



GALLERY

MEMORABLE
HOTELS
BY ACCOR

WEDDING MENUS

HOTEL ST MORITZ
QUEENSTOWN

MELISSA
PR

Canapés

Seafood - \$4.5 each

Half shell oysters natural or kilpatrick
Chilli spiced prawn cutlet mini skewers
Prawn cutlets on croute w/ lime & aioli
Atlantic scallops mini skewers w/ fennel
Scallops on croute w/ garlic mayonnaise
Half shelled green lipped mussels w/ chilli & mango salsa
Tangy mussel vol au vents

Fish - \$4.5 each

Manuka smoked salmon on croute w/ wasabi mayonnaise
Smoked salmon & horseradish cream bellini
Tostaditas w/ citrus cerviche
Tuna, caper & gruyere vol au vents
Blue cod mini skewers w/ dipping sauce

Meats - \$4

Roast beef & horseradish on croute
Venison carpaccio & cranberry on melba toast
Smoked chicken & brie on wafer
Mini chicken skewers w/ yoghurt dipping sauce
Mini chicken fillos
Ginger hoisin chicken drumettes
Tostaditas w/ smoked chicken & mango salsa

Vegetarian - \$3.5

Falafel w/ dipping sauce
Tostaditas w/ spicy corn salsa
Parmesan crisp topped w/ feta & cherry tomatoes
Spicy mango salsa bellini
Charred vegetables, brinza & kalamata olives on croute
Spinach, pine nuts & feta mini fillos
Artichoke & gruyere mini fillos

Northern Italian Celebration

to start

italian bruschetta
freshly steamed mussels served in their shells
homemade dips served with freshly baked breads

mains banquet

herb-crusteD new zealand rack of lamb on wilted spinach
develled wood-fired roast chicken
mushroom and pea risotto

steamed vegetables
spiced potato
basil, tomato, and bocconcini salad
orzo, feta and rocket salad
caesar salad

the finale

in summer – fresh berry tartlet
in winter – citrus tartlet
served with home made whole vanilla ice cream

sliced fresh fruit platters*

*add cheese course, add \$9pp

\$85 per person

Wild Kiwi

from the sea

a selection of, smoked salmon, mussels, squid and pickled vegetables
served with lombardi home made bread
traditional battered blue cod fillets
dipping sauces

from the mountains

roasted otago hare-loin salad
sliced venison and wild berry sauce,
roasted game pork with mashed pear and crackling

fresh rocket and pecorino, and traditional greek salads
roasted kumara
fresh seasonal vegetables

dessert

lavish summer pudding laden with seasonal berries
topped with whole vanilla pod ice cream

\$90 per person

Degustation

Delight

one

Orchard Salad
summer vegetables, gorgonzola, prosciutto

matched w/
cloudy bay sauvignon blanc 2012

two

Slow Cooked Pork Belly
scallop, braised baby leek, pear puree

matched w/
terra sancta dry riesling 2011

three

Yellow Tail Kingfish
smoked eggplant puree, broad beans, nori, veal broth

matched w/
mondillo pinot noir 2010

four

Southland Lamb Rack
mediterranean couscous, broccolini, chilli & cucumber yoghurt, grape jus

matched w/
nevis bluff pinot noir 2009

five

Decadent Chocolate Torte
raspberry sorbet

matched w/
turanga creek late harvest viognier 2008

Spring

to begin

Seared Atlantic Scallops
baked blue crab cigar, pea puree, lime, tomato & chilli salsa

or

Confit of Central Otago Rabbit Loin
bacon lardons, fresh garden pea risotto

the main event

Otago Lamb Cutlets
braised shoulder, grilled courgette, garden peas, broad beans, mint sauce

or

Southland Blue Cod
roasted peppers & tomatoes, chickpea salad, anchovy dressing

the finale

Crème Brulee
lavender shortbread

or

Trio of Sorbets
berry compote

\$85 per person

Summer

to begin

Citrus Cured Akaroa Salmon
chilled cucumber sauce, caper mayonnaise

or

Italian Parma Ham
wild rocket, seasonal melon, extra virgin olive oil

the main event

Wakanui Beef Fillet
bocconcini & italian vegetable tartlet, carrot puree, shallot jus

or

Corn Fed Chicken Supreme
filled with sundried tomato & spinach, baby vegetables, citrus amaranth
provençal sauce

the finale

Lemon Tart
home made vanilla bean ice cream

or

Trio of Sorbets
berry compote

\$75 per person

Autumn

to begin

Slow Cooked Pork Belly
chargrilled pears, nz organic wasabi & pear puree, petit salad, asian dressing

or

Beetroot Tortellini
chèvre goats cheese, rocket, walnuts, sage butter sauce

the main event

Wild Fiordland Venison
marquis potatoes, glazed greens, fig vincotta jus

or

Akaroa Salmon Fillet
oyster mousse, cured dikou, bok choy, salmon caviar

the finale

Apple Tatin
home made vanilla bean ice cream

or

Trio of Sorbets
berry compote

\$85 per person

Winter

to begin

Jerusalem Artichoke & Almond Soup
roasted garlic, white bean, home made bread

or

Roasted Beetroot Salad
rocket, goats cheese, balsamic

the main event

Wakanui Beef Fillet
lyonnaise potatoes, spiced aubergine, smoked tomato, pan jus

or

Marinated Free Range Chicken Breast
creamy mashed potato, winter vegetables, pan jus

the finale

Pistachio Cake
orange sauce, liquorice ice cream

or

Trio of Ice cream
berry compote

\$75 per person

Beverage Packages

Package 1 – Basic

festival block chardonnay	one hour	\$ 24
festival block sauvignon blanc	two hour	\$ 30
festival block merlot cabernet	three hour	\$ 36
beer: mac's gold & pilsner, speights distinction, steinlager light	four hour	\$42
soft drinks & fruit juice		

Package 2 – Deluxe

stoneleigh 'latitude' sauvignon blanc	one hour	\$ 30
boundary vineyards 'tuki tuki' chardonnay	two hour	\$ 38
te mata 'woodthorpe' syrah	three hour	\$ 46
stoneleigh 'latitude' pinot noir	four hour	\$ 54
beer: mac's gold & pilsner, speights distinction, steinlager light		
soft drinks & fruit juice		

Package 3 – Central Otago Selection

earths end pinot gris	one hour	\$ 36
mt difficulty 'roaring meg' sauvignon blanc	two hour	\$ 44
earths end pinot noir	three hour	\$ 55
beer: mac's gold & pilsner, speights distinction, steinlager light	four hour	\$ 60
soft drinks & fruit juice		

Package 4 – Premium

brancott letter series 'o' chardonnay	one hour	\$ 40
witherhills 'rarangi' sauvignon blanc	two hour	\$ 50
nevis bluff pinot noir	three hour	\$ 60
st hallett 'faith' shiraz	four hour	\$ 70
beer : steinlager pure, mac's pilsner, speights distinction, steinlager light		
soft drinks & fruit juice		

Package 5 – Ultimate... the best from Central Otago

mt difficulty sauvignon blanc	one hour	\$ 46
mt difficulty chardonnay	two hour	\$ 56
mt difficulty pinot noir	three hour	\$ 66
beer : steinlager pure, mac's pilsner, speights distinction, steinlager light	four hour	\$ 77
soft drinks & fruit juice		

Upgrade Your Package...

Bubbles

te hana reserve methode traditionnelle	add \$ 5 pp per hour
quartz reef central otago methode traditionnelle	add \$ 8 pp per hour
mumm nv champagne	add \$15 pp per hour

Spirits

Basic

mckenna bourbon, smirnoff red vodka, gordons gin, de valcourt brandy, coruba rum, bacardi rum & jw red whisky	add \$ 5 pp per hour
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Premium

wild turkey bourbon, ketel one vodka, tanqueray gin, meukow vs cognac, appletons estate rum, havana club anejo blanco rum, jw black whisky	add \$ 8 pp per hour
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Please note for packages which include spirits, spirits served are doubles and will not be served as shots

Mineral Water

antipodes still & sparkling mineral water	add \$ 7pp per hour
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