

# A GUIDE TO YOUR WEDDING RECEPTION

WITH PACIFIC RESORT RAROTONGA

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*Pacific  
Resort*  
Rarotonga





## PLATTERS EXAMPLE MENU

All Platters Suited To Serve 5 Guests

### Cheese Board

a selection of nz cheeses served with an assortment of fruit, vegetable dips & crackers \$70

### Local Fresh Breads & Dips

toasted ciabatta, garlic foccacia & sour dough. served with a choice of 2 dips: smoked salmon cream cheese, port wine pate, almond & basil pesto, tropical fruit chutney.

\$65 per standard selection (2 choices) or \$75 all dip selections

### Fruit Platter

mixed selection of tropical fresh local fruits \$45

### Antipasto Platter

mixed selection of both fresh & pickled vegetables, cold cut meats, cheeses, local breads & crackers. served with any 2 of the following choices of dips: smoked salmon cream cheese, port wine pate, almond & basil pesto, tropical fruit chutney \$85

### Gourmet Sandwiches

mustard leaf with spiced egg smash (white slice) \$45

champagne ham with cheese & relish (ciabatta) \$55

grilled chicken pesto with basil & tomato (kibble rye) \$65

tuna melt (foccacia) \$75

poached chicken, bacon bites & caesar mayo  
(wholemeal slice) \$60

roast beef, cheddar cheese & lettuce (multigrain slice) \$65

### Chilled Pacific Seafood Platter

mixed seafood selection of whole tiger prawns, fresh nz oysters & green lip mussels, classic shrimp cocktail, game fish sashimi & chef's sushi. paired with condiments  
& crisp garlic bread \$190

### Hot Platter Selection

mixed selection of cajun hot wings, crispy pork wontons, shrimp spring roll, spicy vege samosa & grilled cocktail skewers of your choice *(see next page for available cocktail skewer options).*  
served with dips, chips & garlic bread \$135

## CANAPÉS PACKAGES

### Silver Selection

\$15 per person     choice of 3 items

### Gold Selection

\$25 per person     choice of 5 items

select items from the below canapés & skewer selections



### Warm Selection

falafel patty with yoghurt & minted cucumber  
mini spinach & blue cheese quiche  
seared beef fillet on toast  
bacon & scallop wrap  
ginger prawn dumpling  
prawn dim sum  
cajun hot wings with peri-peri sauce  
crispy pork wonton, served with a garlic sweet chilly dipper  
salt & pepper squid served with orange soy dipper  
beef slider  
crumbed chicken slider  
thai fish slider  
shrimp spring roll served with ginger soy dipper  
spicy vegetable samosa served with chilly dipper  
bacon bruschetta lightly toasted with feta cheese,  
basil & tomato salsa  
prawn twister served with marie rose dipper  
crumbed scallops served with tartare sauce

### Chilled Selection

shrimp & herb cream cheese crouton  
smoked salmon carpaccio on toast  
smoked chicken crouton with camembert cheese  
palmer ham crouton with fruit & kapiti port wine cheese  
vietnamese chicken rice paper wraps, served with a  
sweet & sour ginger soy dipper  
natural nz oysters  
chef's sushi

### Cocktail Skewers

pepper grilled beef with bbq glaze  
vietnamese chicken with satay  
cajun seared game fish with a honey tequila glaze  
grilled garden vegetables drizzled with olive oil



## PACIFIC GARDEN BUFFET EXAMPLE MENU

\$75 per person (minimum 15 adults)

Standard Buffet Setting  
- includes freshly baked bread rolls

### Cold Selection

(4 choices)

crunchy coleslaw  
lime & cucumber mixed green salad  
potato salad  
chef's pasta salad  
caesar salad

### Hot Selection

(3 choices)

pepper grilled sirloin with mushroom sauce  
seared game fish steak & hollandaise sauce  
honey soy chicken pieces  
sticky pork ribs & bbq sauce  
veal cutlets

### Hot Side Dishes

(2 choices)

roast vegetable medley  
garlic mash potato  
steamed greens  
fried rice

### Desserts

(3 choices)

chocolate truffles  
profiteroles  
fruit platter  
cheese platter



## PACIFIC ISLAND BUFFET EXAMPLE MENU

\$85 per person (minimum 15 adults)

Vaka Buffet Setting

-includes freshly baked bread rolls

### Cold Selection

(5 choices)

ika mata  
rocket & roast pumpkin with feta & walnut  
quinoa & current mixed rice  
garden couscous & chickpea with black olives  
shrimp salad  
pineapple thai slaw  
crunchy coleslaw  
lime & cucumber mixed green salad  
potato salad  
chef's pasta salad  
caesar salad

### Hot Selection

(3 choices)

mushroom & feta stuffed crumbed chicken breast  
grilled ribeye & mushroom ragout  
slow roast pork belly  
country style lamb shoulder roast  
rosemary & caramelised onion lamb rump  
pepper grilled sirloin with mushroom sauce  
seared game fish steak & hollandaise sauce  
honey soy chicken pieces  
sticky pork ribs & bbq sauce  
veal cutlets

### Hot Side Dishes

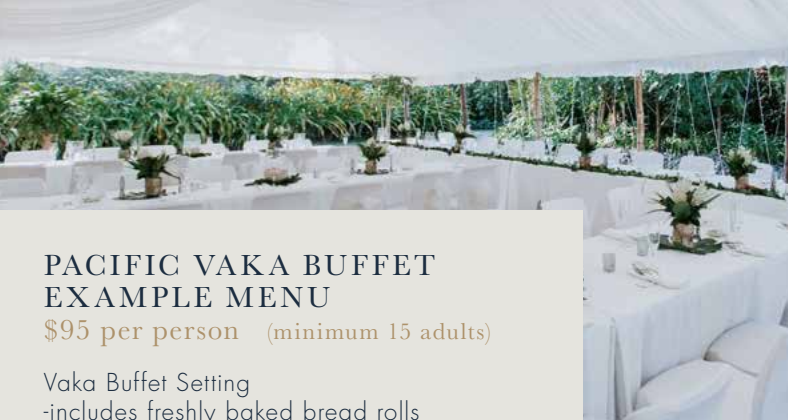
(2 choices)

whole roast baby potato  
ratatouille  
parmesan potato bake  
saffron rice risotto  
roast vegetable medley  
garlic mash potato  
steamed greens  
fried rice

### Desserts

(4 choices)

mini cheese cake  
peanut brownie  
banana spring rolls  
chocolate truffles  
profiteroles  
fruit platter  
cheese platter



## PACIFIC VAKA BUFFET EXAMPLE MENU

**\$95 per person** (minimum 15 adults)

Vaka Buffet Setting  
-includes freshly baked bread rolls

### Cold Selection

(6 choices)

sashimi  
scallop ceviche  
chef's sushi selection  
oysters  
ika mata  
rocket & roast pumpkin with feta & walnut  
quinoa & current mixed rice  
garden couscous & chickpea with black olives  
shrimp salad  
pineapple thai slaw  
crunchy coleslaw  
lime & cucumber mixed green salad  
potato salad  
chef's pasta salad  
caesar salad

### Hot Selection

(4 choices)

rosemary lamb rack  
rare roast beef tenderloin  
seafood linguine  
balsamic & berry glazed duck breast  
seared salmon fillets  
mushroom & feta stuffed crumbed chicken breast  
grilled ribeye & mushroom ragout  
slow roast pork belly  
country style lamb shoulder roast  
rosemary & caramelised onion lamb rump  
pepper grilled sirloin with mushroom sauce  
seared game fish steak & hollandaise sauce  
honey soy chicken pieces  
sticky pork ribs & bbq sauce  
veal cutlets

### Hot Side Dishes

(4 choices)

steamed asparagus  
vege lasagne  
spinach ravioli  
kumara gnocchi  
whole roast baby potato  
ratatouille  
parmesan potato bake  
saffron rice risotto  
roast vegetable medley  
garlic mash potato  
steamed greens  
fried rice

### Desserts

(4 choices)

passion fruit parfait  
baked alaska  
caramel salted lava cake  
mini cheese cake  
peanut brownie  
banana spring rolls  
chocolate truffles  
profiteroles  
fruit platter  
cheese platter

## BEVERAGE SERVICES EXAMPLE MENU

### Standard Drinks Selection (per person)

1hour	2hours	3hours	4hours	5hours
\$30	\$40	\$50	\$60	\$70

Additional time (per hour) charged at \$10 per person  
Includes: house white & red wine, Heineken, Steinlager Pure  
& Steinlager Classic, orange juice, soft drinks & water.

### Premium Drinks Selection (per person)

1hour	2hours	3hours	4hours	5hours
\$40	\$55	\$70	\$85	\$100

Additional time (per hour) charged at \$15 per person  
Includes: choice of 4 select wines & 4 select beers from  
our extended list plus Mimosas, Muri Mai Tai-Tinis,  
Pineapple Coconut Martinis, sparkling wine,  
orange juice, soft drinks & water.

### Corkage (per bottle)

wine	Champagne
\$15	\$20

Maximum 20 bottles

NB: Prices subject to change. Items displayed in accompanying image are not  
all inclusive in this package. Veuve Clicquot and other elite beverage options  
available on request.



## WEDDING CAKE EXAMPLE MENU

All wedding cake services are by quote only and the following is only a guide. All wedding cakes include cake boards, fresh flowers and ribbon.



### Single Tier

25cm double stacked  
from \$234

### Two Tier

15cm & 25cm double stacked  
from \$380

### Three Tier

15cm, 25cm & 30cm double stacked  
from \$580

### Cake Flavours

rich dark chocolate  
banana | carrot  
red velvet | coconut  
lime | orange  
lemon syrup pound

### Cake Icing

chocolate ganache  
vienna vanilla buttercream  
traditional rolled white icing

### Standard Decoration

plain icing with a tropical arrangement

### Gourmet Decoration

chocolate drip, mini meringues, macaroons, sprinkles, rosettes,  
chocolate decals (additional charges applicable)

We require a minimum 4 weeks notice of your cake order before your wedding date. Please advise colour scheme for your wedding so we can match flowers and ribbons.

A photo of your envisage for your cake is also helpful as a guide to create the wedding cake of your dreams.

## CONTACT US

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All prices are in NZ Dollars and are correct at August 2019 but may be subject to change without notice. Additional choices from the cold selections, hot selections, or hot side dishes are \$5 per person. These menus are used as examples only and are subject to change according to seasonality and availability without notice. Please contact our events team for our current menus at [weddings.rarotonga@pacificresort.com](mailto:weddings.rarotonga@pacificresort.com)