


TRAILWAYS
HOTEL NELSON

The Tides
Restaurant • Bar

Wedding Portfolio



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.

Here at Trailways Hotel we 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 Hotel 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.

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 able to have The Tides Restaurant.

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 2019. Please contact us to discuss pricing for events at a later date.
- B. A \$1000.00 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 reception in The Tides Restaurant a minimum of 70 people will be required to book this area. 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 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.
- J. Payment for all costs incurred is due on the night of the wedding.
- K. Room hire for all weddings receptions is \$500

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 \$16.00pp – Choose 4

Mini Savouries
Chilli Prawn Skewers (GF)
Beetroot and Feta cups (V)
Panko Crumbed Fish Chunks/ Tartare
Spanish Tapenade/ Crostini (V) (GF on request)
Cocktail Mini Sandwiches (GF on request)
Meatball Bites/ Barbeque Sauce (GF)

OPTION 2 \$19.00pp – Choose 4

Thai Fish Cakes/ Lemon Grass Syrup (GF)
Roast Rare Beef/ Horseradish Cream/ Roast Capsicum/ Crostini
Beetroot Cured Marlborough King Salmon/Lemon Dill Crème /Blini
Lamb Kebab/Minted Cucumber Yoghurt (GF)
Caramelised Onion/Wilted Spinach/Feta Tart (V)
Caprice Crostini (V)

OPTION 3 \$22.00pp – Choose 4

Mushroom, Basil, Parmesan and Pinenut Arancini/ Citrus Aioli (V)
Duck Pancakes /Hoisin Sesame Sauce
Red Wine Pear/Walnut Crème/Blue Cheese Melt (V)
Cold Smoke Salmon Rosette/Lemon Dill Caper Crème/Blini
Scallop Brulee /Crispy Bacon/Watercress/ Blini
Asian Infused Pork/Beetroot Relish/ Pickled Cucumber

Bite size sweet option in addition to above \$4.00pp – Choose 1

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

WEDDING 100ALT2

2 COURSE MENU

MAIN

Roasted Rolled Pork Belly

Apple cider jus (GF)

Crumbed Chicken Breast

Sweet pea sauce

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

DESSERT

Strawberry and Vanilla Cheesecake

Vanilla ice cream

Plum and Pear Crumble

Vanilla 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 100ALT3

3 COURSE MENU

ENTRÉE

Thai Salmon Fish Cakes

Spiced lemongrass syrup/ salad greens/ citrus and caper salsa (GF) (DF)

Chicken and Ginger Dumplings

Soy chilli dipping sauce

MAIN

Roasted Rolled Pork Belly

Apple cider jus (GF)

Crumbed Chicken Breast

Sweet pea sauce

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

DESSERT

Strawberry and Vanilla Cheesecake

Vanilla ice cream

Plum and Pear Crumble

Vanilla ice cream

At \$58.00 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

Seared Salmon Fillet

Citrus and caper salsa (GF) (DF)

Ribeye

Onion rings/ garlic butter

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

DESSERT

Sticky Date Pudding

Caramel sauce/ ice cream

Chocolate, Raspberry and Walnut Brownie

Raspberry coulis/ vanilla ice cream

At \$52.00 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

Chicken and Ginger Dumplings

Soy chilli dipping sauce

Scallop and Prawn Tortellini

Lemon, herb and garlic butter

MAIN

Seared Salmon Fillet

Citrus and caper salsa (GF) (DF)

Ribeye

Onion rings/ garlic butter

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

DESSERT

Sticky Date Pudding

Caramel sauce/ ice cream

Chocolate, Raspberry and Walnut Brownie

Raspberry coulis/ 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

Ribeye

Parsnip crisps/ red wine jus

Mushroom, Basil, Parmesan and Pinenut Arancini

Citrus aioli (Vegetarian)

The Tides Ale Battered Turbot

House made tartare

Crumbed Chicken Breast

Sweet pea sauce

All above dishes served with potato dish of the day

Mushroom, Spinach and Cheese Risotto

Parmesan (GF) (DF on request) (Vegetarian)

Chickpea, Spinach and Tomato Spiced Curry

Fried tortilla/ jasmine rice/ mango chutney (DF) (Vegan)

All mains include platter/s of seasonal vegetables to share

DESSERT

Chocolate, Raspberry and Walnut Brownie

Chocolate sauce/ vanilla ice cream

Strawberry and Vanilla Cheesecake

Cream/ vanilla ice cream

Plum and Pear Crumble

Cinnamon anglaise/ vanilla ice cream

Ice Cream Sundae

Chocolate/ raspberry/ strawberry/ caramel (GF)

At \$57.00 per person inc GST

WEDDING SET MENU 103

3 COURSE MENU

ENTRÉE

Thai Salmon Fish Cakes

Citrus and caper salsa (DF) (GF)

Asian Pork Balls

Soy dipping sauce

Mushroom, Basil, Parmesan and Pinenut Arancini

Citrus aioli (Vegetarian)

Seafood Chowder

Crusty Bread

Soup of the Day

(The Chef's daily choice)

Crusty Bread (GF on request)

MAIN

Ribeye

Parsnip crisps/ red wine jus

Mushroom, Basil, Parmesan and Pinenut Arancini

Citrus aioli (Vegetarian)

The Tides Ale Battered Turbot

House made tartare

Crumbed Chicken Breast

Sweet pea sauce

All above dishes served with potato dish of the day

Mushroom, Spinach and Cheese Risotto

Parmesan (GF) (DF on request) (Vegetarian)

Chickpea, Spinach and Tomato Spiced Curry

Fried tortilla/ jasmine rice/ mango chutney (DF) (Vegan)

All mains include platter/s of seasonal vegetables to share

DESSERT

Chocolate, Raspberry and Walnut Brownie

Chocolate sauce/ vanilla ice cream

Strawberry and Vanilla Cheesecake

Cream/ vanilla ice cream

Plum and Pear Crumble

Cinnamon anglaise/ vanilla ice cream

Ice Cream Sundae

Chocolate/ raspberry/ strawberry/ caramel (GF)

At \$68.00 per person inc GST

Children's Menu

DRINKS

Coke
Raspberry
Lemonade
Diet Coke
Diet Sprite
Orange Juice

MAINS

Seafood Chowder
Hot Dog and Fries
Crumbed Chicken Tenderloins & Fries
Fish Bites and Fries
Vegetable Medley
Mini BLT Sandwich (Bacon, Lettuce and Tomato)

Fries can be replaced with child's Salad or Vegetables

DESSERT

- Chocolate, Raspberry and Walnut Brownie with Chocolate Sauce and Vanilla Ice Cream
-Ice Cream Sundae
with Vanilla Ice Cream, fresh Cream,
100s and 1000s, Wafers and a sauce of your choice:
Raspberry, Chocolate, Caramel, Strawberry or Passionfruit.

\$20 per child Includes one drink, main and dessert option

Strictly for children 12 years old and under