

# celebrate romance

in auckland's most stunning park



Shine Studios

cornwallpark  
RESTAURANT



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# make your stylish wedding

at cornwall park restaurant



You'll absolutely fall in love with this beautiful setting. Cornwall Park is an Auckland jewel and Cornwall Park Restaurant commands premium position on the northern slopes of One Tree Hill. Take in inspiring views and relax knowing that Cornwall Park Restaurant offers everything for your wedding day. We invite you to visit us to discuss how we can help you plan your own stylish wedding in Auckland's most stunning park.

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# be impressed

with cornwall park restaurant's  
passion for food and wine



Cornwall Park Restaurant menus are always innovative and change to feature seasonal produce. Make your menu choices from the canapés, table service entrée, mains and dessert menus or our buffet menu including carvery. Personalise your function with outstanding food that we know you'll love.

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# fall in love

with this beautiful setting



The century-old Cornwall Park Restaurant is elegant and wonderfully functional, and the park is perfect. Peace, beauty and exclusivity all in one venue. The opportunities for truly memorable photos will astound you. The decks and patio area are fabulous for pre-dinner drinks and canapés under umbrellas. Dance the night away in the Pavilion Room and know that you can use it as an alternative wet weather ceremony venue if necessary. The restaurant seats up to 120 guests.

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# stunning

locations for a day  
everyone will remember



Choose from stunning locations around the park for your wedding ceremony or photographs including the historic blue stone steps just below the restaurant.

There is plenty of parking adjacent to the restaurant. After sunset, the park gates are locked, allowing your party exclusive use of the grounds. A security guard monitors vehicle access of your party until the last guests leave.

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# girls get together

before the big day



Catch up with the girls over Hen's High Tea. Experience Auckland's iconic Cornwall Park High Tea served from these premises since the early 1900's.

Celebrate with a delicious selection of savouries, petite sandwiches and sweet items traditionally presented on a three-tier pedestal including your choice of loose-leaf teas, herbal and fruit infusions or coffee\*. Or mark the occasion with a glass or two of bubbly off our wine list\*\*. High Tea \$23.50 per person (minimum two)



\* Extra shot/Decaffeinated/Soy Milk add 50c \*\* Wine not included



## wedding buffet

### **buffet menus** | From \$83.00 per person

Selections below are a sample of our typical buffet menu and are subject to seasonal changes and your personal preferences we look forward to discussing with you. Consider enhancing your buffet with canapés, additional carvery choices and antipasto, fruit or cheese platters.

### **canapés**

- Selection of canapes, served as pre-dinner nibbles over one hour | from \$14.00 per person

### **carvery options**

Menu price includes one carvery choice Extra carvery choices | \$7.00 per person

- Glazed ham w Dijon mustard  
 Roast loin of pork w crackling and apple sauce  
 Roast rib of beef w horseradish cream  
 Roast leg of lamb w roast garlic and rosemary jus

### **additional**

- Baked salmon rubbed w horseradish and capers | \$7.00 per person

### **buffet**

#### **hot selection**

Roast chicken pieces w lemon, thyme and honey  
 Beef Bourguignon - red wine braised beef w button mushrooms and caramelised onions  
 Gourmet potatoes w rosemary sea salt and olive oil  
 Steamed seasonal vegetables

#### **seafood selection**

Steamed and smoked Green Lip mussels  
 Seared tuna w soy dressing  
 Rock oysters

#### **salad selection**

Traditional Caesar salad  
 Tomato salad w vine tomatoes, basil and bococcini  
 Mediterranean salad w grilled vegetables and feta  
 Mixed bean salad w lemon vinaigrette

#### **desserts**

Rich chocolate tart w dark chocolate sauce  
 Lemon tart w lime marscapone  
 Fruit preserved in-house w spiced rum syrup  
 A selection of ice cream

### **platters** | \$150.00

- Fruit platter - fresh, preserved and dried fruit w passionfruit syrup and fresh cream  
 Antipasto - a selection of cured and air dried meats w pickled and marinated vegetables, dips and croutes  
 Cheeseboard served w dried fruit, nuts and crackers

There are minimum spend requirements for all functions



## wedding table service

## entrées

**table service** two options per course for three courses | \$90.00 per person

These selections are a sample of our typical menu and are subject to seasonal changes and your personal preferences we look forward to discussing with you.

**canapés**

Selection of canapes, served as pre-dinner nibbles over one hour | from \$14.00 per person

**entrées**

We recommend you choose one item from each of the hot and cold selections

**cold selection**

- Chilled tomato gazpacho w prawns and cucumber
- Smoked chicken and avocado w roasted capsicum sauce
- Venison and ham terrine w spiced fig chutney and grilled flat bread
- Beetroot and potato salad w goats cheese and walnuts v
- Herb seared tuna w hazelnut and celeriac rémoulade
- Latin salad w artichoke, prosciutto, figs and pomegranate molasses v
- Seared beef carpaccio, rocket, parmesan and black pepper salad

**hot selection**

- Seasonal soup of the day w focacia croutes
- Wild mushroom risotto w green peas and parmesan crisp v
- Seared lamb loin w tomato compote and olive and pine nut salsa
- Hot smoked salmon w cauliflower purée, apple salad and truffle oil
- Seafood chowder w mussels, clams and fish
- Lemon-scented veal meal balls w polenta cake and tomato ragout
- Chicken and herb fricassee w pastry top

v - vegetarian

There are minimum spend requirements for all functions



## wedding table service mains and desserts

**table service** two options\* per course for three courses | \$90.00 per person

\*You have the option of serving dessert as per the buffet dessert menu.

These selections are a sample of our typical menu and are subject to seasonal changes and your personal preferences we look forward to discussing with you.

### mains

We recommend you choose one item from section A and section B

#### section A

- Mushroom and spinach tart w red onion and vine tomato salad v
- Roasted market fish on crispy potatoes, capers, tomatoes, olives and parsley
- Roasted salmon fillet on gourmet potatoes and creamed spinach
- Pan fried market fish on a prawn and white bean salad w tomato dressing
- Roasted pumpkin and kumara salad w rocket, grilled haloumi cheese and vincotto v

#### section B

- Roasted lamb rump on a warm salad of chickpeas, chilli, feta, garlic and coriander w tomato relish
- Beef eye fillet steak (medium-rare) w chunky chips, mushroom jus and tomato garnish
- Smoked paprika-rubbed chicken Kiev w warm chorizo and artichoke, potato salad and romesco salsa
- Confit duck leg w garlic mash, rocket and caramelised onion jus
- Spiced pork belly on kumara puree w grilled apple and sticky rib

### desserts

- Vanilla panacotta w poached rhubarb and almond biscuit
- Passionfruit parfait w tropical fruit salad
- Soft pavlova roulade w mascapone and mixed berries
- Baked white chocolate cheesecake w dark chocolate sauce
- Apple bavarois w cinnamon syrup and sable biscuit
- Fresh fruit plate w sorbet

v - vegetarian

There are minimum spend requirements for all functions



**cocktail function** six canapés choices, served over three hours | \$45.50 per person

**pre-dinner nibbles** three canapés choices, served over one hour | \$14.00 per person

These selections are a sample of our typical menu and are subject to seasonal changes and your personal preferences we look forward to discussing with you.

**hot selection**

- Prawn skewers w sweet chilli sauce
- Mini roast beef Yorkshire pudding w horse radish cream
- Chicken satay skewers
- Spinach and feta, sundried tomato tartlets v
- Seared lamb on onion papiers w cauliflower puree
- Pork wonton cups w apple salsa

**cold selection**

- Pesto crostini w green olive dip v
- Pacific rock oysters w verjuice jelly
- Seared tuna on potato round w salsa verde
- Chicken and tarragon pin wheel sandwiches
- Blue cheese and honey walnut tartlets v
- Rare beef rolls w hummus and dukkah
- Baby fennel seed scones w brie and quince paste v

**sweets**

- Little lemon meringue pies
- Chocolate brownie w whipped cream and cinnamon sugar
- Sticky date cake w mascarpone

**platters** | \$150.00

- Cheese board served w dried fruit, nuts and crackers
- Antipasto- selection of cured and airdried meat w roasted vegetables, olives, dips and croutes
- Fresh fruit platter

v - vegetarian

There are minimum spend requirements for all functions



These selections are a sample of our typical menu and are subject to seasonal changes and your personal preferences we look forward to discussing with you.

To supplement the canapés option you may wish to add some slightly more substantial options from our bowl food or carvery selections.

**canapés**

six canapés choices, served over three hours | \$45.50 per person

**hot selection**

- Prawn skewers w sweet chilli sauce
- Mini roast beef Yorkshire pudding w horse radish cream
- Chicken satay skewers
- Spinach and feta, sundried tomato tartlets v
- Seared lamb on onion paniers w cauliflower puree
- Pork wonton cups w apple salsa

**cold selection**

- Pesto crostini w green olive dip v
- Pacific rock oysters w verjuice jelly
- Seared tuna on potato round w salsa verde
- Chicken and tarragon pin wheel sandwiches
- Blue cheese and honey walnut tartlets v
- Rare beef rolls w hummus and dukkah
- Baby fennel seed scones w brie and quince paste v

**bowl food selection (to supplement canapés)**

one choice | add \$10 per person

two choices | add \$16 per person

three choices | add \$22 per person

- Fish and chips
- Traditional caesar salad
- Bangers and mash
- Pasta w pesto, mushrooms and pine nuts
- Chicken salad w glass noodles and toasted sesame seeds
- Chilli salt squid on steamed rice w julienne vegetables

**carvery selection (to supplement canapés)** - served w bread rolls and garnishes

one choice | add \$14 per person

two choices | add \$18 per person

- Glazed ham w Dijon mustard
- Roast loin of pork w apple sauce
- Roast sirloin of beef w horseradish cream
- Roast leg of lamb w roast garlic and rosemary jus

v - vegetarian

There are minimum spend requirements for all functions



## beverages

### beer

Amstel Light	\$7.50
Becks	
Carlsberg	
Corona	
Crown Lager	
DB Export Gold	
Heineken	
Lion Red	
Monteiths Original	
Monteiths Black	
Monteiths Golden	
Monteiths Summer Ale	
Macs Gold	
Speights Gold	
Steinlager	
Steinlager Pure	
Steinlager Edge 3.5% alc/vol	
Stella Artois	

### cider

Magners Irish	\$8.00
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### cool drinks

Freshly Squeezed Orange Juice	\$6.00
Apple, Cranberry, Feijoa, Orange, Pineapple, Pomegranate, Tomato Juices	\$5.00
Spirulina	\$5.50
Fruit smoothie - blended banana and yoghurt w passionfruit or berry	\$8.50
Lemonade, Coca Cola	\$4.00
Red Bull	\$6.00
Sparkling Elderflower Mineral Water	\$5.50
Phoenix Drinks - assorted range	\$5.00
Waiwera Mineral Water - still or sparkling	
500ml   \$6.50	1 Litre   \$9.50
Badoit Sparkling Mineral Water (Fr) 750 ml	\$8.50
Iced Coffee	\$8.50
Iced Chocolate	\$8.50

### tea | coffee | hot chocolate

\$4.50   Tea (see tea menu)	\$5.00   Coffee latte
Filter coffee	Chai latte
Cappucino	Moccachino
Flat white	Hot chocolate
Long black	
Short black	\$1.00   Fluffy

### 50c | extras

Extra shot	Soy milk
Decaffeinated	

### \$12.50 | special coffee

Your choice of liqueur with espresso coffee and cream. Galliano, Cointreau, Kahlua, Baileys, Amaretto, Sambucca, Tequila, Irish Whiskey



## wine

bottle glass

### champagne and methode champenoise

Taittinger NV	\$115.00	
Moet & Chandon NV	\$110.00	
Deutz Marlborough Cuvee NV	\$52.00	
Arcadia NV Brut	\$50.00	\$10.50
Alan Scott Sparkling Rosé	\$43.00	\$9.50
Lindauer Sparkling Sauvignon	\$29.50	\$8.50
Lindauer Special Reserve NV	\$34.50	
Lindauer Fraise NV 200ml	\$8.00	
Edenvale Sparkling Cuvee (no alcohol)	\$22.00	

### sauvignon blanc

Craggy Range Avery	\$39.50	
Dancing Water	\$39.50	\$9.00
Te Awa Barrel Ferment	\$40.00	
Oyster Bay	\$42.00	\$9.50
Dog Point	\$41.50	

### chardonnay

Wishart Unoaked	\$37.50	
Floating Mountain	\$37.50	\$8.00
Nga Waka	\$39.50	\$9.00
Amor-Bendall Reserve	\$41.50	\$9.50
Church Road	\$42.00	
Te Mania Reserve	\$44.00	

### aromatics

Floating Mountain Riesling	\$36.50	\$7.50
Greystone Dry Riesling	\$41.50	
Greenhough Gewurztraminer	\$38.50	\$9.00
Johanneshof Gewurztraminer	\$52.00	
Roaring Meg Pinot Gris	\$42.50	\$9.50
Ti Point Pinot Gris	\$42.50	\$9.50
Johanneshof Pinot Gris Troken	\$51.00	
Milton Viognier	\$45.00	

### rosé

Akarua	\$38.50	\$9.00
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### pinot noir

Floating Mountain	\$45.00	\$9.00
Three Paddles	\$47.50	\$10.50
Sleeping Dogs	\$55.00	
Dog Point	\$72.50	
Quartz Reef	\$72.50	

### merlot/cabernet sauvignon

Weeping Sands Merlot/Cab. Sauv.	\$42.50	\$9.50
Delegats Reserve Cab. Sauv./Merlot	\$42.50	\$9.50

### shiraz/dolcetto

Trinity Hill Hawkes Bay Shiraz	\$41.50	\$9.00
Beresford McLaren Vale Shiraz	\$45.00	
Heron's Flight Dolcetto	\$52.00	

### dessert

Cloudy Bay Late Harvest Riesling	\$35.00	\$11.00
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### port

10 Year Old Tawny		\$13.00
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## wedding price schedule and terms

We invite you to discuss your plans with us for your special day. Our professional staff are only too happy to personalise everything we do for you.

### **venue and service charges**

Friday & Saturday	5.00pm - Midnight   \$1500
Sunday	5.30pm - Midnight   \$950
Public Holidays	5.00pm - Midnight   \$1000 plus 15% surcharge on total account

### **additional hours**

Monday to Saturday before 5.00pm (\*for wet weather ceremonies only)  
and/or after midnight or  
Sunday before 5.30pm\* and/or after midnight | \$300 per hour or part thereof  
Ordinarily, private functions are only held in the evenings from 5.00pm (5.30pm Sundays).

### **wet weather**

In the event that a request is made to hold your ceremony in the restaurant's Pavilion Room due to wet weather, a charge will be made regardless of weather conditions on the day. This must be confirmed when your function is booked | \$300 per hour or part thereof

### **venue hire includes**

Dressed tables with linen table cloths and napkins  
Waiting staff  
Candles for tables  
Dance floor  
Security guard on main gate at Greenlane West Road  
The venue and service charge does not include obligations for breakage, or loss of venue property.

### **booking and confirmation**

A deposit of \$500 is payable upon confirmation of your wedding date. In the event of cancellation your deposit is only refundable if an alternative booking can be secured for that date.

Seven days prior to your wedding, we require final confirmation of guest numbers along with payment of the total expected account. The number stated at this point will be the number the restaurant caters for. We are unable to accept decreases after this time.

### **gifts and personal property**

No responsibility can be taken for any gifts or other property left in the premises overnight. We recommend that you make arrangements for gifts to be removed at the close of the function.

### **payment**

All payments are to be made by cash, eftpos or cheque.

All prices quoted are valid at time of printing, but may be reviewed at the management's discretion.

All prices are GST inclusive

Please enquire about minimum spend amounts.