

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, and by prior arrangement can extend this until 1am.

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

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

Vegetable kebabs with a Provençal sauce - 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

Sun-dried tomato twists and Garlic cheese scrolls - GFA

Kumara and pumpkin pave - GF

Vegetable kebabs with a Provençal sauce - 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

Buffet Dinner menu \$58

Plated Entrée to start - GF (please choose one for each guest)

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

Ricotta, roasted pepper and spinach roulade with rocket leaves and slow roasted cherry tomatoes

Ostrich medallion with micro green & mesclun mix, poached pear & tamarillo chutney

Carvery - GF (please choose one)

Honey glazed ham on the bone with rosemary and mustard sauce

Mint and garlic rubbed leg of lamb with port jus

Roast Rib eye with Yorkshire pudding and beef glaze

Main (please choose two)

Roasted pork loin with Dijon mustard & apple glaze -GF

Lamb leg with plum & mint filling and red wine jus - GF

Sliced chicken breast wrapped in bacon & stuffed with green beans -GF

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

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

Vegetables - GF

Honey glazed carrots in orange & sesame sauce, Steamed broccoli with sliced almonds & hollandaise, Green beans tossed in tomato basil sauce, Potato gratin

Salads - GF (please choose two)

Tomato, cucumber, basil and bocconcini salad ~ Greek ~ Garlic & herb roast vegetable

Green garden salad ~ Potato, egg, crispy bacon, chive and wholegrain mustard

Dessert (please choose one)

Lemon tart with chantilly cream ~ Vanilla bean creme brulee - GF

Chocolate and mixed berry mousse - GF ~ Fresh fruit salad with whipped cream - GF

Chef's choice cheesecake

Canapés

(\$2 per item)

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)

Cucumber and chicken bites (GF)

Tomato salsa tartlets

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

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)

Carmaelised Onion and bacon tart

Spinach and feta tart

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

Cold Entrées

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

Ricotta, roasted pepper and spinach roulade with rocket leaves and
slow roasted cherry tomatoes -GF

Ostrich medallion with micro green & mesclun mix, poached pear
and tamarillo chutney - GF

Hot Entrées

Crab bisque with a garlic and parmesan crouton - GFA

Slow roasted duck, sautéed bell pepper & bean sprouts, on herb linguine with orange and
coriander dressing - GF

Whole king prawns tossed with garlic butter on a snow pea
and avocado salad - GF

Mains

Roast pork rib eye wrapped in pancetta, with duchess potatoes, caramelized apples and plum and ginger glaze -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

Salmon fillet topped with thyme and lemon, served on roasted gourmet potatoes and buttered sautéed greens - GF

Roasted vegetable stack with steamed beans, kumara rosti, ricotta and basil stuffed tomato and mint vinaigrette - GF

All mains served with seasonal vegetables

Desserts

Trio of petite chocolate desserts - GF

Vanilla bean creme brulee with pistachio biscotti - GFA

Hot ginger pudding with butterschotch sauce

Set menus include freshly brewed coffee and tea



Set Menu – Lunch

\$25 per person

Main

Seafood Chowder with a mussel and clam garnish, served with baked bread

Chicken pieces braised in a red wine, tomato and mushroom sauce, on a kumara and pumpkin dauphinois with sauteed greens - GF

Aubergine baked with parmesan and tomato, on a potato and leek gratin, with sauteed greens and caramlised yams - GF

Dessert

Chocolate brownie with ice cream - GF

Lemon torte with chantilly cream

\$34 per person

Main

Pan-fried blue cod on a potato galette with buttered greens, topped with a tomato and basil sauce - GF

Chicken breast stuffed with apricot, brie and spinach resting on gourmet potatoes, sautéed greens and drizzled with a red wine jus – GF

Beef rib-eye served on a potato galette, with garlic infused broccoli, tomato fondant and topped with a mushroom sauce - GF

Dessert

Trio of petite chocolate delights – GF

Vanilla bean creme brulee served with biscotti

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

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Buffet Lunch Menu

\$30 per person

Plated entrée - please choose one

Vegetable roulade on salad greens - GF

Smoked chicken and brie salad - GF

Mini crab cake with a spicy tomato chutney

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 sage 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 beurre blanc - GF

Sliced potatoes baked with tomato and basil - GF

Fresh garden salad - GF

Desserts - please choose one

Decadent chocolate and berry cake with vanilla ice cream - GF

Mixed berry cheesecake

Chocolate brownie with ice cream - GF

Fruit salad with chantilly cream - GF

BBQ Lunch Menus

\$28 per person

Gourmet Sausages - GFA

Chicken marinated in honey and ginger - GF

Salmon, spinach and cream cheese frittata - GF

Vegetable kebabs - GF

Herb-buttered Portobello mushrooms - GF

Garden salad - GF

Gratin potatoes - GF

Garlic bread - GFA

Chocolate brownie with freshly whipped cream - GF

\$39 per person

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

Vegetable kebabs with a Provençal sauce - GF

Garden salad - GF

Garlic bread - GFA

Decadent chocolate and berry cake with vanilla ice cream - GF

Wine list

Whites	Glass	Bottle
Hinton Estate Riesling 2008	\$7.50	\$33.00
Hinton Estate Rosé 2008	\$7.50	\$33.00
Hinton Hill Country Marlborough Sauvignon Blanc	\$8.00	\$35.00
Hinton Estate Pinot Gris 2008	\$8.00	\$35.00
Hinton Estate Viognier 2008	\$8.00	\$35.00
Hinton Hill Country Oaked Chardonnay	\$8.50	\$37.00
Reds		
Hinton Hill Country Merlot	\$8.00	\$35.00
Hinton Hill Country Pinot Noir	\$8.00	\$35.00
Hinton Estate Pinot Noir 2005	\$11.00	\$49.00
Hinton Estate Pinot Noir 2006		\$49.00
Hinton Estate Pinot Noir 2003		\$49.00
Hinton Estate Pinot Noir 2002		\$49.00
Quartz Reef Chauvet Methode Traditionelle		\$45.00
Lindauer Brut		\$25.00



Drinks

Speights Draught - Pride of the south	\$6.00
Matson's Golden Lager - Fruit driven lager, great in summer	\$6.50
Matson's Black - Malty and chocolaty dark beer	\$6.50
Heineken - Classic European pale lager	\$7.50
Amstel Light - Full flavoured low-alcohol beer	\$5.00
Alpine Gold juice range	\$4.50
Orange	\$4.00
Organic Cola, Lemonade, Lemon lime and bitters	\$4.00
Soda, Sparkling Water, Ginger beer	\$4.00



Information

Contact person: In order to offer the best and most consistent service, either our events manager, Jo Leahy or our manager Dina Hinton, will personally handle all aspects of your wedding.

Venue hire: The restaurant venue hire is \$760 and is available from 3.30pm until 11pm.

The tasting room venue hire is \$395 from 9am-4pm; \$760 from 3.30pm-11pm; \$900 from 9am-11pm

Exclusive hire of both venues is \$1,760 from 3.30pm-11pm. Both venues can be hired during the months of January through to October.

The cost to extend the evening licesnse to 1am is \$400. 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
- Centre pieces for the tables
- 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 \$282 applies. If you choose to have your ceremony in the private wedding garden 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.

Information

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.

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. 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.

