



WEDDING PACKAGES



• INTRODUCTION •

Congratulations on your engagement and thank you for considering Olivers as the venue for your wedding.

Located in the beautiful village of Clyde, Olivers provides a superb setting within its striking heritage buildings and a truly unique Central Otago experience.





◦ THE CEREMONY ◦

Choose from the picturesque front garden, back-dropped by the glorious stone walls of the 150 year old Victoria Store, the orchard garden with its shady apricot trees or the intimate flower filled courtyard garden for your ceremony.

◦ THE RECEPTION ◦

One of Central Otago's most notable buildings, this iconic landmark (built of local schist stone in 1869) originally supplied provisions to the gold miners that came to Central to seek their fortune. Your reception will include full use of this romantic restaurant building with our chefs creating a superb wedding banquet for your guests.

In addition, you will have sole use of Olivers Bar and the outdoor Orchard Garden.

Venue price: \$4,600
Numbers: 50 – 80 guests





◀ VENUE INCLUSIONS ▶

When you book your wedding in the restaurant
your venue hire costs include the following:

Exclusive use of the entire property including front garden,
restaurant, bar, and the orchard garden

Ceremony and reception set-up and pack down

Use of grounds and gardens for wedding ceremony and photographs

Innovative chefs using the freshest produce available

Professional and friendly waitstaff

Black outdoor chairs for ceremony

Wooden chairs and trestle tables for reception

White table cloths and napkins

All crockery and cutlery needs for the day and evening

Access to the room for set-up from 8am on the day of your wedding

◀ ACCOMMODATION ▶

All accommodation rooms at Olivers Lodge and Stables
are required to be booked for the night of your wedding.





• MENU OPTIONS •

Our objective is to provide superb, sophisticated cuisine and to work within your budget requirements. We are also happy to cater to your dietary needs and any special requests you may have.

Please enjoy perusing our menus, we offer a wide selection of culinary options and serving styles.

We are always happy to discuss any preference or further requirements with you.

All menu prices and menu items are current at the time of printing, however may be subject to change due to product price increases and availability of produce.

If you would like a different style of menu from the following please contact us to discuss.





◀ DINNER MENU ONE ▶

(Price: \$90.00 per person – dinner courses served
banquet style down the middle of the tables)

Choose three canapé options



Main Banquet

Choose three meat options and three vegetable options



Dessert

Choose three dessert options





◀ DINNER MENU TWO ▶

(Price: \$100.00 per person – dinner courses served
banquet style down the middle of tables)

Choose four canapé options



To Begin

Choose four dip or paté options



Main Banquet

Choose three meat options and three vegetable options



Dessert

Choose three dessert options





◀ DINNER MENU THREE ▶

(Price: \$110.00 per person – dinner courses served
banquet style down the middle of tables)

Choose five canapé options



To Begin

Choose three entrée options



Main Banquet

Choose four meat options and three vegetable options



Dessert

Choose four dessert options





◀ WEDDING MENU OPTIONS ▶

Hot Canapés

Tomato Arancini served with a Tomato Chilli Jam

Thai Fish Cakes served with a Lime Coriander Aioli

Crisp Pork Belly served with Wonton Crackers, Hoisin Syrup,
Cucumber and Spring Onions

Goat Cheese and Onion Tartlets with a Rocket Pesto and Spiced Walnuts

Pulled BBQ Beef Dumplings served with a Green Tomato Dipping Sauce



Cold Canapés

Seared Lamb served on Crostini with a Feta and Basil Paté and Onion Jam

Smoked Beef Roll served with Pecorino Aioli, Red Cabbage Slaw and Truffle Oil

Blinis with Hot Smoked Salmon, Pickled Lemon Mayonnaise and Capers

Japanese Vegetarian Rice Paper Rolls served with Soy Sauce

Seared Peppered Tuna on Sesame Crackers with Miso and
Dijon Mayonnaise and Pickled Cucumber





◀ WEDDING MENU OPTIONS ▶

Dips & Paté

Duck Liver Paté with Crostini and Fig Relish

Smoked Salmon Remoulade with Cornichons, Lemon and Blini

Hummus with Olives, Picalilli Onions and Toasted Bagel Croutes

House made Ciabatta Bread served with Balsamic Syrup
and Bannockburn Olive Oil

Semi Dried Tomato and Olive Paté with Crostini

Feta, Gherkin and Rocket Dip served with Crudités of Seasonal Vegetables



Entrées

Tomato, Fennel Bulb and Basil Salad with Parmesan Wafer
and a Fig and Red Wine Vinegar Gastrique

Prawn and Avocado Salad served with a Roasted Cherry Tomato Gazpacho,
Radish, Rocket, Capers, Toasted Pine Nuts and Bread Croutons

Duck Liver Parfait served with Toasted Fruit and Walnut Bread
and a Quince and Crab Apple Relish

Crisp Pork Belly served with Steamed Mushroom Dumplings, Tamarind
and Orange Glaze, Fresh Green Bean and Daikon Salad

Seared Albacore Tuna with a Green Pepper and Lemon Crust served with a
Smoked Red Pepper Aioli, Lemon Pickled Onions, Mizuna and Crisp Shallot

Rabbit and Chicken Terrine with an Apple, Celeriac and Walnut Salad
and an Orange and Sweet Chilli Marmalade

Roast Pumpkin Ravolini with Burnt Sage and Lemon Butter,
Tomatoes, Rocket and Percorino





◀ WEDDING MENU OPTIONS ▶

Main Meat

Stuffed Free Range Chicken Breast with a Turkey,
Sage and Fig Sausage Farce and Pan Juices

Roast Pork Belly Porchetta Roll served with Fennel Seeds,
Chili, Sage and Maple Roasted Pears and Pan Jus

Baked Salmon Fillet served with a Caper and Semi Dried
Tomato Crust and a Lemon Horseradish Aioli

Mustard and Cracked Pepper Coated Roast Beef Sirloin
served with Roasted Shallots and a Madeira Glaze

Roast Masala Rubbed Lamb Oyster Shoulders served with a Tomato,
Red Onion and Cucumber Kachumba Salad and Pan Juices

Baked Marmalade Glazed Leg Ham with a House
Made Orange and Chilli Mustard

Leek, Chickpea and Baked Kumara Strudel served
with a Mint Yoghurt and Tomato Relish

Slow Cooked Korean Beef Short Rib served with Red Cabbage
Slaw, Mint, Toasted Peanuts and Barbecue Sauce

Puff Pastry Open Heirloom Vegetable Tart served
with Rocket, Pecorino and Balsamic





◀ WEDDING MENU OPTIONS ▶

Main Vegetables

Mixed Leaf Salad with Feta and a Basil Dressing

Fregola with a Roasted Seasonal Vegetable Salad, Green Olives,
Parsley and a White Balsamic Dressing

Pear, Rocket, Toasted Walnuts and Crumbled Feta Salad
with a Pomegranate Molasses and Olive Oil

Roasted Cauliflower, Broccoli and Baby Onions
served with Pine Nuts, Parmesan and a Dijon Dressing

Steamed Seasonal Potatoes served with Fresh Herbs and Lemon Butter

Roasted Vegetable Medley with a Honey Mustard Dressing



Dessert

Lemon Meringue and Sundried Apricot Tarts

Macaroons; Salted Caramel and Dark Chocolate
and Orange and Milk Chocolate

Mini Pots of Chocolate Mousse with Vanilla Cream, Chocolate Textures
and a Black Cherry Coulis

Pear and Raspberry Frangipane Tart
served with Mascarpone Cream and Raspberry Coulis

Summer Berry and White Chocolate Choux
served with Vanilla Bean and Passionfruit Cream

Baked Chocolate Cheesecake served with Blueberry
Compote and Vanilla Cream

Seasonal Fruit Platters with a Lemon Grass Syrup

Cheese Plates served with Crackers, Fruits and Fig Jam





◀ EVENTS DRINKS LIST ▶

Bubbles

Quartz Reef/ Methode Traditionelle/ 2012/ Bendigo, CO/ \$65

Tattinger/ Brut Reserve/ NV/ Champagne, France/ \$155



Crisp and Elegant Whites

Starborough/ Sauvignon Blanc/ 2016/ Marlborough/ \$50

Domaine Rewa/ Chardonnay/ 2014/ Lowburn, CO/ \$65

Drumsara/ Pinot Gris/ 2015/ Alexandra Basin, CO/ \$50





◀ EVENTS DRINKS LIST ▶

Juicy Reds

Grasshopper Rock/ Pinot Noir/ 2014/ Alexandra Basin, CO/ \$63

Craggy Range Gimblett Gravels/ Syrah/ 2014/ Hawkes Bay/ \$60



Rosé

Mt Rosa/ Rosé/ 2016/ Central Otago/ \$47



Beers

Selection of Victoria Store craft beers brewed on site:

Stone Mason Pilsner

Magistrate IPA

Gold Panner Golden Ale

Black Smith Porter

Dredge Master ESB (Extra Special Bitter)

Our wine list changes regularly and one of the wines listed above may not still be available. We have an extensive wine and beer list and are more than happy to discuss your requirements further.

