



Trent's Vineyard Restaurant was formerly Trent's Chicory Kilns, 135 years old, historic rated and sensitively restored to create a quality venue with unique rustic ambience, set amidst grapevines, paddocks and mature trees, yet close to the city. The whitewashed Mediterranean style building and expansive lawns with fountain, Victorian Gazebo, doves and white swan on the lily pond form an idyllic setting lending itself perfectly to weddings.



Trent's has become renowned as a superb Wedding Venue, opening each summer from September to April. Several years ago, Trent's became an exclusive wedding and function centre, after many years of successful "a la carte" dining, allowing wedding parties all day use of the venue.

Support:

Sue is the wedding co-ordinator and will endeavour to make your wedding a wonderful experience ensuring fabulous memories with little stress, as evidenced by the numerous "Thank you" cards received after the events. She is always available to discuss any queries. Sue will meet with you once you have your RSVP's back to help define menus, ceremony and seating layouts, and placement of decorations: candles, flowers, place names etc. Sue & John Shanks, your hosts and long term owners of Trents, are present at all Weddings to ensure the smallest details are promptly attended to.



John and Sue Shanks

Ceremony:

Our sheltered lawn with Victorian Gazebo under the spreading Sycamores is a beautiful backdrop for your ceremony, or alternatively inside the marquee if it rains.

Seating:

We can seat up to 150; 130 downstairs, with seating for 25 on the mezzanine floor.

Food:

We pride ourselves in consistently high standards of attentive service and quality cuisine. We have a highly regarded creative and flexible kitchen team lead by our head chef Sho Ishizuka who has been with Trent's for 7 years. We are able to cater for food intolerances or allergies.

Wine:

Most of the vineyard was pulled out in 2002, after six vintages, with 1 acre retained as a photo backdrop for weddings. Trents offer both BYO (sparkling and still wines only) and beverage packages, complemented by full bar service.

Music:

Music is to finish at 11.30pm, with final guest departure by 12:00 am. We offer help co-ordinating taxis and mini-vans. Guests are welcome to leave vehicles in the car park overnight. We have three sound systems; inside speakers (with two cordless microphones for speeches), outside speakers in the garden for ceremony and background music, and bass active speakers in the dance area for use with Ipods etc.. Bands and DJs are welcome, but are required to limit noise levels if requested.

Venue Hire:

\$1500.00, which is payable within two weeks of confirming a pencilled reservation. This is a **non-refundable** deposit for the booking, and forms a contract, i.e. **we will hold all quoted prices for your wedding**. The Venue Hire includes the following items (if desired) :

- exclusive use of the premises
- all staff charges
- gift and cake tables
- silver cake knife
- damask tablecloths
- damask napkins
- cutlery
- crockery
- glassware
- placement of decorations, place names etc
- tulle & ivy on the balustrade and over the French doors

For the ceremony:

- camellia topiary
- white chairs,
- red carpet
- registry table (decorated).

Trent's have no minimum numbers, however a minimum charge applies.

Payment:

Final numbers are to be advised one week prior to the event. The meals charged for will be the greater of the number attending or the final advised numbers. There is a 2% credit card surcharge, however payment by internet bank transfer or personal cheque is preferred.

Buffet Gourmet Barbeque Menu

includes Canapés, Mains, Dessert, Tea & Coffee

\$60-00

Canapes

Chef's choice (see list below).

Mains

- Peppered Angus Steak individually cooked as required; rare, medium etc.
- Hot carved Ham with Maple Glaze
- Smoked Venison & Red Wine Sausages
- Sweet Chilli Chicken Mussels with Tomato and Basil Pesto
- Red wine roasted Field Mushrooms
- Gourmet Potatoes with Parsley Butter
- Seafood Salad with Tiger Prawns Sesame Carrot and Coriander Salad
- Baby Beetroot with Poppy Seeds Italian Penne Pasta or Asian Rice Salad (GF)
- Green Salad with Tomatoes, Cucumber, Capsicum and Red Onion
- Grilled Tomatoes with Oregano & Balsamic reduction
- Fresh Buttered Baguette

Please ask regarding adding or substituting items to the buffet list above.

Dessert

Served to your table.

Choose one or two from the Dessert Selection. If two desserts are chosen they are served alternately to the tables and guests invited to exchange with each other if they wish.

Table Service Menus

Includes Canapés, Mains, Dessert, Tea & Coffee.

Individual menus are required for the table service menus, and the printing of these is usually arranged by the wedding couples. We can assist with this if required.

The "alternate service" price below is also applied if the meals are pre-ordered, which is easily done if you send the menus out with your invitations. Orders for all courses of A la Carte menus are taken prior to speeches.

Option A: Alternate Service \$60

A la Carte Service \$63.50

- Canapés (Chefs Choice)
- Fresh Baguette with Parsley Butter
- Choose any two mains from standard mains selection.
- Choose any two desserts from dessert selection.

Option B: Alternate Service \$62

A la Carte Service \$65.50

- Canapés (Chefs Choice)
- Fresh Baguette with trio of dips; Basil Pesto, Olive Tapenade, Olive Oil & Balsamic
- Choose two mains from standard mains selection.
- Choose any two desserts from dessert selection.

Option C. Alternate Service \$73.5

A la Carte Service \$77.00

- Canapés (Chefs Choice)
- Choose two entrees from entree selection
- Choose two mains from standard mains selection
- Choose any two desserts from dessert selection

Note:

There is no extra charge for three mains if pre-ordering, but a \$3.50 p.p surcharge applies for an extra mains choice for A la Carte service. Selection from the gourmet mains options adds \$4.00 p.p.

Selection Lists

Canapés Selection

Applies to both Buffet and Table Service Menus

Canapés are served with drinks, while photos are being taken between the ceremony and the wedding breakfast. They are included in all receptions, as part of our host responsibility policy. Four items are standard, being the "Chef's Choice" (marked with an asterisk below) plus complimentary Curry Samosas and Spring Rolls. You can make your own selection of four canapés from the list rather than use chef's choice for an extra \$2.50 p.p.

- Smoked Salmon and Rocket Roulade*
- Marinated Chicken wrapped in smoked Bacon*
- Blue cheese and Walnut Profiteroles *
- Peppered lamb with Minted Mascarpone en Croûte*
- Pesto crusted Mushroom Caps
- Scallop Spoons with Ginger & Lime
- King Prawn Cutlets with Sweet Chilli
- Thai Beef Spoons with lemongrass and Chilli
- ½ shell Mussels with Pesto Crust
- Cow Feta, Olive Tapenade and Cherry Tomato Filo Tartlet
- Bloody Mary Oyster shots (seasonal)
- Prosciutto and Spinach Frittata topped with Mascarpone
- Baby Curry Samosas and baby Spring Rolls - (complimentary, served in addition to the selection)

Entrée Selection

Applies only to the Table Service Menus

- Sake & Mirin Salmon Gravlax with Wasabi Aioli & Baby Salad
- Basil Marinated Chicken on a Baby Spinach and Bocconcini Salad with Roast Capsicum Coulis
- Coconut & Lime Barbecued Beef Salad
- Peppered Lamb Fillet (medium rare), on petit Greek Salad with Tzatziki, Rocket & Pita

- Lamb cutlet served on Potato Mash with Mushroom Chutney and Rosemary Jus
- Seared Scallops on petit Rosti, Rocket & Hollandaise
- Venison on Kumera with pickled Cherries and Chicory Jus
- Antipasto plate with Chorizo, Brie and Italian Preserves
- Polenta Crusted Risotto Cake with Marsala sautéed Mushrooms, Semi-dried Tomatoes and Mizuno
- Creamy Tomato Soup with Basil Pesto. Served with fresh baguette
- Roast Field Mushroom Soup with Prosciutto. Served with fresh baguette
- Pumpkin Soup with Coconut & Coriander. Served with fresh baguette

Mains Selection

The standard, gourmet and vegetarian mains selections below apply only to the Table Service Menus. All mains are accompanied by bowls of glazed seasonal vegetables.

Standard Options

- Beef Ribeye with Portobello Mushrooms and dry-cured Bacon.
Served medium-rare on Potato Gratin with Jus
- Chicken Breast filled with Mozzarella and Basil Pesto. Served on Potato Gratin with semi-dried Tomatoes & Marsala sauce
- Sea-run Salmon Fillet on baby Potatoes with French Beans or fresh Asparagus (seasonal) and Saffron Hollandaise

Mains Selection - Gourmet Options

- Duck Confit scented with Orange and Cardamom and slow-roasted. On Potato Mash with wilted greens, Star Anise Poached Pear & Tamarind Jus
- Fresh Fish en Papillote (baked in paper) with Lemon, Olives, Shaved Fennel, Cherry Tomatoes and Rocket on Saffron Risotto Cake.
- Rack of Canterbury Lamb. On a Pecorino Crusted Potato Cake with Mushroom Chutney and Rosemary Jus

Vegetarian Option

- Feta and Cherry Tomato Tartlet with Red Onion Jam, Toasted Pumpkin Seeds and Rocket.
Served with Baby Potatoes and a grilled vegetable medley.

The vegetarian Feta and Cherry Tartlet is available with both Standard and Gourmet Table Service Menus, and is not normally counted as one of your main's option selections assuming you only have a few vegetarians. However, we would appreciate indicative numbers of vegetarians prior to the event.

Dessert Selection

Applies to both Buffet and Table Service Menus

- Lemon Tart with Riesling Poached Apricots
- Double Chocolate & Kahlua Torte with Berry Compote
- Pavlova with Fresh Fruit Salad
- Mixed Berry cheesecake (GF)
- Sticky Date Pudding with Butterscotch Sauce
- Apple and Frangipane Tart with Crème Anglaise
- Wedding Cake with Berry Compote and Cream

Please note that if we are serving your wedding cake as dessert, the quality of the cake is important, and it may be helpful to check with us regarding your choice of supplier.

If you are not using your wedding cake for dessert, we can cut up and plate your Wedding Cake to be served with tea and coffee at no charge.

Children's menu

(2 - 12yrs)

If you have chosen the Buffet menu, children can dine from the buffet at \$15 p.p. However, as the main meal is generally served after speeches, guests sometimes prefer the children to be feed earlier, in which case the child's meal options below are available. These choices also apply to the table service menus. Choose one main option. \$15 p.p.

Mains:

- Chicken Nuggets & Fries with salad garnish
- Beef or Vegetable Lasagne with Salad garnish.
- Kids Platter of drumstick, Chips, Cheese, Raisins and Fruit

Dessert:

- Funtastic Icecream Sundae

Afterthoughts

Tea Selection and freshly brewed Gourmet Coffee are complimentary and served after dinner. We are happy to cut up and plate your wedding cake to be served with tea and coffee at no charge.

Cheese and Fruit Platters are available for \$3 p.p. Suppers can be provided as required.

Beverage List

Trents offer BYO for both bubbly and still wines at the lesser of \$10 per person or \$10 per bottle. We are happy to offer guidance on popular wine varieties and quantities of each normally used. If you run short, we can provide wines at the prices noted below.

You can request an update on your bar tab at any time and switch to a cash bar if you wish. Spirits are usually individual cash sales, but can be included in the bar tab for some or all of your guests if you wish. We do not have RTDs available.

Trents also offer four levels of beverage packages if you wish to have a fixed price for alcohol. These packages run for the duration of the function, i.e. from after the ceremony until 11:30 p.m. Water and juice or non-alcoholic punch are available from guest arrival.

Standard Beer & Juice Package. \$20.00

This package includes Speights, Export Gold, Amstel Light, Soft Drinks, Orange Juice and Sparkling Grape Juice, but excludes both sparkling and still wines. It is designed for those who wish to BYO their own wines but have a fixed package price for other drinks.

Premium Beer & Juice Package. \$25.00

As per the standard package above but add Heineken and Steinlager Pure. If you would like us to source other specific beers from the Montieths or Macs range, Corona, etc, please ask.

Standard All-Beverages Package. \$45.00

This package includes all beverages from the Standard Beer & Juice Package plus:

- Jacobs Creek or Lindauer Brut Bubbly
- Villa Maria Private Bin Sauvignon Blanc/ Reisling /Cab. Sav. Merlot / Pinot Noir

Premium All-Beverages Package \$50.00

This package includes all beverages from the Premium Beer & Juice Package plus:

- Lindauer Sauvignon Blanc / Special Reserve / Fraise
- Stoneleigh Sauv. Blanc /Chardonnay/ Pinot Gris / Merlot / Pinot Noir

Beers

- Speights, Export Gold, Amstel Light \$5.00
- Heineken, Steinlager Pure \$6.00

Wines

- Jacobs Creek Bubbly or Lindauer Brut \$22.50
- Lindauer Sauvignon Blanc / Special Reserve / Fraise \$27.50
- Villa Maria Private Bin Sauvignon Blanc/Pinot Gris/Cabernet Sauvignon Merlot \$27.50
- Stoneleigh Sauv. Blanc/Chardonnay/ Pinot Gris/Merlot/Pinot Noir \$30.00

Spirits

All served as doubles unless otherwise requested.

- Jim Beam Bourbon, Famous Grouse Whisky, Gin, Vodka \$ 7.00
- Jack Daniels Bourbon, Baileys, Kahlua, Tequila, Port \$ 8.00

Soft Drinks

- Sprite, Coke, Diet Sprite, Diet Coke, Ginger Ale. \$ 2.50

Orange Juice

- Simply Squeezed, we use the Orange & Mango when available. \$10 per litre

Punch

- Non-alcoholic, minimum 10 litres \$10 per litre

Sparkling Grape Juice

\$10 bottle

If you have any further questions, please do not hesitate to contact us:

Please phone or fax on:

(03) 349 6940

Or Email:

trents@xtra.co.nz

To find the location of Trents Estate Vineyard, please view the Location page on our website (<http://www.trentsvineyard.co.nz>) for directions and map.