



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 OR \$200.00 worth of Trailways Hotel Nelson Gift Vouchers for you to redeem during the first year of your marriage.*

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 or the vouchers. Also the Vouchers are valid from the date after your wedding for one year and cannot be used to part settle your wedding account)*

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 \$9.00 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 \$11.00 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 \$13.00 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 \$15.00 per person in GST

Select your own Cocktail Menu Options

Selection 1

*Chicken liver pate piped on Crackers
Pepperdew Mousse on Crostini
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>\$9.00</i>
<i>Choose 5</i>	<i>\$11.00</i>
<i>Choose 7</i>	<i>\$13.00</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>\$11.00</i>
<i>Choose 5</i>	<i>\$13.00</i>
<i>Choose 7</i>	<i>\$15.00</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

Stuffed Crumbed Chicken Breast

Homemade Breast of Chicken stuffed with New Zealand Smoked Cheese, Ham, lightly garlic buttered and Crumbed

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

Stuffed Crumbed Chicken Breast

Homemade Breast of Chicken stuffed with New Zealand Smoked Cheese, Ham, lightly garlic buttered and Crumbed

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

Stuffed Crumbed Chicken Breast

Homemade Breast of Chicken stuffed with New Zealand Smoked Cheese, Ham, lightly garlic buttered and Crumbed

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

	Glass	Bottle (750ml)
House Wine		
Chardonnay	\$7.00	\$26.50
Pinot Gris	\$7.00	\$26.50
Merlot	\$7.00	\$26.50
Champagne		
Moet et Chandon	200ml \$38.50	\$115.00
A truly elegant wine from Epernay, France		
Mumm Cordon Rouge	375ml \$62.00	\$115.00
A true classic with unique character		
Veuve Clicquot		\$125.00
Well balanced with an intense, pleasant taste and fragrance.		
Methode Traditionelle		
Lindauer Sauvignon Blanc	200ml \$8.50	\$28.00
An acclaimed NZ methode traditionnelle, a popular choice for all occasions		
Lindauer Special Reserve	200ml \$9.50	
Full bodied and flavoured with good bubbles and a long finish		
Deutz Marlborough Cuvee	200ml \$17.50	
The happy marriage of centuries of Champagne winemaking expertise and the finest Marlborough grown fruit.		
Brancott Estate Brut Cuvee Reserve		\$28.00
A creamy elegance and is completed by refreshing citrus notes		
No 1 Family Estate Cuvee Blanc de Blancs (Marlborough)		\$73.00
A light and refreshing statement with lots of bubble; elegant and refined		
Chardonnay		
The MakeR 'Lions Head' Chardonnay (Marlborough)	\$7.50	\$30.50
A pale straw colour. Ripe stone fruit and melon aromas with hints of butterscotch. The palate is rich and full of tropical fruits		
Brancott Estate Festival Block Chardonnay (Gisborne)	\$8.00	\$32.50
Aromas of peach, apricots and pineapple characterise this unoaked chardonnay		
Montana Varietal Chardonnay (Gisborne)	187ml \$9.00	
Brookfields Hawkes Bay "Bergman" Chardonnay (Hawke's Bay)	\$8.50	\$36.00
Rich and round to the palate with a soft acidity and attractive sweet fruit.		
Tasman Bay Chardonnay (Nelson)	\$9.00	\$38.00
Elegant peach and citrus flavours		
Astrolabe Chardonnay (Marlborough)		\$40.00
Classy wine showing good length and a gentle texture. Fresh and vibrant Chardonnay.		
Peregrine Chardonnay (Central Otago)		\$42.50
Ripe Chardonnay characters of stone fruit, nougat and toasty oak. A delight to drink.		
Man O' War Chardonnay (Waiheke Island)		\$49.50
A full bodied wine with luscious buttery, rich flavours		

Trailways Hotel Nelson

Sauvignon Blanc

The MakeR 'Fleur de Lis' Sauvignon Blanc (Marlborough)	\$7.50	\$30.50
A pale gold colour with hints of green. The palate has ripe passionfruit, stonefruit and hints of green capsicum.		
Brancott Estate Festival Block Sauvignon Blanc (Marlborough)	\$8.00	\$33.00
Palate alive with pineapple and freshly cut herbs with a zesty finish		
Montana Varietal Sauvignon Blanc (Marlborough)	187ml \$9.00	
Bella by Invivo Sauvignon Blanc (Marlborough) 30% lower in alcohol and calories	\$8.00	\$33.00
Soft, full textured mouth-feel with pleasing balance		
Waimea Estates Sauvignon Blanc (Nelson)	\$8.50	\$36.00
Intense aromas of ripe capsicum, nectarine and lime, a local delight		
Golden Hills Sauvignon Blanc (Nelson)	\$9.00	\$38.00
A lively Sauvignon Blanc with grapefruit, green apple, herb and flint characters		
Oyster Bay Sauvignon Blanc (Marlborough)	\$9.00	\$38.00
Fresh, ripe melon and capsicum-like flavours, lovely and lingering.		
Astrolabe Sauvignon Blanc (Marlborough)	\$9.00	\$38.00
Finely crafted wine with ripe tropical fruit flavours and a fresh herbal edge		
Seifried Sauvignon Blanc (Nelson)	\$9.00	\$38.00
A crisp wine with lively passionfruit characters		
Greenhough Sauvignon Blanc (Nelson)		\$38.00
A Delicate wine with fresh citrus flavours		
Amisfield Sauvignon Blanc (Central Otago)		\$46.80
Intensely aromatic ripe gooseberry, elderflower and tropical fruits		
Tohu Mugwi Sauvignon Blanc (Marlborough)		\$48.00
Lovely aromas of ripe white currants, gooseberries and a little passionfruit.		

Aromatics

Jules Taylor Rose (Gisborne)		\$39.00
Loaded with wonderfully intense raspberry & strawberry flavours. This wine has lovely balance and a lingering fruit filled finish. One that will guarantee calls for a second glass!		
Blackenbrook Riesling (Nelson)	\$8.00	\$37.00
A beautifully expressive Riesling - this will have a wide appeal if you enjoy a Riesling		
Gibbston Valley Riesling (Central Otago)		\$54.00
The colour is pure light gold / lemon. An excellent example of a Central Otago Riesling.		
Golden Hills Pinot Gris (Nelson)	\$9.00	\$38.00
Flavours of pear, white peach, fresh hay and wild honey		
Tasman Bay Pinot Gris (Nelson)	\$9.00	\$38.00
Mouth filling structure with richness among flavours of peach, apple and spice.		
Triplebank Pinot Gris (Marlborough)	\$9.00	\$40.00
Pear and peach flavours, offering a creamy texture and tantalising spice notes.		
Rockburn Pinot Gris (Central Otago)	\$9.00	\$47.00
Rich stone fruit and juicy pear aromas		
Waimea Estates Gewurztraminer (Nelson)		\$38.00
2010 Award winner		
Seifrieds Gewurztraminer (Nelson)	\$9.00	\$43.00
Full and spicy with loads of mouth-filling fruit		
Johanneshof Gewurztraminer (Marlborough)		\$56.90
A rich but beautifully balanced wine with just a hint of savouriness		

Trailways Hotel Nelson

Dessert Wines	Bottle 375ml	
Allan Scott Late Harvest Sauvignon Blanc (Marlborough) Fresh and intense, the wine is long and lingers with decadence	\$37.60	
Seifried Winemakers Riesling Ice Wine (Nelson) Long, luscious and truly magnificent. A delight on its own or with dessert	\$37.60	
Red Wines		
The MakeR 'Fire Eagle' Petit Pinot (Marlborough/Gisborne) Packed with ripe cherries and red fruits from the Pinot and supported with bold sweet Merlot notes.	\$7.50	\$30.50
Brancott Estate Festival Block Pinot Noir (Marlborough) Seductive aromas of ripe, glossy-red cherries, succulent plums and spicy oak	\$8.00	\$35.20
Tasman Bay Pinot Noir (Nelson) Elegant style wine with nice black cherry overtones backed up by spicy oak	\$9.00	\$38.00
Matahiwi Pinot Noir (Wairarapa) Soft and round on the palate, with a hint of spicy smoky oak		\$42.00
Mt Difficulty Roaring Meg Pinot Noir (Central Otago) The product of a warmer vintage displaying great concentration & balance		\$50.00
Tohu Pinot Noir (Marlborough) Plum and cherry aromas with an elegant and full palate structure	\$11.00	\$50.00
Rimu Grove Bronte Pinot Noir (Nelson) Fresh and lively with concentrated sweet ripe berry flavours		\$51.50
Neudorf Toms Block Pinot Noir (Nelson) Elegant, supple wine with surprising power as evidenced by it's impressively lingering finish and teasing complexity		\$55.00
Oyster Bay Merlot (Hawkes Bay) Glorious flavours of plum, sweet berry fruits and spices	\$9.00	\$38.00
Golden Hills Merlot (Nelson) A single vineyard merlot, grown on a north facing sun drenched site – hand harvest gives us a soft smooth wine	\$10.00	\$51.00
Black Barn Merlot Cabernet Franc (Hawke's Bay) A satisfying wine of lengthy and lingering richness		\$43.50
Brancott Estates Festival Block Cabernet Sauvignon/Merlot (New Zealand) Smooth, rich and very drinkable!	187ml \$9.00	\$8.00 \$31.00
St Hallett Gamekeepers Reserve Shiraz (Barossa Valley) Ripe Savoury fruit flavours typical of Barossa red varieties	\$8.50	\$36.00
Plantagenet 'Omrah' Shiraz (Western Australia) A medium to full bodied Shiraz, combines sweet berry fruits with subtle underlying spice	\$8.50	\$36.00
Squawking Magpie 'The Chatterer' Syrah (Gimblett Road, Hawkes Bay) Dark and concentrated showing peppery and toasty oak characters		\$41.00
Kahurangi Syrah (Nelson) A rich full colour, with a soft plum finish	\$9.00	\$40.50
Jim Barry Cover Drive Cabernet Sauvignon (Australia) A wine that's soft smooth and immensely enjoyable	\$9.00	\$42.50
Church Road Cuve Cabernet Sauvignon (Hawke's Bay) A serious, multidimensional wine in a classic Bordeaux style.	\$9.50	\$48.50
Trinity Hills Gimblett Gravels Cabernet Sauvignon (Hawkes Bay) From Hawke's Bay, only made as a single vineyard varietal in the best years.		\$56.00

Trailways Hotel Nelson

New Zealand Wine Varieties Glossary

Riesling

Comes in many styles, from bone dry to medium and to sweet dessert wines. A hardy vine best suited to the cool, dry climate of the South Island, especially Nelson.

Sauvignon Blanc

Dry crisp wine- tropical fruit flavours and a crisp, clean finish. This grape thrives in warmer, dry regions, namely Marlborough and Nelson.

Chardonnay

Dry white wine with full fruit flavours. A grape primarily grown in warmer regions, though grown successfully in Central Otago. Very often fermented in oak barrels (barrique), which gives the wine it's toasty oak flavours.

Gewürztraminer

The grape itself is Traminer, "Gewurtz" is the German name for spice. This medium dry wine shows spicy characteristics with a lychee aroma. Very suitable for spicy Asian and eastern cuisine.

Pinot Gris

An outstanding Chardonnay substitute, weighty and deep flavoured. Belongs to the Pinot family of wines. Pinot Gris produces good wine; dry, full flavoured, and flinty.

Cabernet Sauvignon

Medium/full bodied red wine with integrated berry and oak flavours. Grown in the warmer climate regions of New Zealand.

Pinot Noir

The graceful 'lady' of red wines boasts a complex array of aromas and flavours. Though traditionally grown in the Martinborough region, Nelson produces some very remarkable wines in this variety.

Merlot

Produces fruity, early drinking wines with low tannin and acid. Often blended with cabernet Sauvignon.

Shiraz/Syrah

Syrah and Shiraz may be one and the same grape variety, but there are definite differences. Grown in NZ, France and California, where it produces typically earthy, spicy wines, this classic red variety is called Syrah. Grown in Australia and South Africa, is a bolder more fruit driven wine, which is called a Shiraz.

Trailways Hotel Nelson

Beers

Tap Beer:	Handle	Large Glass
	\$7.50	\$6.50

Bottles Beer Selection

Export 33, Speights, DB Draught, Tui		all \$6.50
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Light Beer

Amstel Lite		\$6.50
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Premium Bottled Beer

Steinlager Pure		\$8.00
Heineken		\$8.00
Monteiths Selection of Beers		\$8.00
Stella		\$8.00
Corona (Mexican)		\$8.00
Sol (Mexican)		\$8.00
Tiger (Singapore)		\$8.00
Guinness		\$8.00
Harringtons The Rogue Hop Organic Pilsner		\$8.00
Stoke Beer Amber, Gold or Dark(Nelson)		\$8.00

Cider

Monteiths Apple or Pear Cider		\$6.50
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Ready to Drinks

Beam & Cola, Gin & Tonic, Coruba & Cola, Archers, Smirnoff Ice		\$8.00
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Other Beverages

Sparkling Grape Juice – 750ml		\$11.00
Pump		\$3.50
Sparkling Mineral Water	small \$3.00	large \$5.00
Coke, Lemonade, Tonic etc		\$3.00
Bundaberg Ginger Beer or Diet Ginger Beer		\$5.50
Lemon, Lime & Bitters		\$4.50
Orange Juice, Pineapple Juice, Tomato Juice, Apple Juice		\$4.00
Simply Squeezed Orange Juice		\$4.50
Spiced Tomato Juice		\$4.50
Organic Sparkling Feijoa & Apple, Cranberry & Lime		\$5.00
Beulah Pure Apple or Apple Blackberry Juice		\$5.00
V or Red Bull		\$5.00

Trailways Hotel Nelson

Spirits & Liqueurs

all served as doubles unless requested otherwise

Spirits (with splits)	\$7.50
Premium Spirits (with splits)	\$8.50

Liqueurs

Premium spirits and liqueurs all served as doubles unless otherwise requested

Drambuie	Benedictine	Glavya	Baileys	
Lochanora	Galliano	Sambuca	Opal Nera	
Midori	Malibu	Grand Marnier	Frangelico	
Cointreau	Tia Maria	Kahlua	Calvados	
Cognac Courvoisier				double \$12.00
Remy Martin				double \$14.00

Whiskey Malt Whiskeys

Jamiesons Irish Bushmills

\$9.00

Scotch Malts

Glenfiddich 12 year	\$10.00
Glenfiddich 15 year	\$12.00
Glenfiddich 18 year	\$14.00
Glenlivet	\$11.00
Glenmorangie	\$11.00

Scotch Blended

Johnnie Walker Black Label	\$10.00
Johnnie Walker Blue Label	\$22.00
Chivas Regal 12 year	\$10.00
Chivas Regal 18 year	\$14.00
Ballantine's	\$10.00

Irish Blended

Tullamore Dew	\$10.00
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Sherries

Sherry	double \$4.00
Pykes Cream	
Pykes Medium	

Ports

	Port Glass	Bottle (750ml)
Robard & Butler	\$4.50	\$32.50
Barros Vintage Character Port	\$7.00	\$60.00
Barros 10 Year Old Tawny Port	\$8.00	\$80.00
Barros 20 Year Old Tawny Port	\$9.00	\$135.00
Taylors Special Ruby	\$6.50	\$67.00
Taylors Special Tawny	\$6.50	\$67.00
Taylors 10 Year Old	\$9.00	\$99.00
Taylors 20 Year Old	\$13.50	\$195.00

Trailways Hotel Nelson

Cocktails

Gin

Fluffy Duck

The smooth taste of Orange Juice, Gin, Advocaat and Cointreau are mixed with cream for a creamy delight \$16.50

Gin Alexander

A mixture of Gin, Crème De Cacao and cream all shaken up \$16.50

Vodka

Blue Lagoon

Not quite the Maitai River but a refreshing blend of Vodka, Blue Curacao, Pineapple Juice and Chartreuse \$16.50

Fuzzy Navel

A tantalising blend of Vodka, Peach Schnapps and Orange Juice \$16.50

Whiskey

Whiskey Sour

An old American favourite – Bourbon, Lemon or Lime Juice, with a dash of sugar \$16.50

After Eight

A welcome drink to enjoy any time of the day – Whiskey, Crème de Menthe, Baileys Irish Cream and cream \$16.50

Rum

Pina Colada

Malibu, White Rum, Pineapple Juice and cream is blended to produce this tropical sensation \$16.50

Long Island Ice Tea

More punch than a herbal tea but just as refreshing – Bacardi, Vodka, Tequila, Gin, Cointreau mixed with Lemon Juice and topped with coke \$16.50

Brandy

Time Out

A delicious blend of Brandy, Kahlua, Orange Juice, cream and peaches – it will feel like a month out after the first sip. \$16.50

Brandy Alexander

One of our favourites – Brandy, Crème De Cacao and cream shaken and served with a sprinkle of nutmeg \$16.50

Martini

Sweet, Medium or Dry - our team will make it just as you like it from \$13.00

**Remember – if you cannot sight your favourite cocktail –
let our team know. They are more than happy to recreate it for you.**

Non-Alcoholic Cocktails

Tutti Frutti

Mickey Mouse

Surfers Paradise

Long White Cloud

Refer to our A la Carte menu for recommended wine and food matches

Trailways Hotel and Tides Restaurant - Gift Vouchers \$25, \$50, \$100
Ideal for a thank-you, staff incentives, business clients and birthdays

Trailways Hotel Nelson

WINE BY THE GLASS

Glass

House Wine

Chardonnay	\$7.00
Pinot Gris	\$7.00
Merlot	\$7.00

Method Traditionelle

Lindauer Sauvignon Blanc	200ml \$8.50
Lindauer Special Reserve	200ml \$9.50
Deutz Marlborough Cuvee	200ml \$17.50

Chardonnay

The MakeR 'Lions Head' Chardonnay (Marlborough)	\$7.50
Brancott Estate Festival Block Chardonnay (Gisborne)	\$8.00
Brookfields Hawkes Bay "Bergman" Chardonnay (Hawke's Bay)	\$8.50
Tasman Bay Chardonnay (Nelson)	\$9.00

Sauvignon Blanc

The MakeR 'Fleur de Lis' Sauvignon Blanc (Marlborough)	\$7.50
Brancott Estate Festival Block Sauvignon Blanc (Marlborough)	\$8.00
Bella by Invivo Sauvignon Blanc (Marlborough) <i>30% lower in alcohol and calories</i>	\$8.00
Waimea Estates Sauvignon Blanc (Nelson)	\$8.50
Golden Hills Sauvignon Blanc (Nelson)	\$9.00
Oyster Bay Sauvignon Blanc (Marlborough)	\$9.00
Astrolabe Sauvignon Blanc (Marlborough)	\$9.00
Seifried Sauvignon Blanc (Nelson)	\$9.50

Aromatics

Blackenbrook Riesling (Nelson)	\$8.00
Golden Hills Pinot Gris (Nelson)	\$8.00
Tasman Bay Pinot Gris (Nelson)	\$9.00
Triplebank Pinot Gris (Marlborough)	\$9.00
Rockburn Pinot Gris (Central Otago)	\$9.00
Seifrieds Gewurztraminer (Nelson)	\$9.00

Red Wines

The MakeR 'Fire Eagle' Petit Pinot (Marlborough/Gisborne)	\$7.50
Brancott Estate Festival Block Pinot Noir (Marlborough)	\$8.00
Tasman Bay Pinot Noir (Nelson)	\$9.00
Tohu Pinot Noir (Marlborough)	\$11.00
Oyster Bay Merlot (Hawkes Bay)	\$9.00
Golden Hills Merlot (Nelson)	\$10.00
Brancott Estates Festival Block Cabernet Sauvignon/Merlot (New Zealand)	\$8.00
St Hallett Gamekeepers Reserve Grenache Shiraz (Barossa Valley)	\$8.50
Plantagenet 'Omrah' Shiraz (Western Australia)	\$8.50
Kahurangi Syrah (Nelson)	\$9.00
Jim Barry Cover Drive Cabernet Sauvignon (Australia)	\$9.00
Church Road Cuve Cabernet Sauvignon (Hawke's Bay)	\$9.50