



**ORTON** @ **SILENI**  
CATERING      ESTATES

# Weddings

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

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2016 MARAEKAKAHO ROAD, RD 1, HASTINGS.

PH 06-877 9034

Congratulations and thank you for considering Orton Catering @ Sileni Estates as a venue for your Wedding day.

Sileni has several venues for you to choose from depending on the numbers of guests and the style of Wedding you are considering. From our intimate Cellar Function Room to our Estate Marquee, we cater for your Wedding in beautiful surroundings.

We have a team of professional staff with many years of experience who provide exceptional organisation and impeccable quality to ensure your wedding at Sileni is everything you dreamed of.

Please find our Orton Catering @ Sileni Wedding pack, including sample menus, wine and beverage list, venue details and other helpful information.

You can also visit [www.sileni.co.nz](http://www.sileni.co.nz) to view our image galleries of Weddings at Sileni Estates.

Feel free to contact me on (06) 877 9034 or [sam@ortoncatering.co.nz](mailto:sam@ortoncatering.co.nz) to make a time to visit and discuss your wedding requirements in more detail.

Kind regards

Sam Orton  
MANAGING DIRECTOR  
ORTON CATERING

**WEDDING INFORMATION**

**VENUE HIRE:**

Estate Marquee 80+ guests	
(November – April)	\$1400.00
(May – October)	\$850.00
Cellar Function Room – up to 80 guests	\$550.00
Wedding Ceremony on Site	\$250.00

**WE PROVIDE:**

Full access to your chosen venue from  
3.00pm until 12.00am (midnight).  
Food and wine of the highest quality.  
The setting of the room ready for the reception.  
Act as your consultant on all food and beverage selections.  
Recommendations for professional wedding suppliers.  
On site co-ordination of your Wedding.

**FOOD:**

Our Head Chef, Arnault Vallée,  
has designed several menus for you to consider.  
We are also happy to sit down and design a menu  
with you to suit your individual requirements.  
We are also happy to cater for any dietary requirements.

**BEVERAGE:**

A list of current Sileni wines is included.  
Also available are sparkling wines, New Zealand beers,  
non-alcoholic soft drinks and fruit juices.  
Beverages will be charged on a consumption basis.

**LINEN:**

White damask table cloths, to the ground,  
and damask linen napkins \$2.50 per person  
White visa table cloths, half length, and  
damask linen napkins \$1.50 per person

(ALL PRICES QUOTED ARE RELATIVE TO THE CURRENT WEDDING SEASON, ENDING 30 APRIL 2012.)

**A LA CARTE PRICING**

**5 canapés**  
2 choices of mains  
1 dessert selection  
Tea and percolated coffee

or

**5 canapés**  
1 entrée selection  
2 choices of mains  
Tea and percolated coffee

*All main courses will be served with fresh seasonal vegetables and a salad to the tables.*

\$70.00pp - \$72.00pp

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**5 canapés**  
1 entrée selection  
2 choices of mains  
1 dessert selection  
Tea and percolated coffee

*All main courses will be served with fresh seasonal vegetables and a salad to the tables.*

\$83.00 - \$85.00pp

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**To add to the menu if you wish:**

Freshly Baked Breads  
with butter and freshly made dip  
\$4.50 per person

New Zealand Cheese Board  
with grapes, quince paste and wafer crackers  
\$7.50 per person

Van H Chocolates  
\$1.75 per item

**Buffet and menu alternatives upon request**

THE ABOVE PRICING IS BASED ON A MINIMUM OF 80 PEOPLE

CANAPES

Hot

Chicken brochette with sage and olive

Tempura battered prawn with sweet chilli sauce

Pork dim sum with lime and chilli sauce

Yakitori beef skewers coated with furikake and red capsicums

Bundle of roasted asparagus with pancetta with béarnaise sauce (seasonal)

Shot glasses of beef consommé (hot or cold)

Pumpkin and chorizo Arancini

Tartlets of creamed leek and pancetta

Polenta cakes with chorizo and tomato salsa

Rocket, onion and blue cheese fritters rolled with parmesan

BBQ lamb patties on pita bread, concasse of tomato

Skewers of seared Monkfish with salsa verde

Cold

Beetroot marinated salmon on buckwheat blini with pickled cucumber and lemon sour cream

Selection of cocktail sandwiches

Selection of Crostini:

sliced smoked duck and pickled pear,

goats cheese cream and slow dried cherry tomatoes

brandade of smoked fish with red capsicums

Onion waffle with parmesan cream and prosciutto

Shot glasses of beef consommé (cold or hot)

Hoisin duck on a crisp wonton wafer

Rolled crepe with wild and cultivated mushroom cream

**ENTRÉE**

**Red Pepper Mousse**

with crispy pancetta, ciabatta croutes and salsa verde

**Rabbit and Pork Rilette**

with prosciutto, lettuce leaves, sourdough bread and pickles

**Seafood tasting plate:**

pink peppered calamari with a rouille

tea smoked salmon

fennel and radish salad

pan fried scallops with a carrot and ginger butter

**Shortloin of Lamb**

dusted with olive powder, hummus and a salad of tomato, cucumber and couscous

**Ravioli**

with chicken, sage, mushroom, rocket salad, beurre blanc and lemon gremoulata

**Sautéed Veal Sweetbread and Onion Tart**

with garden leaves and madeira sauce

**Seared Scallops**

with a coriander and lime pickle and glass noodle salad

**Vietnamese Sugar Cured Beef Salad**

with a bean shoot and mint salad

**VEGETARIAN ENTRÉE / MAIN**

**Strudel of Wild and Cultivated Mushrooms**

fresh herbs and shallots

**Barbecued Polenta**

mushrooms, peppers, spinach, cheese, slow roasted tomato, mixed herb oils

**Herb Cannelloni**

wild mushrooms and shallots, grilled goat cheese, crispy leeks

MAIN

**Confit of Chicken Supreme**

lemon and herb polenta, runner beans, marsala sauce

**Lemon and Kelp Seared Snapper**

chorizo crushed potatoes, wilted spinach, tomato veloute

**Eye fillet of Beef**

gaufrette potatoes, parsnip mash, zucchini filled tomatoes

**Roasted Hapuka**

with hummus, grilled lemons, crispy leeks and red capsicum reduction

**Herb Crusted Rack of Lamb**

Dauphinoise potatoes, rosemary jus, ratatouille filled courgettes

**Twice Cooked Lamb Shoulder**

kumara mash, roasted vine tomatoes, lemon and olive jus

**Darne of Salmon Fillet**

with mash and steamed greens, pancetta,  
slow dried cherry tomatoes and a red wine reduction

*All the above main courses will be served with  
fresh seasonal vegetables and a green leaf salad to the tables.*

**DESSERT**

**Petit fours assortment**

*Please select 6 of:*

Baby meringues with cream and seasonal fruit  
Chocolate and macadamia nut brownie with chocolate ganache  
Chocolate cups with coffee cream and beans  
Little citrus tart  
Caramel and chocolate slice  
Mini pistachio eclairs  
Orange Friands with candy floss  
Macaroons  
Sicilian apple tarte with mascarpone and apple crisp  
Garnished with fresh strawberries and frosted grapes

**Sparkling Fruit Jelly**

with green tea ice cream and crisp meringue

**Dense Chocolate Tart**

with Raspberry fool and roasted apricots

**Traditional vanilla crème brulee**

and sugared palmier

**Roasted Apricots and Almond Sable**

with an elderflower scented mascarpone

**Star Anise Blancmange**

with macerated red summer fruit and an almond tuile

**WINE LIST**

**Sileni Estates Cellar Selection**

Chardonnay	\$31.50
Sauvignon Blanc	\$31.50
Riesling	\$31.50
Pinot Gris	\$31.50
Rose	\$31.50
Merlot	\$31.50
Syrah	\$31.50
Pinot Noir	\$31.50

**Sileni Estates Estate Selection**

The Lodge Chardonnay	\$55.00
The Straits Sauvignon Blanc	\$38.00
The Don Riesling	\$38.00
The Triangle Merlot	\$46.00
The Plateau Pinot Noir	\$46.00
The Pacemaker Cabernet Franc	\$46.00
The Plains Merlot Franc	\$46.00
The Peak Syrah	\$46.00
Late Harvest Semillon 375m	\$35.00

**Sileni Estates Exceptional Vintage**

Chardonnay 2005	\$110.00
Pinot Noir 2005	\$110.00
Merlot 2005	\$110.00
Pourriture Noble 2004 375ml	\$48.00

**Red Metal Vineyards**

Chardonnay	\$35.00
Merlot Franc	\$35.00
Basket Press Merlot Franc	\$51.00
Erinview Vineyard Merlot	\$75.00
Resolution Merlot	\$75.00

**Sparkling / Methode Traditionelle**

Morton Estate Premium Brut	\$35.00
Sileni Cellar Selection Sparking Sauvignon Blanc	\$31.00
Sileni Cellar Selection Sparkling Brut	\$31.00
Sileni Cellar Selection Sparkling Rose	\$31.00

PRICES AND AVAILABILITY SUBJECT TO CHANGE

**BEVERAGE LIST**

**Beer**

Steinlager Pure	\$6.50
Heineken	\$6.50
Speights Old Dark	\$5.50
Amstel Lite	\$5.50
Tui	\$5.50
Export Gold	\$5.00

**Non Alcoholic**

Coca Cola	\$4.00
Diet Coke	\$4.00
Sprite	\$4.00
Simply Squeezed Orange Juice	\$3.50
Phoenix Ginger Beer	\$4.00
Phoenix Sparkling Feijoa	\$4.00

PRICES AND AVAILABILITY SUBJECT TO CHANGE

OUR RECOMMENDATIONS

<b>BABY SITTING SERVICE:</b>	Rockmybaby	0800 rockmybaby
<b>BANDS/MUSICIANS/DJ:</b>	Naked Gun	021 367 939
	Pulse	021 051 7205
	Ben Throp	www.benthrop.com
	Dave Boston	06 844 1386
	DJ Rangi Rehu	0274 323 865
	DJ Michael Hawksworth (lil b)	021 257 0519
<b>BEAUTICIANS:</b>	Urban Retreat	06 878 5995
<b>BRIDALWEAR &amp; ACCESSORIES:</b>	RSVP Couture	06 876 6926
<b>CAKES:</b>	Sweet Art Cake Design	06 877 2050
	Steph Mason	06 843 3619
<b>FLORAL DECORATON:</b>	Debbie Nott Flowers	06 877 8115
	Avisons Flowers	06 876 7766
<b>HAIRDRESSERS:</b>	Andrea's	06 877 7476
<b>MARRIAGE CELEBRANTS:</b>	Rebecca McKenzie	06 875 1441
	Philippa Chambers	06 877 7894
<b>PHOTOGRAPHERS:</b>	Richard Brimer	027 240 9960
	Tim Whittaker	027 229 0344
	Eva Bradley	021 159 1053
	Sarah Horn	021 406 070
<b>SUIT HIRE:</b>	Thomsons Suits	06 878 4700
	Chris Wiig Suit Hire	06 834 0037
<b>TRANSPORTATION:</b>	Hastings Taxis	06 878 5055
	Napier Taxis	06 835 7777
	Nimon & Sons Bus service	06 877 8133

## WEDDING TERMS AND CONDITIONS

### **CONFIRMATION:**

Written confirmation and a deposit of \$1000.00 will be required to confirm your Wedding with us.

PLEASE NOTE: The deposit is non refundable unless we are able to replace your cancelled booking with another function on that date. If the cancelled booking is able to be replaced your deposit will be refunded less some administration costs. Alternatively another booking date can be made.

### **DAMAGES:**

Orton Catering and Sileni Estates will hold no responsibility in the event of damages to Orton Catering / Sileni property or equipment. Consultation will be made prior to charging your account.

### **FOOD AND BEVERAGES:**

All food and beverage menus are current, and subject to seasonal availability, vintage and pricing changes. All food pricing is based on a minimum 80 guests.

### **FINAL NUMBERS:**

Required 7 days in advance and will be the minimum number that will be charged for.

### **PAYMENT:**

An invoice will be sent at the conclusion of the Wedding outlining all charges. Payment is strictly 7 days following receipt of invoice with payment via cheque or direct deposit unless alternative arrangements have been made with us.

ALL PRICES ARE INCLUSIVE OF GST