

# AKE AKE

## VINEYARD

### Canapés

Whether a family occasion, celebration or corporate event, our canapé menu is perfect for impressing your guests and providing them with light refreshment. Our canapés are all hand made from fresh ingredients and are politely offered around whilst guests mingle at your event. You can choose from a selection of hot and cold canapés all assembled onsite at your event. Canapés are the perfect accompaniment to celebratory drinks.

#### Fish

Sweet Chilli Tiger Prawns with Pickled Ginger & Wasabi

Smoked Salmon Tartare on Mini Toasts

Beetroot & Gin Cured Salmon, Preserved Lemon Mayonnaise

Pan-Seared Scallops, Prosciutto & Parmesan Crumb

Seared Tuna Loin, Pickled Ginger, Black Beans & Sesame

Cajun-Spiced Swordfish Brochettes

Kingfish Ceviche, Lime, Coconut & Chilli

#### Meat

Thai-Spiced Chicken Cakes  
Coriander & Lime Mayonnaise

Cumin-Scented Köfte Skewers, Minted Yoghurt

Spicy Pork Empanadas, Avocado Relish

Filo Tartlets with Asian Beef Salad

Honey & Sesame Glazed Cumberland Cocktail Sausages

Beef & wild Mushroom Vol au Vents

#### Vegetarian

Parmesan, Olive & Pine Nut Biscotti  
Rocket & Roast Garlic Aioli

Whipped Goats Cheese & Caramelised Onion Choux Puffs

Sun-Dried Tomato & Parmesan Palmiers

Seasonal Vegetable Crudités  
Cumin-Spiced Hummus, Chive & Cucumber Tzatziki

Bloody Mary Gazpacho Shots

Cherry Tomato, Bocconcini & Basil Crostini

Choose two canapés from each section for \$15.00 per person

# AKE AKE VINEYARD

## Party Bowls

Celebrations invariably throw together an eclectic mix of people and it can be a difficult task trying to cater for all ages, styles and tastes. So how about Party Bowls? Beautifully presented main courses and cocktail desserts served to mingling diners by staff constantly circulating with a variety of food on trays. There's no need to formally seat everyone and it allows variety in your menu.

## Party Bowl Menu

Paprika Rubbed Pork Belly with Butter Bean Mash  
Beef, Ale & Oyster Mushroom Casserole with Mini Roast Potatoes  
Lamb Tagine with Spiced Apricots & Lemon Cous Cous  
Thai Red Duck Curry with Jasmine Rice  
Slow Roast Lamb Shoulder with Pea Puree  
Chicken Tikka Masala with Pilaf Rice  
Roast Salmon Fillet with Pearl Barley Rissotto  
Sweet & Sour Tiger Prawns with Rice Noodles  
Cocktail Cumberland Sausages with Truffle Mash & Onion Gravy  
Coq au Vin with Crushed New Potatoes  
Macaroni & Cheese  
Malaysian Vegetable Curry, Garlic Roti

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Mini Summer Fruit Pavlova  
Warm Double Chocolate Brownie with Vanilla Bean Ice Cream  
Sticky Date Pudding, Toffee Sauce & White Chocolate Ice Cream  
Fresh Fruit Trifle with Vanilla Custard & Sherry Cream  
Tiramisu

Select five party bowls and two desserts for \$60.00 per person



## Hot or Cold Banquet Menus

A banquet is a versatile and traditional style of catering offering the guests a choice of cuisine. We will discuss each food item with you to create the perfect menu and variety to suit the occasion.

### Hot Dishes

- Thai Green Chicken Curry with Lemon Scented Rice
- Slow-Roast Pork Belly with Black Eyed Beans, Black Pudding & Garlic
- Steak & Ale Casserole with Wild Mushrooms & Bacon Lardons
- Lamb Tagine with Spiced Apricots, Cinnamon & Chili
- Beef Stroganoff flambéed with Brandy & Finished with Sour Cream
- Coq au Vin with Silverskin Onions & Parsley Scones
- Teryaki Glazed Salmon with Stir-Fried Vegetables
- Herb & Parmesan Crusted Hapuka with Saffron Sauce
- Mixed Bean & Capsicum Casserole topped with Thyme & Cheddar Crumble
- Grilled Polenta with Artichokes, Kikorangi Blue & Cherry Tomato Sauce

### Cold Dishes

- Rare Roast Sirloin of Beef Rolled in Mustard & Herbs
- Seared Tuna & Green Bean Nicoise with Soft Boiled Eggs
- Salmon en Croute with Prawn & Herb Mousseline
- Coronation Chicken bound with Curry Mayonnaise & Grilled Peaches
- Manuka Honey Glazed Ham with Apricot Mustard
- Stuffed Beef Tomatoes with Goats Cheese & Roasted Vegetables

## Vegetable Dishes

Roasted Root Veggies

Pommes Dauphinoise

Provençale Tomatoes

Cauliflower Gratin

Buttered Beans & Peas

Minted Gourmet Potatoes

Cardamom Scented Pilaf Rice

Roasted Potatoes with Garlic & Olives

## Salads

Waldorf Salad

Mixed Baby Leaf Salad

Endive, Blue Cheese & Pecan Nut Salad

Caesar Salad with Shaved Aged Gouda

Greek Salad

Bulgar Wheat Tabouleh Salad with Fresh Mint & Olives

New Potato Salad with Spring Onion, Capers & Cornichons

Mixed Bean Salad with Chick Peas, Honey & Mustard

## Desserts

Pecan Butter Tart, Maple Syrup & Vanilla Bean Ice Cream

Chocolate & Baileys Pot, White Chocolate Ice Cream & Biscotti

Baked Vanilla Cheesecake with Passion Fruit Sorbet

Summer Fruit Mess, Crushed Meringue, Berries, Vanilla Cream & Raspberry Coulis

Classic Lemon Tart

Tropical Fruit Salad, Mango Sorbet & Mint Sugar

Chocolate Profiteroles with Caramel Sauce

Select two Hot or Cold Dishes, 4 Salads or Vegetables and two desserts for \$70.00 per person.



## BBQ Menus

### Meat Dishes

Whole Roast Sirloins of Angus Beef, Mustard & Horseradish

Pork & Apple Burgers

Garlic & Chilli Chicken

Pork Satay Skewers with Peanut Dip

Rosemary & Lemon Marinated Lamb Rump

Jerk Spiced Chicken Thighs, Creole Salsa

Assorted Gourmet Sausages

### Fish Dishes

Stuffed Calamari with Roast Capsicum Risotto

Tiger Prawn Skewers with Garlic Butter

Thai-Style Salmon Cakes with Coriander & Ginger

Seared Tuna Steak brushed with Lemon Oil

### Vegetarian Dishes

Roasted Sweet Pepper filled with Couscous & Feta

Field Mushrooms with Goats Cheese & Fresh Herb Crust

Roasted Vegetable Brochettes with Pesto Yoghurt

## Salads

Waldorf Salad

Mixed Baby Leaf Salad

Endive, Blue Cheese & Pecan Nut Salad

Caesar Salad with Shaved Aged Gouda

Greek Salad

Bulgar Wheat Tabouleh Salad with Fresh Mint & Olives

New Potato Salad with Spring Onion, Capers & Cornichons

Mixed Bean Salad with Chick Peas, Honey & Mustard

## Desserts

Pecan Butter Tart, Maple Syrup & Vanilla Bean Ice Cream

Chocolate & Baileys Pot, White Chocolate Ice Cream & Biscotti

Baked Vanilla Cheesecake with Passion Fruit Sorbet

Summer Fruit Mess, Crushed Meringue, Berries, Vanilla Cream & Raspberry Coulis

Classic Lemon Tart

Tropical Fruit Salad, Mango Sorbet & Mint Sugar

Chocolate Profiteroles with Caramel Sauce

Choose two Meat or Fish dishes, one Vegetarian dish, four Salads and two Desserts for \$70.00 per person.



## Formal Plated Menus

### To Start

Thai Fish Cakes, Bok Choy Salad, Sweet Chilli & Lime Dressing  
Crispy Duck Salad, Baby Leaves, Red Wine Pear Dressing  
Smoked Salmon & Celeriac Remoulade, Tomato & Chive Crème Fraiche  
Chicken & Pistachio Terrine, Sour Dough Toasts, Piccalilli Coulis  
Home-Cured South Island Salmon, Beetroot Salad & Citrus Vinaigrette  
Niçoise Salad with Seared Tuna & Grilled Lime  
Red Onion & Sage Tarte Tatin, Balsamic Glaze & Micro Salad  
Marinated Mushrooms on Ciabatta Crostini, Mustard Onion Chutney

### Main Courses

Sirloin of Angus Beef, Wild Mushroom Tartlet, Red Wine Jus  
Confit of Duck, Braised Red Cabbage, Juniper & Port Jelly Sauce  
Loin of Hawke's Bay Lamb, Spring Onion Mash, Thyme & Garlic Sauce  
Pan-Roast Market Fish, Sweet Peppers, Cherry Tomatoes & Basil Pesto  
Fillet of Freedom Farm's Pork, Mustard Cream Sauce, Butter Beans & Lardons  
Loin of Peppered Venison, Smoked Butter Mash, Pinot Gravy  
Grilled Fillet of Salmon, Courgette Noodles, Chive Beurre Blanc  
Golden Beetroot Risotto, Roast Baby Beets, Goats Cheese & Herb Oil

### Desserts

Pecan Butter Tart, Maple Syrup & Vanilla Bean Ice Cream  
Chocolate & Baileys Pot, White Chocolate Ice Cream & Biscotti  
Baked Vanilla Cheesecake with Passion Fruit Sorbet  
Summer Fruit Mess, Crushed Meringue, Berries, Vanilla Cream & Raspberry Coulis  
Classic Lemon Tart  
Tropical Fruit Salad, Mango Sorbet & Mint Sugar

Select one dish from each course for \$75.00 per person.

## Terms and Conditions of Sale

1. A sum of \$1000.00 is required to secure a booking. This is **Non-Refundable** and covers Venue Hire, all wedding consultation and set-up and break down on the day.
2. Precise details of your requirements and final numbers must be given 14 days before the function.
3. **All Food costs to be paid in full 14 days before the function.**
4. Final numbers quoted shall form the basis of the closing invoice. Any increase in numbers on the day of the event will be charged at the agreed price per head. Any decrease is not refunded.
5. The full balance is to be paid on receipt of the Final Invoice unless otherwise agreed in writing by Ake Ake Vineyard Restaurant.
6. Wine purchased for the Event is at **RESTAURANT** prices **NOT CELLAR DOOR** prices. This covers all chilling, corkage and service of wines along with the re-cycling of all bottles. This also covers all glassware.
7. A beverage management fee of \$10.00 **per person** will be charged for the handling of sparkling wines/champagne supplied by the client. This will cover the storage, chilling, corkage, and service of wines along with the re-cycling of all bottles and cartons. Additional hired glassware will be charged to the clients account.
8. For numbers over 50, the addition of a marquee is required. This is at the cost of the Client.
9. Any additional equipment required to be hired for the event will be paid for directly to the hire company by the client. This includes any extra tables, chairs and linen needed.
10. Ake Ake Restaurant is licensed until midnight. All amplified music **MUST** cease by 11:00 pm due to noise restrictions.
11. Ake Ake Vineyard shall not be liable for any loss or damage to the property of the client or their guests.
12. The client will be liable for any damage done to the Restaurant and its contents, the Vineyard and Marquee by their guests.
13. Ake Ake Vineyard shall not be liable for any failure to provide the menu contracted for in the event of it being prevented from doing so as a result of fire, storm, flood, industrial action or any other cause beyond its control.
14. All prices are inclusive of GST @ 15%.