

- Homemade individual pavlovas w raspberry curd, berry compote and vanilla ice cream

- Warm pear tart w almond cinnamon crumble and vanilla ice cream
- Lemon infused crème brûlée w lemon curd, almond biscuit and vanilla ice cream
- Toblerone chocolate mousse, berry compote, shortbread and mascarpone cream
- Warm sticky date pudding w spiced apples, butterscotch sauce and vanilla ice cream
- Seasonal fruit salad
- Assorted Kapiti ice cream
- Baked cheesecake - choose from Raspberry & White chocolate; Lemon meringue; or B52 (Baileys, Kahlua & Cointreau)
- A selection of New Zealand cheeses w fruit pate, dried fruit and crackers (*this dish incurs a surcharge of \$3.50 per person*)

## BUFFET MENU CHOICES

### Specialty breads (included in all menus)

- A selection of specialty breads & spreads

### Roast meats carved at the buffet

- Roasted beef sirloin w truffle béarnaise
- Cider pork roast w crackling
- Marmalade glazed ham
- Rosemary garlic leg of lamb w mint salsa

### Hot dishes

- Pancetta wrapped chicken breast filled w sundried tomato, basil and feta (Gf)
- Mediterranean spiced chicken thighs w roasted tomatoes, olives, capsicum and a feta whip
- Braised pulled lamb shoulder w mint pesto and feta whip
- Baked dill, parmesan and lemon crusted salmon w salsa verde and hollandaise
- Cider roasted pork belly w roasted apples

- Roasted vegetable lasagna topped w parmesan and pesto (V)
- Macadamia crumbed chicken thigh w maple glaze

### Vegetables (included in all menus)

- A selection of fresh seasonal vegetables
- Your choice of one; Roasted rosemary garlic potatoes; Creamy potato and kumara bake; herbed new potatoes; Honey roasted pumpkin and kumara

### Salads

- Iceberg lettuce w vine tomatoes, rocket & balsamic dressing (Gf)(V)
- Mesclun salad w microgreens
- Roasted beetroot salad w chorizo and feta (Gf)
- Broccoli and bacon salad w creamy dressing
- Rocket, pear and goats cheese salad w toasted walnuts and a honey dressing
- Roasted vegetable salad w grilled haloumi and a basil dressing (Gf) (V)
- Asian slaw w toasted peanuts and a wasabi dressing
- Caesar salad w parmesan, croutons & bacon lardons
- Roasted potato, cashew w homemade chili jam
- Orzo salad w sundried tomatoes, basil and roasted peppers, feta and pine nuts (V)

### To finish

- Baked cheesecake – choose from Tiramisu; Raspberry & white chocolate; Peach & passionfruit; Lemon meringue; Cookies & Cream
- Homemade pavlova w raspberry cream & curd (Gf)
- Baked lemon and lime tart
- Baked orange macadamia tart
- Sticky date pudding w spiced apples and butterscotch sauce
- Chocolate brownie (Gf on request)
- Fresh fruit salad (Gf)
- A selection of Kapiti cheeses w fruit pate and fresh and dried fruit (*this dish incurs a surcharge of \$3.50 per person*)







## BEVERAGES

The Manawatu Golf Club is a fully licensed venue and offers a well stocked bar for your use. We have a wide range of tap and bottled beers, wines, spirits and non-alcoholic beverages.

There are several options for supply of bar service to your event:

### Cash bar

All guests pay for their own beverages as ordered

### Full bar tab

An agreed limit is set and all beverages are put on the tab until the limit is reached

### Restricted bar tab

An agreed limit is set and you nominate which beverages are available on the tab (eg beer, house wine and non-alcoholic beverages but not spirits).

We recommend that if choosing a bar tab, you include non-alcoholic beverages on your account to ensure your drivers are well catered for.

In addition to the beverages listed on the following page,

We can also provide:

- Carafes of OJ – \$8.20 per carafe
- Non-alcoholic punch (serves 25) – \$60.00 per bowl (available from the bar or served in carafes for the table)
- Sparkling grape juice - \$11.50 per bottle

If you have specific requirements for your event then please let us know, we are happy to discuss these with you.

# BEVERAGE

The beverage list is updated every 6 months. Please ask the Functions Manager for the current list.

## WHITE WINE

	Glass	Bottle
House - Picton Bay Sauvignon Blanc	\$8.30	\$36.00
Haha Sauvignon Blanc	\$8.90	\$39.00
House - Spiny Back Chardonnay	\$8.30	\$36.00
Beach House Chardonnay	\$11.30	\$51.00
Haha Chardonnay	\$8.90	\$39.00
Nga Waka Chardonnay		\$62.00
House - The Maker Pinot Gris	\$8.30	\$36.00
Haha Pinot Gris	\$8.90	\$39.00
House - Mount Ridge Riesling	\$8.30	\$36.00
House - Rongopai Rose	\$8.30	\$36.00
Astrolabe Rose	\$11.50	\$53.00

## RED WINE

	Glass	Bottle
House - Grey Rock Merlot	\$8.30	\$36.00
House - Kopiko Bay Pinot Nair	\$8.30	\$36.00
Haha Pinot Nair	\$11.00	\$49.00
Tunanda Hills Shiraz	\$9.30	\$41.00
Elderton Shiraz Cabernet	\$11.00	\$49.00

## BUBBLES

	Glass	Bottle
Haha Brut Cuvee (750ml)		\$46.00
Lindauer (750ml)		\$36.00
Lindauer (200ml)		\$11.00
Prosecco (200ml)		\$15.20

## TAP BEER

	1/2 Pint	Pint
Becks	\$8.30	\$9.70
Speights Gold, Speights Mid Ale	\$5.40	\$7.90
Speights Old Dark, Tui	\$5.40	\$7.90
Amstel Light	\$6.20	\$7.90

## BOTTLED BEER & CIDER

	Bottle
Export Citrus 0%	\$6.40
Corona	\$8.90
Heineken, Heineken light, Heineken Zero	\$9.50
Steinlager Classic, Steinlager Pure	\$9.00
Export Gold, Export 33, Macs Gold	\$7.70
Export Citrus 2%, Amstel Light 2-4%	\$7.70
Steinlager Light 2-5%, Isaacs Apple Cider, Monteiths Apple Cider	\$8.40
Panhead	\$10.50
Tuatara Hazy Pale Ale	\$11.50
Guinness Cans	\$11.20

## RTD's

	Bottle
Coruba, Jim Beam, Smirnoff Ice, CC & Dry	\$9.20

## COFFEES & OTHER BEVERAGES

A large selection of soft drinks and juices are available from our chiller.

Barista coffees, teas, iced drinks & specialty coffees are available to order.

Non alcoholic punch bowls (serves 25)	\$60.00
Carafes of orange juice	\$8.20





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