



# *Wedding Pack*

**BARRYCOURT**  
Accommodation & Event Centre

Welcome to Barrycourt – Accommodation & Event Centre located in the picturesque Auckland suburb of Parnell.

Our air-conditioned purpose built Event Centre is well equipped to cater for your upcoming Wedding in comfort and style. Our versatile venue provides a tasteful relaxed ambience and is designed to cater for small to large groups up to 140 Banquet Style.

We have a full catering service, with menus to tempt all palates. Our international chefs provide a high standard of cuisine with a wide variety of menus to select from, catering to your individual menu choice.

Our Function Bar can be equipped to your specified selections with a range of New Zealand & International Wines, Beers & Spirits.

Barrycourt is the Number 1 location for your wedding with 8 styles of accommodation rooms to choose from, ranging from small Motel Studios through to our spacious 2 Bedroom Hotel Suites complete with Air Baths.

Feel free to contact our Conference Co-ordinator to arrange for a guided tour of our facilities to view what we have to offer you and your guests.

As part of your Wedding package, we offer the lucky couple a Complimentary Honeymoon Suite on the night of the wedding and Complimentary Full Breakfast the following morning.

So if you are thinking about your Wedding, think...

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**BARRYCOURT**  
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## Something Old, Something New Wedding Superstitions and Traditions Live On

Few brides today question time-honoured traditions and superstitions, preferring to continue in the footsteps of their mothers, grandmothers and other family members whose wedding days have been talked about for decades.

Why do the majority of brides choose to wear long, white gowns with matching veils? Why does the bride stand on the left and the groom on the right? What does a garter have to do with who gets married next?

Research has offered much enlightenment to these customs that are sure to be conversation-starters at your next wedding-related function: It's true that each culture, ethnic group and nation has its own unique set of superstitions and traditions surrounding marriage and the wedding ceremony, and all are as diverse and varied as the bridal couples themselves.

While most of the traditions have been handed down through the ages without question, many of them have no real meaning today, but are simply done . . . because that's the way it's always been done.

However, many modern-day couples are taking the contemporary route, leaving tradition by the wayside, opting to design their own ceremonies and writing their own vows, but regardless of how "old fashioned" the traditional ceremonies are perceived, they are still the most popular today. Let's review the history behind some of the most well known wedding traditions and superstitions, and see just how many the modern brides continue to consider when making their wedding plans.

- ♥ **Diamond Engagement Ring:** In 860 AD, Pope Nicholas I decreed that an engagement ring becomes a required symbol of nuptial intent. He insisted that engagement rings be made of gold with a financial sacrifice on the part of the prospective husband. Another theory indicates that the lavish gifts were given by medieval Italians in the belief that the diamond was created in the Flames of Love, and yet another, that since the diamond was the hardest and most enduring substance in nature, it symbolized that the ensuing marriage would also last forever.

- ♥ **Wedding Ring:** Since gold was highly prized in ancient Rome, a gold band came to signify everlasting love and commitment. Earlier, legend has it that husbands would wrap circles of braided grass around his bride's wrists and ankles, believing it would keep her spirits from leaving her. The bands later evolved into leather, carved stone, metal, then silver and gold, and worn just on the finger.
- ♥ **Ring Finger:** Centuries ago, it was believed that the third finger on the left hand was connected by a vein running directly to the heart.  
**Bridal Showers:** Many times, a disapproving father refused to provide a dowry for his daughter, so her friends "showered" her with gifts, as a way to show their moral support and help prepare for her marriage.
- ♥ **Tie the Knot:** The ages-old term goes back to the Romans, when brides wore girdles tied in many knots, and it was the groom's "duty" to untie them following the ceremony, (in private chambers, of course.)
- ♥ **Wedding:** While some brides were kidnapped, marriage by purchase was the preferred way of obtaining a wife in early times. The price for a bride could be land, social status, or cash. The term stems from the Anglo-Saxon word "wedd," meaning that the groom would vow to marry the woman, though the root word "wedding" literally means "to wager or gamble."
- ♥ **Right vs. Left:** Why does the bride stand to the groom's left during a ceremony? In ancient times, when a groom "kidnapped" his bride, he positioned her at his left side to protect her, which in turn, freed his right hand to draw his sword if suddenly attacked or ambushed by the bride's father.
- ♥ **Wedding Cake:** Again, this custom originated in early Rome, where a loaf of bread was broken over a bride's head to symbolize hope for a fertile and fulfilling life. Guests ate the crumbs, which were believed to bring them good luck. Custom found its way to England in the Middle Ages, where guests would bring small cakes to a wedding and put them in a pile, which the bride and groom later stood over while kissing. The idea emerged to pile all the cakes together and frost them, thus creating the idea of multi-tiered wedding cakes.
- ♥ **Something old, something new, something borrowed, something blue:** old represented ties to a bride's past; new: hope for the future; borrowed signified long-lasting, dependable friendships and blue represented faithfulness. Another legend indicates that blue, rather than white, once symbolized purity. It was Ann of Brittney, who in 1499 popularised the white wedding gown.
- ♥ **Garter and Bouquet Toss:** In the 14th century, it was customary for the bride to toss her garter to the men, though sometimes the men became

drunk at the wedding party and tried to remove it themselves. Therefore, the custom emerged that the groom should remove and toss the garter to unmarried males of marriageable age, and the bride began tossing her flowers to unwed girls, with the one catching either thought to be the next to marry.

- ♥ Bridal Party: In Anglo-Saxon times, the groom had the help of his friends to capture or kidnap his bride, while the bride's friends helped her get away from her over-protective family or other suitors, thus "standing by one's side in the time of need."
- ♥ Wedding Veil: A bride wore an opaque yellow veil to keep the groom from seeing her face during the ceremony. Not only could the groom not see in, but the bride could not see out, requiring her father to escort her down the aisle and literally "give her away."  
Bad luck is thought to follow the couple if the groom sees his bride on the day of the wedding, prior to the ceremony.
- ♥ As archaic as some of these traditions sound, there remains an underlying truth to much of what we have read about customs. Many modern brides choose to follow in the footsteps of their mothers and grandmothers with all the frills and formalities, while others are choosing more contemporary ceremonies that liberate the bride from customs of earlier times. Each bride must choose for herself what is best for her as she plans what should be the most wonderful day of her life, whether she stands on the left or on the right, whether she wears a veil or a cowboy hat . . . it's her wedding, after all.

♥ *Congratulations*

## ***Accommodation Rates***

*To view the full range of accommodation please click the link below*

**Accommodation**



## Wedding Table d' Hote Menu

### Set Menu 1.

#### **ENTRÉE**

*Sauteed Chicken Tenderloins with exotic Mushrooms in a light Mustard Sauce on a Flakey Pastry and Crispy Pancetta*

**OR**

*Marlborough Smoked Salmon upon layers of Basil Frittata drizzled with Garlic Aioli dressed with Spanish Onions and Burst Capers*

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#### **MAINS**

*Carved five spice Fillet of Pork with Crisp Vegetable Spring Roll and Red Onion Marmalade*

**OR**

*Prime Ox Scotch served with Seasonal Greens, new Herb Potatoes, Green Pepper Oil and Cabernet Jus*

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#### **DESSERT**

*White Chocolate Panacotta, dry Fruit and Bourbon Compote, Vanilla Oil and Candied Orange*

**OR**

*Apricot and Peach Schnapps Cheese Cake and Liqueur Anglaise with Zebra Chocolate Shavings*

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#### **TO FINISH**

*Freshly percolated Coffee and a selection of fine Dilmah Teas*

**\$62.50 inclusive GST per person**



## Wedding Table d' Hote Menu

### Menu 2

#### **ENTRÉE**

*Moroccan spiced Lamb Salad served warm with baby Greens, Cucumber Ribbons roasted Tomato dressing and Raita*

**OR**

*Chicken Rillete – Strips of mild spiced Chicken Breasts wrapped in layers of Filo Pastry with Avocado, Brie and home made Curry Mayo.*

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#### **MAINS**

*Darne of Salmon on a bed of Rosemary Potatoes, Wilted Greens with Chilli Butter Sauce*

**OR**

*Tandoori roasted Breast of Chicken on Scallion and Kumara Cake, sautéed Bok Choy and Red Wine reduction*

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#### **DESSERT**

*Raspberry Chocolate Delice with a shot of Crème De Cocoa Jelly or Chocolate dipped Grissini*

**OR**

*Warm Pecan and Frangipane Tart soothed with Maple and Walnut Ice Cream*

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#### **TO CONCLUDE**

*Freshly percolated Coffee and a selection of fine Dilmah Teas*

**\$69.00 inclusive GST per person**



## Wedding Table d' Hote Menu

### Menu 3

#### **ENTREES**

*Skewered Cajun Tuna on Caribbean Rice with Verde and fiery Fruit Salsa*

**OR**

*Manuka Smoked Venison, Seasonal Baby Leaves, Peach Chutney and Avocado Oil*

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#### **MAINS**

*Twice cooked Muscovy Duckling, Sharsui Red Sauce Shitake and Fig Reduction, on Baby Spinach and Salt Polenta*

**OR**

*Chargrilled New Zealand Angus Fillet of Beef, with Olive Oil, semi dried Roma Tomatoes with Roast Garlic Pommes Puree*

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#### **DESSERTS**

*Bitter Sweet Chocolate Tart, Citrus Confit, Amaretto Mascarpone Cream*

**OR**

*Triple Berry Cheesecake with slow steamed Black Berries garnished with Ginger Tuille*

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#### **TO CONCLUDE**

*Freshly percolated Coffee and a selection of fine Dilmah Teas*

**\$73.00 inclusive GST per person**



## Wedding Table d' Hote Menu

### Menu 4

#### **ENTREES**

*Salad of Marinated Field Mushroom, oven dried Tomato and Bocconcini with Basil and Aged Balsamic*

**OR**

*Tea Tree smoked Loin of Lamb scented with Fresh Herbs, served over marinated Aubergine, roasted Sweet Pepper Tapenade and Blue Cheese Dressing.*

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#### **MAINS**

*Escalope of grilled Salmon wrapped with Parma Ham served on Saffron Mash, Baby Spinach and Ratatouille Dressing*

**OR**

*Grilled Tenderloin of Beef with Truffled Mushroom Mousseline over Creamed Shallot Potato, Sesame tossed Bok Choy, roasted Tomato and Cabernet Jus*

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#### **DESSERTS**

*Chocolate Mud Cake with Frangelico Anglaise with a Crispy Wafer*

**OR**

*Assiette of New Zealand Cheeses – served with garnishes (Assorted) Water Crackers and Toasted Brioche*

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#### **TO FINISH**

*Freshly percolated Coffee and a selection of fine Dilmah Teas*

**\$78.00 inclusive per person**



# Wedding Breakfast Buffet

## Buffet Selection 1

### **TO START**

*Oven Fresh Bread selection*

### **SOUP**

*Cream of Fresh Mushroom with fresh Herbs*

### **APPETISERS**

*Pacific Oysters on ice, Shrimp and Avocado Cocktail*

*Salad Nicoise with peppered Tuna Sashimi*

*Air dried Ham with cantaloupe Melon*

*Oven roasted Beef Sirloin with herbed Olive*

### **SALADS**

*Greek Country style Salad*

*Salad on young Potatoes, Artichokes and Pimento with Lemon Dressing*

*Caraway Pickled Beetroot Salad*

*Marinated White Cap Mushrooms*

*Garden Salad with Dressing and Condiments – Croutons, Crispy Bacon, Parmesan, Anchovies, Olives, Spring Onions, Semi Boiled Eggs and Caesar Dressing*

### **CARVING**

*Champagne Ham with Dijon Mustard, Horseradish and Apricot Chutney*

*Roast Ox Scotch Fillet of Beef with Cracked Pepper and Rock Salt Crust*

### **HOT SELECTION**

*Roast Lemon Chicken with Grilled Vegetable Cous Cous*

*Braised Beef in Shiraz Glaze with Artichoke*

*Baked Lamb and Eggplant Moussaka (Penne Pasta)*

*Grilled Groper Fillet with Semidried Tomatoes*

### **VEGETABLES**

*Roasted Vegetable Paella, Herbed Olive Oil,*

*Braised Market Fresh Vegetables*

*Roasted Young Potatoes*

### **DESSERT**

*Cheeky Chocolate Cake*

*Bailey's Liqueur Cheesecake*

*Semi Sweet Chocolate Mousse with Spiced Peaches*

*Fresh Fruit Salad in season with Passionfruit Crème Fraiche*

### **CHEESEBOARD**

*New Zealand Cheese selection with Pepper Water Crackers*

### **TO CONCLUDE**

*Freshly percolated Coffee and a selection of fine Dilmah Teas*

**\$60.00 Inclusive GST per person**

Barrycourt Accommodation & Event Centre  
All prices quoted are inclusive of GST



# Wedding Breakfast Buffet

## Menu 2

### **TO BEGIN**

*Assorted Oven Fresh Breads  
Cream of Forest Mushrooms scented with Chervil*

### **APPETISERS**

*Smoked Turkey Roll with homemade Pineapple Chutney  
Chicken Liver Pate with oven fresh Grissini  
Green Mussels with Piquant Mexican Salsa  
Anti Pasto, with roast Mediterranean Vegetables*

### **SALADS**

*Salad of Plum Tomatoes, Spanish Onions with Oregano Vinaigrette  
Roast Baby Potatoes, Bacon and Pesto Mayonnaise  
Honey Glazed Carrots with Raisin and Apple Cider Vinaigrette  
Green Beans in Sundried Tomatoes and Walnut Dressing  
Selection of Garden Salads with dressings, Chutneys and Condiments*

### **HOT SELECTION**

*Grilled Fish of the day in Champagne Cream  
Baked Tandoori Chicken  
Rigatoni with Pesto and Pine Nuts  
Cardamon and Clove Scented Rice  
Roast Vegetables  
Oven Baked Potatoes*

### **THE CARVERY**

*Rosemary and Garlic Scented Leg of Lamb – Sauce and Condiments  
Honey glazed Ham carved from the Bone*

### **DESSERTS**

*Rolled Pavlova with Chantilly Cream and Seasonal Fruits  
Strawberry Cheesecake  
Seasonal Fresh Fruit with Passionfruit Creme Fraiche*

### **TO FINISH**

*Freshly percolated Coffee and a selection of fine Dilmah Teas*

**\$70.00 inclusive GST per person**



# Wedding Breakfast Buffet

## Menu 3

### **TO BEGIN**

*Assorted oven fresh Breads  
Tomato Broth scented with Saffron  
Roast Pumpkin Soup scented with Cumin, Bush Honey and Young Ginger*

### **COLD BUFFET APPETISERS**

*Fresh Half Shell Oysters and Steamed Fresh Mussels flavoured with Lemon and Shallot Vinegar  
Roast Eggplant, marinated Mushrooms and grilled Peppers with a Tamarind Dressing  
Seared Tuna over pickled Cucumber  
Platter of home made Pate with Terrine and Green Grape Salsa  
Chutneys and Condiments*

### **SALADS**

*Baby Potato salad with Mustard and Spring Onions  
Shrimp and Glass Noodle Salad scented with Lemon Grass  
Caesar style Salad with condiments  
Tomato Salad, Basil Pesto and Shaved Parmesan  
Mesculin Salad Greens with Dressings*

### **HOT BUFFET**

*Grilled Fish with Buttered Greens and fine Ratatouille  
Chicken oven baked and wrapped with Parmesan  
Pasta tossed with Dried Tomato, grilled speck and Parmesan Cream Sauce  
Medallion of roast Pork Loin, Mushrooms Mousseline and Cabernet Jus  
Baby baked Potatoes with Olive Oil and Fresh Herbs  
Medley of Seasonal Vegetables  
Fragrant of Steamed Rice*

### **CARVERY**

*Honey Glazed Ham, garnished with Mango Chutney  
Roast Sirloin of Beef with forest Mushroom Sauce and Mustard*

### **DESSERT**

*Marbled Cheese Cake  
Apple Strudel  
Banana Tarte Tatin with Nuts  
Fresh Fruit in Season with Passion Fruit Crème Fraiche*

### **CHEESEBOARD**

*A selection of Fine New Zealand Cheeses with Water Crackers*

### **TO FINISH**

*Freshly percolated Coffee and a selection of fine Dilmah Teas*

**\$80.00 Inclusive GST per person**

Barrycourt Accommodation & Event Centre  
All prices quoted are inclusive of GST

## Cocktails

### *Cold Canapé Selection*

2 x of each item is \$6.00 per person

*Bocconcini and Cherry Tomato Skewers*  
*Selection of Sushi with Soya Sauce and Wasabi*  
*Focaccia Croute with Roasted Pepper and Goat Cheese*  
*Club Sandwiches*

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### *Hot Canapé Selection*

2 x of each item is \$6.00 per person

*Mini Fritatas*  
*Mini Fish and Chips*  
*Prawn Toast*  
*Roast Vegetable Skewers*  
*Lamb and Bacon Skewers*  
*Lime marinated Chicken Skewers*  
*Cocktail Spring Rolls*  
*Steamed Dim Sims*  
*Shrimp Dumplings steamed with Sweet Chilli Sauce*

*A choice of any three Dishes for \$18.00 per person.*  
*Additional Dishes @ \$ 6.00 includes GST per item*

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*Scallops on Potato Crisps* 2 x of each item is \$7.00 per person  
*Grilled Garlic Prawns with sauce Marie Rose*  
*Smoked Salmon Crepe with Sour Cream and Chives*  
*Choice of Cajun or natural Hot Smoked Salmon Nibbles*  
*Crumbed Prawn Cutlets*

*A choice of any three Dishes for \$21.00 per person.*  
*Additional Dishes @ \$ 7.00 includes GST per item*

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### *Sweet Canapé Selection*

2 x of each item is \$5.00 per person

*Mini Belgium Chocolate Mousse*  
*Chocolate Brownies*  
*Mini Fruit Tartlets*  
*Chocolate coated Profiteroles*  
*Individual Lemon Meringue Pies*  
*Custard and Cream Choux Puff*

*A choice of any three Dishes for \$15.00 per person.*  
*Additional Dishes @ \$ 5.00 includes GST per item*

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### *Antipasto Selection*

*Olives, Feta Cheese, Sun-dried Tomatoes, Dolmades,*  
*Continental Meats, Marinated Red Peppers and Smoked Mussels*  
*\$55.00 per platter includes GST.*

# *Breakfast Menu*

## **BREAKFAST MENU**

**Served: 7am – 10.30am Daily**

### **Express Breakfast**

Tea or Coffee with Toast or Croissants  
**\$ 7.00**

### **Continental Breakfast Buffet**

Fruit Juice, Fresh Seasonal Fruit, assorted Fruit Yoghurts, Pastries  
a selection of Cereals with Milk or Cream. Toast, Tea or Coffee  
**\$15.50**

### **A Continental Breakfast plus anyone of the following cooked items**

**\$21.50**

### **Cooked breakfast only**

Eggs on Toast, fried, poached, scrambled or boiled  
**\$ 8.50**

Served with a choice of any 3 of the following  
Mushrooms, Bacon, Tomato, Sausages or Hash Browns  
**\$10.50 (Extras: \$ 2.50)**

### **Omelettes**

With any 3 of the following fillings,  
Mushrooms, Cheese, Onion, Tomato, Bacon, Ham or Chicken  
**\$10.50**

### **Barrycourt Style Pancakes**

Pancakes with Blueberries & Maple Syrup  
**\$10.50**

### **Gladstone's French Toast**

Crusty Toast, Egg & Cream with Grilled Bacon and Banana served with  
Maple Syrup  
**\$10.50**

### **Portabella Mushrooms**

Sliced Mushrooms, Capsicum, Tomato, Feta Cheese & Avocado  
All lightly sautéed in Olive Oil with a Toasted Bread Roll  
**\$10.50**

### **Toast available with all meals.**

**Tea - Coffee extra charge unless stated with menu.**

**Filter Coffee \$2.50 cup.**

# Gladstone's Restaurant

## Dinner Menu

<b>Bread of the Day</b>	Baked Crusty Bread of the Day with Chef's choice of Spreads	\$8.50
<b>Garlic Bread</b>	Grilled Sliced French bread with Garlic Butter	\$4.50
<b>Soup of the Day</b>	Served with Warm Bread Roll or Garlic Bread	\$6.50

### To Start

<b>Calamari</b>	Pan-fried Tossed with Garlic, Sweet Chilli & Olive Oil on Salad Greens	Entrée: \$10.50 Main: \$18.50
<b>Fresh Green Shell Mussels</b>	Fresh Mussels steamed in a Tomato & White Wine Herb Sauce	Entrée: \$12.50 Main: \$18.50
<b>Chicken Livers</b>	Sautéed with Onions, Bacon, Wine Jus, topped with a baked Field Mushroom	Entrée: \$10.90 Main: \$19.90
<b>King Prawns</b>	Steamed in a sweet Chilli Sauce, Tomato and White Wine Herb Sauce	Entrée: \$15.90 Main: \$26.90
<b>Salmon</b>	Baked in Proscuito, on a Basil, Parmesan and Lemon Cream Fettuccine	Entrée: \$15.90 Main: \$26.90
<b>Scallops</b>	Pan Seared with a Smoked Salmon Crème with Roasted Pine Nuts on Salad Greens	Entrée: \$15.90 Main: \$26.90
<b>Camembert</b>	Crumbed and Shallow Fried on Croistini with Plum Sauce	Entrée: \$9.50 Main: \$17.90
<b>Rock Oysters</b>	Served Natural with Lemon OR Kilpatrick, Grilled with Bacon & Worcestershire Sauce	Entrée: \$13.50 Main: \$26.90

### Salad Selection

<b>Tossed Salad Greens</b> With Chef's Vinaigrette Dressing	Entrée: \$6.90 Main: \$9.90
<b>Greek Fusion Salad</b> With Olives, Feta, Tomatoes, Red Onions, Cucumber and Olive Oil	Entrée: \$13.50 Main: \$19.50
<b>Caesar Salad</b> Cos Lettuce, Egg, Parmesan, Bacon, Croutons and an Anchovy Caesar Dressing	Entrée: \$13.50 Main: \$19.50
<b>Smoked Salmon Salad</b> With Tomatoes, Cucumber, Red Onion & Mesculin with a Balsamic Dressing	Entrée: \$13.50 Main: \$21.50
<b>Grilled Chicken Salad</b> With Guacamole, Brie, Crispy Noodles & Mesculin with our Chef's Dressing	Entrée: \$13.50 Main: \$21.50

## Main Event

<b>Roast of the Day</b>	Served with Roast Potatoes, Seasonal Vegetables and a Red Wine Jus	Small: \$17.50 Large: \$23.50
<b>Gourmet Fresh Fish 'n' Chips</b>	Fresh Fish of the Day, your choice of battered, crumbed, grilled or pan fried with Chunky Chips	Small: \$17.50 Large: \$25.50
<b>Curry of the Day</b>	Served with Basmati Rice, Poppadoms & Mango Chutney	\$23.50
<b>Fillet Mignon</b>	Grilled Eye Fillet wrapped in Bacon on Potato Mash, topped with a Fried Mushroom & Red Wine Jus	\$38.50
<b>Scotch Fillet</b>	Grilled to your liking and served on Roasted Potatoes with Kikorangi Blue Cheese and Caper Cream Sauce	Small: \$23.50 Large: \$33.50
<b>Sirloin Steak</b>	Grilled to your liking topped with either Mushroom Sauce, Peppercorn Sauce or Garlic Butter	\$32.50
<b>Pork Loin</b>	Grilled and served with Bacon, sliced Kumara and Apple Jus	Small: \$18.50 Large: \$28.50
<b>Breast of Chicken</b>	Filled with Brie and Basil Pesto wrapped in Bacon, oven baked served on roasted Pumpkin with a Plum Sauce	\$25.50
<b>Chicken Teriyaki</b>	Marinated in Soy, Ginger, Garlic, Brown Sugar and Red Wine. Oven baked and served on Baby Spinach and Rice with Oyster Sauce	\$24.50
<b>Gladstone Burger</b>	With Prime Beef Pattie, Bacon, Lettuce, Tomato, Onion and Avocado topped with Mango Chutney served on a Sesame Seed Bap accompanied with a serve of French Fries	\$17.50

## Pasta Selection

<b>Chicken Fettuccine</b>	With Sautéed Chicken, Mushrooms, Spanish Onions Peanuts and a Creamy Blue Cheese & Chilli Sauce	\$21.50
<b>Meat Lovers</b>	With Prime Scotch Fillet, Olives, Sun dried Tomatoes, Capers & Tomatoes sautéed in Sweet Chilli & Olive Oil	\$21.50
<b>Seafood</b>	Fettuccine, Prawns, Mussels, Shrimps, Rocket and Pesto tossed lightly	\$21.50
<b>Vegetarian Fettuccine</b>	An assortment of the days Vegetables with Fettuccine tossed in Olive Oil	\$19.50

## Bits on the Side

Tossed Salad	\$3.50	Roasted Potatoes	\$4.00
Vegetables	\$4.00	Bowl of Fries	(Small) \$3.00 (Large) \$5.00

## Dessert Menu

<b>Gladstone's Own Baked Muffin Buttered Pudding</b> Served with Vanilla Bean Ice Cream	\$10.50
<b>Hot Chocolate Fudge Cake</b> Served with Fine Kapiti White Chocolate & Raspberry Coulis Ice Cream	\$10.50
<b>Ice Cream Delight</b> 3 scoops of Fine Kapiti Ice Cream served in Sweet Tartlet Cases, on Berry Coulis with lashings of Whipped Cream	\$10.50
<b>Gladstone's Favourite Apple Torte</b> A Swiss Apple, Raisin & Cinnamon Torte, Lattice topped, with a generous helping of Whipped Cream	\$10.50
<b>Chocolate Mousse</b> A wonderfully Creamy Mousse made for the Chocolate Connoisseur with Cream	\$10.50
<b>Fresh Fruit Salad</b> Served with Ice Cream and Whipped Cream	\$10.50
<b>Cheeseboard</b> A selection of finest Kapiti Cheeses served with Crackers, Grapes and Dried Fruit	For 1 \$14.50 For 2 \$24.50

Should you prefer a plainer meal, please advise your waiter. If we have your chosen item in stock, our Chefs will oblige when possible.

## To Follow

Freshly percolated Coffee	\$ 2.50
A Selection of Espresso Coffees	- from \$ 3.00
A selection of fine Dilmah Teas	\$ 2.50 per person

Your waiters provide a list of the available ports & liqueurs on request

## Wine List

### House & Function Wines

#### White

<b>Timara Chardonnay</b> Aromas of ripe tropical fruit and hints of oak add to the subtleties of the wine.	<b>\$4.80</b>	<b>\$22.00</b>
<b>Timara Riesling</b> Harvested from vineyards in Marlborough, this is a fresh, easy drinking, medium-styled wine.	<b>\$4.80</b>	<b>\$22.00</b>

#### Red

<b>Timara Cabernet Sauvignon Merlot</b> This is one of New Zealand's classic dry red wines, with warm berry flavours, soft tannins.	<b>\$4.80</b>	<b>\$22.00</b>
<b>Timara Shiraz</b> This is a smooth red wine with classic blackcurrant and pepper aromas, fine tannins.	<b>\$4.80</b>	<b>\$22.00</b>

#### Champagne

<b>Piper Heidsieck</b> Superior NV Champagne. Good yeasty characters. Full, yeasty and delicious.		<b>\$100.00</b>
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#### Methode Traditionnelle

	<u>200ml</u>	<u>750ml</u>
<b>Lindauer Brut Cuvee</b> An internationally acclaimed New Zealand methode traditionnelle with rich fruit flavours.	<b>\$8.50</b>	<b>\$27.00</b>
<b>Lindauer Fraise</b> Lindauer Fraise adds a touch of natural strawberry flavour to New Zealand's Best-loved sparkling wine.	<b>\$9.00</b>	
<b>Lindauer Special Reserve Blanc de Blancs</b> Crafted from Chardonnay grapes, is a fresh elegant methode traditionnelle with citrus notes & balanced acidity		<b>\$36.00</b>
<b>Timara Cuvee Chardonnay Pinot Noir</b> Crafted from a harmonious blend of Chardonnay & pinot noir grapes, this wine combines zesty citrus fruit and a rich biscuity flavour to produce a mouth-watering Cuvee.		<b>\$22.00</b>

#### Chardonnay

<b>Church Road Chardonnay</b> From the prestigious Church Road Winery in Hawke's Bay comes a Chardonnay with depth and elegance, complimented by layers of citrus, yeast and butterscotch.	<b>\$9.50</b>	<b>\$46.50</b>
<b>Bensen Block Unoaked Gisborne Chardonnay</b> This wine is tropical, but with buttery complexity.		<b>\$34.00</b>
<b>Villa Maria Vintage Selection Chardonnay Chenin Blanc</b> A lovely aroma of honeydew melon, with hints of lemon and tarragon. The soft palate has a zesty lemon lift.	<b>\$5.75</b>	<b>\$24.00</b>
<b>Montana Gisborne Chardonnay</b> Mouth-watering tropical fruit flavours are enhanced with soft hints of oak.	<b>\$7.00</b>	<b>\$32.00</b>
<b>Stoneleigh Chardonnay</b> This wine has a bouquet of peaches and nectarines, with hints of grapefruit citrus, overlaid by sweet toasty oak notes.		<b>\$40.00</b>

#### Sauvignon Blanc

	<u>Glass</u>	<u>Bottle</u>
<b>Quarry Road Sauvignon Blanc</b> Classic "Savvie" aroma - pungent, savoury and lively. It is fresh-faced, but fleshy on the palate with lashings of ripe fruit.		<b>\$30.50</b>
<b>Montana Marlborough Sauvignon Blanc</b> Crisp, fresh and bursting with intense Marlborough fruit flavours.	<b>\$7.00</b>	<b>\$32.00</b>
<b>Twin Islands Sauvignon Blanc</b> Passionfruit and gooseberry flavours. A real treat.	<b>\$7.50</b>	<b>\$34.00</b>
<b>Church Road Sauvignon Blanc</b> The Marlborough fruit brings red currant and elderflower aromas with underlying fresh herbaciousness. The Hawkes Bay component offers melon and tropical fruit aromas.	<b>\$9.50</b>	<b>\$46.50</b>
<b>Stoneleigh Marlborough Sauvignon Blanc</b> An intensely flavoured, full-bodied Marlborough Sauvignon Blanc with lively flavours of rich, ripe passionfruit tempered with a hint of dry grass.		<b>\$38.50</b>

Wine List subject to availability & Change

Aromatic Wines

<b>Saints Gisborne Gewürztraminer</b>	<b>\$8.00</b>	<b>\$37.00</b>
Refreshing and spicy, this mouth-filling, rich Gewürztraminer has exotic flavours of rose petals, lychees and spice perfectly balanced by a touch of natural sweetness.		
<b>Five Flax Waipara Riesling</b>		<b>\$27.00</b>
Fresh & Crisp with delicate floral characters and zesty citrus flavours.		
<b>Bensen Block Gisborne Rosé</b>		<b>\$34.00</b>
This is an appealing aromatic and refreshing wine to drink anytime. Delicious strawberry and floral aromas give way to soft tropical fruit flavours and a clean finish.		
<b>Corban's Pinot Gris</b>	<b>\$6.50</b>	<b>\$30.50</b>
A lovely, soft, full-flavoured wine with an attractive bouquet of pear and tropical fruit flavours.		
<b>Amor Bendall Pinot Gris</b>		<b>\$43.50</b>
Aromas of pear and melon with hints of spice. Soft and full-flavoured with mineral characters complementing the rich fruit. A dry style with a clean lingering finish.		

Red Wines

<b>Church Road Cabernet Sauvignon Merlot</b>	<b>\$9.50</b>	<b>\$46.50</b>
A rich, complex Cabernet Sauvignon Merlot which displays lively berry fruit aromas complemented by spicy French oak flavours and firm fine-grained tannins .		
<b>Montana Cabernet Sauvignon Merlot</b>	<b>\$7.00</b>	<b>\$32.00</b>
A rich, full-flavoured red wine with elegant oak.		
<b>Jacobs Creek Reserve Cabernet Sauvignon</b>		<b>\$39.00</b>
Lifted ripe cassis and blackberry fruit with hints of crushed herbs and dark chocolate underpinned with subtle cedar oak notes.		
<b>Boundary Kings Road Pinot Noir</b>		<b>\$39.00</b>
Earthy plum and black fruits accompanied by oak spice and forest floor characters.		
<b>Five Flax Hawke's Bay Cabernet Merlot</b>		<b>\$27.00</b>
Soft & full-bodied with delightful plum & smoky oak flavours		
<b>Plantagenet Omrah Shiraz</b>	<b>\$8.00</b>	<b>\$38.00</b>
A blend of ripe berries and strawberries enhanced with notes of vanilla and cedar.		
<b>Twin Islands Pinot Noir</b>	<b>\$8.00</b>	<b>\$38.00</b>
Balanced and fine with intense berry fruit flavours and fine tannins, plum, earth and cherry characters add complexity.		
<b>Stoneleigh Marlborough Pinot Noir</b>		<b>\$42.00</b>
A soft and supple Pinot Noir with subtly integrated oak perfectly complementing the full flavours of ripe red berry fruit, enhanced by a hint of gaminess and fine velvety tannins.		
<b>Villa Maria Vintage Selection Cabernet Merlot</b>		<b>\$24.00</b>
Ruby red in colour, a subtle plummy nose with a warm and soft palate, finishing with lovely ripe tannins		
<b>Tatachilla Partners Cabernet Sauvignon Shiraz</b>		<b>\$36.50</b>
A medium to full-bodied dry red wine of outstanding quality. Rich blackberry and Plum fruit flavours are well integrated with spicy oak characters.		
<b>Tohu Marlborough Merlot</b>		<b>\$37.00</b>
A soft and easy drinking merlot, this wine has attractive aromas of plums and licorice with a hint of Oak.		

Non-Alcoholic

<b>Sparkling Grape Juice (750ml)</b>		<b>\$10.50</b>
<b>Harvest Cider (330ml)</b>		<b>\$ 6.00</b>

Ports

	<i>Glass</i>	<i>Bottle</i>
<b>Cockburn's Ruby</b>	<b>\$6.50</b>	
<b>Cockburn's Fine Tawney</b>	<b>\$6.50</b>	
<b>Robard &amp; Butler Artillery</b>	<b>\$4.00</b>	<b>\$30.00</b>
<b>Barros Vintage Character</b>	<b>\$6.00</b>	
<b>Taylor's Late Bottled Vintage</b>	<b>\$7.50</b>	
<b>Yalumba Galway Pipe</b>	<b>\$6.50</b>	<b>\$75.00</b>

Sherry

<b>Tio Pepe Dry Sherry</b>	<b>\$5.50</b>
<b>Cellarman's Oloroso Medium</b>	<b>\$4.00</b>
<b>Cellarman's Extra Special Rich Cream</b>	<b>\$4.00</b>

Wine List subject to availability & Change

Beers & Cider

<u>Tap Beer</u>	DB Export Gold	\$3.70	
	DB Tui	\$3.70	
	Monteith's Black	\$4.40	
<u>Low Alcohol</u>	Lion Light Ice	\$4.00	
	Amstel Light	\$4.50	
<u>Regular (New Zealand)</u>	Lion Ice	\$4.20	
	Lion Red	\$4.50	
	Speight's Gold Medal Ale	\$4.50	
	Speight's Old Dark	\$5.00	
	Steinlager	\$5.00	
	Mac's Gold	\$5.50	
	Monteiths Range	\$5.50	
	Original; Pilsner; Golden; Celtic; Radler		
<u>Imported</u>	Corona (Mexico)	\$6.50	
	Crown Lager (Australia)	\$6.00	
	Heineken (Dutch- NZ Produced)	\$5.50	
	Stella Artois (Belgium- NZ Produced)	\$6.00	
	Budweiser (United States)	\$7.50	
	Guinness (Ireland)	\$8.00	
	Tiger (Singapore)	\$6.00	
	Sol (Mexico)	\$7.00	

Splits

Coke, Lemonade, Ginger Ale, L&P, Diet Coke, Diet Lemonade, Soda & Tonic Water	Glass	Carafe
	\$2.50	\$10.00

Juices

Orange, Pineapple, Grapefruit, Apple, Cranberry, Tomato	\$3.50	\$13.00
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Available Spirits

Absolut Vodka	Jack Daniels Whisky
Bacardi	Jamesons Irish Whiskey
Ballantines 12yr	Johnnie Walker Black Label
Bombay Sapphire Gin	Ouzo
Jim Beam Bourbon	Pimms
Brandy	Southern Comfort
Bundaberg Rum	Tequila
Campari	Vermouth (Extra Dry)
Canadian Club Whiskey	Smirnoff Red LabelVodka
Coruba Rum	Johnnie Walker Red Label Whiskey
Gin	
Glenlivet Whiskey	
Glenmorangie 10 year Whiskey	

Available Liqueurs

Baileys
Benedictine
Cointreau
Drambuie
Frangelico
Amaretto
Galliano
Sambucca Black
Sambucca White
Grand Marnier
Kahlua
Malibu
Midori Melon
Peach Schnapps
Tia Maria

Beverages List subject to availability & Change

# *Barrycourt Accommodation & Event Centre*

## *Conference Desk: Wedding Planner*

**Date of Wedding:** \_\_\_\_\_

**Bride:** \_\_\_\_\_

**Groom:** \_\_\_\_\_

**Address:** \_\_\_\_\_

\_\_\_\_\_

**Phone:** \_\_\_\_\_

**Fax:** \_\_\_\_\_

**Mob:** \_\_\_\_\_

**E-mail:** \_\_\_\_\_

*I have listed some details that will need to be addressed over the coming months.*

➤ *Number of People seated at the Bridal Table:* \_\_\_\_\_

➤ *Please list those who will be seated at the Bridal Table and what their function or relationship is: e.g. **John Smith – Master of Ceremonies (MC).***

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- Would you like the Bridal Table to be silver served? **Yes / No**
- Round Tables seating how many per Table? \_\_\_\_\_
- Total number of guests: \_\_\_\_\_
- Tables to be clothed in white linen? **Yes / No**
- Style of napkin fold - please ask for suggestions. \_\_\_\_\_
- Flowers to be supplied by: \_\_\_\_\_
- Choice of Wedding Menu: \_\_\_\_\_

**Please note: Our menus can be selected as is or, you are welcome to “mix ‘n’ match” to suit. Any menu changes will need to be approved & re-priced by our Head Chef. All prices are subject to increase over time related to inflationary trends.**

*Please advise if any children will be in attendance and whether they have any special needs e.g. High Chair or Cot: \_\_\_\_\_*

**Please note: Meals for children under 12 years are charged @ 50% of the Adult per Person price. Children under 2 years will not be charged.**

- On guests' arrival would you like them to be greeted by a staff member who will offer them a drink? **Yes / No**
- Drinks to be offered as guests arrive: what type & Limit?  
\_\_\_\_\_

- Cocktail nibbles for guests on arrival? \_\_\_\_\_  
\_\_\_\_\_

*Wine at tables during meal to be chosen and advised: (Limit): \_\_\_\_\_*  
\_\_\_\_\_

*All drinks to be charged to: \_\_\_\_\_*

- Spirits - Do guests pay their own way? **Yes / No**

- APPROXIMATE TIMINGS OF THE WEDDING CEREMONY:

*Time and place where bridal couple are getting married:*  
\_\_\_\_\_

\_\_\_\_\_ *Disco or Band Dance set up.*

\_\_\_\_\_ *Guests to arrive at Barrycourt Accommodation & Event Centre*

\_\_\_\_\_ *Bride and Groom to arrive and join their guests.*

\_\_\_\_\_ *Meal to commence*

\_\_\_\_\_ *Meal to conclude*

\_\_\_\_\_ *Dessert to be served.*

\_\_\_\_\_ *Cutting of the Cake.*

➤ *Speeches to commence at what time?* \_\_\_\_\_

➤ *What Wine is to be served with speeches (Toasting)?*  
\_\_\_\_\_

➤ *Wedding cake to be cut by bride and groom at:* \_\_\_\_\_

➤ *Wedding party to provide cake?*            **Yes / No**

➤ *Barrycourt to provide cake stand and knife?* \_\_\_\_\_

➤ *Tea and coffee station to be made available while a member of the bridal party offers cut wedding cake to the guests?*

➤ *Music – CDs etc. Bridal party to supply and cue for the duration of the meal:*

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➤ *Please advise the name of the person responsible for this:* \_\_\_\_\_

➤ *Special Music to be played on arrival of Bride & Groom?* \_\_\_\_\_  
\_\_\_\_\_

➤ *Dance floor required?* \_\_\_\_\_

➤ *Complimentary bridal suite has been booked for the honeymoon couple for the night of \_\_\_\_\_, please let me know if you do not wish to stay at Barrycourt on the night of your wedding.*

➤ *Is a breakout/ready room with mirror required by the bridal party before entrance into the main reception area?* \_\_\_\_\_

➤ *Will the bridal party require refreshments for this room?* \_\_\_\_\_

➤ *All **table plans, name cards, flowers** and the **wedding cake** are to arrive at Barrycourt no later than the day before the wedding!*

➤ *Is roped off parking required for bridal cars?* \_\_\_\_\_

➤ *If yes, how many?* \_\_\_\_\_

◆ **FINAL NUMBERS:**

*The final numbers expected to attend your wedding must be advised seven (7) days prior to your wedding, with final confirmation no later than 10 am, two (2) working days prior to the event. This number will constitute the minimum charge.*

**Payment:**

- *A non-refundable \$500.00 inc.gst booking fee is due on confirmation of your booking.*
- *Once final numbers have been confirmed and one month before the day of the Wedding 50% of known costs is then due.*
- *Seven days prior to the date of the Wedding 100% of known costs is then due with any further costs incurred due for payment on departure.*

*If you have further queries or require more information, please don't hesitate to contact me at the numbers listed below:*

**Phone:** (09) 303 3789

**DDI:** (09) 303 9700

**Facsimile :** (09) 377 3309

**E-mail:** [conference.barrycourt@xtra.co.nz](mailto:conference.barrycourt@xtra.co.nz)

**Website:** [www.barrycourt.co.nz](http://www.barrycourt.co.nz)

*Kind regards,*

*Josie Barreto.*

*Conference Co-ordinator*

## **WEDDING TERMS & CONDITIONS**

This document is a written confirmation of the agreement between Barrycourt Accommodation & Event Centre hereafter referred to as 'the Hotel' or 'the Hotel Management' and yourselves as counter signatories to the document and hereafter referred to as 'the Client'.

It is signed recognizing the contractual obligations between the afore mentioned parties arising from future engagement of the Hotel to provide conference, function & event facilities, goods and or services to the Client and to safeguard the interests and rights of both parties involved.

Deviations to any of the 'terms and conditions' as set out below must be arranged by the Client and will be approved in writing by and at the sole discretion of the Hotel Management. Bookings, arrangements, amendments, confirmation of numbers and cancellation of bookings can only be made by phoning the Hotel Management on Auckland (09) 303 3789 Ext: 8783 or DDI (09) 303 9700 with subsequent written confirmation received by the Hotel c/- Conference Co-ordinator.

### **1 Confirmation of Bookings :**

1.1 The Client is required to provide written confirmation of their booking as soon thereafter as it is tendered or within seven (7) days of requesting the confirmation, then make arrangements for securing the reservation.

### **2 Securing the Reservation :**

2.1 To secure a **wedding or banquet** reservation with the Hotel, a non-refundable booking fee of \$500.00 is required upon confirmation of the reservation and within thirty (30) days a \$1000.00 food and beverage deposit paid. A further payment achieving a minimum of 50% of the total estimated function cost is required one (1) month prior to the day of the wedding (see 4.2). Final payment is due on departure.

2.2 The Hotel does not open credit accounts for weddings, banquets or any large-scale single event functions.

2.3 Advance bookings are not confirmed until the Hotel has received from the Client written confirmation and some form of surety in lieu of payment (see 2.1).

### **3 Final Numbers :**

3.1 An accurate estimation of numbers attending the event must be provided upon confirmation of the reservation, with the actual number of all participants expected, advised seven (7) working days prior to the date of the reservation and final numbers confirmed no later than **10 am, two (2) working days before** this date. This confirmed number then constitutes the minimum charge.

### **4 Final Payment :**

4.1 **For conferences functions or events**, full and final payment is due upon departure and is payable by credit card, bank cheque, cash or EFTPOS.

4.2 **For weddings & banquets**, final payment of known expenditure will be due in full, seven (7) days prior to the date of the function, with any additional costs incurred by the Client thereafter, payable on departure.

4.3 It is agreed that in instances where prior credit facilities have not been arranged with the Hotel and where the Client's guests, invitees or participants have incurred additional charges such as for meals, beverages, telephone charges, or laundry, these accounts

must be settled on departure either by the individuals incurring the costs or by the Client as part of their final account.

4.4 Apart from food and beverage costs, room and equipment hire plus phone and Internet charges may be included in your account where applicable.

4.5 The Hotel reserves the right to vary the terms and conditions of payment and or deposits. The Client may be advised in writing up until thirty (30) days before the date of the reservation (see also 6.3).

## **5 Cancellations :**

5.1 Food & beverage functions cancelled up to a minimum of thirty (30) days before the event will receive no penalty charges.

5.2 For cancellations less than thirty (30) days before the due date of the function, a fee of up to 100% of the first day's room hire may be charged.

5.3 Cancellations received within 7 days may incur charges for, in addition to those stated in clause 5.2, any expenditure incurred by the Hotel for catering goods or services.

5.4 All cancellations must be received in writing.

## **6 Services, Food & Beverages :**

6.1 The Hotel does not allow food and or beverage of any kind to be brought into the conference facilities for consumption, or any other purpose by the Client, or the Client's guests and or invitees, unless written prior approval has been obtained from the Hotel Management.

6.2 The removal of any post function food or beverage from the property without express consent from the Hotel is prohibited.

6.3 Every effort is made to maintain prices at those quoted in menus chosen for advance bookings but these prices may be subject to alteration due to seasonal availability and or inflationary increases up to thirty (30) days before the due date of the booking. Advance written notice will be made by the Hotel.

6.4 All conference equipment and chattels belonging to the Hotel and provided to the Client as 'Complimentary' are for the use thereof only and remain exclusively the property of the Hotel.

6.5 The Hotel reserves the right to sole allocation of complimentary catering space required in conjunction with conference bookings and in some instances where there is no room hire charged in lieu of catering, unless otherwise confirmed in writing.

## **7 Breakage / Damage :**

7.1 Breakage, theft or damage of hotel property and chattels will be charged to the Client and or his guests and invitees at the discretion of the Hotel Management, dependant upon circumstances, accidental or malicious.

7.2 Breakage, theft or damage to property belonging to the Client and/or any of their participants, guests or attendees remains the sole responsibility of the Client unless the Hotel Management makes admission of liability and agrees negligence on their part.

## **8 Accommodation :**

8.1 Accommodation is provided at a discounted 'corporate rate' for the Client. This rate is also available to the Client's facilitators, guests and invitees, provided they identify their association with the Client when making reservations.

8.2 In the event of accommodation being 'group booked' in conjunction with a Conference/Function, a complete list of room requirements is required within thirty (30) days prior to the dates being held.

8.3 Unless the Client is operating an account with the Hotel, bookings and group bookings must be part paid by at least 50% thirty (30) days in advance and in full when the Client and or their guests check in.

8.4 Advance bookings are not considered confirmed until the Hotel has received from the Client; the aforementioned list (see 8.2), written confirmation and some form of surety in lieu of payment (see 2.1).

8.5 The Hotel reserves the right to charge a cancellation fee of one (1) nights accommodation for any rooms cancelled less than thirty (30) days prior to arrival, or any subsequently unoccupied.

Please read this document carefully and return signed copy addressed to The Conference Coordinator.

Signed for and on behalf of:  
Barrycourt Accommodation & Event Centre.

\_\_\_\_\_  
Conference Coordinator. On the \_\_\_\_ day, of the \_\_\_\_ month 20\_\_\_\_.

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Signed for and on behalf of:

\_\_\_\_\_  
(Please Print your Personal, Company, Organisation or Associations' Name Above)

\_\_\_\_\_  
The Client. On the \_\_\_\_ day, of the \_\_\_\_ month 20\_\_\_\_.

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\_\_\_\_\_  
(Please Print your Full Name Above)

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