

CARRINGTON

RESORT
N O R T H L A N D

A HERITAGE HOTEL

WEDDINGS AT CARRINGTON

Set amidst the white sand beaches and rolling coastal land of Northland's magnificent Karikari Peninsula, Carrington is a unique secluded resort retreat where privacy, service and great facilities combine to leave an indelible impression.

Carrington Resort and Karikari Estate Vineyard and Winery provide the perfect setting for your dream wedding. Your ceremony could take place either in the grounds of the resort or on the front lawn of the Winery, both with the stunning backdrop of our restored wetlands, Karikari Beach and Great Exhibition Bay.

Your wedding reception would then be held either in our resort's restaurant or in our rustic Barrel Hall, where, whilst surrounded by barrels of wine and candlelight, you and your guests will enjoy great food and award winning wines from Karikari Estate.



Wedding Ceremony Locations

You are free to choose your ceremony location for your special day... a few suggestions would be our putting green overlooking our magnificent Matt Dye designed tournament quality golf course out towards the white sands of Karikari Beach, or perhaps up at our Karikari Estate Vineyard & Winery on the front lawn looking over the whole resort, with our wetlands, Karikari Beach and Great Exhibition Bay in the distance.



After the ceremony, mingle with your guests for a while enjoying champagne, and canapés, and then head off for your photographs around the 3000 acre resort. Perhaps some pictures in the vines, or down by our lake with the beautiful wooden bridges looking back toward the main complex. With time & tide allowing, we would suggest that the Bride & Groom head down to Karikari Beach for some truly memorable photographs in the sand dunes.



Please note: No charge will be made for the ceremony location as long as your ceremony is no earlier than 4pm. A small fee of \$380 incl GST is charged for the transport of the Bridal Party for wedding photographs. This covers hire of our Landcruiser and a driver. *(a bridal hamper with food and drinks can also be arranged – beverages charged upon consumption)*

Wedding Reception Options

Options for your wedding reception dinner would be either in our resort's restaurant or in our rustic Barrel Hall at Karikari Estate Winery.

Barrel Hall Package

Maximum numbers: 100 guests

Description: The Barrel Hall at Karikari Estate has a beautiful enchanting atmosphere, with delightful aromas of the barreled wine

Venue Hire fee: \$2600.00 incl GST

Included in package: All furniture, crockery, glassware, utensils, table linen, candelabras, staff, venue-set up, hire of venue until midnight

Menu & Beverages: Dinner and Beverages – to be discussed closer to your day
(see further on for sample menus and banqueting wine list)

Optional Extras: PA System: \$400.00 *(please note most DJ's and bands will supply this)*

Chair Covers: From \$10.00 per chair *(if we organise for you)*



We would be delighted to give you details of florists and suppliers you may wish to work with to decorate the Barrel Hall.

Restaurant Package

Please note the availability of the restaurant in peak summer months may be limited.

Maximum numbers: 60 guests

Description: Our fine dining restaurant has an elegant relaxed style with stunning views over our tournament quality golf course, the restored wetlands and Karikari Beach.

Room hire fee: \$940.00 incl GST

Included in package: All furniture, crockery, glassware, utensils, table linen, stereo system for music, staff, venue set up.

Menu & Beverages: Dinner and Beverages – to be discussed closer to your day
(see further on for sample menus and banqueting wine list)

Optional Extras: Chair Covers: from \$10.00 per chair *(If we organise for you)*



We would be delighted to give you details of florists and suppliers you may wish to work with to decorate the restaurant.

Accommodation at Carrington Resort

Lodge accommodation includes ten spacious suites opening to wide verandahs with views towards the Pacific Ocean, or over our golf course and native bush. Separate Villas provide self-contained, three bedroom accommodation with full kitchen facilities, dining/living area with satellite television and views across the 15th fairway of the renowned Matt Dye designed tournament golf course. All villas have spectacular ocean views.

We are delighted to offer a complimentary Lodge room for the newlyweds wedding night. Please contact us for wedding rates for your guests and to enquire for our special site visit rates.

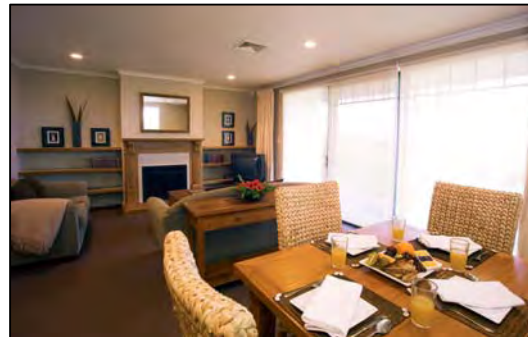
10 x Lodge rooms

- ❖ All of the air conditioned rooms have Californian Kingbeds, en-suite bathrooms and cover 40sqm
- ❖ Twin size single beds are provided on request
- ❖ Maximum number of two guests per room
- ❖ No children policy



14 x Three Bedroom Villas

- ❖ Each of our villas has spectacular views of the 15th fairway and ocean
- ❖ Living room downstairs, bedrooms upstairs
- ❖ Two double bedrooms and one single bedroom
- ❖ Maximum number of five guests per villa
- ❖ Children welcome



Room Configuration

Room Type	Total No. of Rooms	Bedding Configurations	Bathrooms
Lodge Room <i>(Maximum 2 Guests)</i>	10x Lodge Rooms	Either 1 Californian King or 2 Twin Singles	1 Bathroom
Three Bedroom Villa 2 x Double Bedrooms & 1x Single Room (sml) <i>(Maximum 5 Guests)</i>	14x Villas	9 Villas with 2 double bedrooms + 5 Villas with 1 double bedroom and 1 twin bedroom & 1 single bedroom The single room in each Villa has a single bed	2 ½ Bathrooms

Carrington Resort can sleep a maximum of 90 guests based on twin/double share.



Wedding Menus for 2010/2011 – in the Barrel Hall

Tuscan Style Menu

\$90.00 per person

Our Tuscan menu delivers a relaxed style meal for your guests. It gives them an opportunity to meet and interact with the other guests at their table. A great “ice breaker” the Tuscan menu is served quickly and is a good option for those who want to get on with the dancing, as long as the speeches are not too long!!!

To start: An antipasto platter of local ingredients and fresh bread to be shared will be placed on the table. This is a real taste of Northland. This will be cleared and your pre-selected hot platters will be put on the table for your guests to share. Finally, your pre-selected plated desert will be served to each guest. A cheese and fruit platter will be presented on a separate table with your cake artfully portioned by one of our chefs.

To Start

Antipasto Platter

olives marinated with feta, smoked hapuka, smoked eel, grilled local chorizo, smoked chicken, mediterranean vegetables, local cheeses, breads, olive oil and dips

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Main Course

Your Choice of Two:

Roast Beef

grain mustard and horseradish

Honey Roast Pork Loin

roast apples

Baked Salmon

lemon and herbs

with

Rosemary Roasted Potatoes

Thyme Grilled Vegetables salad

Tomato, Basil and Mozzarella Salad with Balsamic Dressing

Caesar Salad

Mesclun Salad

~

Dessert

Your Choice of one:

Passionfruit Cheesecake

coulis

Vanilla Panacotta

seasonal fruit compote and lemon shortbread

Tiramisu

balsamic strawberries

Lemon tart

mascarpone cream

~

Local Artisan Cheeses and Fresh Fruit Platter

Tea and Coffee



Plated Menu 1 (for Barrel Hall)

*The vegetarian option will be provided to your vegetarian guests
(even if it is not one of the options chosen).*

To Start

Antipasto Platter

*olives marinated with feta, smoked hapuka, smoked eel, grilled local chorizo, smoked chicken,
Mediterranean vegetables, local cheeses, breads, olive oil and dips*

~

Main Course

Your choice of two:

Herb Crusted Fillet of Beef

slow roasted tomatoes, white truffle mash potatoes, baby spinach and Karikari jus

Free Range Corn Fed Chicken Breast

rolled with date and pistachio served on potato cake with saffron sauce

Seared Aoraki Salmon Fillet

wasbi mash, wilted greens and sesame soya dressing

Confit Duck Leg

stirfried soba noodles and vegetables chilli ginger broth

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Dessert

Your Choice of one:

Passionfruit Cheesecake

coulis

Vanilla Panacotta

seasonal fruit compote and lemon shortbread

Tiramisu

balsamic strawberries

Lemon tart

mascarpone cream

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Tea and Coffee

\$95.00 per person

\$5 discount per person if pre ordered



Plated Menu 2 (for Barrel Hall)

*The vegetarian option will be provided to your vegetarian guests
(even if it is not one of the options chosen).*

To Start

Assorted Bread

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Seasonal Soup

Caramelised Onion, Feta, Tomato and Lemon Thyme Tart

Karikari olive oil and balsamic glaze

Salmon

rolled with sesame, avocado compote and cucumber noodles

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Sorbet

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Main Course

Your choice of two:

Herb Crusted Fillet of Beef

slow roasted tomatoes, white truffle mash potatoes, baby spinach and Karikari jus

Free Range Corn Fed Chicken Breast

rolled with date and pistachio served on potato cake with saffron sauce

Seared Aoraki Salmon Fillet

wasbi mash, wilted greens and sesame soya dressing

Confit Duck Leg

stirfried soba noodles and vegetables chilli ginger broth

~

Dessert

Your choice of two:

Passionfruit Cheesecake

coulis

Vanilla Panacotta

seasonal fruit compote and lemon shortbread

Tiramisu

balsamic strawberries

Lemon Tart

mascarpone cream

Chocolate Truffle Cake

berry compote

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Platter of local artisan cheeses

Tea and Coffee

\$130.00 per person

\$5 discount per person if pre ordered



Buffet Menu (\$95 per person)

To Start

Assorted Bread Basket

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Seasonal Soup

(Served)

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Carvery

your choice of two:

Ham, Turkey, Lamb or Beef

served with jus and condiments

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Hot Buffet

Medley of Seasonal Vegetables

Minted New Potatoes

and your choice of two of the following:

Thai Chicken Curry with Coconut Jasmine Rice

Rich Beef and Mushroom Stew

Lamb Rogan Josh with Caper and Saffron Scented Basmati Rice

Seafood Stirfried Noodles

Seared Salmon with Herb Yoghurt

Lamb Teriyaki served with Sticky Rice

Baked White Fish Fillets and Herb Scented Béchamel

Sweet and Sour Pork and Fried Rice

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Cold Buffet

your choice of four of the following salads:

Couscous, Greek, Tossed Leaf, Roasted Vegetable, Tomato and Boccocini, Pasta, Rice,

Potato, Egg, Caesar, Waldolf, Chickpea

and:

Seafood Platter

Cold Cured Meats and Antipasto Platter

~

Desserts

your choice of three:

Chocolate Walnut Tart

Passionfruit Cheesecake

Chocolate Gâteaux

Lemon Tart

Merange Roulade

Chocolate Hazelnut Brownie

Strawberry Cheesecake

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Local Artisan Cheeses with Crackers, Chutney and Fresh Bread

Fresh Fruit Platter

Tea and Coffee



Canapé Selection

Northland Oysters Natural
with pomegranate dressing or tempura with ponzu

Vietnamese Rice Paper Rolls
wilted julienne of vegetables

Broccoli and Blue Cheese Petit Quiche

Parfait Tartlets
apple jelly

Smoked Lamb on Char-Grilled Bruschetta
tomato salsa

Crostini with Kaimai Brie
roasted peach chutney

Assorted Sushi
with condiments

Pumpkin Feta Filo Parcels

Spicy Pork Wontons

Green Lip Mussels
chilli mango salsa

Japanese Marinated Chicken Pieces

Lamb Koftas
plum sauce

Pork Belly
fig jam

Smoked Fish and Potato Cakes

Chicken Satay

Spring Rolls

Pizza Breads

Samosa

Sashimi

Salmon Cubes Rolled in Dukah

Ceviche Snapper on Crostini

\$5 per choice per person - minimum of three choices

KARIKARI ESTATE

Banqueting Beverage List 2010-2011

All beverages are to be charged upon consumption as per the bottle prices below.

Please note these prices are in NZD and are inclusive of GST

Prices & winelist are subject to change

KARIKARI ESTATE WINE	\$ per bottle
Karikari Estate Pinotage 07 - Cape Karikari	65.00
Karikari Estate Syrah 07 - Cape Karikari	55.00
Karikari Estate Toa Iti 06 – Cape Karikari	55.00
Hell Hole 06 – Cape Karikari	38.00
Karikari Estate Merlot, Cabernet Sauvignon, Malbec 05 – Cape Karikari	48.00
Karikari Estate Sauvignon Blanc 09 – Nelson	42.00
Karikari Estate Chardonnay 07 - Cape Karikari	55.00
Karikari Estate Chardonnay 08 - Cape Karikari	42.00
CHAMPAGNE/METHODE TRADITIONNELLE	
Taittinger Comtes de Champagne Blanc de Blanc 95 - Reims, Fr	395.00
Moët et Chandon Rosé – Epernay, Fr	185.00
Bollinger NV – Reims, Fr	145.00
Taittinger Reserve NV - Reims, Fr	125.00
Deutz Marlborough Cuvée – Marlborough	55.00
Lindauer Special Reserve – Marlborough	42.00
Lindauer Brut - Marlborough	32.00
NZ BOTTLED BEER	
Speights Gold Medal	5.00
Steinlager Pure	7.00
Monteiths Original	7.00
Monteiths Radler	7.00
Lion Red	5.00
INTERNATIONAL BEER	
Becks – Germany	8.00
Corona – Mexico	8.00
Heineken – The Netherlands	8.00
Stella Artois – Belgium	8.00



At Carrington Resort you will enjoy top accommodation, fine dining with gourmet cuisine and award-winning wines from our winery, Karikari Estate.

Relax. Refresh. Retreat to a place made in heaven!

For more information about weddings at Carrington Resort, please contact

Marara Murray at marara@carrington.co.nz or call her on 09-408 7222 ext.219

<http://www.heritagehotels.co.nz/Carrington-Resort>