

WEDDING  
CATERING

HAUKAI AT NOVOTEL NEW  
PLYMOUTH TARANAKI





Congratulations on your engagement, and thank you for considering Haukai Bistro & Bar to be part of your special day. We know how important it is to find the perfect venue and catering team to bring your wedding vision to life, and we are passionate about creating an experience that reflects your style, taste, and budget.

Our catering team offers thoughtfully curated menus, professional service, and personalised planning support to help make your day seamless and memorable. Whether you are planning an intimate celebration or a larger gathering, we work closely with you to create a menu and dining experience tailored to your needs.

At Haukai Bistro & Bar, we believe great food and warm hospitality are at the heart of every unforgettable celebration. From your first enquiry through to the final toast, our team is here to ensure every detail is carefully considered so you can relax and enjoy every moment of your special day.

T&Cs – For off-site catering, we require access to a suitable preparation area or kitchen space, along with power and running water. Travel and setup fees may apply depending on your venue location and event requirements. Additional charges may apply for specialist equipment, generators, additional staffing, specific crockery requests, site visits, event setup, travel, and the collection of hired items after the event. Standard white crockery is included in this package.

Alana Buckthought  
Meetings & Events Coordinator/ Wedding Consultant  
027 314 2369  
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*Menu.*



## Classic

\$85.00PP

Sourdough rolls | olive butter | salted butter

Confit lamb belly | sundried tomatoes | mint sauce

Pan roasted chicken supreme | parsley & garlic butter

Chickpea ragu | thyme | chilli

Duck fat roasted potatoes

Steamed greens | truffle dressing

Turmeric rice

Caesar salad | parmesan

Red cabbage & carrot slaw

Crème brulee

Sticky date pudding | cardamom custard

Buffet.



## Signature

\$139.00PP

Sourdough rolls | olive butter | salted butter

Aged beef fillet | mushroom & pepper sauce

Smoked salmon fillet | lemon & fennel puree

Confit duck leg | horopito honey

Potato gnocchi | truffle | smoked cheese

Thyme fondant potatoes | garlic butter

Oven roasted baby carrots | onion caramel

Steamed broccolini | parmesan | parsley

Roasted root vegetables | chive | walnuts

Greek salad | olive crumb

Beetroot slaw | goats cheese | radish

Roebuck Farm greens

Vanilla crême brûlée | apple compote


Lemon cheesecake | cocoa butter | meringue

Chocolate mousse | raspberries | caramel

Fresh fruit salad

Buffet.

# CLASSIC PLATED



*\$85.00pp | Please select two options from our mains and two from our desserts. These will be served to your guests as an alternate drop.*

*Entrée options are available at an additional cost.*

## ENTREE

Shared Breads

## MAIN

Sous Vide Lamb Rump | Kawa Kawa Saag | Crispy Kale | Balsamic Caviar  
Potato Bon Bon

Honey & Sesame Glazed Pork Belly Pickled Cabbage | Bok Choy | Puff Rice

Charcoal Coated Fish of the Day | Pea Velouté | Broccolini | Portobello Mushroom  
Pickled Fennel

Grilled Eggplant | Chive Mayo | Smoked Fig | Potato Bon Bon

## DESSERT

Classic Crème Brûlée

Mars Bar Cheesecake | Mango Sorbet

Banoffee Pie | Ginger Base | Vanilla Mascarpone

Sticky Toffee Date Pudding | Vanilla Ice Cream

Trio of Sorbet

*\*Menus are a guideline only and are subject to seasonal and supplier changes Special dietary requirements catered for with advance notice*

# SIGNATURE PLATED

*\$99.00pp | Please select two options from our entrees, mains and desserts.  
These will be served to your guests as an alternate drop.*

## TO SHARE

House-made bread | olive butter | pickles

## ENTREE

Gin cured salmon | beetroot gel | smoked goats curd | pickled fennel

Free-range pork belly | parsnip | celery | walnut

Chicken liver & truffle pate | orange | toasted sourdough | onion chutney

Fish of the day ceviche | pearl barley | wasabi snow | garden herbs

Prawn & lemon grass ravioli | coconut broth | edamame

Heirloom tomatoes | smoked goats cheese | black rice | basil

## MAIN

Grass fed beef eye fillet | smoked carrot | burnt onion | broccolini | port jus

Line caught snapper | seared scallops | celeriac | oyster mushroom | leek almond

Duck breast | duck leg pancake | orange | cabbage | potato fondant | five spice jus

Lamb rump | lamb croquette | minted foam | peas | pistachios | whipped feta

Organic chicken | chive mash | grilled mushrooms | broccoli | lemon butter sauce

Mushroom & thyme tortellini | sweet tomatoes | whipped feta | salmon crumble

## DESSERT

Sentry Hill lemon cheesecake | cocoa butter | lemon curd | French meringue

Tiramisu | berry sorbet

Four textures of chocolate | orange sorbet

Sticky date pudding | toffee sauce | crème anglaise

Coconut rice crème brulée | rhubarb puree | apple compote (vegan)

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## Canapés on Arrival

3 Items...\$22pp | 5 Items...\$30pp

Chicken skewers | chilli | onion | capsicum (gf)

Chicken & blackberry pâté | toasted sourdough

Smoked eel on toast | port wine & onion chutney

Braised lamb sliders

Lamb tartare | Yorkshire pudding | pistachio crumble

Oven roasted sirloin | balsamic pearls | wasabi cream | buckwheat cracker

Mini fish & chips | caper sauce

Tempura prawns | chilli aioli (df)

Seared scallop | potato rosti | oyster cream | caviar

Mushroom arancini balls (vegan)

Kaffir lime & coconut croquettes (vegan)

Kikorangi blue cheese | poached pear | homemade oat crispbread (v)

Beetroot tartare | harakeke cracker (vegan)

Fry bread | horopito cream (v)

Goats cheese & honey cookies (v)

Something Extra



# Platters

Approximately feeds 8pax per platter.  
The perfect addition on arrival or for later  
in the evening.

## BREADS & DIPS

Fresh sourdough | garlic rēwena | roti | basil pesto | truffle butter  
pumpkin hummus | pickles...\$94

## CHEESE

Kapiti Kikorangi blue | Puhoi cheddar | Kapiti creamy brie | local olives  
quince paste | house pickles | dates | crackers | house bread...\$120

## FRESHLY PICKED

Carrot | red pepper | cucumber sticks | baby cos baskets | kale crisps  
mixed nuts | olives | flat bread | dips...\$107

## NGĀMOTU FEAST

Prawn twisters | olive & cream cheese croquettes | vegetable dumplings  
Kikorangi blue cheese | cured meats pickles | orange & chicken pâté  
toasted sourdough...\$200

## INDIAN FEAST

House made roti filled with lamb curry | naan breads | onion bhajis  
mint cucumber raita | onion & tomato salsa | kūmara & carrot dip...\$125

## SELECTION OF PETIT FOURS

Chef's choice of petit fours, the perfect addition to coffee and cake...\$130  
(for approximately 10 guests)

Something Extra

NEEDING A PLACE FOR YOUR LOVED ONES TO STAY AFTER THE BIG DAY?

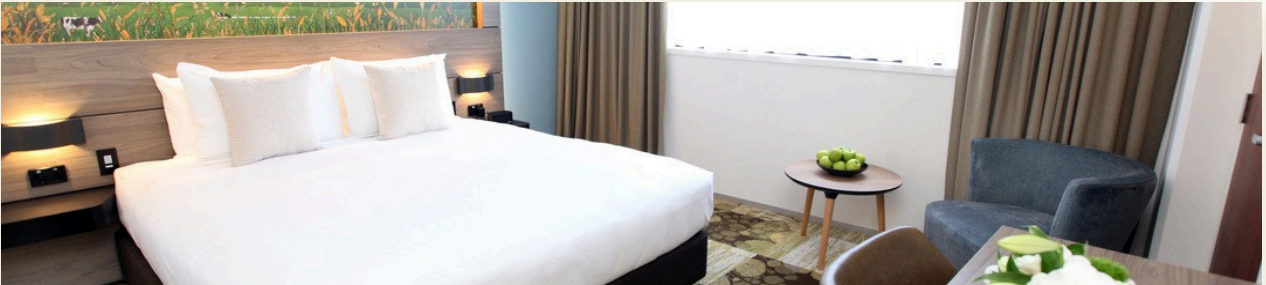


*Accommodation*



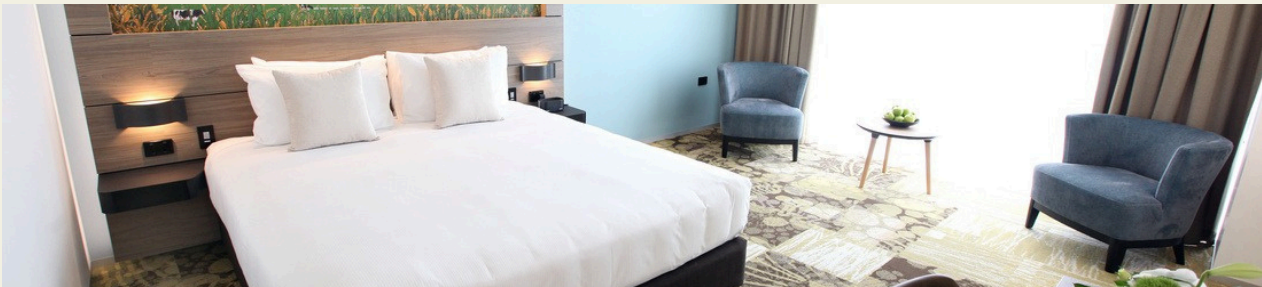
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# Let's Stay at Novotel.



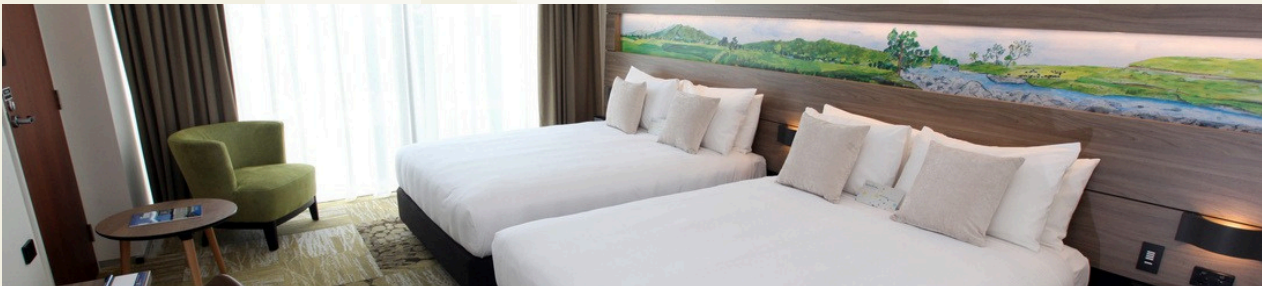
## Studio.

Our standard room, 23sqm. 1 deluxe king bed with the option of 2 king single beds (on request and subject to availability).



## Superior.

Our rooms with a view, 32sqm. Deluxe King bed, floor to ceiling windows for natural light.



## Queen Twin.

Our twin rooms with a view, 32sqm. 2 deluxe queen beds. Floor to ceiling windows for natural light.

# Let's Stay at Novotel.



## Executive.

Our best rooms. 32sqm, upper level with views. Superior furnishings. Deluxe king bed, bathrobes and Nespresso coffee machine.



## One Bed Apartment.

Upper level apartment with views. 50sqm. Well designed and spacious, modern and comfortable. Deluxe king bed with bathrobes, Nespresso coffee machine and kitchenette.



## Two Bed Apartment.

Superior king bedding with the option of 2 king beds or a king and 2 king singles. Bathrobes, Nespresso coffee machine and kitchen facilities. Bath and walk in shower.



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WEDDING CATERING WITH



**HAUKAI**  
BISTRO & BAR

We look forward to the opportunity to be part of your special day and create something truly memorable for you and your guests. To begin planning, please contact our Events Team who would be delighted to assist.

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