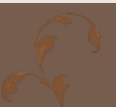


CHRISTCHURCH

MONA VALE HOMESTEAD

Evening Dining Festive Package



EVENING DINING FESTIVE PACKAGE

.Let us take care of your guests, ensuring a memorable evening at the Homestead.

Package \$130.00 inc gst, per person

Package includes:

- Seven hours of service for a minimum of 50 guests
- Select from either:
 - Four bites from the canape selection,
 - Two choices from the main selection,
 - & dessert platters

OR

- Two choice entrée, two choice main and dessert options for your guests
- Venue hire from 5.00pm – 12.00am (earlier arrival by arrangement)
- Homestead furniture & linen
- A selection of lawn games
- Service staff
- Cutlery, crockery and glassware
- Christmas crackers



Beverages are separate & charged on consumption. We would recommend starting your evening with an arrival drink in front of the Homestead overlooking the Avon, before heading upstairs for dinner and dessert (please note, the venue does not have a lift).

Package extras

- Beverage package \$40.00 per person for house selection **
- Additional canapes \$18.00 per person
- Outside cocktail bar set up & cocktails \$POA

** Beverage Package

Let us select the sparkling and still wines, beer, and soft drinks for your guests from our range of beverages. One less task for you to do, as well as assist with your budgeting requirements.

(Spirits & cocktails are not included. Alcohol Licensing rules will be enforced.)



EVENING DINING FESTIVE PACKAGE

Menu

Your choice of four canape selections, two choice mains & shared desserts or two choice entree, two choice mains & shared desserts.

Canapes (select four canapes)

- Parmesan and rosemary arancini with emulsified slow roasted garlic mayo VEGE
- Crispy buttermilk chicken with smoked tomato aioli GF
- Shiitake mushroom dumplings with sesame dressing and scallion VEGE
- BBQ tandoori prawn skewers GF
- Crispy falafel sticks with mango chutney VEGAN/GF
- Berry smoked venison pickled beetroot and creame fraiche GFA
- Black tea cured Ora King Salmon & apple gel horseradish on sourdough croutes GFA



Entree (select two for your guests to choose from on the day)

- Akaroa salmon mosaic, cucumber gazpacho, dill oil, tomato and pickled cucumber GF
- Beef carpaccio horseradish, tomato hollandaise, parmesan crutes and cranberries GFA
- Mushroom and walnut pate, shiitake reduction, olive soil, pickles and sourdough GFA/DF/VEGE
- Roasted duck salad, orange glazed beetroot, feta and zucchini with candied nuts GF/DFA



Main (select two for your guests to choose from on the day)

- Roasted shaved turkey, coconut farro salad, cranberry gremolata, roasted potato and port gravy
- Slow roasted aubergine, pomegranate, onion escabeche, pine nuts and parsnip hummus GF/DF/VEGE
- Crispy pork belly, wheat salad, radish, carrot, tangy sauce and crackling GF/DFA
- Herb dust lamb presse, pickled mash, english peas, lamb jus and mint sauce GF/DFA
- 55°C beef fillet, potato gratin, caramelised onion, kale and jus GF



Shared dessert platters (served in middle of table or food station)

- Brandy snaps filled with matcha cream
- Chocolate dipped vanilla profiteroles
- Christmas mince tart
- Fresh strawberries



Served with filter coffee and envelope tea selection



DETAILS



BEVERAGES

Our beverages are charged on consumption or a cash bar for your guests. Make your selection from our beverage menu, or trust our house range to suit your tastes!



EXPLORE THE GARDENS

Situated within manicured gardens, the Avon River & rolling lawns are perfect locations for your guests to explore the grounds.



LAWN GAMES

Let your guests get competitive with our range of lawn games to enjoy during your function.



LOCAL INGREDIENTS

Our in-house chefs provide a range of uniquely styled festive menu focusing on fresh local product.



SERVICE STAFF

Our friendly and attentive team are here to take excellent care of your guests.



GARDEN SETTING

Talk to us about having your table set outside, in front of the Homestead.



PARKING & ACCOMMODATION

Only five minutes drive from the central city, easy car parking, or Uber / Taxi's dropped to the door. Numerous accommodation options nearby Riccarton Road or in the city centre.



EXCLUSIVE USE

Exclusive venue use



OUR EVENTS

Mona Vale Homestead is a charming, fully licensed venue surrounded by 5.5 hectares of elegant gardens, landscaped along the banks of the tranquil Avon River making a unique setting for your special day. The Homestead's setting helps to bring your garden style event to life!



Here at Mona Vale Homestead we work alongside you to ensure your event is well organised, with attention to the smallest details.

We have a team of dedicated and professional staff that are experienced at creating bespoke event packages, ensuring your guests have a memorable time.

Our in-house chefs provide a range of uniquely styled menus focusing on fresh local product.

Our packages are designed to assure a simple decision making process. We ensure nothing is overlooked and you are able to contribute and feel comfortable with your decisions.



MONA VALE



Homestead

The Homestead offers the opportunity to dine inside one of Christchurch's great heritage buildings and experience the distinguished elegance of the River View Lounge. Seating up to 110 guests or cocktail style up to 250 guests.

Iris Lawn

A breath-taking option within our grounds. Let your guests be wowed by the tree surrounds of the Iris Lawn, the ultimate garden party setting. Marquee required and allows seating up to 400 guests.



Have everything

Speak to us about having everything! What better way to experience an outdoor garden style event, then on the Iris Lawn combined with dancing the night away inside the Homestead.





Come & explore!

Let us show you through Mona Vale. Arrange a time with our team to walk through together.

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