



# ORMLIE LODGE

relax . savour . enjoy

## Thank you for your inquiry about Weddings at Ormlie Lodge

Ormlie Lodge is situated in the centre of the Western Wine and Food trail exactly half way between Napier and Hastings in the beautiful Hawkes Bay.

Ormlie Lodge is the perfect venue for your special day with a long history of very successful local and international weddings.

The Lodge was built in 1899 has seen a number of changes and is now restored to its former glory. The famous original function centre “The Stables” was burnt down in a spectacular Fire in 1985 making way for what is known now as “The Ballroom” and home to over 100 weddings a year.

The Lodge is set in beautiful old English style gardens and offers you a complete wedding experience. When you choose Ormlie Lodge as your wedding venue, owner operator John Ferguson and his team are with you from start to finish.

With 20 years of experience as wedding coordinator, he and the Ormlie team will provide the best assistance available for your wedding in the Hawkes Bay. 3 acres of stunning gardens where you can be married in style with the privacy your day deserves.

Hawkes Bay premier wedding venue Ormlie Lodge has a reputation of providing the finest wedding lunch/dinner with our special a la carte menu, which we design to suit your needs.

Ormlie Lodge is a supporter of great Hawkes Bay wines, served to you at specially negotiated prices. However if your tastes prefer non Hawkes Bay wines we are happy to assist.

Six stunning luxury accommodation suites for you and your wedding party to enjoy on your day, including a continental Lodge breakfast the following day.



ORMLIE  
LODGE

## **The Wedding packages at Ormlie...**

Dinner Packages from \$58.00 per head plus a Bar Tab which includes canapé's for after the service.

### **Times**

Saturday only ~

Luncheon weddings are from 10.00am to 3.30pm

Evening weddings are from 4.30pm to 2am if the house rate applies see further below option 2

(Minimum 90 guests Adults) Friday's minimum 60-guest confirmation on number must be confirmed 7 days prior to the wedding these will be the minimum number charged for

Weddings outside daylight saving- start times are negotiable ask about our incentives for June to the end of August plus mid week weddings.

When the wedding service is held at Ormlie, guest arrival time is 15 minutes prior to the service.

When the wedding service is held elsewhere, guest arrival time must be agreed by prior arrangement.

Smaller Weddings are very welcome this time of year.

If your function is on a public holiday, a surcharge will apply of 10% of the total bill

### **Bar**

For lunchtime weddings, we open the bar after the wedding service and close the bar at 3.00pm

For evening weddings a bar tab can be opened upon guest arrival, after the wedding service or a time can be arranged prior to the day. (We are licensed until 3.00am) we hold the latest license in the Bay until 3.00am so you can enjoy a long and pleasurable evening.

### **Charges**

\$850.00 Venue hire fee (June, July & August \$450)

\$1000.00 for the six luxury suites

This includes the total house grounds, Ballroom, six Bedrooms

and a continental breakfast for up to twelve guests extra people are welcome to come back to

Ormlie Lodge to join into the breakfast feast for a low charge (Guests can be billed individually for room stay and breakfast). This allows Band/Music and the bar to remain open till 3am on request.

Excludes the restaurant if less than 90 guest

### **Deposit**

A deposit of \$1000.00 is required to confirm a booking date.

Cancellations -your deposit is non- refundable and non-transferable if the wedding is cancelled.

Payment is required the day of the wedding if not staying or the following day either bank transfer, debit card or cheque there is a 3% charge for use of credit cards. (All prices include 15% gst)

### **All prices held until September 1st 2012**

Sorry no gang related patches are to be present on the property



## **A sample wedding buffet menu set entrée at Ormlie...**

Dinner \$70.00 per person including GST

Children aged between 5-12 years \$25 for children's menu

A selection of assorted canapés served during pre dinner/lunch drinks

Ormlie Lodge own selection of freshly baked breads & dips

### **Starter**

Creamed of Vegetable soup of the day with bread roll and fresh herb

### **Buffet Main**

#### **Cold Dishes and Salads**

- Pumpkin, spring onion and coconut salads
- Tomato and basil
- Ormlie Lodge Caesar salads
- Fresh Clevedon oysters

#### **Carvery**

- Honey glazed ham
- Roast scotch beef with grain mustard

#### **Hot Dishes**

- Roasted gourmet potato
- Steamed vegetable and hollandaise sauce
- Buttered chicken and coriander
- Steamed rice

#### **Desserts**

- Truffle chocolate cake with berry marmalade
- New York baked cheese cake and brandy custard sauce
- Pavlova roulade with boysenberry mousse and passion fruit coulis
- Fresh fruit platter
- White stone cheese's available at and extra \$2.50 per person



## **A sample wedding set menu at Ormlie...**

Dinner \$75 per person including GST

Children aged between 5-12 years \$25 for children's menu

Set Menu (printed personalized Menu from which each guest can choose his or her entrée and Main course)

### **To start**

Finger food and tasty morsels will be served during pre dinner/lunch drinks

Ormlie Lodge own freshly baked bread

### **Entree**

- Prawns and soba noodle salad , julienne of cucumber, red onion and sesame dressing
- Cream of pumpkin soup and fresh herb
- Confit duck leg, warm kumara and scallions, boysenberry dressing

### **The Main Event**

- Aged scotch fillet, served medium, dauphinois potato gratin, mushroom dartois and green pepper sauce
- Chicken roulade, wrapped in streaky bacon, filled with feta and parsley mousse, garlic and truffle potato puree and red capsicum coulis
- Baked salmon, fresh herb crust, chorizo and saffron risotto with a hollandaise sauce
- All main served with steamed vegetable, minted baby potato and mixed salads

### **Dessert buffet**

- Dessert buffet
- Truffle chocolate cake
- New York baked cheese cake
- Pavlova roulade
- Fresh fruit platter with Ormlie own vanilla ice cream



## A sample wedding Gourmet BBQ menu at Ormlie...

Dinner \$65 per person including GST

Children aged between 5-12 years \$25 for children's menu

Served on the lawn

### To start

Finger food and tasty morsels will be served during pre dinner/lunch drinks

### Cold Dishes and Salads

- Soba noodles, prawns and soy dressing
- Mixed leaves and balsamic dressing
- Kumara and onion
- Bread and dips
- Ormlie Lodge Caesar salads
- Fresh Clevedon oysters

### Hot Dishes

- Potato in foil with sour cream
- Chard grilled vegetable
- Spicy chicken
- Assorted sausage
- Scotch filet
- Marinated salmon

### Desserts

- Truffle chocolate cake with berry marmalade
- New York baked cheese cake and brandy custard sauce
- Pavlova roulade with boysenberry mousse and passion fruit coulis.
- Fresh fruit platter



## Set Menu Alternate Drop

(This is an alternate drop meaning no choice but your guests are free to swap their meal with their fellow friends at their table)

Dinner \$60 per person

Children aged between 5-12 years \$25 for children's menu

### To start

Finger food and tasty morsels will be served during pre dinner/lunch drinks

Ormlie Lodge own selection of freshly baked breads & dips

### Entrée

(Choice of one entrée)

- Cream of vegetable soup of the day with fresh herb and truffled crouton
- Ormlie Lodge smoke chicken salads with cucumber, feta and walnuts, garlic and lemon dressing

### The Main Event

- Chard grilled aged eye fillet, served medium with gratin dauphinois, mushrooms dartois, parsnips chips and brandy and green pepper sauce
- Fresh fish of the day, served upon spring onion mash, buttered baby spinach and Beurre rouge
- All main courses served with table seasonal vegetables with Hollandaise and minted gourmet potato's

### Dessert buffet

- Truffle chocolate cake with berry marmalade
- New York baked cheese cake and brandy custard sauce
- Pavlova roulade with boysenberry mousse and passion fruit coulis
- Fresh fruit platter and Ormlie Lodge vanilla bean ice cream



## **Set Menu no choice**

Dinner \$58 per person

Children aged between 5-12 years \$25 for children's menu

### **To start**

Finger food and tasty morsels will be served during pre dinner/lunch drinks

Ormlie Lodge own selection of freshly baked breads & dips

### **Entrée**

- Prawns and soba noodle salad , julienne of cucumber, red onion and sesame dressing

### **The Main Event**

- Chicken roulade, wrapped in streaky bacon, filled with feta and parsley mousse, garlic and truffle potato puree and red capsicum coulis
- All mains served with steamed vegetable, minted baby potato and mixed salads

### **Dessert buffet**

- Truffle chocolate cake with berry marmalade
- New York baked cheese cake and brandy custard sauce
- Pavlova roulade with boysenberry mousse and passion fruit coulis
- Fresh fruit platter and Ormlie Lodge vanilla bean ice cream



## **Set entrée choice of two mains set dessert**

Dinner \$68 per person

Children aged between 5-12 years \$25 for children's menu

### **To start**

Finger food and tasty morsels will be served during pre dinner/lunch drinks

Ormlie Lodge own selection of freshly baked breads & dips

### **Entrée**

- Fresh salmon infused with lime and pernod pan-fried served on a creamy mash with a vermouth cream sauce
- Cream of vegetable and fresh herb soup

### **Main Event**

- Medium roasted lamb rump with zucchini garlic & thyme farce and a red wine jus
- Fresh fish of the day with an herb & nut crust resting on spinach with a basil crème sauce
- All main courses served with table seasonal vegetables with Hollandaise and minted gourmet potato's

### **Dessert**

- Lemon & orange tart served with crème fraiche and passion fruit pulp
- Whitestone cheese of creamy blue, brie, fresh fruit, nuts, and water crackers

## **Wedding finger food package**

Choice of 5 items to go with you wedding package

- New Zealand smoke salmon upon blinis and wasabi mayonnaise
- Oyster shooter
- Prawn twister and sweet chilli sauce
- Pesto and vegetable wrap
- Home made sushi
- Thai fish cake and garlic mayonnaise
- Chicken satay with spicy plum sauce
- Samosas and sweet chilli dressing
- Filo cup filled with a blue cheese mousse topped with walnut
- Assorted sandwiches



## Bar

Please note we are fully licensed but if you wish to BYO (wine only) the corkage is \$15.00 per bottle

### Non alcohol

Bottle Grape Juice	\$15.00
Carafe Orange Juice	\$15.00
Non Alcoholic Punch	\$60.00 per 10 litres

### Beer

Tap beer Tui & Export	\$6.00
Bottle beer Export gold, Tui & Speights	\$6.50
Steinlager Pure, Heineken & Stella Artois	\$7.50

### Spirits

Standard Spirits	\$8.00
Premium Spirits	\$10.00

### Wine Selections

#### Bubbles

Te Hua Valley NV (Marlborough)	\$34.00
Zest NV (Marlborough)	\$36.00
Grandin Methode Traditionelle NV (France)	\$36.00
Morton Estate Brut NV (Hawke's Bay)	\$42.00
Daniel Le Brun NV (Marlborough)	\$60.00
Trinity Hill 'H' Blanc de Blanc NV (Hawke's Bay)	\$60.00

#### Chardonnay

Millsreef (Hawke's Bay)	\$34.00
Kopiko Bay (Gisborne)	\$36.00
Te Hua Valley (Marlborough)	\$34.00
Trinity Hill (Hawke's Bay)	\$40.00
Clearview Unwooded (Hawke's Bay)	\$39.00
Sileni Estates Cellar Selection (Hawke's Bay)	\$37.00

#### Sauvignon Blanc

Millsreef (Hawke's Bay)	\$34.00
Kopiko Bay (Marlborough)	\$36.00
Te Hua Valley Sparkling (Marlborough)	\$34.00
Trinity Hill (Hawke's Bay)	\$40.00
The Ned (Marlborough)	\$40.00
Clearview Te Awanga (Hawke's Bay)	\$40.00

#### Aromatics

Millsreef (Marlborough)	\$34.00
Wither Hills Pinot Gris (Marlborough)	\$47.00
Brookfields Ohiti Riesling (Hawke's Bay)	\$40.00
Trinity Hill Viognier (Hawke's Bay)	\$40.00

#### Red Wines

Millsreef (Hawke's Bay)	\$34.00
NV Pinot Noir (Central Otago)	\$38.00
Russian Jack Pinot Noir (Martinborough)	\$49.00
Trinity Hill Syrah (Hawke's Bay)	\$40.00
Esk Valley Merlot Cabernet (Hawke's Bay)	\$44.00
Te Hua Valley Merlot (East Coast)	\$34.00
Saint Hallett Gamekeepers Reserve Shiraz (Barossa)	\$39.00
Ngatarawa Stable Merlot (Hawke's Bay)	\$35.00
Clearview Cape Kidnappers Merlot Malbec (Hawke's Bay)	\$40.00

(All wines subject to availability)

