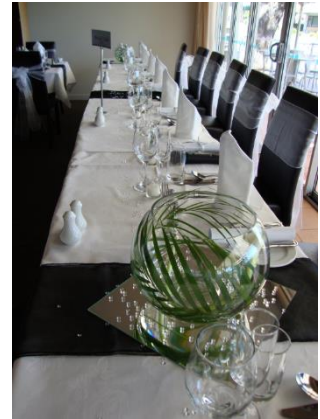


The Tides

R e s t a u r a n t • B a r



Wedding Portfolio




TRAILWAYS
HOTEL NELSON

Congratulations on your Engagement

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

Everyone 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 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 complement your wedding celebration.

We also have a riverside terrace suitable for smaller ceremonies, if you wish to hold both events at one place. Please ask us for details.

When hosting your Wedding Reception at The Tides Restaurant our venue 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.

* A minimum of 70 people apply to be entitled to a complimentary venue hire.

Terms and Conditions

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

- A. The prices in this pack relate to events held in 2016. Please contact us to discuss pricing for events at a later date.
- B. 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.
- C. 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.
- D. 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.
- E. 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.
- F. 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 is the wedding cake.
- G. As we are a fully licensed premise all beverage consumed on the premises has to be purchased from us only.
- H. Trailways Hotel Nelson will not be held responsible for security of wedding gifts left on the premises overnight.
- I. You are responsible for any loss or damage to the property or equipment at Trailways Hotel Nelson
- J. 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.

Room

Number

Brook or Maitai Room

20 people

Rivers Room

60 people

The Tides Restaurant

70 to 80 people

The Tides Restaurant / Maitai Room

up to 120 people

The Tides Restaurant/ Rivers Room

up to 150 people

SELECT YOUR COCKTAIL OPTION

OPTION 1 - 15.00 – Choose 4

Mini Savouries
Vegetable Samosa/ Minted Yoghurt Dip
Spring Rolls/ Chilli sauce
Malaysian Chicken Skewer
Panko Crumbed Fish Chunks/ Tartare
Mini Spicy Egg, Onion and Cheese Quiche
Cocktail Mini Sandwiches
Peppadew Mousse Tart
Meatball Bites/ Barbeque Sauce

OPTION 2 - 18.00 – Choose 4

Prawn Twister/ Chilli Sauce
Thai Fish Cakes/ Lemongrass Syrup
Spinach, Ricotta and Pine Nut Filo
Smoked Chicken/ Honey Mustard Mayo on Crostini
Roast Rare Beef/ Horseradish Cream/ Roast Capsicum on Crostini
Marlborough King Smoked Salmon/ Cream Cheese Tart

OPTION 3 - 21.00 – Choose 4

Panko Crumbed Turbot Goujons/ Tartare
Spicy Lamb Filo/ Minted Yoghurt Dip
Pumpkin and Sage Arancini/ Truffle Mayonnaise
Cold Smoked Salmon rosette/ Lemon, Dill and Caper Cream Cheese on Crostini
Lamb, Sundried Tomato and Goats Cheese Tart
Mini Whitebait Fritters/ Tartare

Bite size sweet option in addition to above 4.00 per person – Choose 1

Chef's choice slice
Chocolate Brownie/ Raspberry Coulis/ Cream
Seasonal Fruit Skewers/ Passionfruit Pulp

WEDDING 100ALT2

2 COURSE MENU

MAIN

Balinese Pork Belly

Steamed Asian greens (GF)(DF)(Paleo)

Stuffed Crumbed Chicken Breast

Smoked cheese/ ham and garlic butter/ lemon garlic herb sauce

All above dishes served with potato dish of the day
All mains include platter/s of seasonal vegetables to share

DESSERT

Salted Caramel Cheesecake

Anglaise

Blackberry and Apple Crumble

Anglaise/ cinnamon ice cream

At \$45.00 per person inc GST

Alternative Drop Menu

Your guests will be delivered a dish from each course above and you will be able to swap amongst yourself for the dish you favour.

WEDDING 100ALT3

3 COURSE MENU

ENTRÉE

Thai Fish Cakes

Lemongrass syrup/ cucumber strips/ toasted crushed peanuts (GF)

Beef Cheek Croquette

House made beetroot chutney

MAIN

Balinese Pork Belly

Steamed Asian greens (GF)(DF)(Paleo)

Stuffed Crumbed Chicken Breast

Smoked cheese/ ham and garlic butter/ lemon garlic herb sauce

All above dishes served with potato dish of the day
All mains include platter/s of seasonal vegetables to share

DESSERT

Salted Caramel Cheesecake

Anglaise

Blackberry and Apple Crumble

Anglaise/ cinnamon ice cream

At \$50.00 per person inc GST

Alternative Drop Menu

Your guests will be delivered a dish from each course above and you will be able to swap amongst yourself for the dish you favour.

WEDDING 101ALT2

2 COURSE MENU

MAIN

Blackened Salmon Fillet
Coriander lime butter (GF)

Eye Fillet
Parsnip crisps/ red wine jus (GF)

All above dishes served with potato dish of the day
All mains include platter/s of seasonal vegetables to share

DESSERT

Sticky Date Toffee Pudding
Caramel sauce/ anglaise/ ice cream

Warm Chocolate Fudge Cake
Chocolate sauce/ hazelnut praline/ vanilla ice cream

At \$51.00 per person inc GST
Alternative Drop Menu

Your guests will be delivered a dish from each course above and you will be able to swap amongst yourself for the dish you favour.

WEDDING 101ALT3

3 COURSE MENU

ENTRÉE

Beef Cheek Croquette

Housemade beetroot chutney

Seared Scallops

Smoked parsnip puree/ snow pea shoots/ Jack Daniels syrup (GF)(DF)

MAIN

Blackened Salmon Fillet

Coriander lime butter/ seasonal greens (GF)

Eye Fillet

Parsnip crisps/ red wine jus (GF)

All above dishes served with potato dish of the day
All mains include platter/s of seasonal vegetables to share

DESSERT

Sticky Date Toffee Pudding

Caramel sauce/ anglaise/ ice cream

Warm Chocolate Fudge Cake

Chocolate sauce/ hazelnut praline/ vanilla ice cream

At \$60.00 per person inc GST

Alternative Drop Menu

Your guests will be delivered a dish from each course above and you will be able to swap amongst yourself for the dish you favour.

WEDDING SET MENU 102

2 COURSE MENU

MAIN

Eye Fillet

Parsnip crisps/ red wine jus (GF)

Blackened Salmon Fillet

Coriander lime butter/ seasonal greens (GF)

The Tides Ale Battered Turbot

Housemade tartare

Stuffed Crumbed Chicken Breast

Smoked cheese/ ham and garlic butter/ lemon garlic herb sauce

Roast of the Day

Pumpkin/ parsnip crisps/ broccoli

All above dishes served with potato dish of the day

Tomato, Pea and Artichoke Risotto

Parmesan (GF)

All mains include platter/s of seasonal vegetables to share

DESSERT

Warm Chocolate Fudge Cake

Chocolate sauce/ hazelnut praline/ vanilla ice cream

Salted Caramel Cheesecake

Anglaise

Blackberry and Apple Crumble

Anglaise/ cinnamon ice cream

Ice Cream Sundae

Chocolate/ raspberry/ strawberry/ caramel

At \$49.00 per person inc GST

WEDDING SET MENU 103

3 COURSE MENU

ENTRÉE

Thai Fish Cakes

Lemongrass syrup/ cucumber strips/ toasted crushed peanuts (GF)

Beef Cheek Croquette

Housemade beetroot chutney

Three Cheese Arancini

Truffle mayonnaise

Seafood Chowder

Soup of the Day

The Chef's daily choice

MAIN

Eye Fillet

Parsnip crisps/ red wine jus (GF)

Blackened Salmon Fillet

Coriander lime butter/ seasonal greens (GF)

The Tides Ale Battered Turbot

Housemade tartare

Stuffed Crumbed Chicken Breast

Smoked cheese/ ham and garlic butter/ lemon garlic herb sauce

Roast of the Day

Pumpkin/ parsnip crisps/ broccoli

All above dishes served with potato dish of the day

Tomato, Pea and Artichoke Risotto

Parmesan (GF)

All mains include platter/s of seasonal vegetables to share

DESSERT

Warm Chocolate Fudge Cake

Chocolate sauce/ hazelnut praline/ vanilla ice cream

Salted Caramel Cheesecake

Anglaise

Blackberry and Apple Crumble

Anglaise/ cinnamon ice cream

Ice Cream Sundae

Chocolate/ raspberry/ strawberry/ caramel

At \$55.00 per person inc GST

Children's Menu

Children's Drink

Your choice of:

Coke

Raspberry

Lemonade

Diet Coke

Diet Sprite

Orange Juice

Mains

Your choice of:

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

Ice Cream Sundae

Vanilla ice cream with fresh cream, 100s and 1,000s,

wafers and your choice of topping:

Raspberry, Chocolate, Caramel, Strawberry or Passionfruit.

At \$16.00 per person inc GST

Available to Children 12 years and under