



THE **YACHT CLUB** TGA  
EVENTS VENUE

## Wedding Buffet One

**\$45.00** *(per person)*

Basket of Freshly Baked Breads

**Carved Selection** – choice of one from:

- Baked Apricot and Ginger Ham  
*with crushed pineapple*
- or
- Roast Leg of Pork

**Hot Selection** – choice of two from list

**Plus**

**Minted Gourmet Potatoes**  
**Seasonal Fresh Steamed Vegetables**

**Cold Selection** – choice of four from list

**Condiments and Sauces**

**Dessert Selection**

Tropical Fruit Salad  
Traditional Pavlova  
*garnished with fresh fruit*  
Selection of Cheesecake  
Tiramisu  
Whipped Cream

**Selection of Teas and Freshly Brewed Coffee**



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## Wedding Buffet Two

**\$50.00** *(per person)*

Basket of Freshly Baked Breads

**Carved Selection** – choice of two from:

- Baked Glazed Ham
- Sirloin of beef  
*slow roasted herb and mustard encrusted  
with yorkshire pudding*
- Roast Leg of New Zealand Lamb

**Hot Selection** – choice of two from list

**Plus**

**Minted Gourmet Potatoes**  
**Seasonal Fresh Steamed Vegetables**

**Cold Selection** – choice of four from list

**Condiments and Sauces**

**Dessert Selection**

Tropical Fruit Salad  
Traditional Pavlova  
*garnished with fresh fruit*  
Selection of Cheesecake  
Tiramisu  
Whipped Cream

**Selection of Teas and Freshly Brewed Coffee**



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## Wedding Buffet Three

**\$55.00** (per Person)

Basket of Freshly Baked Breads

**Carved Selection** – choice of one from:

- Sirloin of beef  
*slow roasted herb and mustard encrusted  
with yorkshire pudding*
- Roast Leg of New Zealand Lamb

**Hot Selection** – choice of one from list

**Plus**

**Marlborough Sounds King Salmon & Fillets of Tarakihi**

*Served in a lemon & dill sauce*

**Minted Gourmet Potatoes**

**Seasonal Fresh Steamed Vegetables**

**Cold Selection** – choice of four from list

**Condiments and Sauces**

**Dessert Selection**

Tropical Fruit Salad  
Traditional Pavlova  
*garnished with fresh fruit*  
Selection of Cheesecake  
Tiramisu  
Whipped Cream

**Selection of Teas and Freshly Brewed Coffee**



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## Wedding Buffet Four

**\$65.00**

Basket of Freshly Baked Breads and Dips per Table

### **Tempura Prawn Cutlet**

*topped with wasabi cream served on a smoked salmon cake*

### **Chicken Breast**

*stuffed with spinach and chicken force meat  
served on steamed bok choy*

### **One Choice per Person (at the buffet) –**

- **Medallions of NZ Fillet of Beef**  
*finished in a green pepper sauce topped  
with Kikorangi blue and button mushrooms*

**Or**

- **Baked Marlborough King Salmon**  
*with caper lemon sauce*

### **Oven Roasted Root Vegetables**

*tossed in garlic and fresh herbs*

### **Mixed Green Lettuce Salad**

*with cherry tomato, cucumber and orange segments*

### **Baby Spinach Salad**

*with dried cranberry, roasted almond and feta*

### **Condiments and Sauces**

### **Dessert Selection**

Coffee and Chocolate Cheesecake

Pavlova Roulade

NZ Cheese Selection

*with dried fruits*

### **Selection of Teas and Freshly Brewed Coffee**



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# Wedding Buffet Selections

## Hot Selection

**Chicken Breast wrapped in bacon**  
*stuffed with chicken, spinach forcemeat*

**Authentic Thai Green Chicken Curry**  
*served with basmati rice*

**Mushroom and Chorizo Pasta**  
*finished with cream and riesling sauce*

**Moroccan Chicken**  
*spices, apricots, sultanas and capsicum*

**Authentic Butter Chicken**  
*Indian spices in a rich tomato sauce*

**Authentic Thai Red Beef Curry**  
*served with steamed rice*

**Shrimp and Cherry Tomato Pasta**  
*finished with a tomato and cream sauce*

## Cold Selection

**Moroccan Carrot and Citrus Salad**  
*with sultanas, apricots and mandarin*

**Potato and Egg Salad**  
*mixed with mustard mayo, spring onions and parsley*

**Marinated Chicken**  
*with Asian spiced fried rice and sesame dressing*

**Garden Green Toss Salad**  
*cherry tomato, cucumber, grated carrot and feta  
finished with balsamic dressing*

**Asian Three Cabbage Coleslaw**  
*with roasted peanuts, lime and coriander dressing*

**Roasted Root Vegetables**  
*with olive oil and garlic*

**Chickpea, Corn and Marinated Chicken**  
*combined with baby spinach and Italian dressing*