



Your Perfect Memory

WEDDING PACKAGES | DISTINCTION ROTORUA



DISTINCTION ROTORUA

• HOTEL & CONFERENCE CENTRE •

Introduction

Congratulations on your recent engagement. We are delighted that you are considering Distinction Rotorua Hotel as your venue for your wedding. We will be honoured to assist you with the planning of this very special day.

At Distinction, we strive to create that perfect memory, offering you a complete wedding venue, in a convenient location encompassing your ceremony, reception & accommodation.

Distinction offers reception rooms that can cater from 30 to 350 guests. Our wedding Co-ordinator will work with you to ensure that each detail is taken care of and you can take comfort in the professional & personal service you will receive from our team.

Distinction offers an excellent range of wedding packages which provide a great starting point for considering your menu & beverage options.

Each package can be tailored to suit your individual needs & budget.

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Distinction Wedding Packages *(Minimum 35 people required)*

Bronze Package - \$95.00 per person

Package includes:

- Standard Buffet or 2 Course Set Menu (*Choose Entrée + Main or Main + Dessert*)
- Function Room Hire
- Gift & cake table
- Standard table settings with white linen
- Sound system
- Dance floor
- Red carpet entrance
- Distinction service
- Accommodation for the Bride & Groom (*see accommodation section for more details*)

Silver Package - \$135.00 per person

Package includes:

- Premium Buffet or 3 Course Set Menu
- Function Room Hire
- Gift & cake table
- Antipasto Platters or your choice of 3 Cold Canapes
- Standard table settings with white linen
- Silk Organza Curtain for Top Table backdrop
- Sound system
- Dance floor
- Red carpet entrance
- Distinction service
- Accommodation for the Bride & Groom (*see accommodation section for more details*)

Gold Package - \$169.00 per person

- Premium Buffet or 5 Course Set Menu
- Function Room Hire
- Gift & cake table
- Arrival Canapes Platters - 5 options
- Arrival Bubbles for your guests
- Standard table settings with white linen
- Silk Organza Curtain & fairy lights for Top Table backdrop
- Sound system
- Dance floor
- Red carpet entrance
- Distinction service
- Accommodation for the Bride & Groom (*see accommodation section for more details*)

Accommodation

The Bride and Groom receive their honeymoon night in one of our suites as part of each wedding package. This also includes:

- A complimentary bottle of bubbles in your suite on arrival as Mr & Mrs
- Room service breakfast for two on your first morning of marriage
- Early check in at 12pm for the bridal party (subject to availability)
- Late checkout of 12pm for the bridal couple

For wedding guest accommodation, please contact your wedding co-ordinator directly to discuss availability & special rates.

Distinction Wedding Menus

At Distinction, we pride ourselves in providing you a range of menu options that reflect fresh and seasonal produce tailored to suit your budget. We have a comprehensive range of menus available; menus so extensive in selection so as to please even the most discerning guest.

Canapés

Canapé options are included in the silver or gold packages. The following selections are subject to seasonal variations

Hot Selection - Savoury

- Tempura prawns w/ chilli dipping sauce
- Roasted bell pepper & feta mini pizzas
- Garlic prawn twists
- Spicy coriander pork balls w/ satay sauce
- Spring rolls
- Beef sliders w/ gruyere & tomato jam
- Tempura fish bites w/ tartar sauce
- Lightly crumbed camembert w/ apricot chutney
- Indian Samosas
- Chicken satay skewers
- Mushroom arancini balls
- Mini Yorkshire pudding & rare roast beef topped w/ parsley & thyme

Cold Selection - Savoury

- Smoked salmon blinis w/ cream cheese & caviar
- Margarita bruschetta
- Rare roast beef w/ micro watercress & horseradish cream
- Chicken liver pate on crisp baguettes
- Sushi rolls with pickled ginger, wasabi & soy
- Mediterranean vegetable tartlet w/ feta | Seared tuna w/ wasabi mayo
- Chicken & liver cognac pate in profiteroles
- Crudités & dips

Cold Selection - Sweet

- Petite cappuccino & chocolate eclairs
- Fresh fruit skewers
- Mini blueberry muffins
- Mini pecan pies
- Seasonal berry tartlets
- Chocolate profiteroles
- Custard Profiterole

Buffet Menu Selections

Standard Menu

Soup (**Please select 1*)

- Creamy Pumpkin (g/f)
- Seafood Chowder

Bakers Selection

- Selection of breads served with butter

Cold Meat Selection

- Selection of continental cold cuts including ham, salami, pastrami & smoked chicken

Salads

- Mediterranean Pasta Salad, capsicums, sun-dried tomatoes, olives, pesto dressing
- Kumara, potato salad, crispy bacon, seeded mustard & mayonnaise (g/f)
- Greek Salad with Tomato, cucumber, olives, feta cheese & red onion (g/f)
- Tossed green leaf salad with balsamic & garlic dressing (g/f, vegan)
- Traditional Coleslaw bound in Mayonnaise (g/f)

Assorted Dressings & Condiments

Vinaigrette | French Dressing | Mayonnaise | Green & Black Olives | Sweet & Sour Gherkins | Vine Leaves | Sun-dried Tomatoes

Hot Selection (**Please select 3*)

- Poached Market Fresh Fish over Bok Choy with lime Hollandaise Sauce (g/f)
- Oven baked chicken thigh, sautéed mushrooms, rosemary, red-wine jus (g/f)
- Roast Pork Medallions with Portobello mushrooms & peppercorn sauce (g/f)
- Lamb Curry with fresh kaffir lime leaves
- Spinach & Ricotta ravioli with a rich tomato concasse
- Chargrilled peppered Sirloin, onion & red wine jus (g/f)

***Your selections will be served with seasonal vegetables & herb dusted gourmet potatoes (g/f)*

Desserts

- Gateaux
- Cheesecake
- Kiwi Pavlova (g/f)
- Fresh Fruit Salad (g/f, vegan)

***Served with a selection of teas & filter coffee*

Premium Menu

Soup (Please select 1*)**

- Creamy Pumpkin (g/f)
- Seafood Chowder
- Sweet wine roasted tomato (g/f)
- Italian Minestrone

Bakers Selection

- Selection of breads served with butter

Cold Meat Selection

- Selection of continental cold cuts including ham, salami, pastrami & smoked chicken

Salads

- Mediterranean Pasta Salad, capsicums, sun-dried tomatoes, olives, pesto dressing
- Kumara, potato salad, crispy bacon, seeded mustard & mayonnaise (g/f)
- Greek Salad with Tomato, cucumber, olives, feta cheese & red onion (g/f)
- Tossed green leaf salad with balsamic & garlic dressing (g/f, *vegan*)
- Traditional Coleslaw bound in Mayonnaise (g/f)

Assorted Dressings & Condiments

- Vinaigrette | French Dressing | Mayonnaise | Green & Black Olives |
Sweet & Sour | Gherkins | Vine Leaves | Sun-dried Tomatoes | Sour cream | Pesto |
BBQ Sauce | Tomato Sauce

Seafood Selection (g/f)

- Shrimp & Crab Salad bound with a seafood sauce
- Lemon & Honey Marinated Mussels
- Pacific half-shell Mussels
- Whole Steamed Salmon
- Asian-Style marinated Calamari Salad

Hot Selection (Please select 3*)**

- Chicken Breast oven roasted resting on spinach finished with a pinot noir jus (g/f)
- Poached Market Fish over Bok Choy with lime & coriander hollandaise sauce (g/f)
- Roasted Pork Loin on buttered cabbage & apple sauce (g/f)
- Venison Ragout with roasted baby onions bound with pinot noir jus
- Lamb Curry with fresh kaffir lime leaves
- Spinach & Ricotta Ravioli in a rich tomato concasse

***Your selections will be served with seasonal vegetables & herb dusted gourmet potatoes (g/f)*

Premium Buffet Menu cont...

Carvery (*Please select 1)

- Maple cured champagne ham
- Scotch fillet of beef with mustard crust & pinot noir jus
- Rosemary and garlic rubbed leg of lamb

Desserts

- Gateaux
- Cheesecake
- Kiwi Pavlova (g/f)
- Pecan Pie
- Fresh Fruit Salad (g/f, vegan)

***Served with a selection of teas & filter coffee*

Plated Menu Selection (2 or 3 Course)

To start

- Homemade brioche roll, honey and cinnamon butter

Entrée

Choose from:

- Panko-crumbed fried goat's cheese with spiced pears, candied nuts, plum jelly, garden greens & basil pesto
- Whipped mozzarella, beetroot, tomato, basil pesto, herb croutons, and lime custard

Main Course

Choose from:

- Pan roasted Chicken Breast with carrot and truffle puree, potato gratin, red cabbage, baby carrot & port wine jus (g/f)
- Pan fried market fish fillet with mussel, tiger prawn, bok choy, pumpkin gnocchi & béarnaise sauce
- Beef Sirloin with duck fat potatoes, beetroot and truffle puree, roasted carrot, confit tomato & merlot jus (g/f)
- Pumpkin gnocchi, mushroom, olive, capsicum, baby spinach, pesto, tomato sauce & parmesan (veg)

To finish

Choose from:

- Warm chocolate brownie with chocolate soil, meringue, chocolate sauce, raspberry dust & vanilla ice cream
- Malibu cheesecake with poached pineapple & coconut crumble

***Served with a selection of teas & filter coffee*

Plated Menu Selection (5 Course)

To start

- Homemade brioche roll, honey and cinnamon butter

Entrée

Choose from:

- Panko-crumbed fried goat's cheese with spiced pears, candied nuts, plum jelly, garden greens & basil pesto
- Whipped mozzarella, beetroot, tomato, basil pesto, herb croutons, and lime custard

Second Course

- Tuna, wasabi mayo, toasted sesame, seaweed salad, fish flakes and caviar, served on fresh brioche

Third Course (*Palate Cleanser*)

- Lemon Sorbet

Fourth Course (*Mains*)

Choose from:

- Pan fried Ora King Salmon with carrot puree, crushed potato, honey glazed carrots, quinoa tabbouleh & lemon butter sauce (gf)
- Slow cooked pork belly with garlic mashed potato, red cabbage, honey glazed carrots, tomato confit & yakitori sauce
- Beef Sirloin with duck fat potatoes, beetroot and truffle puree, roasted carrot, confit tomato & merlot jus (gf)
- Herb coated rack of Lamb with du puy lentils, asparagus & shallot and mint jus (gf)
- Risotto with cauliflower, mushroom, beetroot, candied nuts, mascarpone & parmesan (gf/veg)

To finish

Choose from:

- Brown butter roasted pears with sangria prunes, puff pastry & vanilla ice cream
- Apple crumble pie with whipped cream & custard
- Warm chocolate brownie with chocolate soil, meringue, chocolate sauce, raspberry dust & vanilla ice cream

***Served with a selection of teas & filter coffee*

Menu & Dietary Requirements

Please advise your wedding co-ordinator of any dietary requirements for yourselves or your guests in advance of the big day. Prices are based on the menus in the packages. We are happy to discuss adjusting menus to suit your preferences or dietary requirements.

Additional Services Available

For additional services such as celebrants, theming, further AV requirements, local bakeries, photographers, florists etc., please contact your wedding coordinator for their up to date local recommendation for suppliers.

Contact us

Please contact your wedding co-ordinator for any further questions or to put together a proposal for you.

Call: 07 349 5200

Email: conference@distinctionrotorua.co.nz