

Thank you for your interest in Wharerata

We have created this pack to give you an outline of what Wharerata can offer you.

We are here to assist you with the planning of your function or event with Wharerata, within our beautiful homestead, in our marquee, or at your chosen venue.

To ensure we deliver all the detailed aspects of your function, we suggest you contact our Function Management team to go through your arrangements. If required a meeting with our Executive Chef can also be arranged.

We are proud of our historic homestead, set in its exceptional grounds where we blend timeless elegance with impeccable service.

Make your event special within Wharerata's beautifully appointed homestead or our own marquee, set on the lawn in our magnificent gardens.

Telephone: 06 350 5088
Email: info@wharerata.co.nz
Website: www.wharerata.co.nz
Like us on Facebook: www.facebook.com/Wharerata

Wharerata

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Charges & Capacities

Room	Option	Capacity	Price	Comments
Whole House	Stand up cocktail function	200	\$1850*	Exclusive use, includes use of gardens
Whole House	Wedding sit down buffet	90	\$1850* September – April \$1500 May – August	Exclusive
Marquee & House	Wedding or Corporate/conference	400	poa	Exclusive
Russell Room	Daytime or night time function	90	\$195 per 9am-5pm or 5pm-midnight	Can include adjoining dance floor
Board Room	Meeting room	60	\$120 per 9am-5pm or 5pm-midnight	
Rata Room	Break out or small meeting	20	\$75 per 9am-5pm or 5pm-midnight	
Apartment/Flat	Short term rates	2	\$125 per night	
Meeting Room	Break out or small meeting room	4-8	\$30 per 9am-5pm or 5pm-midnight	
Snug	Break out or small meeting room	15	\$30 per 9am-5pm or 5pm-midnight	
Dining Room	Evening/Weekend function only	45	\$100	

**All room hires include in house equipment use; screen, whiteboard, flipchart etc.
Data projector available \$30 per booking**

HOURS

House	8am till midnight
Café	Monday - Friday 8-am – 3.30pm (closed public and university holidays)

BOOKINGS

Function Management Team
 Phone 06 350 5088
 Email info@wharerata.co.nz
 Website www.wharerata.co.nz
 Facebook <http://www.facebook.com/Wharerata>

TERMS AND CONDITIONS

A copy of the terms and conditions is available and outlines all aspects of your booking including venue payment and confirmation time frames. It is assumed that you agree with these conditions once you have confirmed your booking with us. .

As a guide confirmation of menus is required 5 working days prior and confirmation of final numbers attending 2 working days prior. (Charges will be based on confirmed numbers or the number attending, whichever is the greatest).

**Venue hire includes all necessary equipment (tables, chairs, table linen (white), glassware, crockery, cutlery) and staffing.*
 All prices quoted are GST inclusive

Corporate Menu - Breakfast

Continental Breakfast

\$16.00 PER PERSON

Selection of Dilmah teas and
Bruno Rossi filtered coffee and orange juice

Natural muesli

Assorted cereals

Poached fruit

Yoghurt

Toast (fruit, wholemeal and white)

Selection of spreads

Cooked Breakfast Options

\$23.50 PER PERSON

**Cooked breakfast comprises of the continental breakfast
plus a selection of three of the following cooked items**

Grilled Bacon

Creamy scrambled eggs

Grilled tomato

Sautéed mushrooms

Hash browns

Breakfast sausages

Corn fritters

Additional \$2.50 per item

Cocktail Finger Food Selection

COLD FOOD SELECTION

Assorted sushi selection	\$1.50
Assorted cocktail pinwheel sandwich	\$1.50
Shaved rare beef, feta, roast pepper and dill, on crostini	\$2.50
Selection of Pinxtos tapas	\$2.50
Smoked salmon cones with caper horseradish cream and dill	\$2.50
Five spice duck pancake roll	\$3.00
Mini corn fritters with guacamole and salsa	\$2.00
Lemon garlic grilled prawn with paprika on potato with aioli	\$2.50

HOT FOOD SELECTION

Japanese Karaage chicken with soy sauce (2 pieces)	\$3.50
Mini chicken satay with spicy peanut sauce	\$2.00
Kushiage beef skewer	\$2.50
Crispy Thai chicken skewers	\$2.50
Devils on horseback	\$2.00
Pork and ginger meatball with plum sauce	\$2.00
Salmon croquette with lemon mayo	\$2.50

VEGETARIAN SELECTION

Vegetarian dumpling with soy dipping sauce	\$2.50
Creamy mushroom and thyme tarts	\$2.50
Vietnamese vegetarian rice wrappers with chilli dip	\$2.50
Roast vegetable, spinach and feta tart	\$2.50
Mushroom and pea arancini	\$2.50
Chevre on black olive and rosemary biscotti	\$2.50
Blue cheese tart with fig and caramelised onion	\$2.50
Spanish olive croquetas	\$2.50

SWEETS

Homemade chocolate truffle	\$3.00
Profiteroles - strawberry and white chocolate, or chocolate	\$2.00
Mini filled meringue	\$2.00
Assortment of macarons	\$2.50
Homemade chocolate brownie	\$2.50
Caramel chocolate cup	\$3.00
Sweet pastry fruit cup	\$2.00

PLATTER SELECTION

Antipasto: a selection of cold meats, pickles, dips and breads	\$9.00 pp
Cheese board selection: Assortment of premium New Zealand cheese, pickles, fruits, nuts and crackers with quince paste	\$10.00 pp

Talk to us about **Gluten Free options**

Wedding / Corporate Buffet Selection

CARVERY

Baked and glazed ham with roasted pineapple, served with a selection of mustards
Rare roast sirloin of beef with red wine jus and Yorkshire pudding
Loin of pork, with an apricot, prune and fig stuffing, crackling and gravy
Roast leg of pork with caraway seeds and apple sauce, crackling and gravy
Slow roasted leg of lamb with garlic & rosemary, served with mint jelly and jus
Rare seared rump of beef, with chimichurri sauce

POULTRY DISHES

Middle Eastern braised chicken, served on a bed of warm citrus couscous
Portuguese style grilled chicken thigh fillets marinated with smoked paprika, lemon, garlic and chilli
Butter chicken on fragrant basmati and cumin rice
Jamaican jerk chicken with a spicy BBQ sauce with rice and beans
Roast chicken thigh parcel with thyme seasoning
Teppan chicken on stir fried shiitake mushroom and vegetables

MEAT DISHES

Minute steaks Dianne, mushroom, capsicum and peppercorns in a creamy jus
Beef bourguignon, tender pieces of beef marinated in red wine and slow braised
Sweet and sour pork with vegetables served with jasmine rice
Slow braised pork belly strips with BBQ sauce
Lamb rump steak with garlic and rosemary jus
Lamb kofta with minted labneh

FISH AND SEAFOOD DISHES

Baked salmon fillet Vietnamese style
Tempura battered catch of the day with homemade tartare sauce
Pan seared salmon medallions with parsley, caper and herb butter
Pan fried catch of the day with a sweet ginger, soy, coriander and chilli dressing
Oven baked catch of the day, with herb crust, caper and parsley butter
Catch of the day with stir fried vegetables and black bean sauce

VEGETARIAN DISHES

Stir fried Hokkien noodles with shiitake mushrooms, pak choy greens
Moroccan style braised vegetables and chickpeas, topped with Chermoula
Wok fried rice noodles with seasonal vegetables
Vegetarian roulade
Basil and ricotta cheese cannelloni
Vegetarian lasagne
Kumara and chickpea savoury cake
Aloo Bonda with mint chutney

POTATO DISHES

Steamed gourmet baby potatoes with parsley, chive and gherkins
Scalloped potatoes baked with garlic and cream
Lemon and paprika roasted potatoes
Rosemary and garlic roasted potatoes
Herb crushed potato with butter

SALAD SELECTION

Almond and sultana rice salad with sweet honey dressing
Caesar salad
Moroccan slaw, with apple, cranberries, spiced onion and pomegranate molasses
Selection of salad greens with condiments
Kissir Burghal wheat salad
Country style Desiree potato salad
Roasted warm vegetable salad with balsamic dressing
Spice roast vegetables, Israeli couscous, coriander, mint and parsley
Broccoli and bacon with sour cream dressing
Greek salad
Asian egg noodle salad
Waldorf salad
Vietnamese style vermicelli noodle salad
Chirashi Japanese rice salad

VEGETABLE & SIDE DISHES

Baked kumara with honey and orange glaze
Green beans sautéed with garlic
Medley of steamed vegetables with hollandaise sauce
Cauliflower or broccoli mornay
Glazed carrots with toasted almonds
Manuka honey baked pumpkin, roasted sesame seed
Stir fried vegetables with oyster sauce
Steamed asparagus with hollandaise sauce (in season)

DESSERT SELECTION

Fresh fruit salad
Homemade apple and berry pie with whipped cream and custard
Apple strudel served with custard and vanilla whipped cream
Homemade spiced fruit crumble served with whipped cream and custard
Chocolate and raspberry brownie with whipped cream
Homemade black forest torte
Eton mess with berry compote
Berry pavlova roulade
Individual sticky date pudding with butterscotch sauce and vanilla whipped cream
Lemon and passionfruit cheesecake
Baked lemon ricotta cheesecake
Tiramisu
Warm plum Frangipani tart served with vanilla bean ice cream
Warmed orange and almond cake with orange and rosewater syrup, and sweetened mascarpone
Premium New Zealand cheese platter

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Buffet Menu Options

Option One

\$67.50 PER PERSON

Pre-set dinner roll with butter curl

CARVERY

Choose any two from our list of buffet options

HOT DISH

Choose any two from our list of buffet options

VEGETARIAN SELECTION

Choose any one from our list of buffet options

SALAD SELECTION

Choose any three from our list of buffet options

MENU INCLUDES

Your choice of potato dish

All mains served with a medley of steamed vegetables and hollandaise sauce

DESSERT

Choose any two from our list of buffet options

Bruno Rossi filtered coffee and a range of Dilmah Herbal teas

Option Two

\$57.50 PER PERSON

Pre-set dinner roll with butter curl

CARVERY

Choose any one from our list of buffet options

HOT DISH

Choose any two from our list of buffet options

VEGETARIAN SELECTION

Choose any one from our list of buffet options

SALAD SELECTION

Choose any two from our list of buffet options

MENU INCLUDES

Your choice of potato dish

All mains served with a medley of steamed vegetables and hollandaise sauce

DESSERT

Choose any two from our list of buffet options

Bruno Rossi filtered coffee and a range of Dilmah Herbal teas

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À La Carte Menu Selection

ENTRÉE OPTIONS

Seared Scallops

on a cauliflower puree with truffle oil and dressed micro salad greens

Vietnamese Style Prawn Salad

spicy prawns on Vietnamese salad with sweet lime chilli dressing

Prawn and Sashimi Fish Salad

Ikura micro salad, with miso dressing

Pan Seared Salmon

on a salad of haricot beans, tomato and preserved lemon

Grilled Chicken Thigh

with sweet apricot and five spice rub on petite salad with a sesame dressing

Smoked Ostrich Salad

with berry vinaigrette

Sticky Slow Braised Pork Belly

on a southern style slaw

Roast Duck Breast

on a prune and Pinot glaze with orange, radish and cress salad

Chicken Liver Parfait

with Crostini, salad, and homemade cranberry mandarin relish

MAIN OPTIONS

Grilled Salmon Fillet

on spinach puree with a chardonnay butter sauce topped with salmon caviar

Roast Lamb Rump

on pomme puree with braised savoy cabbage and peas, and lamb jus

Pan Seared Catch of the Day

on a herb crushed potato, with roasted tomato and basil sauce and a lemon beurre blanc

Baked Herb Crusted Chicken

with roasted grapes, on a bed of mash, served with chicken jus

Marinated Venison

on celeriac mash, parsnip crisps and berry jus

Spice Roasted Lamb Rump

on Israeli couscous, coriander roast vegetables and lamb jus

Classic Beef Wellington

with Madeira sauce

Roast Pork Belly

on roast parsnip, carrot and cumin mash, fried kale with jus

Fresh seasonal vegetarian options are created on request

DESSERT OPTIONS

New Zealand cheese board

served with selection of nuts, fruits and homemade oat biscuits

Poached pear in a spiced red wine glaze

served with ginger nut ice cream in a brandy basket, topped with crushed praline

Triple chocolate tart

served with a sweet orange and mint salad, finished with lemon cream

Classic crème brûlée

with a caramel crust and chocolate cherry biscotti

Honey baked apple

with dried fruits and walnuts, Anglaise and lemon cream

Warm cherry tart

with almond crumble, sweet pinot drizzle, and honey thyme mascarpone

Baked lemon ricotta cheesecake

served with a lime and ginger drizzle, and honey granola

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À La Carte Menu Options

Option One

\$85.00 PER PERSON

Pre-set dinner roll with butter curl

ENTRÉE

Select any two entrées from our à la carte options

MAIN

Select any three mains from our à la carte options

All mains served with a medley of steamed vegetables and hollandaise sauce

DESSERT

Select any two desserts from our à la carte options

Bruno Rossi filtered coffee and a range of Dilmah Herbal teas

Option Two

\$75.00 PER PERSON

Pre-set dinner roll with butter curl

ENTRÉE

Select any one entrée from our à la carte options

MAIN

Select any two mains from our à la carte options

All mains served with a medley of steamed vegetables and hollandaise sauce

DESSERT

Select any two desserts from our à la carte options

Bruno Rossi filtered coffee and a range of Dilmah Herbal teas

Children's Menu

FOR UNDER 12 YEARS OF AGE

\$17.50 PER HEAD

MAINS

Homemade lamb slider

Lettuce, tomato, beetroot, mayo and relish

Grilled beef

on steamed rice, with Pak Choy, mung beans and garlic, drizzled with sweet teriyaki sauce

Tempura catch of the day

Tempura fillets of fish served with grilled lemon, and tartare sauce

Corn fritter stack

With grilled vegetables, tomato, brie and bacon, served with a plum sauce

All mains served with garden salad and French fries with Aioli and tomato sauce

DESSERTS

Fresh fruit salad and Kapiti ice-cream

Chocolate ice cream sundae

Mini pavlova with berry fruit and lemon cream

Please make a choice of two options, from both main and dessert,
for the children to choose from and the staff will take orders at the time

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Beverage List

By the glass

BEER

Standard \$6.50

(eg. Tui, Export Gold, Speights etc)

Premium \$7.50

(eg. Steinlager Pure, Heineken, Low Alcohol, etc)

SPIRITS

(Doubles unless requested)

Premium \$8.00

LIQUEURS

From \$6.00

ORANGE JUICE

Large \$3.80

Small \$2.50

Carafe \$8.50

SPLITS \$3.60

(eg Ginger Ale, Coca Cola, Lemon Lime and Bitters, Ginger Beer)

TRADITIONAL PUNCHBOWL

Non Alcoholic \$82.50 – serves 40

WINES

RED, WHITE AND SPARKLING

From \$7.00 glass

We pride ourselves on an extensive range of wines available by the bottle priced from \$27.00

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Wine List

SAUVIGNON BLANC

Dusky Sounds Sauvignon Blanc	\$27.00
<i>Typical fresh, zingy Marlborough Sauvignon</i>	
Haha Sauvignon Blanc	\$30.00
<i>Rich and full of tropical fruit flavours</i>	
Spy Valley Sauvignon Blanc	\$34.00
<i>Very stylish sauvignon with great weight and flavour</i>	

CHARDONNAY

Dusky Sounds Chardonnay	\$27.00
<i>Juicy and ripe with stone fruit and melon flavours</i>	
Whitehaven Chardonnay	\$36.00
<i>Rich and full bodied with a hint of Oak</i>	

AROMATICS

Dusky Sounds Riesling	\$27.00
<i>Classic off-dry style with lovely citrus flavours</i>	
Alpine Valley Pinot Gris	\$28.00
<i>A classic balanced example</i>	

RED WINES

Dusky Sounds Merlot	\$27.00
<i>A lighter style, full of plums, an easy drinking red</i>	
Ha-Ha Pinot Noir	\$39.00
<i>Fantastic pinot, great lingering palate weight and flavours</i>	

SPARKLING

De Bortoli Brut	\$27.00
<i>Delicate creamy easy drinking style</i>	
Lindauer Special Reserve	\$35.00
<i>Elegant and sophisticated with a rich full body</i>	

All prices GST inclusive
Other beverages available on request.