

HINTON'S

Restaurant, Café & Tasting room



A special venue for your special day...

Ceremony

Hinton's is a wonderful wedding venue with several beautiful settings available for your ceremony. The avenue of cherry blossoms is unsurpassed in spring, and the light filtering delicately through the leaves makes for a charming isle throughout summer. There are also many other delightful garden locations we are able to offer you. The grapevines create a unique feel, or even inside the restaurant or tasting room for something a little cosier.

Reception

After your ceremony you may choose to relax and enjoy drinks and canapés among the grapevines, on the verandah or in the Central Otago courtyard.

We have two venues available for wedding receptions;

The restaurant has been carefully restored and converted from an original homestead. Wooden floors, wooden panelling and soft colourings create a beautiful setting inside and the verandah that wraps around the outside offers an additional space in which to celebrate. The restaurant is available for late afternoon and evening receptions.

Our tasting room opens on to a Central-Otago courtyard, with a lovely warm feel, beautiful art and visions of Central Otago's stunning landscape. The tasting room is available exclusively for private use and can be booked any time of day or night.

Into the evening

With the ceremony and speeches happily behind you, it is time to relax and enjoy the last few hours of your big day. Provide your own music for our sound system or book a DJ or band – we are licensed through until 11pm.

The minimum number of people required for any reception is 30.

Canapés

\$2

Smoked salmon nori rolls with wasabi, pickled ginger and soy (GF)

Vegetable spring rolls and samosas served with a chilli dipping sauce

Kumera rosti with smoked chicken and onion jam (GF)

Spinach and feta tart

Risotto balls stuffed with feta (GF)

Crostini with roasted vegetables and pine nuts (GFA)

Thai fish cakes with chilli and lime salsa (GF)

Pancetta crisps with goat cheese and pear (GF)

Crunchy zucchini rounds with sun-dried tomatoes and goat cheese (GF)

Vietnamese pork & noodle rolls with peanut dipping sauce (GF)

Baby baked potato with ricotta, spring onion, tomato and ham (GF)

Mini bacon and potato Frittatas (GF)

Pork dumplings with tangy dipping sauce

Grilled vegetable mini foccacia (GFA)

Lamb kofta with a yoghurt dip (GF)

Mini vol au vents with chicken & crispy vege wafers

Mussels with roasted capsicum & provencal crumbs

Vegetarian savory roulade(GF)

Chicken, cream cheese and apricot empanadillas

Balinese chicken skewers with coconut dipping sauce - GF

Canapés

\$2.50

Rare roasted peppered beef on toasted croutes with rocket and horseradish (GFA)

Sweetcorn fritters with spec bacon and brie

Pork and chicken terrine with beetroot and pinot noir relish (GF)

Roast duck with wild mushroom compote on herb blini

Wonton cup with thai duck

Crab cake with tomato relish (GF)

\$3

Garlic prawn and chargrilled pepper skewer (GF)

Scallops wrapped in bacon (GF)

Westcoast whitebait fritters - subject to seasonality (GF)

Potato pancakes with smoked blue cod, horseradish crème fraîche,
and golden beet relish (GF)

Bacon-wrapped shrimp with basil-garlic stuffing (GF)

Sesame crusted scallops (GF)



Set menus

**\$60 per person - 3 course meal with a choice of two entrees,
two mains and two desserts**

**\$75 per person - 4 course meal with a choice of two cold entrees,
two hot entrees, palate cleanser, three mains and two desserts**

Cold Entrées

Chicken marinated in honey-mustard with greens, roast hazelnuts,
beetroot and brie - GF

Glazed pear, Kikorangi blue cheese and walnut salad with quince dressing - GF

Home cured salmon with a tomato, red onion and coriander salad and croutes - GF

Hot Entrées

Prawn cutlets tossed with garlic butter on a mango and baby sprout salad - GF

Slow roasted duck on a courgette blini and mushroom stack with a plum glaze

Chicken, corn and leek chowder with garlic bread - GFA



Set menus

Mains

Roast pork rib eye wrapped in pancetta, with kumara & potato stack,, pear and blue cheese melt -GF

Beef fillet on a potato galette with garlic tossed spinach, beetroot and cardamom puree, kumara wafers and a red wine jus - GF

Chicken supreme with a sun-dried tomato tapenade, pea and cumin blend, potato and herb rosti, and mushroom and port sauce - GF

Pan fried blue cod topped with thyme and lemon, served on a potato and pumpkin dauphinois and buttered sauteed greens and drizzled with béarnaise

Vegetarian dish available upon request

Served with:

Orange glazed roasted parsnip, yams and peppers

Broccoli drizzled with hollandaise

Desserts

Warm chocolate nemesis with a berry compote and sweet filo role - GFA

Vanilla bean crème brulee with amaretti biscuit - GF

Citrus baked cheesecake with passionfruit couli

Set menus include freshly brewed coffee and tea

Buffet Dinner menu \$55

Main (please choose three)

Roasted pork loin with Dijon mustard and apple glaze -GF

Slow roasted lamb rump with a blueberry jus - GF

Sliced chicken breast wrapped in bacon and stuffed with green and confit garlic -GF

Beef sirloin rubbed in garlic with cracked pepper and Portobello jus -GF

Baked blue cod topped with snow peas, dill, cherry tomatoes and lemon beurre blanc -GF

Wholemeal pumpkin ravioli with wood fired peppers, olives and a tomato & basil sauce

Prawn, scallop & monk fish kebab - GF

Vegetables - GF

Honey glazed carrots and parsnip in orange and sesame sauce - GF

Steamed broccoli in a creamy parmesan sauce - GF

Potato dauphinois with fresh herbs - GF

Green garden salad - GF

Roast vegetable salad - GF

Dessert (please choose one)

Dessert is accompanied by a fresh fruit platter and cream

Vanilla bean creme brulee with amaretti biscuits - GF

Baileys Ice cream roulade with almond praline - GF

Chocolate and berry cake with vanilla icecream - GF

Meringue, mixed berry and cream layered delight - GF

Chef's choice cheesecake

BBQ dinner menu \$39

Gourmet sausages - GFA

Beef sirloin marinated in cracked pepper and garlic - GF

Chicken marinated in lime, coriander and chili - GF

Whole baked salmon topped with herbs and lemon - GF

Kumara and pumpkin pave - GF

Potato, egg and seeded mustard salad - GF

Garden salad - GF

Garlic bread - GFA

Decadent chocolate and berry cake with vanilla ice cream - GF

Supreme BBQ Dinner menu \$49

Beef fillet marinated in cracked pepper and garlic - GF

Chicken marinated in lime, coriander and chili - GF

Venison Denver leg marinated in soy and ginger - GF

Whole baked salmon topped with herbs and lemon - GF

Garlic loaves - GFA

Kumara and pumpkin pave - GF

Curried vegetable, spinach and tomato salad - GF

Garden salad, Potato, egg and seeded mustard salad - GF

Whole garlic buttered Portobello mushrooms - GF

Tomatoes topped with parmesan and herbs - GF

Decadent chocolate and berry cake with vanilla ice cream - GF

Set Menus – Lunch

\$26 per person

Main

Salmon fillet with a Mediterranean rub on a mixed green salad. Topped with home made guacamole and a mango and yoghurt dressing - GF

or

Vegetarian delight: black olive, sundried tomato, red pepper, rosemary and red onion farinata with salad greens and spicy tomato dressing - GF, DF

or

Chicken salad: Dijon marinated chicken with bacon, red pepper, cherry tomatoes, pine nut & cucumber and a honey mustard dressing - GF, DF

Dessert

Lemon torte with chantilly cream

\$35 per person

Main

Blue cod crusted with pistachio and cranberry on a potato dauphinoise, with asparagus, and drizzled with a tarragon aioli - GF

or

Beef ribeye kumara and pumpkin pave, tossed greens and a mushroom jus - GF

or

Chicken breast wrapped in bacon and stuffed with greens & confit garlic - GF

Dessert

Meringue, cream and berry layered delight - GF

or

Chocolate and hazelnut terrine with vanilla tuilles - GF

Set lunch menus can be tailor made to your requirements and three course set lunch menus are available by request

750a Wairakei Road - 3588 599 - www.hintons.net.nz

Buffet Lunch Menu

\$39 per person

Mains (please choose two)

Roasted pork loin stuffed with apple, spinach, red onion and topped with a plum sauce - GF

Chicken breast with semi dried tomatoes, field mushroom, feta and basil and port wine jus - GF

Baked market fish with toasted almonds and lemon and coriander citrus butter - GF

Rosemary and garlic rubbed lamb rump with blackcurrant glaze - GF

Roasted scotch fillet with red wine and Portobello jus - GF

Includes:

Seasonal vegetables drizzled with a buerre blanc - GF

Sliced potatoes baked with tomato and basil - GF

Fresh garden salad - GF

Roast vegetable salad with aioli - GF

Mixed bean salad with Moroccan spiced dressing - GF

Garlic loaves

Desserts (please choose one)

Decadent chocolate and berry cake with vanilla ice cream - GF

Chef's choice cheesecake

Lemon torte with chantilly cream

Fruit salad with whipped cream - GF

White chocolate panna cotta with orange glaze - GF

Wine list

Whites	Glass	Bottle
Hinton Estate Riesling	\$7.50	\$33.00
Hinton Estate Rosé	\$7.50	\$33.00
Hinton Hill Country Marlborough Sauvignon Blanc	\$8.00	\$35.00
Hinton Estate Pinot Gris	\$8.00	\$35.00
Hinton Estate Viognier	\$8.00	\$35.00
Hinton Hill Country Oaked Chardonnay	\$8.50	\$37.00
 Bubbles		
Charles Pelletier Brut		\$29.00
Quartz Reef Chauvet Methode Traditionelle		\$45.00
 Reds		
Hinton Hill Country Pinot Noir	\$8.00	\$35.00
Hinton Estate Pinot Noir 2006	\$11.00	\$49.00
Hinton Estate Pinot Noir 2007		\$49.00
Hinton Barrel Selection Pinot Noir 2007		\$69.00



Drinks

Speights Draught - Pride of the south	\$6.00
Matson's Golden Lager - Award-winning local lager	\$7.00
Matson's Black - Malty and chocolaty dark beer	\$7.00
Matson's Pilsner - Clean, crisp European style pilsner	\$7.00
Heineken - Classic European pale lager	\$7.50
Green Man Apple Cider	\$7.50
Green Man Alcoholic Ginger Beer	\$7.50
Green Man IPA (500ml)	\$12.50
Amstel Light - Full flavoured low-alcohol beer	\$6.00
Alpine Gold juices	\$4.70
Organics juices	\$4.70
Orange juice	\$4.50
Organic soft drinks	\$4.50
Soft drinks	\$4.00



Information

Contact person: In order to offer the best and most consistent service, Dina Hinton, will personally handle all aspects of your wedding.

Venue hire: The tasting room venue hire is \$850 from 9am-11pm or \$450 from 9am-3.30pm.

The restaurant venue hire is \$790 and is available from 3.30pm until 11pm.

Service of drinks will cease 30 minutes prior to the end of your booking.

Venue hire includes;

- Exclusive use of your chosen venue
- White table and chair for signing
- White linen tablecloths
- White linen napkins
- Stainless steel cutlery
- Cake knife
- All glassware
- All crockery
- Professional service staff
- Complimentary parking
- Personalized menus

Garden access: If you choose to have your ceremony in the private gardens adjacent to Hinton's an additional \$500 applies.

The charge for either garden setting includes limited seating for your guests, a white table and chair for signing of the register and the use of the gardens for your bridal party photographs.

Booking confirmation and deposit: A booking is confirmed upon receipt of a non-refundable deposit which is equivalent to your venue hire, along with a signed copy of our terms and conditions. We will happily hold a desired date for one week without payment if requested.

Information

Payment: Final payment for food is required 4 days prior to your wedding. The remaining balance will be presented at the completion of your wedding and we appreciate full payment at this time. Payment can be made by cash or EFTPOS. We also accept VISA or Mastercard for which a 2% surcharge applies.

Food & Wine: Availability of vintages and their prices are subject to change. All menu items are subject to seasonal change and availability of produce. Menu prices will be confirmed 3 months prior to your event. All prices are inclusive of GST. BYO is not available

Damages: In the event of any damages the client assumes responsibility for any and all damages caused anywhere on the property. Consultation will be made prior to charging your account.

Smoking Policy: All inside areas of Hinton's are smoke free. Please ask where the designated smoking areas are.

