



WEDDINGS AT

# Charlotte's KITCHEN

Celebrate your wedding in the beautiful Bay of Islands at Charlotte's Kitchen.  
Charlotte's kitchen is Pahia's ultimate seaside restaurant, located at the end of the  
Paihia wharf over the sea, you cannot find a better waterfront location.  
With breath taking views and a sensational dining experience to match,  
let Charlotte take care of your wedding day for you.







## RECEPTION VENUE

Charlotte's fresh, contemporary restaurant opens up onto a sun filled deck located directly over the sea. The beauty of the deck is that it can cater for all weather conditions as it can be fully enclosed without any obstruction to the stunning view with clear blinds, louvretch roof and overhead heating. Alternatively it can be left wide open to enjoy a perfect summers day. Charlottes can cater for up to 100 guests comfortably with separate spaces for a bar area, band and dance floor.

## WEDDING SERVICES

Charlotte's has an on-site wedding co-ordinator with experience in planning and delivering tailor made, personalised weddings to guarantee a truly memorable day. We manage all of the detail in the lead up to and on your wedding day providing support and assistance so you can relax and enjoy your day without having to worry about the finer details.

## DINING EXPERIENCE

Charlottes offer's a contemporary dining experience with exquisite food and an exceptional level of service to match. We have a variety of canapes and set menus to select from. We meet with the bride and groom and tailor the menu to ensure a memorable celebration for you and your guests.

## BEVERAGE OPTIONS

We have a comprehensive wine, beer and cocktail list where you can select your choices for the evening.





## CHARLOTTE'S VENUE HIRE

The fee to have exclusive use of Charlotte's throughout the year is:

SUMMER ( 19 December – 31 March ) – \$1,800

AUTUMN AND SPRING ( April & Sept to Dec 19 ) – \$1,200

WINTER ( May 1 to August 31 ) – \$500

THE FEE TO HIRE CHARLOTTES KITCHEN INCLUDES:

- Exclusive use of Charlottes kitchen from 9am until 1am
- Provision of professional food and beverage staff.
- Set up of tables including tablecloths, napkins, cutlery, crockery, glassware and chairs.  
NB: All linen provided is white.
- Bar set up with wine & beer selection
- Designated area set up for welcome drinks & canapés.
- A full cleaning service pre & post wedding.
- Unlimited meetings and communication prior to your wedding day with our experienced wedding co-ordinator.
- Provision of a detailed function sheet, including a timeline, for your wedding day.
- Recommendations on local suppliers.
- Use of our indoor sound system (with i-pod connection) for background dinner music.
- Provision of a table plan template and floor plan of the venue so you can plan your seating arrangements.
- Use of our wooden table plan stand and easel.
- Printing of your menus.
- Clothed gift table.
- Clothed cake table and knife.

( Please note due to noise restrictions bands / DJs need to finish at 12:30am and the liquor license is until 1am )

We require a minimum spend during our summer season and weekends throughout the year as we are closing our restaurant to provide space for a wedding.

The minimum spend is determined by the date you are enquiring for and is based on our normal turnover in the restaurant for an a la carte evening as we are closing the restaurant to host your wedding. The venue hire is contributed to the minimum spend.





## COLD OPTIONS

**\$3.50 each**

**"Te Ika Mata" – Polynesian raw fish salad (gf) (df)**

**Clevedon Valley buffalo mozzarella w heirloom tomatoes and caramelised balsamic (gf) (v)**

**marinated scallop crudo w hazelnuts, lemon & chive (gf) (df)**

**spiced tuna tartare w citrus custard & micro shiso (gf)**

**smoked duck breast w hoisin & pickled cucumber (df)**

**seared beef tataki w green onion, edamame & coriander (df)**

## HOT OPTIONS

**\$3.50 each**

**grilled tiger prawns w anchovy & garlic butter (gf)**

**crispy pork belly w a cashew nam jim & pineapple jelly (gf) (df)**

**Tempura battered oyster w fire dragon mayonnaise (df)**

**field mushroom risotto w truffle & tallegio cheese (gf) (v)**

**Buffalo cauliflower w blue cheese sauce (v) (gf)**

**roasted chicken & lemongrass croquette w coriander nam jim (gf) (df)**

## DEEP FRIED OPTIONS

**\$2.50 each**

**vegetarian samosa w dipping sauce (v)**

**mini spring rolls w dipping sauce (v)**

**broccoli & cheese bites w aioli (v)**





## **"WALK & FORK" LARGE CANAPE MENU**

(Minimum of 6 per person)

**\$8.00 each**

### **big eye tuna poke**

w green onion, soy, crisp shallots & avocado mousse (df)

### **crispy fried pork knuckle**

w Asian inspired slaw, rice noodle & vietnamese dressing (gf opt) (df)

### **steamed pork buns**

w crisp pork belly, cucumber kimchi, hoisin & chilli (df)

### **fried chicken karaage**

w asian cabbage salad, pickled mustard greens & kewpie mayonnaise (df) (gf)

### **Smoked duck breast**

w hoikken noodle, mung beans, pak choy & oyster sauce (df)

### **Clevedon valley Buffalo mozzarella**

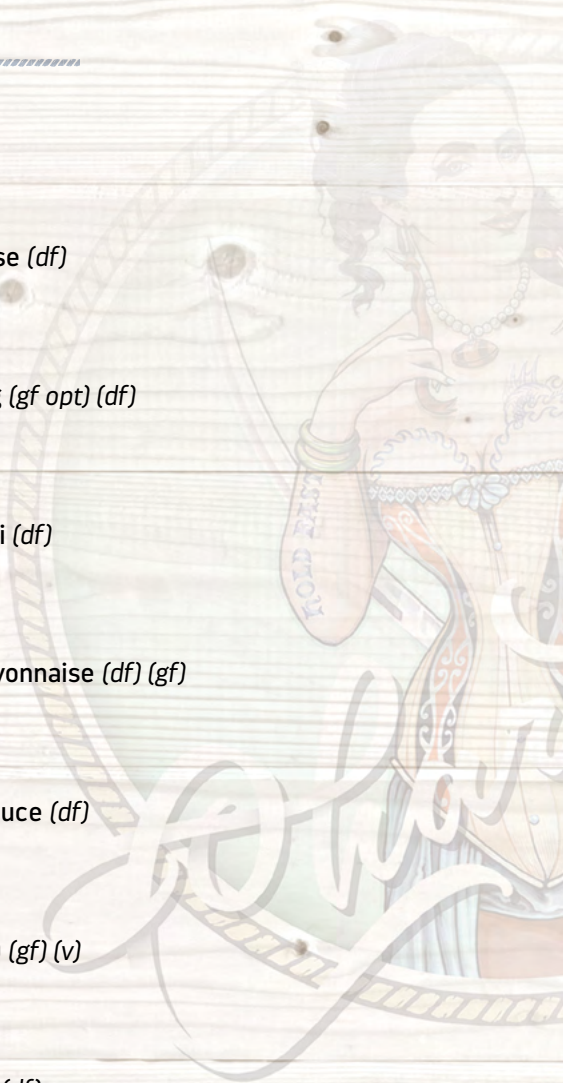
w heirloom tomatoes, caramelised balsamic & EVOO (gf) (v)

### **salt & pepper squid**

w pickled cucumber salad, chilli & coriander (gf) (df)

### **herb coated free range chicken thighs**

w peanut slaw, potato mash & truffled jus





# Set Menus

## \$68 SET MENU

### ENTRÉE

**Spiced Tuna Tartare** (gf)  
citrus custard / shiso / rice crackers

**Cauliflower Veloute** (gf) (v)  
truffle oil / warmed 7 grain bread / butter

**Pulled Pork Knuckle** (df)  
Asian inspired slaw / mung beans / coriander /  
tamari / lime

### MAIN COURSE

**Grilled Game Fish Loin** (gf) (df)  
spiced eggplant relish / caper berry / heirloom tomatoes

**Braised Beef Cheek** (gf opt) (df opt)  
XO crumb / orange / carrot / wong bok

**Gorgonzola Risotto** (gf) (v)  
fresh pear / parmigiano reggiano / toasted walnuts /  
rocket leaves

### DESSERT

**Vanilla Panacotta** (gf)  
raspberry soup / freeze-dried berries / meringue

**Chocolate Mess**  
chocolate feuilletine / chocolate crème /  
freeze dried white chocolate / passionfruit

## \$78 SET MENU

### TO START

**Waikare Inlet Oysters** (gf) (df)  
prelibato white balsamic / lemon

**Aglia Pizza Bread**  
roasted garlic / rosemary salt / EV00

### ENTRÉE

**"Te Ika Mata"** (gf) (df)  
marinated raw hapuka / coconut / chilli / lime / coriander

**Seared Black Angus Beef Tataki** (df)  
soba noodle / green onion / crisp garlic /  
coriander / sesame

**Sautéed Potato Gnocchi** (v)  
roasted pumpkin puree / crisp sage / pecorino cheese /  
burnt butter

### MAIN COURSE

**Pan Fried Market Fish** (gf opt) (df opt)  
kumara / coconut / miso / edamame / pak choy

**Grilled Beef Eye Fillet**  
truffled cauliflower puree / sautéed field mushrooms /  
asparagus / crisp parsnip / port wine jus

**Gorgonzola Risotto** (gf) (v)  
fresh pear / parmigiano reggiano / toasted walnuts /  
rocket leaves

### DESSERT

**Vanilla Panacotta** (gf)  
raspberry soup / freeze-dried berries / meringue

**Chocolate Mess**  
chocolate feuilletine / chocolate crème /  
freeze dried white chocolate / passionfruit



# Beverage

## Wine Selection

### METHODE TRADITIONELLE & CHAMPAGNE

	Gl	Btl
Mionetto Prosecco - Brut - Italy	9.5	45
Nautilus Cuvee - Marlborough		75
Pol Roger Brut Réserve - Epernay		110

### SAUVIGNON BLANC

Allan Scott - Marlborough	9.5	45
Rogue Vine - Bay of Islands	12.0	57
Palliser Estate - Martinborough		60
Dog point - Marlborough		70

### PINOT GRIS

Straw Island - Gisborne	9.5	45
Marsden - Bay of Islands		50
Omata Estate - Bay of Islands	12.0	55
Amisfield - Central Otago		70

### CHARDONNAY

Straw Island - Gisborne	9.5	45
Mills Reef 'Reserve' - Hawke's Bay		55
Omata Estate - Bay of Islands	13.0	65
The Landing - Bay of Islands		75

### RIESLING

Palliser - Marlborough		50
------------------------	--	----

### GEWURTZTRAMINER

Millars - Mangawhai, Northland		50
--------------------------------	--	----

### ROSE

Marsden - Bay of Islands	9.5	45
Omata Estate - Bay of Islands		50
Margrain - Martinborough		65

### CABERNET PREDOMINANT

Mills Reef 'Reserve' - Hawke's Bay	12.0	55
------------------------------------	------	----

### MERLOT PREDOMINANT

Straw Island - Hawke's Bay	9.5	45
----------------------------	-----	----

### PINOT NOIR

Clos Margurite- Marlborough	10.0	48
Wooing Tree 'Beetlejuice' - Central Otago	13.5	65
Felton Road - Central Otago		120

### SYRAH / SHIRAZ

Yalumba 'Patchwork' - Barossa	11.0	55
Omata Estate 'Reserve' - Bay of Islands		75
Shaw + Smith - Adelaide Hills		100

### DESSERT WINE

Lake Chalice - late harvest Riesling	10.0	55
Ake Ake Port - Bay of Islands	9.0	

## Beer & Cider Selection

### BEER & CIDER ON TAP

	Small	Large
Heineken	8.5	11.0
Tiger	8.5	11.0
Black Dog Chomp (NZPA)	9.0	12.0
Black Dog Dog Father (APA)	9.0	12.0
Erdinger Weißbräu	8.5	12.0
Old Mout Hard Cider	9.0	12.0

### BOTTLED BEER

Heineken Light	8.5
Amstel Light	8.5
Export Citrus Lemon 0%	8.5
Export 33	8.5
Export Gold	8.5
Sol	9.0
McLeods Long Board Lager	9.5
McLeods Paradise Pale Ale	9.5
McLeods Pioneer Porter	9.5
McLeods Great Migration 500ml	15.0
Tui	8.5
Monteiths Range	9.0

### BOTTLED CIDER

Monteith's low alc	8.5
Monteith's Apple	9.0
Monteith's Pear	9.0
Rekorderlig Strawberry Lime	9.5

Please note wine, beer range and prices are subject to change.

Thank you for taking the time to consider **CHARLOTTE'S KITCHEN** as a venue to celebrate your wedding.

Please call or email us for specific information for your wedding.

**IDA BIRCH** - Mob: 021 992 938 Email: [hello@charlotteskitchen.co.nz](mailto:hello@charlotteskitchen.co.nz) [www.charlotteskitchen.co.nz](http://www.charlotteskitchen.co.nz)