

HINTON'S

Thanks for considering us as the venue for your function.

An evening at Hinton's gives you private use of either our restaurant or tasting room.

The restaurant is set in a restored villa which is surrounded by gardens and grape vines. Beautiful wooden floors and panelling, teak furniture and spacious verandahs create a lovely feel in summer or winter.

The tasting room has a rustic feel, with recycled brick, untreated pine and polished concrete setting a warm casual tone. A little piece of Central Otago has been created just outside, with schist, thyme and grasses transplanted from our vineyard in Alexandra.

With a professional and flexible attitude, our team can look after small* informal gatherings, to large black tie events and everything in between. We also have a collection of fun activities/team building games, along with petonque, croquet and even gumboot throwing.

Garden tours, classic car tours are right on our doorstep and we can also recommend a range of different entertainment options.

We look forward to helping you plan your event.



*Minimum numbers may apply

HINTON'S

BBQ dinner menu \$38

Gourmet sausages

Beef sirloin marinated in cracked pepper and garlic

Chicken marinated in lime, coriander and chilli

Whole baked salmon stuffed with herbs and lemon

Sun-dried tomato twists, and Garlic cheese scrolls

New potatoes in butter and mint, Stir-fried vegetables

Garden salad, Curried roast vege salad

Chocolate brownie with cream

Supreme BBQ dinner menu \$48

Gourmet sausages

Beef fillet marinated in cracked pepper and garlic

Chicken marinated in lime, coriander and chilli

Venison denver leg marinated in soy and ginger

Whole baked salmon stuffed with herbs and lemon

Sun-dried tomato twists and Garlic cheese scrolls

New potatoes in butter and mint, Tomatoes Provençal, Stir-fried vegetables, Garden salad, Curried roast vege salad, Whole garlic-

buttered Portobello mushrooms

Chocolate brownie with cream

and apple and frangipani tarte

Phone 3588 599 or email enquiries@hintons.net.nz

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HINTON'S

Buffet

\$50 per person (minimum 30 people)

Entrée

Hinton's platter of cured meats, vegetable crudités and dips

Selection of petite rolls

Whole baked salmon stuffed with herbs and lemon (GF)

Main

Please select two of the following:

Oven baked chicken in a tomato and basil sauce (GF)

Beef sirloin covered in a creamy mushroom jus (GF)

Oven baked salmon with a a white wine, caper and dill sauce (GF)

Accompanied by chef's choice potatoes, seasonal vegetables and pasta of the day

Salads

Garden, Roast vegetable, Greek

Dessert

Chef's choice cheesecake

Raspberry and white chocolate mousse with pistachio praline (GF)

Includes freshly brewed coffee and tea

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Canapés

We recommend three items for pre-dinner nibbles at \$3 per item

For a canapé function individual items are \$3, or
\$5 for two of the same item (minimum numbers apply).

Cold

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

Cold smoked salmon on toasted croutes with cress leaves and horseradish
crème fraise (GFA)

Basil and tomato bruschetta (GFA)

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

Feta, rocket and mushroom bruschetta (GFA)

Hot

Vegetable spring rolls and samosas served with a chilli dipping sauce

Duck, rocket and orange blini

Garlic prawn and chargrilled pepper skewer (GF)

Kumera rosti with smoked chicken and onion jam (GF)

Sweetcorn fritters with spec bacon and brie

Chicken satay fillos

Scallops wrapped in bacon (GF)

Chargrilled lamb and cherry tomato kebabs (GF)

Thai chicken sausage rolls

Lamb kofta with yoghurt dip (GF)

Mushroom and proscuitto skewer (GF)

Carmelised Onion and bacon tart

Spinach and feta tart

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Set menus

\$58 per person - 3 course meal with a choice of two entrees,
two mains and two desserts

\$70 per person - 4 course meal with a choice of two cold entrees,
two hot entrees, three mains and two desserts

Mains served with seasonal vegetables

Set menus include freshly brewed coffee and tea

Please let us know if you have guests with special dietary requirements,
and our chef will be more than happy to prepare a suitable dish.

Cold Entrées

Char-grilled lamb rump with spinach, mesclun, cherry tomatoes, baby
beets and a fresh mint and yoghurt dressing – GF

Pan-fried lemon peppered calamari on a mango, basil, spinach and
snow pea salad, drizzled with a chilli and lime dressing – GF

Chicken, streaky bacon and pistachio terrine with wholegrain toast,
salad greens and cranberry herb relish – GFA

Hot Entrées

Chicken, bacon and mushroom pasta with a tomato and basil sauce

Japanese scallops seared with garlic, chilli and coriander, drizzled with
balsamic and buerre blanc and served on jasmine rice – GF

Vegetarian filo parcel filled with roast vegetables, figs and almonds,
and topped with onion jam and buerre blanc

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Mains

Aged fillet steak pan-seared and topped with blue cheese and basil pesto, resting on potato galette, wilted spinach and garlic roasted portobello mushroom

Lemon peppered baby salmon with new potatoes, steamed asparagus and a béarnaise sauce

Baked chicken breast stuffed with mushroom, spinach and bocconcini on dauphinois potatoes with a red pepper and asparagus parcel

Chef's choice fish of the day

Lamb rack roulade filled with macadamias and mango, on thyme jus with capsicum ragout

Vegetarian mains available upon request

All mains served with seasonal vegetables

Desserts

Raspberry and white chocolate mousse with pistachio praline

Chocolate and kahlua tarte and a passionfruit couli

Chilled citrus souffle served with mango couli



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Drinks

Speights	\$5.50
Matson's Draught, Lager, Black	\$6.50
Heineken	\$7.50
Amstel Light	\$5.00
Juices	\$4.00
Organic Cola, lemonade, Lemon lime and bitters	\$4.50
Softdrinks - Soda, Sparkling Water, Diet Coke, Ginger Beer	\$4.00

Wine List

Reds	Glass	Bottle
Hinton Hill Country Merlot		\$35.00
Hinton Hill Country Pinot Noir 2004	\$8.00	\$35.00
Hinton Hill Country Merlot/Malbec/Cabernet	\$8.00	\$35.00
Hinton Estate Pinot Noir 2005	\$11.00	\$49.00
Hinton Estate Pinot Noir 2004		\$49.00
Hinton Estate Pinot Noir 2003		\$49.00
Hinton Estate Pinot Noir 2002		\$49.00
Whites		
Hinton Estate Riesling 2007	\$7.50	\$33.00
Hinton Estate Rosé 2006	\$7.50	\$33.00
Hinton Hill Country Sauvignon Blanc	\$8.00	\$35.00
Hinton Estate Pinot Gris 2006	\$8.00	\$35.00
Hinton Estate Viognier 2006	\$8.00	\$35.00
Hinton Hill Country Chardonnay	\$8.50	\$37.00
Quartz Reef Chauvet Methode Traditionelle		\$45.00
Lindauer Brut		\$25.00

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Terms and Conditions

We are licensed through until 11pm, however, we also have a late license available until 1am at a cost of \$400. Service of drinks in most cases will stop 30 minutes prior to the end of your event.

Venue hire: A venue hire may apply. Please discuss this upon application.

Booking confirmation and Deposit: We are happy to hold a date for one week while you finalise your decision. Your booking will be confirmed once we have received a \$300 non refundable deposit along with a signed copy of our terms and conditions.

Payment: Final payment for food can be made prior to your function. We appreciate the remaining balance of your bill to be paid at the end of your function.. We accept cash, Eftpos, VISA or Mastercard.

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.