



WEDDING PORTFOLIO

Trailways Hotel Nelson

Congratulations on your Engagement

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

Everyone here at Trailways, 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 here at Trailways are ideal for a wedding reception - The Tides Restaurant sits on the banks of the Maitai River and has a lovely ambience that would compliment your wedding celebration.

If you choose to hold your Wedding Breakfast with us here at Trailways we are happy to confirm that our venue and accommodation room for the evening 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.

** (minimum of 70 people apply to be entitled to a complimentary accommodation room)*

Terms and Conditions

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

- A. A \$500.00 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.*
- B. 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.*
- C. To book your wedding in the Tides Restaurant a minimum of 70 people will be required. This must be made up of no less than 65 adults.*
- D. 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*
- E. 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 in our restaurant is the wedding cake.*
- F. As we are a fully licensed premise all beverage consumed on the premises has to be purchased from us only.*
- G. Trailways Hotel Nelson will not be held responsible for security of wedding gifts left on the premises over night.*
- H. You are responsible for any loss or damage to the property or equipment at Trailways Hotel Nelson*
- I. 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 / Maitai Room</i> | <i>Up to 120 people</i> |
| <i>The Tides Restaurant/ Rivers Room</i> | <i>Up to 150 people</i> |

Option 1

Cocktail Sandwiches

Savouries

Pita, hummus with roast beef

Tempura Battered Prawns

At \$8.50 per person inc GST

Option 2

Chicken liver pate piped on crostini

Fish gougons with dipping sauce

Coriander Butter Prawn Rolls

Smoked chicken and cranberry filo

Oriental Meatballs with dipping sauce

At \$10.00 per person inc GST

Option 3

Tempura Battered Prawns

½ Shell Mussel Kilpatrick's

Homemade beef pastries

Mussel fritters with coriander and sweet chilli

Mini burgers with onion jus

Scallops wrapped in bacon

At \$12.00 per person inc GST

Option 4

Smoked salmon crostini

Hot scallops on spoons with lemon chilli oil

Blue cheese mousse on crostini with crispy bacon

Spinach, feta and pinenuts filo

Coriander Butter Prawn Rolls

At \$13.00 per person in GST

Select your own Cocktail Menu Options

Selection 1

*Chicken liver pate piped on Crackers
Cocktail sandwiches
Coriander Butter Prawn Rolls
Savouries
Fish gougons with dipping sauce
½ shell mussels Kilpatrick
Mini Burgers with onion jus
Oriental meatballs with dipping sauce
Scallop wrapped in bacon
Tempura Battered Prawns*

| | |
|-----------------|----------------|
| <i>Choose 3</i> | <i>\$8.00</i> |
| <i>Choose 5</i> | <i>\$10.00</i> |
| <i>Choose 7</i> | <i>\$12.00</i> |



Selection 2

*Tomato, basil and mozzarella crostini
Smoked Salmon crostini
Vegetarian Ratatouille on crostini
Pita with hummus, and roast lamb or beef
Hot scallops on spoons with lemon chilli oil
Blue cheese mousse on crostini with crispy bacon on top
Homemade Beef Pastries
Coriander Butter Prawn Rolls
Mussel fritters with coriander and sweet chilli
Smoked chicken and cranberry filo
Spinach, feta and pinenuts filo
Tempura Battered Prawns*

| | |
|-----------------|----------------|
| <i>Choose 3</i> | <i>\$10.00</i> |
| <i>Choose 5</i> | <i>\$12.00</i> |
| <i>Choose 7</i> | <i>\$14.50</i> |

*With your "Select your Own Cocktail Menu" we cater
for a total of 6 items per person*

Wedding Set Menu

Option A

STARTERS

Plum Sauce And Camembert

Piping hot camembert cheese, deep fried on a black doris plum sauce

Soup of the Day

Chef's special selection of fresh seasonal produce - a taste to remember

Garlic Bread

A traditional favorite

Pork Schnitzel

Crumbed fillet of Pork - a classic with a zesty twist

Seafood Chowder

Chef's favourite, loaded with chunky seafood

MAINS

Prime Ribeye

Succulent prime ribeye served as you like it - plain, with pepper sauce or garlic butter

Glazed Ginger Chicken Breast

Ginger chicken nestled on Asian noodles with a sweet and tangy sauce

Oven Baked Salmon

Oven baked lightly smoked salmon fillet on scallop potatoes and pea mash splashed with Thai coriander and lime

Roast Of The Day

A traditional New Zealand roast served with the traditional accompaniments

Market Fresh Fish Of The Day

Tasty local fresh fish -

Grilled, or

Deep fried in beer batter

Vegetarian Filo Parcels

Roasted vegetables and Indian spices, layered in filo then baked, drizzled with mild sweet chilli oil

All Meals served with potato dish of the day and vegetables

DESSERTS

Chocolate Mousse Mudcake

A chocolate connoisseur's choice - rich chocolate mud cake base beneath a chocolate mousse layer, finished with chocolate ganache

Lemon Cheesecake

A beautiful fresh lemon filling on a malt biscuit base

Seasonal Fruits And Ice Cream

Fresh fruits on berry coulis drizzled with passionfruit sauce

Classic Crumble

Local apples spiced with cinnamon, sultanas and topped with an old fashioned crunchy crumble

Ice Cream Sundae

Back to the 50's with a choice of Chocolate, Raspberry or Caramel topping

Tea or coffee

At \$46.50 per person inc GST

Wedding Set Menu Option B

BREAD PLATTER

Selection of hot and cold breads with hummus and olive oil

MAINS

Prime Ribeye

Succulent prime ribeye served as you like it - plain, with pepper sauce or garlic butter

Glazed Ginger Chicken Breast

Ginger chicken nestled on Asian noodles with a sweet and tangy sauce

Oven Baked Salmon

Oven baked lightly smoked salmon fillet on scallop potatoes and pea mash splashed with Thai coriander and lime

Roast Of The Day

A traditional New Zealand roast served with the traditional accompaniments

Market Fresh Fish Of The Day

Tasty local fresh fish -

Grilled, or

Deep fried in beer batter

Vegetarian Filo Parcels

Roasted vegetables and Indian spices, layered in filo then baked, and drizzled with mild sweet chilli oil

All Meals served with potato dish of the day and vegetables

DESSERTS

Chocolate Mousse Mudcake

A chocolate connoisseur's choice - rich chocolate mud cake base beneath a chocolate mousse layer, finished with chocolate ganache

Lemon Cheesecake

A beautiful fresh lemon filling on a malt biscuit base

Seasonal Fruits And Ice Cream

Fresh fruits on berry coulis drizzled with passionfruit sauce

Classic Crumble

Local apples spiced with cinnamon, sultanas and topped with an old fashioned crunchy crumble

Ice Cream Sundae

Back to the 50's with a choice of Chocolate, Raspberry or Caramel topping

Tea or coffee

At \$46.50 per person inc GST

Wedding Set Menu Option C

ENTRÉE

Soup Of The Day

Chef's selection of fresh seasonal produce - a taste to remember

Seafood Chowder

Chef's favourite, loaded with chunky seafood

Plum Sauce And Camembert

Piping hot camembert cheese, deep fried on a black doris plum sauce

Shrimp And Prawn Cocktail

Fresh Ocean king prawn and shrimps with a tasty cocktail sauce

Pork Schnitzel

Crumbed fillet of Pork - a classic with a zesty twist

Caramelised Onion & Feta Tart

Caramelised Onion & Feta warmed in a savoury pastry case garnished with crispy onion rings

MAINS

Prime Ribeye

Succulent prime ribeye served as you like it - plain, with pepper sauce or garlic butter

Glazed Ginger Chicken Breast

Ginger chicken nestled on Asian noodles with a sweet and tangy sauce

Oven Baked Salmon

Oven baked lightly smoked salmon fillet on scallop potatoes and pea mash splashed with Thai coriander and lime

Roast Of The Day

A traditional New Zealand roast served with the traditional accompaniments

Market Fresh Fish Of The Day

Tasty local fresh fish -

Grilled, or

Deep fried in beer batter

Vegetarian Filo Parcels

Roasted vegetables & Indian spices, layered in filo then baked, drizzled with mild sweet chilli oil

All Meals served with potato dish of the day and vegetables

DESSERTS

Chocolate Mousse Mudcake

A chocolate connoisseur's choice - rich chocolate mud cake base beneath a chocolate mousse layer, finished with chocolate ganache

Lemon Cheesecake

A beautiful fresh lemon filling on a malt biscuit base

Seasonal Fruits And Ice Cream

Fresh fruits on berry coulis drizzled with passionfruit sauce

Classic Crumble

Local apples spiced with cinnamon, sultanas and topped with an old fashioned crunchy crumble

Ice Cream Sundae

Back to the 50's with a choice of Chocolate, Raspberry or Caramel topping

Tea or coffee

At \$49.50 per person inc GST

Wedding Buffet Menu Option A

SOUP

(Choice of Two)

*Crème of Chicken, Crème of Mushroom,
French Onion, Crème of Pumpkin,
Seafood Chowder*

CARVERY

(Choice of Two)

*Roast Beef, Roast Lamb
Roast Pork, Whole Baked Ham*

SEAFOOD SELECTION

(Selection varies with the season)

*Crab Salad, Shrimps,
Prawns, Marinated Mussels, Scallops*

SALADS

*Potato Salad, Tossed Green Salad, Gherkins,
Beetroot and Red Onion, Egg Salad, Pasta and Seafood,
Coleslaw, Ham and Corn, Pickled Onions*

VEGETABLES

Roast Pumpkin, Roast Potatoes, Minted Peas,

DESSERTS

*Pavlova and Cream, Homemade Cheesecake,
Trifle, Chocolate Eclairs, Fresh Fruit Salad, Mousse*

At \$48.50 per person inc GST

Minimum of 70 guests are required for a buffet.

Wedding Buffet Menu Option B

SOUP

(Choice of Two)

*Crème of Chicken, Crème of Mushroom,
French Onion, Crème of Pumpkin,
Seafood Chowder*

CARVERY

(Choice of Two)

*Roast Beef, Roast Lamb
Roast Pork, Whole Baked Ham*

COLD SELECTION

Sliced Ham, Honeyeyed Chicken, Salami

SEAFOOD SELECTION

(Selection varies with the season)

*Crab Salad, Shrimps,
Prawns, Marinated Mussels, Scallops*

SALADS

*Potato Salad, Tossed Green Salad, Gherkins,
Beetroot and Red Onion, Egg Salad, Pasta and Seafood,
Coleslaw, Ham and Corn, Pickled Onions*

VEGETABLES

Roast Pumpkin, Roast Potatoes, Minted Peas,

DESSERTS

*Pavlova and Cream, Homemade Cheesecake,
Trifle, Chocolate Eclairs, Fresh Fruit Salad, Mousse*

At \$49.50 per person inc GST

Minimum of 70 guests are required for a buffet.

Wedding Buffet Menu Option C

APPETISER

*Homemade Pate served with a red current jelly
Ocean shrimps with fresh seasonal salad*

SOUP

(Choice of Two)

*Crème of Chicken, Crème of Mushroom,
French Onion, Crème of Pumpkin,
Seafood Chowder*

CARVERY

(Choice of Two)

*Roast Beef, Roast Lamb
Roast Pork, Whole Baked Ham*

SEAFOOD SELECTION

(Selection varies with the season)

*Crab Salad, Shrimps,
Prawns, Marinated Mussels, Scallops*

SALADS

*Potato Salad, Tossed Green Salad, Gherkins,
Beetroot and Red Onion, Egg Salad, Pasta and Seafood,
Coleslaw, Ham and Corn, Pickled Onions*

VEGETABLES

Roast Pumpkin, Roast Potatoes, Minted Peas,

DESSERTS

*Trifle, Pavlova and Cream, Homemade Cheesecake,
Chocolate Eclairs, Fresh Fruit Salad, Mousse*

At \$52.50 per person inc GST

Minimum of 70 guests are required for a buffet.

Children's Menu

Children's Drink

*Coke
Raspberry
Lemonade
Diet Coke
Diet Sprite
Orange Juice*

Mains

*Roast of the Day
Hot Dogs and fries
Crumbed Chicken tenderloins & fries
Fish Bites and Fries
Mini BLT Sandwich
(Bacon, lettuce and tomato)
Bacon Banana French Toast
Corn Fritter and Grilled Tomato*

Fries can be replaced with child's salad or vegetables

Desserts

*Ice Cream Sundae
Vanilla ice cream with topping of your choice with fresh
cream,, 100s and 1,000s and wafers
Raspberry, Chocolate, Caramel, Strawberry
Passionfruit.*

At \$10.00 per person inc GST

Available to Children 12 years and under

Trailways Hotel Nelson

BEVERAGE LIST

Tap Beer

Speights & Speights Old Dark
Macs Gold

Glass

\$6.00
\$6.00

Handle

\$7.20
\$7.20

Bottled Beer

\$6.50

DB Export Speights Canterbury Draught Speights Old Dark DB Draught

Light Beer

Macs Special Light - Steinlager Lite, Amstel Lite \$6.50

Premium Bottled Beer

Steinlager Classic & Pure \$8.00
Monteiths Original or Black \$7.00
Macs Selection of Beers \$7.00

Heineken \$8.00
Speights Distinction \$8.00

International Beers

Stella Artois \$8.00
Corona \$8.00

Becks \$8.00
Carlton Crown \$8.00

Other Beverages

Sparkling Grape Juice 750ml \$11.00
Cider \$6.50
Sparkling Mineral Water \$5.00 Large
Ginger Beer or Diet Ginger Beer \$4.00
Lemon, lime & Bitters \$4.50
Non Alcoholic e.g coke, sprite \$3.00
Simply Squeezed Orange Juice \$4.50

RTD's

Coruba & Cola, Archers Aqua, Beam & Cola, \$8.00

Sherries

\$4.00

Pykes Cream Pykes Medium

Ports

| | | | |
|--------------------------------|--------|-------------------------------|---------|
| Robard & Butler Artillery Port | \$4.50 | Taylor's Special Ruby | \$6.50 |
| Taylor's Special Tawny | \$6.50 | Barros Vintage Character Port | \$7.00 |
| Taylor's 10 Year Old | \$9.00 | Taylor's 20 Year Old | \$13.50 |
| Barros 10 Year Old | \$8.00 | Barros 20 Year Old | \$9.00 |

Spirits - Double nip serve unless requested otherwise

Spirit with split \$7.50 Prem Spirit with split \$8.50

Trailways Hotel Nelson Cognac Selection

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|--------------------|---------|-------------|---------|
| Remy Martin Cognac | \$14.00 | Courvoisier | \$12.00 |
|--------------------|---------|-------------|---------|

Liqueurs

| | | | |
|---------------|--------------|------------------------|-----------|
| Galliano | Sambuca | \$8.50 (double) | Tia Maria |
| Kahlua | Baileys | Opal Nera | Calvados |
| Grand Marnier | Midori | Frangelico | Cointreau |
| Chartreuse | Lochanora | Malibu | Drambuie |
| Tullamore Dew | Chivas Regal | Glavya | |
| | | Benedictine | |

WINES

House Wine

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|---------------------------------------|--------------|----------------|
| Chardonnay, Sauvignon Blanc, Cabernet | glass \$6.00 | bottle \$25.00 |
|---------------------------------------|--------------|----------------|

Methode Traditionelle

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|--|---------------|-------|----------|
| Deutz Marlborough Cuvee | 200ml \$16.00 | 750ml | \$61.50 |
| Lindauer Brut | 200ml \$8.00 | 750ml | \$27.00 |
| Lindauer Fraise or Sauvignon Blanc | 200ml \$8.50 | | |
| Lindauer Special Reserve | 200ml \$9.50 | | |
| Kahurangi Vintage Reserve Blanc de Blanc | | 750ml | \$59.00 |
| Moet et Chandon | 375ml \$76.00 | 750ml | \$115.00 |
| Mumm Cordon Rouge | | 750ml | \$115.00 |
| Veuve Clicquot | | 750ml | \$125.00 |

Sparkling Wine

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|--------------------------|--|--|---------|
| Riccadonna Asti Spumante | | | \$35.50 |
|--------------------------|--|--|---------|

White Wine

| | | | |
|-----------------------------|---------|-------------------------|---------|
| Montana Gisborne Chardonnay | \$31.00 | Trinity Hill Chardonnay | \$35.00 |
| Peregrine Chardonnay | \$35.00 | Tasman Bay Chardonnay | \$36.50 |
| Brightwater Chardonnay | \$37.80 | Allan Scott Chardonnay | \$40.00 |
| Church Road Chardonnay | \$44.40 | | |

| | | | |
|--------------------------------------|---------|-----------------------------------|---------|
| Seifried Sauvignon Blanc | \$34.50 | Montana Marl Sauvignon Blanc | \$31.00 |
| Te Mania Sauvignon Blanc | \$33.00 | Waimea Estates Sauvignon Blanc | \$34.00 |
| Amisfield Sauvignon Blanc | \$45.80 | Astrolabe Sauvignon Blanc | \$35.00 |
| Mt Difficulty Roaring Meg Sauv Blanc | \$39.00 | Greenhough Sauvignon Blanc | \$36.00 |
| Oyster Bay Sauvignon Blanc | \$37.00 | Tohu Sauvignon Blanc | \$36.50 |
| Tohu Mugwi Sauvignon Blanc | \$48.00 | Lawsons Dry Hills Sauvignon Blanc | \$37.00 |
| Golden Bay Sauvignon Blanc | \$34.50 | | |

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|--------------------------|---------|-----------------------------|---------|
| Te Mania Riesling | \$33.00 | Allan Scott Riesling | \$35.00 |
| Waipara Hills Riesling | \$34.00 | Framingham Classic Riesling | \$39.50 |
| Tasman Bay Pinot Gris | \$37.00 | Blackenbrook Pinot Gris | \$45.00 |
| Spy Valley Pinot Gris | \$38.60 | Triplebank Pinot Gris | \$39.50 |
| Seifrieds Gewurztraminer | \$35.00 | Johanneshof Gewurztraminer | \$55.00 |

Trailways Hotel Nelson

Red Wine

| | | | |
|---|----------------|---|----------------|
| <i>Montana Pinot Noir</i> | <i>\$32.00</i> | <i>Tasman Bay Pinot Noir</i> | <i>\$37.00</i> |
| <i>Matawhiri Pinot Noir</i> | <i>\$42.00</i> | <i>Mt Difficulty Roaring Meg Pinot Noir</i> | <i>\$49.00</i> |
| <i>Waiwera Pinot Noir</i> | <i>\$48.00</i> | <i>Tohu Pinot Noir</i> | <i>\$49.50</i> |
| <i>Rimu Grove Bronte Pinot Noir</i> | <i>\$50.00</i> | <i>Waiwera Estate Pinot Noir</i> | <i>\$50.50</i> |
| <i>Tasman Bay Merlot</i> | <i>\$37.50</i> | <i>Oyster Bay merlot</i> | <i>\$37.50</i> |
| <i>Black Barn Merlot Cabernet Franc</i> | <i>\$42.50</i> | <i>Montana Cab Sau/Merlot</i> | <i>\$31.00</i> |
| <i>Jim Barry Cover Drive Cab Sau</i> | <i>\$42.50</i> | <i>Church Road Cab Sau/Merlot</i> | <i>\$44.50</i> |
| <i>Plantagenet "Omrah" Shiraz</i> | <i>\$36.00</i> | <i>Seifried Syrah</i> | <i>\$38.50</i> |
| <i>Squawking Maggie Syrah</i> | <i>\$41.00</i> | | |