



THE OLD CHURCH

WEDDINGS & FUNCTIONS



Wedding Information Pack



THE OLD CHURCH
WEDDINGS & FUNCTIONS

Congratulations on your Engagement!

Thank you for considering The Old Church as a venue to celebrate your wedding day. The Old Church is steeped in history, has been lovingly restored inside and has beautifully manicured gardens and surrounds. It is also now home to Orton Tailored Cuisine, a renowned catering and events company with over 35 years' experience in the Hawke's Bay region.

The Old Church is the perfect venue to celebrate the most important day of your life and we are delighted to be offering such a gorgeous venue for your wedding. We have a team of professional staff with many years of experience to ensure your wedding at The Old Church is everything you dreamed of.

Our Head Chef Adrian Hart leads a committed team, creating fresh and seasonal food of a consistently high standard.

Please find our wedding information for The Old Church Wedding, including sample menus, venue details and other helpful information.

We know how important your wedding day is and our committed team can help you every step of the way. Please feel free to contact me on 027 532 2803 or jade@orton.net.nz to make an appointment to visit or discuss any queries you may have.

Again, congratulations on your engagement and we look forward to hearing from you.

Kind regards

Jade

Jade Barber
Business Manager
ORTON TAILORED CUISINE



THE OLD CHURCH
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*The perfect setting
for your perfect day.*

The celebration of love is a time-honoured tradition and there is no single event more beautiful, romantic or joyous than your wedding day.

We understand that your wedding is going to be one of the most important days of your life. We also understand how to help ensure it runs smoothly, how to add the finishing touches that make it special and how to remove the stress. Let us guide you every step of the way.

From your initial site visit to the completion of the day, the team at The Old Church will deliver to your absolute expectations.



Your wedding at The Old Church

LOCATION, LOCATION, LOCATION

The Old Church in Meeanee has a fascinating history dating back 150 years to its first incarnation in 1862 when the missionaries began planting vines and cultivating the land around St Mary's.

The brothers were popular, industrious and very successful farmers, sharing their skills and ideas freely. Their warm hospitality, easy friendship and legendary culinary skills made the church a favourite stopping place for travelers, and it is in their esteemed footsteps that this tradition continues today.

The vision for The Old Church has been realised by creating an unsurpassed blend of nostalgia and chic indulgence. Set amongst the vines, with a stunning aspect to the Ruahines, Kawekas and the setting sun, the unswerving attention to detail and luxurious décor make this a stunning Hawke's Bay landmark. The unique experience of The Old Church will be a memory to treasure for many years to come.

We may look like a country church on the outside but wait until you get inside ...

- Conveniently located between Napier, Hastings and Taradale
- Deconsecrated church (you may bring your own officiant)
- Unique photo opportunities both indoors and outdoors
- Beautiful stained glass windows
- Superb natural acoustics for any musical ensemble
- Modern electronic sound system
- Projection screen
- Perfectly manicured grounds
- Beautiful, glamorous restrooms
- Handicap accessible
- Ample parking



Love is in the details

At The Old Church, your wish is our command in designing your menu and day.

Our team of talented chefs are flexible, inventive, and happy to accommodate your suggestions. Many venues have a set list of menus that they bring out for every occasion, and we understand that simply won't do for your wedding reception. We will put our expertise to work for you creating the perfect menu just for you!

Do you have a theme? Did you share a favourite dish while dating or when you became engaged you would like to share with your guests? Is there a special dish from your heritage? The theme you set can be simple, fun or elegant. Do you want a formal or more relaxed reception? How about a roving canapé style menu or a shared plattered styled main? Just ask us!

Your wedding reception is a celebration of friends, family and your new marriage.

This is also a wonderful opportunity to mingle the traditions of the bride and the groom, creating new memories for a newly formed family.

We will create a memorable menu for your special day that will go above and beyond your guests' expectations.

Our wedding menus start at \$90pp.

Not only are our chefs flexible... every one at The Old Church is committed to ensuring that all of the details of your day are tailored to suit your needs.



Your wedding includes...

- Exclusive use of the venue from 10.30am - 1am
- The services of our Wedding Planner from the time of booking through to the day itself
- Set up and decoration of tables including:
 - Provision of white linen table cloths and napkins
 - Access to the settings from The Old Church's inventory or you provide your own
- Set up and decoration of the ceremony including:
 - Registry table and chair
- The use of the grounds for photographs
- We will play your wedding music and our sound system can also be used for the evening
- Template floor plans for you to decide your guests seating arrangements
- Wedding rehearsal in the week prior
- We can recommend external wedding professionals in entertainment, flowers, photography, wedding celebrants and more
- You will be able to select from our comprehensive wedding menu which is updated on a seasonal basis.
- A wedding hamper with canapés and drinks for the bridal party to take away when they have their photographs



*Make it a
day to remember*

Exclusivity of The Old Church

A minimum of 80 adults is required for a wedding held on a Friday or Saturday. This is the minimum that will be charged regardless of numbers attending. This provides exclusivity of the Church and the church courtyard and outdoor bar.

For weddings held Sunday - Thursday a minimum of 60 guests is required for exclusive use of the venue. This is the minimum that will be charged regardless of numbers attending. This provides exclusivity of the church and the church courtyard and outdoor bar.

Intimate weddings

The Old Church Villa is perfect for a smaller intimate wedding. The villa can cater for 20 guests inside or up to 50 on the villa lawn. The Church conservatory and courtyard can be hired privately Sunday through to Thursday for weddings of up to 40. This does not provide access to the church.

Children

A children's menu is available. Under-12s are \$50 each, Under-5s are free.

Reserving your date

To secure your date, a signed copy of our wedding contract is required plus venue hire of \$2000.00. Please note that the venue hire is non-refundable unless we are able to replace your canceled booking with another on that date. If the canceled booking is able to be replaced, your deposit will be refunded less administration costs. If cancellation date is six months or more prior to the proposed event date, we can work with you to find an alternate date.

Public Holidays

Should you wish to hold your wedding on a public holiday there will be an additional surcharge. This applies to the date the public holiday falls even if observed on the following Monday.

Beverage Options

An advantage of The Old Church is our independence with regards to beverages. Our wine list is comprehensive and we also supply all of the well known beer brands. We do place an emphasis on supporting local Hawke's Bay wines where possible. All beverages are charged on a consumption basis. We do not offer BYO.



Eat, drink & be married

Our Head Chef, Adrian Hart, has designed menus with fresh and seasonal produce in mind.

Menus on the following pages are for the current wedding season. New menus will be available for you to select from in the August prior to your wedding.

Our packages outlined allow you to select the style of dining that suits you and your wedding party the best, from formal plated to interactive shared dining or something especially tailored to you!

We have a reputation for great food. At Orton, we are driven by our taste buds, we deliver the perfect balance of classic, yet current cuisine. Our ingredients are the very best that Hawke's Bay has to offer and the result is always delicious.

We are able to cater for any dietary requirements provided we are notified in advance.

Menu Options

PLATED MENUS

Plated menus are our most popular options,
designed with seasonal produce in mind;
mains are served with fresh seasonal vegetables
or garden salad served to the table

PACKAGE ONE

Plated two courses, your cake as dessert

5 canapés
Artisan breads
Choice of 2 entrées
Choice of 2 mains
Your wedding cake, plated with accompaniments
Tea and percolated coffee

\$90 per person



PACKAGE TWO

Plated three courses

5 canapés
Artisan breads
Choice of 2 entrées
Choice of 2 mains
Choice of 2 desserts
Tea and percolated coffee

\$95 per person

SHARED TABLE DINING

Shared table dining is a relaxed and interactive way
to eat consisting of beautifully presented platters of
food designed specifically for guests to share.

PACKAGE THREE

Shared table dining, your cake as dessert

5 canapés
Shared starting board
Shared main (2 meats, 3 sides)
Your wedding cake, plated with accompaniments
Tea and percolated coffee

\$92 per person



PACKAGE FOUR

Shared table three courses

5 canapés
Shared starting board
Shared main
Dessert petit fours
Tea and percolated coffee

\$97 per person

Menu Options (cont)

ROVING CANAPÉ STYLE

Roving canapé style is a delightfully casual way of entertaining, with no formal seated portion of the evening, canapés followed by substantial hand held items for guests to enjoy.

PACKAGE FIVE

Roving canapé style

10 canapés
2 – 3 plentiful substantials
2 dessert petit fours
Tea and percolated coffee

Starting from \$95.00 per person

The listed package prices are based on catering for a minimum of 80 guests. For numbers below this, please enquire.

The prices are confirmed for the 2016/2017 wedding season ending on 30 April 2017 and are GST inclusive. For weddings after this date please enquire in regards to prices.

Additions to any package

Selection of New Zealand cheeses

Grapes, quince paste and specialty crackers
\$8 per person

Oyster station

Price on application

Late night bites

Freshly baked rolls, ham off the bone, mustard and homemade chutney (1pp)
\$5 per person

Gourmet pork and apple sausage rolls with home made tomato sauce (2pp)
\$5 per person

Fish and chip boats, freshly caught local fish, crumbed, shoestring fries, homemade tartare sauce, lemon wedge
\$8 per person

Canapés

Hot

Pork and mortadella tortellini, chimichura

Butternut, sage, ricotta risotto balls, tomato and chilli jam

Chicken and haloumi cakes wrapped in prosciutto

Cheesy donuts with grana padana and polenta

Pork belly croquette, chipotle aioli

Soft shell taco, pulled beef, beetroot pickle

Naan toasts, Origin Earth haloumi, romesco

Lamb kofta, mint and cucumber labnah

Cherry tomato tart, basil and cashew pesto

Pork fillet brochette, caramelised apple, fennel mayo

Crispy beef wonton, omega plum sauce

Vietnamese fishcake, nuoc cham dressing

Cold

Pacific ceviche, lime, coconut, chili

Buffalo chicken tortilla wrap, lime and coriander

Yellow fin tuna, edamame bean, furikake seasoning

Rare beef rolls, baby cos, chargrilled ciabatta

Tiger prawns on crispy wontons, sweet corn salsa, jalapeno pepper

Greek bruschetta, tomato, feta, olive, basil

Quinoa blini, cured salmon, lemon mascarpone

Kalamata rubbed lamb fillet, parmesan wafer, mint and hazelnut relish

Citrus and juniper rubbed venison, beetroot and pear

Plated Entrée

Beef cheek tortellini

Roasted onion puree, gremolata, parmesan shavings

Duck Confit

Baby salad leaves, pickled mushrooms, sesame and soy dressing

Lamb Shortloin

Dukkah crusted, panfried gnocchi, black olive tapenade

Yellow Fin Tuna Tataki,

Ponzu tapioca pearls. Yuzu mayo, micro leaves

Prosciutto salad

Grilled pears, baby leaves, gorgonzola, balsamic

Roasted salmon fillet

Fennel and pepper salad, confit tomatoes, sauce vierge

Venison carpaccio

Beetroot and walnut salsa, walnut vinaigrette, anchovy mayo

Three cheese tortellini

Goats cheese, ricotta, parmesan, young spinach, basil pesto, sourdough crumb

Spiced market fish

Scallop, banana prawn, handmade linguini, leeks, pinot gris butter sauce

Plated Mains

Chargrilled Beef Eye Fillet

Manuka smoked potato galette, portobello mushroom ragout, chimichurri, pinot gris jus

Hawke's Bay Lamb Rack

Fondant potato, fava bean puree, Origin Earth feta, thyme jus

Freedom Farm Pork Belly

Fennel and apple puree, garlic wilted greens, succotash, cider reduction

Free Range Chicken Supreme

Polenta, pancetta, leek and mushroom sauté

Ora King Salmon

Confit new potatoes, caponata, olive tapenade

Market Fish

Lemon risotto cake, confit tomatoes, pepperonata, fennel & thyme veloute

Duck Confit

Spiced pumpkin puree, miso roasted kumara, sesame sautéed bok choy, Asian jus

Plated Dessert

Vanilla Bean and Raspberry Crème Brulee

Honeyed croissant croute

Baileys Tiramisu

Baileys mascarpone, Hawthorne drenched genoise, chocolate cigarello

Almond Financier

Blackcurrant mousse, green apple

Valrhona Chocolate Tart

Espresso crème anglaise, seasonal berries

Ricotta Cheesecake

Poached stone fruit, oat brittle

Mango and Coconut Pannacotta

Coconut sage, chia and pistachio brittle

Chocolate Bavarois

Strawberry jelly, rosewater marshmallow, chocolate crumble



These menus are samples only.

New menus will be released for the coming wedding season in August and will be forwarded to you at that time.

Special dietary requirements can be catered for when notified in advance.

Shared Menu

Shared Starting Board

*House infused Hawke's Bay olives, duo of seasonal dips, cured meats, seafood terrine,
mushroom confit, marinated feta, ciabatta and lavosh*

Shared Table Mains

(Select two)

Slow Roasted Lamb Shoulder

Rosemary, garlic, oregano, pea, mint, red onion & feta salad

Roasted Fillet of Beef

Miso crust, watercress salad, Asian dressing

7 Spice Pork Belly

Hoisin, coriander, sesame

BBQ Portuguese Chicken Thigh

Charred lemon, tomato and coriander

Market Fish

Fennel and lemon, quinoa tabbouleh, sauce vierge

Pan Roasted Salmon

Caponata

Shared Sides

(Select one starch, two vegetables)

Starch

Roasted gourmet potatoes with rosemary and garlic

Roasted kumara, Origin Earth feta, pumpkin seeds

Vietnamese egg noodle salad

Dauphinoise Potato

Vegetables

Chargrilled asparagus/green beans with parmesan and balsamic reduction

Beetroot, kale, pea shoot, mint and walnut vinaigrette

Chargrilled courgette salad, basil, mint chilli, lemon

Medley of seasonal roasted vegetables, toasted seeds, fresh herbs

Dessert Petit Four Selection

(Select three)

Blackcurrant friands

Salted caramel mini éclair

Miniature cherry cheesecake

Chocolate and peanut butter mousse cup

Shot glass of citrus posset

Kahlua and chocolate truffles

Meyer lemon tartlet

Raspberry and white chocolate coconut ice



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New menus will be released for the coming wedding season in August and will be forwarded to you at that time.

Special dietary requirements can be catered for when notified in advance.

Sample Roving Canapé Style

Canapés

Yellow fin tuna, edamame bean, furikake seasoning

Rare beef rolls, baby cos, chargrilled ciabatta

Tiger prawns on crispy wantons, sweet corn salsa, jalapeño pepper

Greek bruschetta, tomato, feta, olive, basil

Kalamata rubbed lamb fillet, parmesan wafer, mint and hazelnut relish

Butternut, sage, ricotta risotto balls, tomato and chilli jam

Chicken and haloumi cakes wrapped in prosciutto

Cheesy donuts with grana padana and polenta

Pork belly coquette, chipotle aioli

Soft shell taco, pulled beef, beetroot pickle

Substantials

Fish and Chips

Locally caught fish, crumbed, shoestring fries, caper tartare dip, lemon

Slow cooked lamb shoulder slider

Minted savoy cabbage, garlic oil, tomato, red onion

Beef Shortrib Tortellini

Red wine jus, salsa verde, grana padana

The Old Church Beverage List

Tier 1

Sileni Estates Winery, Sparkling Pinot Gris \$34.00

Clearview Estate Winery, Coastal Chardonnay \$36.00

Clearview Estate Winery, Te Awanga Sauvignon Blanc \$35.00

Ngatarawa, Glazebrook, Pinot Gris \$36.00

Trinity Hill, Hawke's Bay Syrah \$35.00

Trinity Hill Hawke's Bay Merlot \$33.00

Ngatarawa, Glazebrook, Pinot Noir \$38.00

Tier 2

Junction Vineyard, Persistence \$44.00

Sileni Estates Winery, The Priestess Pinot Gris \$42.00

Sileni Estates Winery, The Straits Sauvignon Blanc \$42.00

Clearview Estates Winery, The Beach head Chardonnay \$48.00

Trinity Hill, The Trinity \$43.00

Ngatarawa, Glazebrook, Syrah \$40.00

Junction Vineyard, Possession Pinot Noir \$49.00

Beers

Heineken \$7.50

Steinlager Pure \$7.50

Hawke's Bay Independent Brewery Pilsner \$8.00

DB Export Citrus \$7.50

Non Alcoholic

Phoenix range \$4.50

Coke range \$3.50

Freshly squeezed orange juice \$3.50

All beverages are subject to availability



The beautifully restored and extravagantly furnished historic villa in the heart of Hawke's Bay wine country is steeped in history and full of character.

Maintaining its traditional olde world charm, The Old Church Villa provides a luxurious and opulent retreat, set amongst the private and peaceful surrounds of the internationally acclaimed 'The Old Church Restaurant and Bar'.

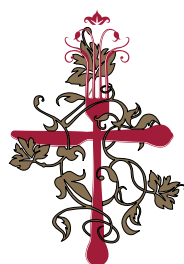
Step back in time...enjoy the romance and glamour of this exquisite villa.

The Villa sleeps up to eight people with four double bedrooms each with a private individually themed en suite.

Standard Accommodation rate

\$1250.00 per night, minimum stay of two nights





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