

  
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 2021. 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.

<b>Room</b>	<b>Number</b>
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 Salmon 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 Smoked 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 Pork Belly**

Apple cider jus (GF)

#### **Ribeye**

Crumbed onion rings/ garlic butter (GF on request)

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/ vanilla 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 100ALT3

## 3 COURSE MENU

### ENTRÉE

#### **Chicken and Ginger Dumplings**

Soy chilli dipping sauce

#### **Scallop and Prawn Tortellini**

Lemon butter sauce

### MAIN

#### **Roasted Pork Belly**

Apple cider jus (GF)

#### **Ribeye**

Crumbed onion rings/ garlic butter/ jus (GF on request)

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/ vanilla 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 101ALT2

## 2 COURSE MENU

### MAIN

#### **Lamb Shank**

Potato mash/ braised cabbage

#### **Duck Supreme**

Parsnip puree/ fondant potatoes/ cherry jus (GF)

All mains include platter/s of seasonal vegetables to share

### DESSERT

#### **Coconut and Lime Cheesecake**

Cream/ vanilla ice cream

#### **Apple and Rhubarb Crumble**

Anglaise/ 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 101ALT3

## 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

#### **Lamb Shank**

Potato mash/ braised cabbage

#### **Duck Supreme**

Parsnip puree/ fondant potatoes/ cherry jus (GF)

All mains include platter/s of seasonal vegetables to share

### DESSERT

#### **Coconut and Lime Cheesecake**

Cream/ vanilla ice cream

#### **Apple and Rhubarb Crumble**

Anglaise/ vanilla ice cream

**At \$68.00 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**

Potato dish of the day/ parsnip crisps/ red wine jus (GF on request)

#### **Mushroom, Basil, Parmesan and Pinenut Arancini**

Salad greens/ citrus aioli (Vegetarian)

#### **The Tides Ale Battered Turbot**

Potato dish of the day/ house made tartare

#### **Chargrilled Chicken Thigh**

Homemade butter chicken sauce/ coconut rice (GF on request)

#### **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

#### **Coconut and Lime Cheesecake**

Cream/ vanilla ice cream

#### **Apple and Rhubarb Crumble**

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)

#### **Chicken and Ginger Dumplings**

Soy chilli dipping sauce

#### **Mushroom, Basil, Parmesan and Pinenut Arancini**

Citrus aioli (Vegetarian)

#### **Seafood Chowder**

Crusty Bread

### MAIN

#### **Ribeye**

Potato dish of the day/ parsnip crisps/ red wine jus (GF on request)

#### **Mushroom, Basil, Parmesan and Pinenut Arancini**

Salad greens/ citrus aioli (Vegetarian)

#### **The Tides Ale Battered Turbot**

Potato dish of the day/ house made tartare

#### **Chargrilled Chicken Thigh**

Homemade butter chicken sauce/ coconut rice (GF on request)

#### **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

#### **Coconut and Lime Cheesecake**

Cream/ vanilla ice cream

#### **Apple and Rhubarb Crumble**

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**