



MELTON ESTATE

Weddings at Melton Estate





Your Wedding At Melton Estate we host weddings that you and your guests will continue to remember for years to come. We want your wedding day to be easily arranged, and a fun celebration for everyone. As the venue owners we have the flexibility to tailor the wedding arrangements to suit you! We welcome all types of wedding services and civil unions.

Melton Estate is located in a quiet rural setting, just 15 minutes from the Christchurch CBD in West Melton (west of Christchurch). Set on 12 acres, Melton Estate is a boutique winery with a modern purpose-built event venue designed purposely for weddings. We have plenty of space for wedding celebrations in our Banquet Room which overlooks the Pinot Noir vineyard. The new Pavilion Building is an all weather outdoor wedding chapel and entertainment space, complete with lighting and heating.

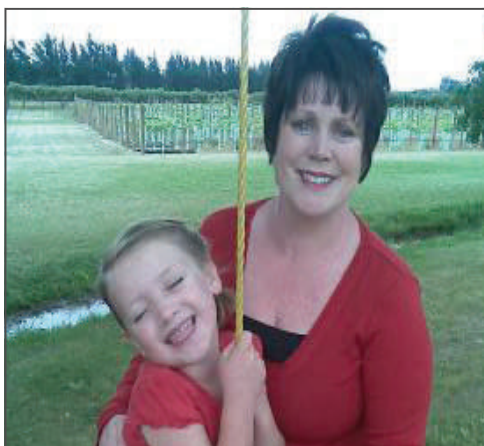
Surrounding the venue are sheltered gardens, expansive lawns, and thereafter the outlook is lush vines of Pinot Noir, Chardonnay, Pinot Gris and Riesling that produce Canterbury's finest wines. We host weddings up to 150 guests, always in style.

Your guests will be able to experience boutique estate grown wine on our hardwood deck overlooking the Pinot Noir vines. Inside it's fully air conditioned. There is plenty of room for dinner and to dance.

Recently we were judged "Best Wine Tourism Restaurant" in the 2012 Great Wine Capitals awards. However the best accolades have come from the many happy couples and their families who enjoyed our personal service at Melton Estate.



Let us help you create a wedding celebration to remember.



Please call me to discuss your wedding plans...

Tracy Caunter
Owner and Wedding Coordinator
Phone: 03 347 4968
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Visit: www.meltonestate.co.nz



What we do for you To ensure your special day is a celebration for everyone, the following is included as part of your Venue Hire Fee:

1. Exclusive use of Melton Estate for your wedding. This includes all rooms inside, outdoor areas, the Pavilion for your wedding service, grounds for photographs, etc.
2. Your host Tracy Caunter (Owner and Wedding Coordinator) will be on hand throughout the day to assist with all needs.
3. Professional friendly staff serving food and drinks based on your arrangements, ensuring all guests are well catered for. All staff are in uniforms with name badges.
4. Use of Melton Estate Background music and use of sound system for your music selection.
5. Linen tablecloths and napkins, our crockery, cutlery and glassware, and normal cleaning. You can add your own touches to decorate the tables, the Banquet Room, Pavilion and outdoor areas to suit your style.
5. Outdoor wedding ceremony set-up— assistance with chairs, wine barrels, etc.
6. A separate room for presents / tea and coffee service.

How to Book your Wedding We like to make it easy for you to choose Melton Estate for your wedding, so our pricing is easy to follow.

Venue Hire:	Exclusive use for wedding events	\$1,450	<i>less than 80 guests</i>
	Exclusive use for wedding events	\$1,850	<i>80 or more guests</i>
	Public Holiday Additional Fee	\$1,000	

Please see the meal options that follow. We'll help you choose the best option.

At Melton Estate we proudly serve our awarding winning wines. These include: Sauvignon Blanc, Pinot Gris, Pinot Noir, Chardonnay, Riesling, Rose, and our famous Sparkling Riesling "Summer Love". A full range of beers, spirits and soft drinks are available. Wine prices range between \$28 and \$33, and beers between \$6 and \$7. Prices are discounted relative to our current restaurant beverage list.

To book Melton Estate we require a Booking Deposit of \$500 (non refundable). This immediately confirms your wedding date. This amount is later deducted from the Venue Hire fee above. Thereafter it is just the meal service and drinks to arrange.

All prices include GST.



Table Service Menu Options

Entrée options

Calamari with a special spice mix and served on salad greens with a chilli tartare
Breads & Dips served as a trio of homemade dips & spreads with a bread selection
Garlic & Herb Prawns Skewers served on salad greens with a citrus vinaigrette
Bruschetta with tomatoes, feta, red onion & basil on toasted ciabatta
Smoked Chicken Salad with fresh salad greens served with balsamic vinaigrette
Homemade Pate served with crisp crustini & sweet onion jam
Smoked Salmon Salad with salad greens and served with a lemon vinaigrette
Thai Chicken Meatballs with salad greens and served with a red capsicum sauce
Chicken Skewers served on rice or salad greens with a red capsicum sauce
Home Made Soup served with melba toast
Vegetarian Risotto
Baby Scallops served on salad greens with a citrus vinaigrette

Mains options

Crispy Skinned Chicken Breast with a red capsicum glaze, mango or cranberry sauce
Salmon Fillet with citrus mustard sauce
Fillet of Steak topped with sliced mushroom and red jus lie sauce
Parmesan Crusted Pork Fillet with cranberry mint jus
Canterbury Lamb Rack with rich gravy
Roasted Vegetable Filo with a cranberry jus or red capsicum glaze
Ham off the Bone with an orange mustard sauce

Dessert options

Sticky Date & Apricot Pudding with caramel sauce and vanilla ice cream
New York Baked Lemon Cheesecake
Chocolate Mud Cake served with berry compote
Pavlova Nest served with whipped cream and topped with fruit or berry compote
Tiramisu made with coffee and rum infused sponge cake, chocolate and cream

Table Service Pricing—select the entrée, main and dessert choices you like

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| 1. Select 2 mains and 2 desserts | \$49 |
| 2. Select 2 entrée's, 2 mains and your wedding cake as dessert | \$52 |
| 3. Select 1 entrée's, 2 mains and 1 dessert | \$56 |
| 4. Select 2 entrée's, 2 mains and 2 desserts | \$59 |
| 5. Select 1 entrée, 3 mains and 1 dessert | \$59 |

*Tea and coffee included in all options. No charge to cut and platter wedding cake.
Add pre-dinner finger food—3 items are \$12pp, 5 items are \$18pp*



Buffet Menu Options

House Breads

Gourmet Rosemary Roasted Potatoes

Mains Options

Roasted Beef with a mustard crust and served with a rich gravy
Ham off the Bone finished with a orange mustard and white wine sauce
Canterbury Lamb Roast infused with rosemary and garlic and served with gravy
Crumbed Chicken Pieces served with a red pepper sauce
Cajun Fish fillets served with a tartare sauce

Salad Options

Green Leaf Salad
Greek Salad
Mediterranean Tomato Pasta Salad
Waldorf Salad
Curried Kumara Salad
Fragrant Couscous Salad
Baby Beetroot Salad

Sides Options

Roasted Root Vegetables
Steamed Medley of Vegetables
Honey Glazed Baby Carrots
Minted Peas
Steamed Mussels in shells
Hot Pasta Bake

Dessert options

Sticky Date & Apricot Pudding with caramel sauce and vanilla ice cream
New York Baked Lemon Cheesecake
Chocolate Mud Cake served with berry compote
Pavlova Nest served with whipped cream and topped with fruit or berry compote
Tiramisu made with coffee and rum infused sponge cake, chocolate and cream

Buffet Menu Pricing—select the mains, salad and dessert choices you like

1. *Breads, select 2 mains, 2 salads, 1 side and 1 dessert, tea & coffee* \$49
2. *Breads, select 3 mains, 3 salads, 2 sides and 2 desserts, tea & coffee* \$59

Add pre-dinner finger food—3 items are \$12pp, 5 items are \$18pp

