



WONDERFUL WINERY WEDDINGS

Thanks for your interest in Melton Estate for your wedding celebration. We host wonderful winery weddings always in style.

Planning your wedding is simple at Melton Estate. Once you have a date in mind, please let us advise availability as soon as possible. A **Booking Fee of \$1000** (included in the Venue Hire below) is payable to confirm your wedding date.

Our venue hire fee for 2024 is as follows:

- **Summer Months Venue Hire (October to April):** \$3,650
- **Shoulder Months Venue Hire: (May, August & September):** \$2,950
- **Winter Months Venue Hire (June and July)** \$1,950

YOUR WEDDING BUDGET

Once your **Booking Fee** is paid, your budget can be calculated as follows:

1. **Balance of you Venue Hire Fee** payable 3 months after the Booking Fee payment
2. **Food Service** – select the meal service type (Table Service or Buffet) and Canapé / Platter options (payable 14 days prior to your wedding date). Our pricing for a Kid's meal (to age 12) is \$28
3. **Beverage Service** – all beverages are on a consumption basis. Plan for a budget of around \$45-50pp (payable at the conclusion of your wedding). The special winery direct beverage pricing attached is for wedding bar tabs. Cash sales are at our restaurant prices.

For items such as a celebrant, cake, cars, music, etc, we will supply a list of suppliers we have enjoyed working with. Please book with external suppliers directly.

Any questions? I am happy to help.

Tracy Caunter
Owner and Wedding Specialist



PLATED TABLE SERVICE MENU CHOICES

ENTRÉE

Manuka Smoked Cured Venison with horseradish creme, cornichons and petite salad

Chicken Liver Pate with red currant jelly, toasted brioche & salad greens

Lamb Koftas served on fragrant cumin & mint quinoa salad with tzatziki sauce

Prawn Cutlets with smoked chipotle mayo and petite salad

Summer Bruschetta with tomato, red onion, feta and basil oil on parmesan toasted focaccia

Beetroot Balsamic & Feta Tart with caramelized onion jam, feta, and spicy beetroot

Thai Pork Meat Balls with salad greens and spicy plum sauce

MAIN *All mains served with seasonal vegetables*

Crispy Skinned Chicken Breast with a crispy pancetta, and a Italian Neapolitan sauce

Akaroa Salmon Fillet with pineapple and tomato salsa, and fermented honey

Canterbury Lamb Rump with mustard, and a red wine jus

Sirloin served medium rare, with slow roasted mushroom, café de Paris butter and rich red wine jus

Venison Rump with spicy beetroot, and a red wine jus

DESSERT

Gingerbread & Vanilla Ice Cream Terrine

Chocolate Mousse

Chocolate Brownie

Pavlova Pillow

Berry Cheesecake

Table Service Pricing—*select your entrée, main and dessert choices:*

1. Select 2 entrée's, 2 mains and your wedding cake as dessert	\$60
2. Select 1 entrée, 2 mains and 1 dessert	\$69
3. Select 2 entrée's, 2 mains and desserts tasting plate	\$72
4. Select 2 entrée's, 3 mains and dessert tasting plates	\$75

Tea and coffee included with all menus

Add Pre-dinner Canapé / Platter Pricing

Add your selection for after the ceremony, before dinner whilst your guests mingle

- 3 items are \$13.5pp served to your guests
- 5 items are \$22.5pp. served to your guests
- Shared platters are \$9.50pp (antipasto selection of meats, cheese, dips, etc) presented on tables for guests to help themselves



BUFFET MENU CHOICES

All menus include freshly baked bread, rosemary rubbed gourmet potatoes, mustards, and sauces for guests to add to their meal.

MEAT AND SEAFOOD MAIN OPTIONS

Roasted Beef Fillet served with rich jus
Ham off the Bone with a mustard selection
Canterbury Lamb Roast infused with rosemary
Chicken Breast with an Italian Neapolitan sauce
Fish Fillets with creamy lemon and caper

Included in your buffet are:

Roasted Gourmet Potatoes
Homemade Bread Selection

SALAD OPTIONS

Mediterranean Greek Orzo Pasta Salad
Garden Green Salad
Mediterranean Tomato Pasta Salad
Roast Kumara Quinoa ,Spinach and Feta Salad
Crispy Apple Waldorf Salad
Baby Beetroot, Red Onion, Citrus and spinach

HOT SIDES OPTIONS

Roasted Root Vegetables
Steamed Seasonal Vegetables
Mussels with herb tomato sauce
Bacon Pasta Bake
Vegetarian Risotto

DESSERT OPTIONS

Chocolate Mousse
Chocolate Brownie
Chocolate Pavlova pillow
Berry Cheesecake
Lemon Curd Tartlet with cream diplomate

Buffet Menu Pricing - select your main, salad, side and dessert choices:

- | | |
|---|------|
| 1. Select 2 mains, 3 salads, 1 side and your wedding cake plated as dessert | \$58 |
| 2. Select 2 mains, 3 salads, 1 side and 1 dessert plated | \$59 |
| 3. Select 3 mains, 3 salads, 2 sides and desserts tasting plate | \$69 |

Tea and coffee included with all menus.

Add Pre-dinner Canapé / Platter Pricing

Add your selection for after the ceremony, before dinner whilst your guests mingle

- 3 items are \$13pp served to your guests
- 5 items are \$20pp. served to your guests
- Shared platters are \$9.50pp (antipasto selection of meats, cheese, dips, etc) presented on tables for guests to help themselves



WEDDING BEVERAGES PRICE LIST

At Melton Estate we pride ourselves in the offering award-winning boutique wines. The “Summer Love” Sparkling is our speciality wedding wine and perfect for the wedding toast.

For our valued wedding customers, Melton Estate wine is available at winery direct prices. Our wedding beverages prices apply only when a bar tab is operating. We are unable to operate a cash bar and a bar tab at the same time.

All wines and particular vintages are subject to availability.

I am happy to help you with your wine selection and plan your beverage arrangements.

Tracy Caunter
Owner and Wedding Specialist

BEVERAGE LIST

Wedding Bar Tab Rates

Beers

Heineken	8
Corona	8
Speights Gold	7.5
Speights Old Dark	8
Heineken Zero	8
State of Play Zero IPA	8
Craft Beer on Tap	9

Craft Cider

8

Spirits (doubles served) 9
(Gin, Vodka, Bourbon, Rum, Whisky)

Soft Drinks

Orange/Apple Juice	3.5
Lemonade, Coke	3.5
Raspberry Lemonade/Coke	4
Bundaberg Ginger Beer	4.5
Lemon, Lime & Bitters	4.5
Carafe Juice or Punch	16



MELTON ESTATE WINE LIST

Wedding Bar Tab Rates

<i>Our Beautiful Boutique Wines</i>	<i>Bottle</i>
<p>Melton Estate “Summer Love” Sparkling <i>Ripe Riesling provides crisp fruit flavours and a touch of Pinot Noir adds the distinctive pink colour. Summer Love has an exciting spritz and is the perfect celebration wine for all occasions. Our most popular wine for weddings.</i></p>	42
<p>Melton Estate Sauvignon Blanc <i>Aromas of tropical passionfruit and pineapple on the nose. Herbaceous characters of nettle and fresh cut grass. Fresh juicy acidity on the palate.</i></p>	39
<p>Melton Estate Pinot Gris <i>Tastes of pear drops, nectarine and citrus with hint of honey on the nose. The palate has white peach, ginger and fine citrus with a lively texture.</i></p>	39
<p>Melton Estate Pinot Rosé <i>Aromatics of strawberries on the nose. A fresh palate and fruit-driven intensity derived from Pinot Noir grapes.</i></p>	39
<p>Melton Estate Riesling <i>A dry aromatic style which displays hints of lime and honey. A crisp clean wine with length and elegance. Classic Canterbury Riesling.</i></p>	39
<p>Melton Estate Chardonnay <i>Lightly oaked in barrel to allow the fruit to fully express its appeal. Butterscotch notes over golden fruit tones will appeal.</i></p>	39
<p>Melton Estate Syrah <i>Select parcel of Syrah from Waipara. Barrel aged for 18 months. Flavours of plum and savoury black pepper. Limited release.</i></p>	44
<p>Melton Estate Pinot Noir <i>Aged in French oak for 12 months. Cherry, red currents, strawberries with a touch of spice, smoke and a hint of violets. Fresh and vibrant.</i></p>	42