



**LAKELAND QUEEN**



## Lakeland Queen Weddings

The Lakeland Queen is an ideal venue if you're looking for something unique and special as we are the only stern-wheel paddle driven vessel in New Zealand. The Lakeland Queen has two separate decks, catering up to 250 guests seated. With our fully equipped kitchen and two licensed bars we offer a truly unique venue. Enjoy the spectacular scenery and land marks of Rotorua and indulge yourself while taking in the sunset and beautiful lights of Rotorua city during your evening cruise. You can set the style whether it be casual or formal to make your wedding memorable.



### **Lakeland Queen Buffet Dinner Meal**

The Lakeland Queen has three menu's available ranging from \$65.00 per person to \$90.00 per person. Alternatively the Lakeland Queen is able to tailor make a menu to suit all requirements including your budget.

### **Theming and Entertainment**

Theming is a great way to make your wedding unique. Our staff are happy to assist with any special requirements you may have, we also offer the expertise from our local theming companies.

Our team is also happy to help with finding a perfect band, DJ or Karaoke Company to complete your wedding.



### **Beverage**

The Lakeland Queen offers beverage packages (see below). A Bar Tab or Cash Bar is also available on the evening of your wedding. Unfortunately we do not allow BYO however if you have any special beverage requests we are more than happy to accommodate.

### **Finding the Perfect Florist**

The Lakeland Queen works closely with our local Florists who will design and create your dream wedding flowers, for any style, theme or budget. So if you need assistance or require information, we are here to help make your dreams come alive on your special day.



### **Accommodation**

The Lakeland Queen has a great relationship with all major hotels in Rotorua. If you need assistance in finding that perfect Honeymoon suite or guest accommodation, we are here to help make your wedding planning as carefree as possible.

### **TERMS AND CONDITIONS:**

- The menu costings can be tailored to your requirements, as the above is a guide only.
- Confirmation of final numbers of guests is required 5 days prior to an event.
- Full payment of catering and any hireage is due on confirmation of final numbers.
- No BYO beverage available.
- All prices quoted are GST inclusive.
- Prices valid for bookings before 1<sup>st</sup> October 2011.
- This quotation does not include Entertainment/Theming/Lighting/Audio Visual/Transportation.

**ROTORUA LAKE CRUISES Breakfast • Lunch • Dinner**

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## *Silver Package - \$65 per person*

### **To start**

Assorted Freshly Baked Bread Rolls with NZ Butter

### **Cold Deli**

Chef's Selection of Fine Deli Meats with Condiments and Pickles

### **Salads**

Tossed Mixed Garden Salad  
Fresh Spiral Pasta Salad Bound with Capsicum  
Tasty Potato Salad with Spring Onions and Mayonnaise  
Fresh Tomato and Cucumber Salad Tossed with Red Onion

### **Seafood Entrée**

Shrimp Cocktail Salad Bound with Fresh Parsley

### **Vegetables**

Steamed Garlic Potatoes  
Medley of Fresh Seasonal Vegetables

### **Hot Mains**

Steamed Fragrant Rice  
Carved NZ Pork Loin with White Mushroom and Black Pepper Sauce  
Moroccan Boneless Chicken Cooked in Sundried Tomato and Olive Sauce  
Oven Baked Fish of the Day with a Garlic and Parsley Crust

### **Carvery**

Honey Glazed Ham with Spike of Star Anise and Apple Sauce

### **Desserts**

NZ Pavlova with Freshly Whipped Cream and Seasonal Berries  
Assorted Slices of Cakes  
Fresh Fruit Platter

Selection of Fine Tea and coffee

### **INCLUSIONS:**

Bridal Table – white table cloths, white chair covers, organza sash  
Gift Table, Cake Table & Cake Knife  
All Cutlery, Glassware and Linen (White table cloths and blue napkins)  
Dance area  
Background music and microphone for MC speeches  
Personal wedding co-ordinator



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## *Gold Package - \$80 per person*

### **To start**

Assorted Freshly Baked Bread Rolls with NZ Butter

### **Cold Deli**

Chef's Selection of Fine Deli Meats with Condiments and Pickles

### **Salads**

Tossed Mixed Garden Salad  
Roast Kumara and Potato Salad Mixed with Wholegrain Mustard and Aioli Dressing  
Cucumber and Pineapple Salad Tossed with Lemon and Chilli Dressing  
Fresh Tomato Salad Bound with Red Onions

### **Seafood Entrée**

Shrimp Cocktail Salad Bound with Fresh Parsley  
Mussel Salad Marinated with Thai Sweet Chilli Sauce and Coriander Leaves

### **Vegetables**

Steamed Garlic Potatoes  
Medley of Fresh Seasonal Vegetables

### **Hot Mains**

Steamed Fragrant Rice  
Carved NZ Beef Porterhouse Glazed with a Horseradish Cream Sauce  
Green Thai Boneless Chicken Curry with Assorted Fresh Vegetables  
Baked Fish of the Day Glazed with a Spinach and Garlic Cream Sauce

### **Carvery**

Honey Glazed Ham with Spike of Star Anise and Apple Sauce

### **Desserts**

NZ Pavlova with Freshly Whipped Cream and Seasonal Berries  
NZ Premium Selection of Cheese's served with Assorted Crackers  
Assorted Slices of Cakes  
Fresh Fruit Platter

Selection of Fine Tea and coffee

### **INCLUSIONS:**

1 glass of Champagne per guest on arrival (or during speeches)  
White chair covers and choice of white or blue napkins  
Bridal Table – white table clothes, white chair covers  
Gift Table, Cake Table & Cake Knife  
All Cutlery, Glassware and Linen (White table cloths and blue napkins)  
Dance area  
Background music and Microphone for MC speeches  
Personal wedding co-ordinator



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# Platinum Package - \$90 per person

## **To start**

Assorted Freshly Baked Bread Rolls with NZ Butter

## **Cold Deli**

Chef's Selection of Fine Deli Meats with Condiments and Pickles

## **Salads**

Tossed Mixed Garden Salad  
Roast Kumara Salad Tossed with Tasty Fresh Oranges  
Fine Potato and Bacon Salad Bound with the Chef's Secret Dressing  
Fresh Tomato and Capsicum Salad Tossed with Spring Onion

## **Seafood Entrée**

NZ Half Shell Oysters on Ice  
Shrimp Cocktail Salad Bound with Fresh Parsley  
Mussel Salad Marinated with Thai Sweet Chilli Sauce and Coriander Leaves

## **Vegetables**

Steamed Garlic Potatoes  
Tasty Oven Baked Cauliflower Mornay

## **Hot Mains**

Steamed Fragrant Rice  
Carved NZ Beef Porterhouse Glazed with a Horseradish Cream Sauce  
Five Spices Chinese Roast Chicken with Shinning Hoi Sin Sauce  
Baked Fish of the Day with a Basil Pesto Crust

## **Carvery**

Honey Glazed Ham with Spike of Star Anise and Apple Sauce

## **Desserts**

NZ Pavlova with Freshly Whipped Cream and Seasonal Berries  
NZ Premium Selection of Cheese's served with Assorted Crackers  
Assorted Slices of Cakes  
Fresh Fruit Platter

Selection of Fine Tea and coffee

## **INCLUSIONS:**

- 1 glass of Champagne per guest on arrival (or during speeches)
- 1 bottle of Somersault Sauvignon or Chardonnay and 1 bottle of Somersault Merlot or Shiraz per table
- Coloured chair covers and choice of white, black or blue napkins
- Bridal Table – white table cloths, white chair covers
- Gift Table, Cake Table & Cake Knife
- All Cutlery, Glassware and Linen (White table cloths and blue napkins)
- Dance area
- Background music and Microphone for MC speeches
- Personal wedding co-ordinator



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## Beverage Packages

Beverage Package	1 hour	2 hours	3 hours	4 hours	5 hours
<b>Silver Package</b> Bottled Beer – Amstell Light, Waikato, Montieths Pilsner, Original, Golden Babich Lone Tree Sauvignon Blanc, Chardonnay, Cabernet Merlot Orange Juice Soft Drinks	20.00	31.00	36.00	41.00	46.00
<b>Gold Package</b> Bottled Beer – Amstell Light, Waikato, Montieths Pilsner, Original, Golden Vavasour Redwood Pass Sauvignon Blanc, Chardonnay, Merlot Orange Juice Soft Drinks	23.00	36.00	38.00	43.00	48.00
<b>Platinum Package</b> Standard NZ Double (30ml) Spirits Bottled Beer – Amstell Light, Waikato, Montieths Pilsner, Original, Golden, Stella, Corona, Steinlarger Pure Vavasour Redwood Pass Sauvignon Blanc, Chardonnay, Merlot Kingston Shiraz, Babich Pinot Noir Orange Juice Soft Drinks	25.00	39.00	42.00	46.00	51.00
Champagne (Veuve Du Vernay Brut)	\$6.00 pp / hourly inclusion				

## Optional Extras

- Red Carpet on Jetty on arrival - \$200.00
- Canapés from \$11.50 to \$19.50 per person (see below menu)
- Themed lighting – POA
- Entertainment – POA
- Table Centrepieces – POA
- Floral Arrangements – POA



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## *Canapé Menu*

Choice of 1 cold and 1 hot with 1 hour tray service \$11.50

Choice of 2 cold and 2 hot with 1 hour tray service \$15.50

Choice of 3 cold and 3 hot with 1 hour tray service \$19.50

### **Cold Foods**

Cold ice NZ Oyster served with Mexican style salsa sauce

Smoke chicken breast glazed with Honey on sour dough finished with Italian sundried tomatoes

Spicy Beef marinated with peppercorn and paprika with capsicum on canapés cup

Vietnamese Style Lamb with Mint leaf, chilli and coriander

Akaroa Premium smoked Salmon with Cucumber, Pesto and Garden Bouquet

### **Hot Foods**

Bread crumb Fish Goujon served with lemon and lime mayonnaise

Grilled chicken kebab with Indonesian style satay sauce

Oven baked mini sesame seed chicken puff, served with Sweet chilli sauce

Mini Beef Dim Dim Tossed with Japanese Ponzu sauce

Oven Grilled Mini Vegetarian Spring rolls with sweet and sour Dressing.