

MONACO
ADD MORE MAGIC
We Love Weddings

Cocktail Hour

BRIDES SIGNATURE COCKTAIL	GROOMS SIGNATURE COCKTAIL
<p><i>The Blushing Bride</i></p>  <p>GIN, SYRUP, FRESH LIME JUICE CREAMSHIRE, SODA, STRAWBERRY GARNISH, ICE</p>	<p><i>Grooms Gentleman's Sour</i></p>  <p>BOURBON WHISKEY, FRESH LEMON JUICE, SUGAR SYRUP, ORANGE PEEL TWIST GARNISH, ICE</p>
<p><i>Beer</i></p> <p>(SERVED IN A GLASS OR BOTTLE)</p> <p>MOA ORIGINAL CLASSIC CORONA AMSTEL LIGHT</p> 	<p><i>Bubbles</i></p> <p>(SERVED IN FLUTES)</p> <p>JOHANNESHOF METHODE TRADITIONNELLE NEW DAWN ROSE JOHANNESHOF METHODE TRADITIONNELLE BLANC DE BLANES</p> 

Prices and menus are subject to change ~ All prices are inclusive of GST

Contact Katie & Hollie for your dream wedding / events@monacoresort.co.nz / P +64 3 547 0794 / monacoresort.co.nz
Created with love by the wedding team at Grand Mercure Nelson Monaco

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relax its drinks and nibbles time



PLEASE MAKE YOUR CHOICE:

3 ITEMS FOR \$15 ~ 4 ITEMS FOR \$18 ~ 5 ITEMS FOR \$21 ~ 6 ITEMS FOR \$24 PER PERSON

(DF) = Dairy Free / (GF) = Gluten Free / (VG) = Vegetarian

UMAME (SAVORY NIBBLES)

The Monaco Kitchen smoked warehou croquettes, black sesame, miso mayo

Shell's bratwurst rolls, paprika and roast garlic mayo

Blinis, pulled confit duck, hoisin

Smoked aubergine, pomegranate, feta, filo **(VG)**

Roast butternut, hazelnuts, maple, feta and ginger filo **(VG)**

Fish fingers – confit lemon, panko, sriracha dipping sauce

Chicken thighs, grilled and served on kebabs with sweet chilli aioli

Thai fish cakes nam prik **(DF)**

Zucchini fritters, haloumi, cardamom, lime **(VG)**

Potato latkes, guacamole, crispy streaky bacon

Burnt orange toast, ricotta, lemon zest, Pedro Ximénez reduction **(VG)**

Chicken kiev balls

Jay's southern fried chicken bites, secret herbs and spices

Mozzarella sticks, kasundi **(VG)**

Mushroom cappuccino, sesame biscotti **(VG)**

Cauliflower chowder, panko chorizo crumb

Tuna Poke – sesame, ginger **(DF)**

Tostado smoked warehou, lime, chilli, yoghurt

Greek "salad" kebab **(VG) (GF)**

Tomato, basil, milk drop mozzarella fork **(VG) (GF)**

Salmon ceviche, coconut cream, nham jim **(GF) (DF)**

Groper slider - grouper wings, cos lettuce, preserved lemon mayo

SWEET NIBBLES

Myron's brownie bites, crème fraiche, raspberry syrup **(VG)**

Israeli lemon, thyme and lemon friend **(VG) (DF)**

Choc dipped, balsamic glazed strawberries (seasonal) **(VG) (GF)**

Banana beignets – raw cacao and maple dipping sauce **(VG)**

Peppered pineapple skewers **(VG) (GF) (DF)**

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take your reception to the next level



TAKE IT TO THE NEXT LEVEL

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SMALL BOWLS & PLATES

\$14 per person, large bowl \$20 per person

24 hour slow and easy cooked beef ragu, rigatoni, Grana Padano

BBQ lamb shoulder, creamy cheesy polenta

Jay's beef rendang, basmati rice, The Monaco Kitchen chutney

Sweet butternut, feta and cardamon risotto **(VG) (GF)**

Tuna and nicoise salad

Grilled salmon, gochojang, Korean spinach, sesame, pickled daikon salad

Fresh battered local fish of the day & chips

TMK fried chicken sliders, bang bang sauce, iceberg lettuce

Twice cooked crispy pork belly sliders, gochujang mayo, pickled radish, leaves.



SUBSTITUTE ONE OF THE CHOICES BELOW ~ \$6 PER PERSON

Slow cooked pork belly, finished on the BBQ with gochujang wet rub, daikon and nashi salad

Tempura prawns **(DF)**

Thai prawn skewers, sriracha marie rose

White fish of the day, coconut cream, nam prik **(GF) (DF)**

Nelson scallops, chargrilled, and served on cauli puree with chorizo, panko and chilli crumb **(POA)**

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platters menu

TO SERVE APPROXIMATELY 8-10 GUESTS

VEGETARIAN PLATTER ~ \$80 EACH

A selection of vegetable crudité's served with vegetarian spreads, olives, New Zealand cheeses, pickled onions, gherkins, sun-dried tomatoes & crostini

SUSHI PLATTER ~ \$95 EACH

Light & healthy hand-rolled sushi selection with soy dipping sauce and wasabi

ITALIAN ANTIPASTO PLATTER ~ \$120 EACH

A selection of cold-cured meats, salami, cured sausages, olives, New Zealand cheeses, pickles, sun-dried tomatoes and crackers

SEAFOOD PLATTER ~ \$120 EACH

Smoked fish, marinated mussels, cured salmon, lemon, poached prawn and pita crisps

CHEESEBOARD ~ \$120 EACH

Selection of New Zealand cheeses served with dried fruit, nuts, crackers and chutney



BREAKFAST BUFFET OR BRUNCH MENU ~ \$26 PER PERSON

Danishes and croissants, light rye, multi-grain and rustic white breads
Toasted muesli, cornflakes, Light and Tasty with a selection of dried fruits, nuts and seeds
Natural yoghurt, preserved plums, peaches and pears
Shaved ham slices cheese platters
Jam, honey, peanut butter, vegemite and marmalade spreads
Range of fruit juices and iced water, freshly brewed coffee and a selection of teas
Fresh fruit basket
Roast tomatoes with extra virgin olive oil
Creamy scrambled eggs
Bratwurst sausage
Grilled streaky bacon

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