

AKE AKE

VINEYARD

Canapés

Whether a family occasion, celebration or corporate event, our canapé menu is perfect for impressing your guests and providing them with light refreshment. Our canapés are all hand made from fresh ingredients and are politely offered around whilst guests mingle at your event. You can choose from a selection of hot and cold canapés all assembled onsite at your event. Canapés are the perfect accompaniment to celebratory drinks.

Fish

Tiger Prawns with Pickled Ginger & Wasabi-Rubbed Nori

Thai-Spiced Crab & Ginger Tartlets

Potato Rosti with Tuna Tartare

Parmesan Scallops Wrapped in Prosciutto

Seared Tuna Loin Bruschetta

Spiced Mussel Fritters with Cocktail Dipping Sauce

Meat

Chicken Satay Skewers with Peanut Dipping Sauce

Peppered Venison Skewers with Smoked Mustard

Mini Duck & Orange Tart

Lamb Filet with Beetroot Puree

Boar and Horopito Cocktail Sausages

Pork Belly with Apple Sauce & Crackling

Vegetarian

Sourdough Crostini with Olive Tapanade & Parmesan

Mini Goats Cheese & Onion Marmalade Tarts

Vegetable Spring rolls with Chilli Jam

Grilled Polenta with Pepperonata & Kikorangi Blue

Bloody Mary Gazpacho Shots

Buffalo Bocconcini & Red Pesto

Choose two canapés from each section for \$12.00 per person

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Party Bowls

Celebrations invariably throw together an eclectic mix of people and it can be a difficult task trying to cater for all ages, styles and tastes. So how about Party Bowls? Beautifully presented main courses and cocktail desserts served to mingling diners by staff constantly circulating with a variety of food on trays. There's no need to formally seat everyone and it allows variety in your menu.

Party Bowl Menu

Paprika Rubbed Pork Belly with Butter Bean Mash

Beef, Ale & Oyster Mushroom Casserole with Mini Roast Potatoes

Lamb Tagine with Spiced Apricots & Lemon Cous Cous

Thai Red Duck Curry with Jasmine Rice

Slow Roast Lamb Shoulder with Pea Puree

Chicken Tikka Masala with Pilaf Rice

Roast Salmon Fillet with Pearl Barley Rissotto

Sweet & Sour Tiger Prawns with Rice Noodles

Cocktail Cumberland Sausages with Truffle Mash & Onion Gravy

Coq au Vin with Crushed New Potatoes

Macaroni & Cheese

Malaysian Vegetable Curry, Garlic Roti

Mini Summer Fruit Pavlova

Warm Double Chocolate Brownie with Vanilla Bean Ice Cream

Sticky Date Pudding, Toffee Sauce & White Chocolate Ice Cream

Fresh Fruit Trifle with Vanilla Custard & Sherry Cream

Tiramisu

Select four party bowls and three desserts for \$49.50 per person

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Hot or Cold Banquet Menus

A banquet is a versatile and traditional style of catering offering the guests a choice of cuisine. We will discuss each food item with you to create the perfect menu and variety to suit the occasion.

Hot Dishes

Thai Green Chicken Curry with Lemon Scented Rice
Slow-Roast Pork Belly with Black Eyed Beans, Black Pudding & Garlic
Steak & Ale Casserole with Wild Mushrooms & Bacon Lardons
Lamb Tagine with Spiced Apricots, Cinnamon & Chili
Beef Stroganoff flambéed with Brandy & Finished with Sour Cream
Coq au Vin with Silverskin Onions & Parsley Scones
Teryaki Glazed Salmon with Stir-Fried Vegetables
Herb & Parmesan Crusted Hapuka with Saffron sauce
Mixed Bean & Capsicum Casserole topped with Thyme & Cheddar Crumble
Grilled Polenta with Artichokes, Kikorangi Blue & Cherry Tomato Sauce

Cold Dishes

Rare Roast Sirloin of Beef Rolled in Mustard & Herbs
Seared Tuna & Green Bean Nicoise with Soft Boiled Eggs
Salmon en Croute with Prawn & Herb Mousseline
Coronation Chicken bound with Curry Mayonnaise & Grilled Peaches
Manuka Honey Glazed Ham with Apricot Mustard
Stuffed Beef Tomatoes with Goats Cheese & Roasted Vegetables

Vegetable Dishes

Roasted Root Veggies

Pommes Dauphinoise

Provencale Tomatoes

Cauliflower Gratin

Buttered Beans & Peas

Minted Gourmet Potatoes

Cardamom Scented Pilaf Rice

Roasted Potatoes with Garlic & Olives

Salads

Waldorf Salad

Mixed Baby Leaf Salad

Endive, Blue Cheese & Pecan Nut Salad

Caesar Salad with Shaved Aged Gouda

Greek Salad

Bulgar Wheat Tabouleh Salad with Fresh Mint & Olives

New Potato Salad with Spring Onion, Capers & Cornichons

Mixed Bean Salad with Chick Peas, Honey & Mustard

Desserts

Pecan Butter Tart, Maple Syrup & Vanilla Bean Ice Cream

Chocolate & Baileys Pot, White Chocolate Ice Cream & Biscotti

Baked Vanilla Cheesecake with Passion Fruit Sorbet

Summer Fruit Mess, Crushed Meringue, Berries, Vanilla Cream & Raspberry Coulis

Classic Lemon Tart

Tropical Fruit Salad, Mango Sorbet & Mint Sugar

Chocolate Profiteroles with Caramel Sauce

Select three Hot or Cold Dishes, 4 Salads or Vegetables and two desserts for \$55.00 per person.



BBQ Menus

Meat Dishes

Whole Roast Fillets of Angus Beef, Mustard & Horseradish

Pork & Apple Burgers

Garlic & Chilli Chicken

Pork Satay Skewers with Peanut Dip

Rosemary & Lemon Marinated Lamb Fillet

Jerk Spiced Chicken Thighs, Creole Salsa

Assorted Gourmet Sausages

Fish Dishes

Stuffed Calamari with Roast Capsicum Risotto

Tiger Prawn Skewers with Garlic Butter

Thai-Style Salmon Cakes with Coriander & Ginger

Seared Tuna Steak brushed with Lemon Oil

Vegetarian Dishes

Roasted Sweet Pepper filled with Couscous & Feta

Field Mushrooms with Goats Cheese & Fresh Herb Crust

Roasted Vegetable Brochettes with Pesto Yoghurt

Salads

Waldorf Salad

Mixed Baby Leaf Salad

Endive, Blue Cheese & Pecan Nut Salad

Caesar Salad with Shaved Aged Gouda

Greek Salad

Bulgar Wheat Tabouleh Salad with Fresh Mint & Olives

New Potato Salad with Spring Onion, Capers & Cornichons

Mixed Bean Salad with Chick Peas, Honey & Mustard

Desserts

Pecan Butter Tart, Maple Syrup & Vanilla Bean Ice Cream

Chocolate & Baileys Pot, White Chocolate Ice Cream & Biscotti

Baked Vanilla Cheesecake with Passion Fruit Sorbet

Summer Fruit Mess, Crushed Meringue, Berries, Vanilla Cream & Raspberry Coulis

Classic Lemon Tart

Tropical Fruit Salad, Mango Sorbet & Mint Sugar

Chocolate Profiteroles with Caramel Sauce

Choose three Meat or Fish dishes, one Vegetarian dish, four Salads and two Desserts for \$65.00 per person.

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Formal Plated Menus

To Start

Thai Fish Cakes, Bok Choy Salad, Sweet Chilli & Lime Dressing
Crispy Duck Salad, Baby Leaves, Red Wine Pear Dressing
Smoked Salmon & Celeriac Remoulade, Tomato & Chive Crème Fraiche
Chicken & Pistachio Terrine, Sour Dough Toasts, Piccalilli Coulis
Home-Cured South Island Salmon, Beetroot Salad & Citrus Vinaigrette
Nicoise Salad with Seared Tuna & Grilled Lime
Red Onion & Sage Tarte Tatin, Balsamic Glaze & Micro Salad
Marinated Mushrooms on Ciabatta Crostini, Mustard Onion Chutney

Main Courses

Eye Fillet of Angus Beef, Wild Mushroom Tartlet, Red Wine Jus
Confit of Duck, Braised Red Cabbage, Juniper & Port Jelly Sauce
Loin of Hawke's Bay Lamb, Spring Onion Mash, Thyme & Garlic Sauce
Pan-Roast Fillet of Hapuka, Sweet Peppers, Cherry Tomatoes & Basil Pesto
Fillet of Freedom Farm's Pork, Mustard Cream Sauce, Butter Beans & Lardons
Loin of Peppered Venison, Smoked Butter Mash, Pinot Gravy
Grilled Fillet of Salmon, Courgette Noodles, Chive Beurre Blanc
Golden Beetroot Risotto, Roast Baby Beets, Goats Cheese & Herb Oil

Desserts

Pecan Butter Tart, Maple Syrup & Vanilla Bean Ice Cream
Chocolate & Baileys Pot, White Chocolate Ice Cream & Biscotti
Baked Vanilla Cheesecake with Passion Fruit Sorbet
Summer Fruit Mess, Crushed Meringue, Berries, Vanilla Cream & Raspberry Coulis
Classic Lemon Tart

Tropical Fruit Salad, Mango Sorbet & Mint Sugar

Select one dish from each course for \$69.00 per person.

Terms and Conditions of Sale

1. The Catering Confirmation Contract and its contents form an agreement between the client and Ake Ake Vineyard Restaurant.
2. A booking fee of \$500.00 is required to secure a date. This is **Non-Refundable** and covers Venue Hire, all wedding consultation and set-up and break down on the day.
3. Precise details of your requirements and final numbers must be given 14 days before the function.
4. All Food costs to be paid in full 14 days before the function.
5. Final numbers quoted shall form the basis of the closing invoice. Any increase in numbers on the day of the event will be charged at the agreed price per head. Any decrease is not refunded.
6. The full balance is to be paid on receipt of the Final Invoice unless otherwise agreed in writing by Ake Ake Vineyard Restaurant.
7. Wine purchased for the Event is at RESTAURANT prices NOT CELLAR DOOR prices. This covers all chilling, corkage and service of wines along with the re-cycling of all bottles. This also covers all glassware.
8. A beverage management fee of \$10.00 **per person** will be charged for the handling of sparkling wines/champagne supplied by the client. This will cover the storage, chilling, corkage, and service of wines along with the re-cycling of all bottles and cartons. Additional hired glassware will be charged to the clients account.
9. For numbers over 50, the addition of a marquee is required. The hire fee for this service is \$1000.00. A deposit of 50% to be paid on confirmation of the booking.
10. Any additional equipment required to be hired for the event will be paid for directly to the hire company by the client. This includes any extra furniture and linen needed.
11. Ake Ake Restaurant is licensed until midnight. All amplified music **MUST** cease by 11:00 pm.
12. Ake Ake Vineyard shall not be liable for any loss or damage to the property of the client or their guests.
13. The client will be liable for any damage done to the Restaurant and its contents, the Vineyard and Marquee by their guests.
14. Ake Ake Vineyard shall not be liable for any failure to provide the menu contracted for in the event of it being prevented from doing so as a result of fire, storm, flood, industrial action or any other cause beyond its control.
15. All prices are inclusive of GST @ 15%.