

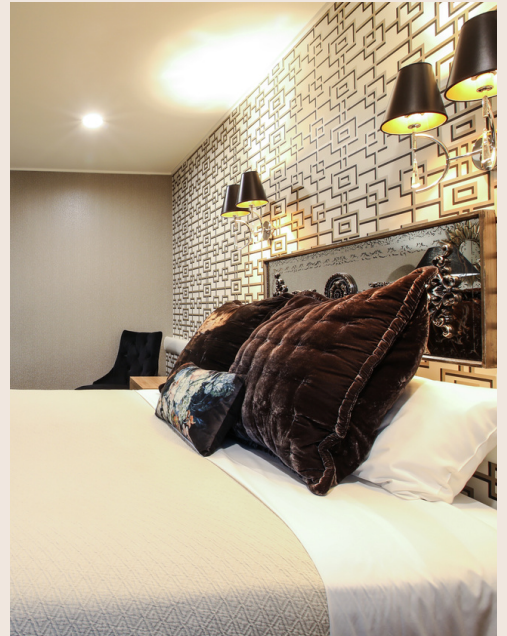
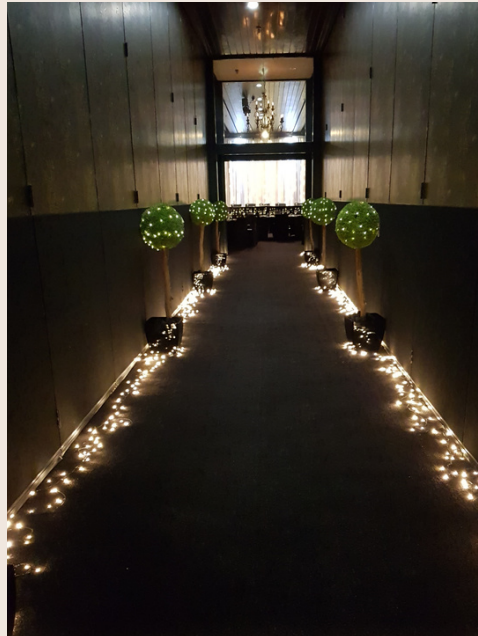


Ascot Park Hotel

INVERCARGILL • NEW ZEALAND

WEDDING PACK

valid for bookings made between 1st Jan 2023 - 31st Dec 2023



41 RACECOURSE ROAD, INVERCARGILL

ASCOTPARKHOTEL.CO.NZ PH 0800 272 687

FUNCTIONS@ASCOTPARKHOTEL.CO.NZ



CONGRATULATIONS

Thank you for considering the Ascot Park Hotel as a venue for your upcoming wedding. It is a very exciting time for you both and we would love to help you make this a special day to remember forever. Ascot Park Hotel exclusively offers all the following features:

- Dedicated wedding planners on site
- Tailored menus
- Versatile layout giving you flexibility for reception venue options
- Multiple theming possibilities
- Complimentary honeymoon suite as our wedding gift to you (minimum 50 guests for dinner)
- Special accommodation rates and information cards for your guests
- Package OR tailored reception options
- Beautifully landscaped grounds with multiple outdoor ceremony options and garden backdrops for your photos
- Pre & post ceremony and reception venues
- Indoor room as a wet weather option

We truly are your one-stop wedding venue. Please find enclosed our detailed wedding packages which offer excellent value. If you would rather not purchase a package, then we are happy to work out an alternative cost for specific items based on your exact requirements. We invite you to meet with us in person to view our facilities and discuss all aspects of your special day.

Kind Regards

Ascot Park Hotel Events Team



Haley Dreaver
Function & Events Manager



Shinal Chand
Function & Events Coordinator



Hannah Dudley
Function & Events Coordinator



WEDDING PACKAGES

VENUE SERVICES	BASE \$1000.00	PREMIUM \$1600.00	DELUXE \$2600.00
Personal consultation	●	●	●
Reception venue	●	●	●
Venue set up	●	●	●
Round tables (up to 10 guests per table)	●	●	●
Black or white tablecloths and napkins	●	●	●
Licensed bar and staff	●	●	●
Centerpiece (e.g vases, seed lights, tulle)	●	●	●
All cutlery, crockery and glassware	●	●	●
Sound system	●	●	●
Handheld mic for speeches	●	●	●
Dance floor and staging for band	●	●	●
Cake table, knife and gift table	●	●	●
Cakeage	●	●	●
Design & printing of table numbers & floor plan	●	●	●
Service of wedding cake	●	●	●
Honeymoon suite with spa, wine,chocolates, breakfast	●	●	●
Room for the bridal party to freshen up	●	●	●
Special accommodation rates for your guests	●	●	●
Easel for seating plan	●	●	●
Post wedding clean up	●	●	●
Table runners	●	●	●
Top table with fairy lights		●	●
Wedding curtain & entrance way with fairy lights		●	●
White or Black chair covers		●	●
Ceremony venue on the grounds (2 options available)			●
Wet weather option			●
Outdoor chairs (limited seating)			●
Portable sound system with aux cord and microphone			●
Table and 2 chairs for signing wedding certificate			●
Wedding arch (outdoor ceremony)			●



EXTRA SERVICES

You can personalise your wedding by theming it to reflect your character and the kind of look you want. From the simple elegance of our glass vase centrepieces to the intricate theming of one of our local experts, the possibilities are many and varied. Please talk to us and we can refer you on to the best suppliers in the business.

LOCAL THEMING EXPERTS

You are welcome to provide your own table centrepieces and adornments if you wish and our staff can place these on the tables once they are set. You may also provide your own room decorations or arrange this with one of our local experts:

MARQUEE AND PARTY HIRE (PAM)

Pam from Marquee and Party Hire has a huge range of wedding accessories and table top theming items for hire. The showrooms are based at 436 North Road, Invercargill. 03 215 7536 | pam@marqueeandparty.co.nz

PLANTS PLUS (JOHN AND SUE FENTON)

John and Sue offer a genuine and friendly wedding theming service, specialising in mood lighting, top table enhancements and feature plants.

03 216 4849 or 0274 372 661 | plants.plus@xtra.co.nz

SWEET BELLE KITCHEN

Kate Burgess will make all your custom food dreams come true with Sweet Belle Kitchen. Delicious, customised cake, custom stamped cookies, platter boxes, cupcakes all made in Gore, New Zealand.

0272616677 | Instagram: [sweetbellekitchennz](https://www.instagram.com/sweetbellekitchennz) | Website: www.sweetbellekitchen.com



Cake by Sweet Belle Kitchen



RECEPTION MENUS

Ascot Park Hotel strives to ensure your day is as special and as personalised as possible with a range of menus designed by our Executive Chef. If any of your guests have special dietary requirements please advise us, and we are happy to cater for their needs.

PLATED DINNER

Our Functions Team and Executive Chef are happy to personalise a plated menu to suit your preferences and your budget.

BUFFET DINNER

With a range of buffet menus and an extensive selection of platters, our buffet menus cover a vast range of food selections. The minimum number of guests for a buffet menu is 30 people.

CHILDRENS MENU

Menus available on request. If children wish to dine off the set menu or buffet, prices are as follows:

Children 5 years and under: free

Children 6 – 11 years: half price of selected menu

Children 12 and over: Full price

BEVERAGE

With a wide range of beverages, both alcoholic and non-alcoholic there is guaranteed to be something to suit your special day.





BUFFETS

MINIMUM 30 PEOPLE

SELECTION 1

1 Carvery / 1 Hot / 2 Vegetables /
2 Salads / 2 Desserts

\$50.00

SELECTION 2

1 Carvery / 2 Hots / 2 Vegetables /
2 Salads / 3 Desserts

\$60.00

SELECTION 3

1 Carvery / 3 Hots / 3 Vegetables /
3 Salads / 3 Desserts

\$70.00

Includes fresh bread rolls with butter and tea & coffee

ADD A STARTER

Breads and dips	\$6.00pp
Soup of the day (V/GF/DF on request)	\$7.00pp
Seafood chowder	\$10.00pp
Antipasto platters (V/GF/DF on request)	\$12.50pp

CARVERY

Champagne ham glazed in apricot and seeded mustard (GF,DF)

Roast pork loin marinated in chimichurri (GF,DF)

Roast lamb leg with thyme & confit garlic (GF,DF)

Beef sirloin with rosemary and
Dijon mustard rub (GF,DF)

Braised pork belly with char sui glaze (GF,DF)

VEGETABLES

Roast Agria potato wedges tossed in fresh rosemary and
garlic infused olive oil (GF,DF,V,VG)

Steamed seasonal vegetable medley tossed with fresh
herbs and butter (V,GF)

Roast vegetable medley with confit garlic and balsamic
glaze (V,GF,DF,VG)

Baked cauliflower and three cheese mornay (V)

Crushed potatoes with caramelised onion jam a grilled
cheddar cheese (V,GF)

Roast beetroot and orange with tarragon and hazelnut
crumble (V,GF,DF,VG)

Creamy potato gratin with parmesan crust (V,GF)

Maple ginger glazed carrots with pistachio crumb

HOT DISHES

Sauté chicken breast with seeded mustard & thyme
crème and fried shallots (GF)

South Island salmon on green pea & saffron pilaf and
vermouth crème (GF)

Lamb cassoulet with fenugreek and confit garlic (GF,DF)

Baked spinach and ricotta cannelloni in a smoked
tomato, caper and basil sauce (V)

Pulled pork shoulder with hearty cannellini bean ragout
(GF,DF)

Braised lamb leg with aged balsamic and mint on cumin
pumpkin puree (GF,DF)

Chicken pot pie topped with shallot and parmesan
crumble

Gnocchi tossed through salsa Verde with portobello
mushroom and baby spinach (V)

Beef striploin with caramelised onions and horseradish
gremolata (DF)

continued on next page....



BUFFETS

SALADS

Sweet and sour orzo (V,DF)

Creamy potato and crispy chorizo crumb (GF)

Panzanella – ciabatta bread, capsicum, tomato, basil and capers (V,DF)

Caesar with all the trimmings

Roast beetroot, caramelised pear, rocket and goats cheese with toasted pecans (V,GF)

Broccoli, bacon, cashew, red onion and arugula (GF)

Seasonal garden with house dressing (V,GF,DF)

Chickpea, roast pumpkin and baby spinach with green goddess dressing (V,GF)

Traditional Greek (V,GF)



DESSERTS

Baked New York cheese cake with three berry compote

Bread & butter pudding laced with dark chocolate and sultanas

Ascot ambrosia crushed meringue folded through Chantilly crème and Greek yoghurt with berries and rhubarb (GF)

Seasonal fresh fruit salad (V,GF,DF,VG)

Triple chocolate layer cake with raspberry textures

Pavlova with whipped cream topped with seasonal fruit & passionfruit glaze (GF)

Poached apples with a cinnamon, almond and oat crumble served with vanilla custard

Self-saucing chocolate pudding with Chantilly crème

ADD vanilla ice cream \$2.00pp





PLATED MEALS

MINIMUM 20 PEOPLE

Straight Drop

2 Course \$48.00 / 3 Course \$60.00

Alternate Drop

2 Course \$60.00 / 3 Course \$78.00

Add an additional menu choice to any course for \$6.00pp

Includes fresh bread rolls with butter and tea & coffee. Add a re-fresher sorbet \$4.00 per person | per serve

ENTREES

Confit salmon/pickled cucumber salad/ radishes/ toasted sesame/ soy and Star anise reduction (GF)

Espresso rub beef filet carpaccio/ devilled crème fraiche/ parsnip crisp / micro greens (GF)

Blue cod Ika mata salad / coconut & citrus textures / sourdough crisps (DF)

Pear salad / caramelised walnut / arugula / double cream blue / munro honey vinaigrette (V,GF)

Duck breast / baby cos / beetroot gel / black garlic crème fraiche / truffle snow (GF)

House smoked salmon / preserved lemon mascarpone / toasted brioche

Caprese tart / sun blushed tomatoes / mozzarella / basil / crisp butter puff crust / aged balsamic (V)



MAINS

Beef porterhouse / potatoes / honey glazed carrots / greens / port wine jus (GF)

Baked salmon supreme / crushed salted potatoes /wilted greens / citrus beurre blanc (GF)

Chicken breast / harissa pumpkin moon / cauliflower skordalia / lemon thyme jus (GF)

Lamb rack (4rib) / potato gratin / wilted greens / mint gel (GF)

Slow cooked pork belly / black truffle pomme puree / buttered greens / cider jus

Beef fillet / Mediterranean ratatouille / pomme dauphine / pinot jus (GF)

Roast chicken breast / chorizo and thyme pilaf/ sweet corn puree / chicken jus (GF)

Lamb backstrap / French onion potato / pumpkin puree / rosemary jus (GF)

Venison shortloin / roast agria / broccolini/ almond flake / blackberry jus (GF)

Pumpkin risotto / parmesan wafer / arugula / smoked paprika crème fraiche (V)



DESSERTS

Crème caramel / lavender crème / almond biscotti

Baked cheesecake / raspberry textures / white chocolate snow / golden crumb (GF)

Bittersweet chocolate tart / citrus textures / Chambord gel / crème fraiche (GF)

Crushed meringue / berries / crème anglaise / white chocolate / raspberry compote (GF)

Citrus cheesecake / coconut accents / mandarin textures / limoncello gel (GF)

Triple chocolate brownie / caramelised pear / dulce de leche / Chantilly crème (GF)

Salted caramel panna cotta / amaretto poached pear / almond crumb / mascarpone (GF)



Alternate Drop - Your selection of two or more dishes from each course to be served alternately to guests.
Straight Drop - Your selection of one dish from each course to be served to all guests.



CANAPES

SELECTION 1

1 HOUR - 4 ITEMS

2 HOT/2 COLD

\$19.00PP

SELECTION 2

1.5 HOURS - 5 ITEMS

2 HOT/3 COLD

\$24.00PP

SELECTION 3

2 HOURS - 6 ITEMS

3 HOT/3 COLD

\$29.00PP

CANAPES ARE TRAY SERVICED
MINIMUM 20 PEOPLE REQUIRED

HOT ITEMS

- Asian pork belly squares with chilli & plum sauce (GF)
- Country chicken vol au vent
- Salt & pepper squid with a lime, chilli & palm sugar dipping sauce
- Roast cauliflower bhaji bites with a tamarind yoghurt (V,VG,DF,GF)
- Malaysian style marinated tiger tail prawns with a lime dip (GF)
- Lamb, feta & herb kofta with pomegranate molasses
- Mixed mushroom & goats cheese vol au vent (V)
- Beef & onion spring rolls with soy dipping sauce (DF)

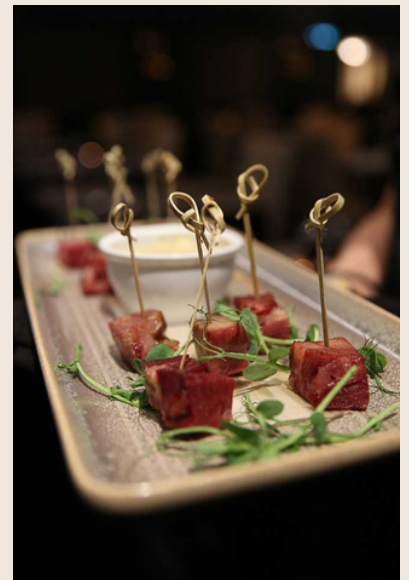


COLD ITEMS

- Golden sweet corn fritters with caramelised red onion (V)
- Sun Blushed tomato with mozzarella & basil on crostini (V)
- Smoked salmon mousse on toasted sourdough
- Fish ceviche with coconut, lime, pepper (GF,DF)
- Carpaccio of beef on crostini with a green peppercorn mascarpone
- Cocktail chicken roll (DF)
- Spiced tomato & basil salsa on garlic crostini (V, DF)
- Hot smoked salmon on kumara rosti with popped caper (GF, DF)
- Crispy duck with hoisin & cucumber in a wonton basket (DF)

SWEET ITEMS

- Char-grilled pineapple kebabs with mascarpone (V,GF)
- Chocolate raspberry profiteroles (V)
- Whipped double cream blue with caramelised pear on crostini (V)
- Strawberries dipped in rich chocolate (seasonal) (V,GF)



Menus are subject to change



PLATTERS

GRAZING PLATTER (10PAX)

\$96.00

Pickled vegetables, continental meats, cheeses, smoked salmon, breads & crackers (GF on request)

ASSORTED SUSHI (20PC)

\$60.00

Selection of chicken, salmon, and vegetarian, wasabi & soy (GF)

BREADS AND DIPS

\$48.00

Selection of 3 dips and assortment of breads for 10 people

TENDER CHICKEN KEBABS (20PC)

\$90.00

Malaysian satay marinated chicken kebabs (GF)

CHICKEN WINGS (20PC)

\$70.00

Tossed in a smokey bbq sauce (GF)

CLUB SANDWICHES(20PC)

\$60.00

Sandwich quarters of assorted fillings (GF/V on request)

CAKES AND SLICES

\$58.00

Chefs selection for 10 people

DEEP FRIED GOODNESS

\$58.00

Chicken bites, samosas, spring rolls with fries

FRUIT KEBABS (20PC)

\$70.00

Seasonal fruit with honeyed yoghurt dipping sauce (GF, V)

MINI BEEF BURGERS (20PC)

\$110.00

With onion jam, cheddar cheese, ketchup

PARTY SAVOURIES (30PC)

\$60.00

Assortment of savouries and sausage rolls

SOUTHERN CHEESE BOARD (8PAX)

\$96.00

New Zealand cheeses with fruit paste, breads and crackers





Beverage

Wine

Sparkling

Brancott Estate Brut Cuvee 200ml	\$10.50
Brancott Estate Brut Cuvee 750ml	\$36.00
Deutz Cuvee 750ml	\$68.00

Sauvignon Blanc

Stoneleigh	\$38.00
Brancott Flight low alcohol	\$36.00
Triplebank	\$42.00

Chardonnay

Stoneleigh	\$38.00
Last Shepherd	\$46.00

Pinot Gris

Stoneleigh	\$38.00
Brancott Flight low alcohol	\$36.00
Triplebank Awatere	\$42.00

Riesling

Stoneleigh	\$38.00
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Rose

Stoneleigh	\$38.00
Triplebank Awatere	\$42.00

Pinot noir

Stoneleigh	\$38.00
Last Shepherd	\$46.00

Beer | Cider

Speights Mid Strength 2%	\$6.00
Speights Speights Old Dark	\$7.50
Speights Summit Ultra	\$7.50
DB Draught	\$7.50
Export 33	\$8.00
Steinlager Classic Steinlager Pure	\$8.00
Heineken	\$9.50
Heineken Light	\$6.50
Heineken 0%	\$6.50
Corona	\$9.50
Monteith's Cider	\$8.00

Spirit | Liqueur | Port

served as doubles

Bacardi	\$9.00
Bourbon Jim Beam	\$9.00
Brandy St Remy	\$8.00
Gin Beefeater	\$8.00
Rum Coruba	\$9.00
Tequila Jose Ceurvo	\$7.90
Vodka Absolut	\$9.00
Baileys Kahlua	\$9.00
Southern Comfort	\$9.00
Drambuie Midori Cointreau	\$10.00
Taylors Special Fine Tawny 45ml	\$8.00
Dow's Fine Ruby 45ml	\$8.00
Penfolds Grandfather Tawny 45ml	\$15.00

RTDs

Jim Beam and Cola	\$9.50
Coruba and Cola	\$9.50
Smirnoff Ice	\$9.50
Canadian Club and Dry	\$9.50
Gordons Gin and Tonic	\$9.50
Gordons Pink Gin	\$9.50
Long White Apple and Pear	\$8.50

Non alcoholic

Small spirit mixer	\$1.10
Large spirit mixer	\$1.80
Large soft drinks 350ml glass	\$3.30
Carafe soft drink	\$9.50
Red Bull	\$5.30
Schweppes Ginger Beer	\$4.50
Schweppes Lemon Lime and Bitters	\$4.50
Juice 355ml :	
Apple Tomato Cranberry Pineapple Orange	\$4.00
Orange juice - carafe	\$11.50
Sparkling grape juice	\$12.50

Our full EMBERZ restaurant wine list & selection of craft beers is available on request
Beverage prices are subject to change. Additional beverages available on request



FAQS

The following information will provide you with answers to our most commonly asked questions.

HOW MUCH IS THE DEPOSIT, AND WHEN IS THIS DUE?

We require a deposit of \$1000.00 and this is due within one month of confirming the date.

HOW MANY PEOPLE CAN THE SPACE HOLD?

We have a variety of rooms to seat 20 – 400 guests. For large receptions the Waiau Room can seat up to 180 guests at round tables. For a more intimate setting the Mararoa/Whitestone Room can seat up to 80 guests at round tables. For ceremonies we can seat 80 in the Mararoa/Whitestone Room with space for an additional 20-30 standing guests.

WHAT TIME FRAME DOES THE HIRE COVER?

The hire is for the full day only. The Hotel reserves the right to book functions the day before or after your event. The bar will close at 1.00am or at the Duty Manager's discretion.

CAN I USE ANY SUPPLIER?

Yes you are welcome to use any supplier to theme, decorate, or entertain at your wedding. Contact details of all outside contractors must be provided so that we can coordinate access. For health and safety reasons we must be aware of anyone on site doing work. Anyone using ladders or a scissor lift must have appropriate training.

DO YOU DO ALL THE SET UP AND PACK DOWN?

Other than any extra professional theming you have arranged, yes we do. We will also coordinate with you to deliver your own decorations or centerpieces prior to your wedding. We will place centerpieces on tables and place guest name cards on the settings if you wish. We will store your packing containers (e.g. for vases or props you have supplied yourself) overnight for an easy pack-up and collection in the morning. We will coordinate access/set up/pack down with your professional themers if required.

WHEN CAN I BEGIN TO SET UP ON MY WEDDING DAY?

We do the work – not you! Our general practice is to set up the room during the morning of the wedding day. Access may be given to suppliers to start theming the day prior depending on availability. If you wish to guarantee set up and access is granted the day before the wedding then an additional full day room hire fee is charged.

IS PARKING AVAILABLE?

We have huge grounds with plenty of space available for car parking. Buses are able to park under the main entrance canopy to collect or return guests from your ceremony if it is offsite.

ARE THERE ANY RESTRICTIONS ON USE OF THE SPACE?

Yes, all tea light candles must be in a holder that is higher than the flame. We do not allow the use of hay bales, party poppers and confetti in the function rooms.

WHEN IS THE INVOICE DUE?

One week prior to the wedding on confirmation of final catering numbers. Anything left over to pay, such as beverages etc., is to be settled immediately following departure the next day.

WHAT IS THE CANCELLATION POLICY?

A booking is confirmed after the deposit has been received. Cancellations of more than 12 months will be refunded, unless planning has already been undertaken by the function department.

ARE PRICES INCLUDING GST?

Yes all pricing quoted is inclusive of GST



TERMS & CONDITIONS

CANCELLATION	A booking is confirmed after the deposit has been received. Cancellations of more than 12 months will be refunded, unless planning has already been undertaken by the function department.
COMPLIANCE	Clients will be responsible to ensure orderly behaviour of their guests and the hotel reserves the right to intervene and eject any objectionable person from the function off the hotel premises without liability. The Hotel accepts this responsibility with guidelines set by the Sale of Liquor Act. The hotel retains the right to adjust any set up to ensure fire and safety codes are not breached. Particular attention will be paid to the accessibility of fire exits during trade shows where partitioning is erected. Floor plans must be approved by Hotel management prior to set up.
CONFIRMATION	All bookings must be confirmed in writing. A deposit of \$1000 is required. Please note that your booking is not confirmed until this has been paid
DAMAGES	Clients will assume responsibility for any damage suffered to hotel property during their function. Clients will be responsible to ensure orderly behaviour of their guests and the Hotel reserves the right to intervene.
DELIVERIES	Any delivery or collection of goods must be pre-arranged with the Events Manager. Any goods left on the premises must be collected after the wedding. The Hotel will take all necessary care but accepts no responsibility for damage or loss of property left in the hotel prior, during or after functions.
FINAL DETAILS	All final details, menus, beverages, room set up, AV requirements and timings must be confirmed one month prior to the wedding.
FINAL NUMBERS	A guaranteed minimum number is required two week prior, with a final number to be advised one week prior. Charges will be based on this number, or the final head count – whichever is greater.
FOOD AND BEVERAGE	Only food and beverages purchased from the Ascot Park Hotel can be consumed on the hotel premises. Licensing and food safety regulations prevent the removal of food and beverages from the hotel premises. In special circumstances clients may be able to provide food for weddings as long as a written application is confirmed and signed off by the Executive Chef.
FUNCTION ROOMS	We reserve the right to reallocate function rooms due to circumstances beyond our control. If final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room. We will discuss changes with you when the decision is made.
INSURANCE	It is the client's responsibility to be insured for all items belonging to them for the period these items are in the hotel. While the hotel will take all necessary care, it will not accept responsibility for the loss of any property left in the Hotel prior to, during or after the event unless specific arrangements have been made with hotel management. Clients are responsible for any damage sustained to hotel property by them or their attendees
PAYMENT & DEPOSIT	A deposit of \$1000.00 is required on confirmation of booking. The balance of the account is to be paid in full one week prior to the event when final numbers are confirmed. A credit card number is required to hold as a guarantee and to settle any additional charges associated with the event or you can settle this the next day on departure of the hotel such as the beverage account. Any damages to Ascot property will be charged to this credit card.
PRICE VARIATIONS	All prices are current at the time of quotation and every effort is made to maintain prices. However food and beverage prices are subject to change. In the unlikely event that quoted prices change, we will endeavour to notify you prior to your event
SURCHARGES	Extra charges may apply for functions scheduled on Public Holidays. Extra labour charges may apply if your event extends beyond midnight prior to a Public Holiday
TENTATIVE BOOKINGS	Will be held on a first option basis indefinitely. If another client requests this space then we will contact you to ask for immediate confirmation in writing or upon payment of the deposit.
UNAUTHORISED EXTRAS	Unless otherwise instructed in writing, the client will be liable for all charges incurred by the client or his agents during the course of the function.

IMAGE GALLERY

