

HINTON'S

Restaurant, Café & Tasting room



A special venue for your special day...

Ceremony

Hinton's offers a country winery feel without having to leave the city. Our newly established wedding garden has several lovely settings, and plenty of unique spots for photos. The grapevines and Central Otago courtyard create a unique feel and there are several other locations for your ceremony or photos. With two venues available, we have a wet-weather or intimate indoor alternative 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 Villa has been carefully restored and converted from an original homestead. 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 Villa 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

\$2.50

Mushroom duxelle tartlets with chives and feta - V

Herb blini with a pea & cumin puree and roast pepper salsa - V

Vegetable 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

Thai fish cakes with chilli and lime salsa (GF)

Pancetta crisps with goat cheese and pear (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 filo

Balinese chicken skewers with coconut dipping sauce - GF

Canapés

\$3

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)

\$3.50

Garlic prawn and chargrilled pepper skewer (GF)

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

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



2 Course Set Dinner - \$64*

Main

Beef fillet (medium rare) on a potato dauphinoise with pea and cumin mash, garlic roasted mushrooms, tomato concasse and served with a red wine jus - GF

or

Chicken breast stuffed with mozzarella, spinach and basil pesto, wrapped in bacon and served on a potato pave with tossed spinach and a port sauce - GF

Served with:

Seasonal vegetables with a garlic and parmesan sauce

Dessert

Meringue, berry and cream sandwich, topped with toasted hazelnuts - GF

or

Decadent chocolate cake with vanilla ice cream and candied citrus

Freshly brewed tea and coffee to finish



***\$54 per person if pre-ordered**

Set menus

\$75* per person - 3 course meal with a choice of two entrees, two mains and two desserts

\$85 per person - 3 course meal plus pre-dinner canapes, and palette refresher. A choice of two entrees, three mains and two desserts

Entrées

Chicken, pistachio and cranberry terrine with a fig chutney and salad greens - GF

Glazed pear, blue cheese, red pepper and candied-walnut salad with a garlic and chive dressing - GF

Cold-smoked venison on a beetroot, spinach and spiced-pumpkin salad, with pine nuts and a raspberry vinaigrette - GF

Home-made baked vegetable samosa's with chilli dipping sauce - DF

Pork and kumara croquettes with Nam jim dressing

Sauteed prawns in a creamy garlic and white wine sauce on a potato rosti with sautéed greens - GF

Roast duck with a mixed green, orange and cherry tomato salad, drizzled with plum dressing - GF

Potato and chive pikelets with hot smoked salmon, mesclun and lemon mayonnaise

***\$65 per person if pre-ordered**

Set menus

Mains

5-spiced slow roasted duck breast with kumara and spinach pave, compote of garlic and red pepper and a plum glaze - GF

Mediterranean dusted salmon fillet on potato dauphinoise, sautéed spiced tomato and green beans with creamy saffron, white wine and chive sauce - GF

Roast pork rib eye wrapped in pancetta, with kumara and potato stack, caramelized apple and a stuffed Yorkshire pudding - GF

Beef fillet (medium rare) on a potato dauphinoise with pea and cumin mash, garlic roasted mushrooms, tomato concasse and served with a red wine jus - GF

Chicken breast stuffed with mozzarella, spinach and basil pesto, wrapped in bacon and served on a potato pave with tossed spinach and a port sauce - GF

Market-fresh fish topped with a parmesan and citrus crust, broad bean mash, potato and pumpkin dauphinois and hollandaise

Vegetarian dish available upon request

Served with:

Seasonal vegetables with a garlic and parmesan sauce

Desserts

Meringue, berry and cream sandwich, topped with toasted hazelnuts - GF

Decadent chocolate cake with vanilla ice cream

Gooseberry crumble with vanilla ice cream and caramelised pecans

Set menus include freshly brewed coffee and tea

Buffet Dinner Menus

Buffet Dinner \$57

Choose 3 mains, 1 potato, 5 vege/salad and 1 dessert.
Also served with 2 petite fours to table

Buffet Dinner \$72

Choose 4 mains, 2 potato, 5 vege/salad and 1 dessert.
Also served with 2 petite fours and a fruit platter

Mains (all mains are gluten free)

Sautéed chicken breast in a sweet marsala wine sauce with a blend of fresh mushrooms.

Chicken Breast stuffed with mozzarella and basil, wrapped in bacon.

Horseradish rubbed beef sirloin with light green peppercorn jus.

Venison medalions in a red wine sauce.

Seasoned beef rib eye with wild mushroom brandy sauce.

Salmon fillets with Mediterranean rub and a creamy white wine and chive sauce.

Roast pork loin stuffed with tamarillo, plum and spinach with port wine jus.

Roasted pork loin with Dijon mustard and apple glaze.

Beef sirloin rubbed in garlic with cracked pepper and Portobello jus.

Baked market fish topped with snow peas, dill, cherry tomatoes and lemon beurre blanc.

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

Potato (all potato dishes are gluten free)

Roasted shallot and rosemary potatoes

Gourmet Potatoes with garlic parsley butter

Mediterranean potato bake

Herb and onion dauphinoise potato

Mustard and thyme roasted kumara

Sliced potatoes baked with tomato and basil

Kumara & pumpkin pave

Buffet Dinner Choices

Vegetables (all vegetable dishes are gluten free)

Cauliflower with a garlic and parmesan sauce

Honey and sesame glazed carrots

Rosemary glazed roast vegetables

Steamed broccoli and hollandaise sauce

Salads (all salads are gluten free)

Lettuce, crumbled blue cheese, crispy bacon and diced tomato

Greek salad with cucumber, tomatoes, olives & feta Cheese

Mixed greens with poached pear, tomatoes, cucumber, walnut and orange balsamic vinaigrette

Tossed garden green salad

Roast vegetable salad with toasted sunflower, poppey and pumpkin seeds

Curried roast vegetable salad.

Moroccan spiced beetroot salad with feta, mint & chilli dressing

Mixed bean salad with spicy dressing

Waldorf Salad – apple, celery and nuts

Creamy mushroom salad with red peppers

Broccoli salad with slivered almonds and crispy bacon

Desserts

New York Style baked cheesecake with berry topping

Lemon Torte with Chantilly cream

White chocolate panna cotta with orange glaze - GF

Meringue, mixed berry and cream layered delight - GF

Spiced fruit crumble with vanilla ice cream

Hot pudding with butterscotch sauce and ice cream

Vanilla bean creme brulee with amaretti biscuits - GF

BBQ Dinner Menus

\$53 BBQ

Choice of 3 mains, 1 potato and 3 salads

Also served with: gourmet bread rolls, whole baked salmon topped with herbs & lemon,

Dessert: decadent chocolate and berry cake with vanilla ice cream

\$68 BBQ

Choice of 4 mains, 1 potato and 4 salads

Also served with: gourmet bread rolls, whole baked salmon topped with herbs & lemon,

Dessert: decadent chocolate and berry cake with vanilla ice cream
and 2 sweet treats served to the table

Mains

(all mains are gluten free)

Prawn, mushroom , pepper & chorizo skewers

Beef fillet marinated with cracked pepper and garlic

Honey, soy and garlic-marinated chicken

Pork ribeye with an apricot glaze

Peppered citrus monk fish with lime, aioli & chives

Chicken marinated in lime, coriander & chilli

Lamb cutlets marinated with rosemary, garlic & lemon

BBQ Dinner Menus

(Continued)

Potato

(all potatoes are gluten free)

Roasted shallot and rosemary potatoes

Herb and onion dauphinoise potato

Mustard and thyme roasted kumara

Kumara & pumpkin pave

Salads

(all salads are gluten free)

Lettuce, crumbled blue cheese, crispy bacon and diced tomato

Greek salad with cucumber, tomatoes, olives & feta Cheese

Mixed greens with poached pear, tomatoes, cucumber, walnut and orange balsamic vinaigrette

Tossed garden green salad

Caesar salad, with parmesan, smoked garlic & crunchy croutons

Roast vegetable salad with toasted sunflower, poppey and pumpkin seeds

Curried roast vegetable salad.

Moroccan spiced beetroot salad with feta, mint & chilli dressing

Mixed bean salad with a spicy dressing

Waldorf Salad – apple, celery and nuts

Creamy mushroom salad with red peppers

Broccoli salad with slivered almonds and crispy bacon

2 Course Set Lunch - \$49*

(\$39 per person if pre-ordered)

Mains

Chicken Breast stuffed with mozzarella and basil, wrapped in bacon with a creamy potato bake, sauteed greens and a red wine jus, topped with parsnip crisps - GF

or

Salmon fillet with a Mediterranean spice on a potato dauphinoise with chargrilled vegetables, brocolli and parmesan balls - GF

or

Beef ribeye (cooked medium-rare) with a kumara and pumpkin pave, pea & cumin blend, stuffed roasted beetroot and a mushroom sauce - GF

Dessert Rhubarb crème brulee with amaretti biscuits and candied citrus - GF

or

Decadent chocolate cake with berry compote and vanilla ice cream - GF

BBQ Lunch Menu - \$45*

Pork cutlets marinated in honey and soy – GF

Chicken marinated in lime, coriander and chilli - GF

Whole baked salmon topped with herbs and lemon - GF

Roasted shallot and rosemary potatoes - GF

Roast root vegetable salad with pumkin seeds - GF

Penne pasta with basil pesto, sundried tomatoes, bacon and toasted cashews

Garden salad - GF

Gourmet bread rolls- GFA

Decadent chocolate and berry cake with vanilla ice cream - GF

**** Minimum numbers apply***

Buffet Lunch Menu - \$55*

Mains (please choose three)

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

Spiced salmon fillet with a dill & avocado mayo - GF

Venison medallions in a red wine sauce - GF

Baked market fish topped with snow peas, dill, cherry tomatoes and lemon beurre blanc - GF

Mustard-roasted beef fillet with cracked pepper sauce - GF

Chicken Breast stuffed with mozzarella and basil, wrapped in bacon - GF

Includes:

Roasted shallot and rosemary potatoes - GF

Honey glazed root vegetables - GF

Broccoli salad with slivered almonds and crispy bacon - GF

Spiced beetroot salad - GF

Garden salad - GF

Waldorf salad - GF

Desserts (please choose one)

Served with two petite fours

Lemon torte with chantilly cream

Coconut, raspberry and lime filled meringue - GF

Decadent chocolate and berry cake with vanilla ice cream - GF

Hot pudding with butterscotch sauce & ice cream - GF

**Minimum numbers apply*

Wine list

Whites	Glass	Bottle
Hinton Estate Riesling		\$35.00
Hinton Estate Rosé		\$35.00
Hinton Hill Country Marlborough Sauvignon Blanc	\$12	\$37.00
Hinton Estate Pinot Gris	\$12	\$37.00
Hinton Hill Country Oaked Chardonnay	\$12	\$37.00
Hinton Estate Viognier		\$37.00
Hinton Estate Gewürztraminer		\$37.00
 Bubbles		
Charles Pelletier Brut		\$33.00
Quartz Reef Chauvet Methode Traditionelle		\$54.00
 Reds		
Hinton Hill Country Pinot Noir	\$12	\$37.00
Hinton Hill Country Merlot	\$12	\$37.00
Hinton Hill Country Cab/Sauv/Merlot		\$45.00
Hinton Estate Pinot Noir 2012		\$54.00



Drinks

Wild Buck Ale - Full strength South Island Ale	\$6.50
Stoke Dark - Malty and dark	\$8.00
Boundary Road Pilsner - Clean, crisp European style pilsner	\$8.00
Heineken - Classic European pale lager	\$8.00
Honesty Box Apple Cider by Boundary Road Brewery	\$7.50
Asahi Super Dry - Crisp, tasty Japanese lager	\$8.00
Amstel Light - Full flavoured low-alcohol beer	\$7.00
Alpine Gold juices	\$4.70
Organics juices	\$4.70
Orange juice	\$4.50
Soft drinks	\$4.50



Information

Venue hire: The tasting room venue hire is \$1,900 from 9am to 11pm or \$1,200 from 9am-3.30pm.

The Villa venue hire is \$1,500 from 9am to 11pm or \$1,000 from 9am-3.30pm..

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

Venue hire includes;

- Access to Hinton's gardens
- Exclusive use of your chosen venue
- White table and chair for signing
- Stainless steel cutlery
- Cake knife
- All glassware
- All crockery
- Professional service staff
- Plenty of parking
- Personalized menus
- Linen table clothes and napkins
- Table setup and pack down service

Gardens: Hinton's have beautiful gardens, which are included in the venue hire, along with a limited amount of 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 available for sparkling and still wines at the lesser of either \$12 per opened bottle or \$12 per person (over 18).

Pack down: All table decorations will be packed down by our staff at the end of the night, for collection the following day.

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.

