



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, louvetech 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) – \$1,500

AUTUMN AND SPRING (April & Sept to Dec 19) – \$1,000

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

\$3.00 each

Te Ika Mata – Polynesian raw fish salad (gf)

Mini Caprese salad on spoon w/ buffalo mozzarella (v) (gf)

Mini prawn cocktail w/ chipotle mary rose (gf)

Duke smoked fish mousse w/ crisp caper

Roasted beets w/ goats cheese & pinenuts (v) (gf)

King crab, macadamia & apple on blini

Fresh Waikare inlet oysters w white balsamic (gf)

Mini ice cream cones (dessert)

HOT OPTIONS

\$3.00 each

Tempura prawns w/ chipotle mayo

Crispy pork belly w a black doris plum & kawakawa salsa (gf)

Tempura battered Local oyster w/ wasabi mayo

Portobello mushroom steak w/ parsnip puree & cipolini onion (v) (gf)

Grilled beef fillet w/ truffled mash & black garlic

Roasted chicken breast on lemon & herb risotto & sundried tomato pesto (gf)

DEEP FRIED OPTIONS

\$2.00 each

Vegetarian samosa's w/ dipping sauce

Vegetarian spring rolls w/ dipping sauce

Crispy calamari w/ basil mayo

Gurnard goujons w/ tartar sauce

Set Menus

\$65 SET MENU

ENTRÉE

Grilled New Zealand Calamari (gf)
rocket / Spanish onion / confit garlic / pomegranate /
pecorino / citrus / horopito dressing

Potato gnocchi (v)
roasted pumpkin puree / crisp sage /
pecorino cheese / burnt butter

Soft Shell Tacos
pulled pork knuckle / black beans / bbq corn /
slaw / chipotle aioli

MAIN

Oven Roasted Hapuka (gf)
Miso beurre blanc / bok choy / diced fondant potato /
edamame beans / leeks / greens / xo sauce

Lamb Rump (gf)
salt roasted beetroot / pickled figs / toasted walnuts /
goats feta

Pea Risotto (gf) (v opt)
garlic chips / broccolini / pea feathers / avocado oil

DESSERT

Belgian Chocolate Bavaoise (gf)
sour cherry / coconut / chocolate almond soil

Charlottes Mess (gf)
meringue / cream / kahlua marinated berries

\$75 SET MENU

TO START

Waikare Inlet Oysters (gf)
w Prelibato white balsamic & lemon

Aglio Pizza Bread
roasted garlic / rosemary salt / EV00

ENTRÉE

Te Ika Mata (gf)
marinated hapuka / coconut / chilli / lime / coriander

Chicken & Lime Soup (gf opt)
free-range chicken / lime / black beans / coriander

Potato gnocchi (v)
roasted pumpkin puree / crisp sage /
pecorino cheese / burnt butter

MAIN

Oven Roasted Hapuka (gf)
Miso beurre blanc / bok choy / diced fondant potato /
beans / leeks / greens / xo sauce

Carved Pasture fed rib-eye steak (gf) (served med-rare)
New potato crush / green onion / soft goats cheese /
broccolini / truffled vine tomato / Marsden port wine jus

½ Roasted Chicken breast
creamed potato mash / roasted peanut slaw /
white truffle jus

Pea Risotto (gf) (v opt)
garlic chips / serrano ham crackling /
pea feathers / avocado oil

DESSERT

Mahoe Yoghurt Panacotta (gf)
mango coulis / spiced granola / white chocolate powder /
raspberry

Belgian Chocolate Bavaoise (gf)
sour cherry / coconut / chocolate almond soil

European Cheese Plate
Le rustique camembert / Gorgonzola Piccante /
falwasser crackers / pear & fig chutney

The above menus are an example of what we offer, however we continuously update to incorporate seasonal changes in produce.



Wine Selection

METHODE TRADITIONAL & CHAMPAGNE

	GI	Btl
Vigna Nuova Prosecco - Italy	9.0	38
Nautilus Cuvee - NV - Marlborough	14.0	70
Pol Roger Brut Réserve NV - Epernay	20.0	100

SAUVIGNON BLANC

Allan Scott - Marlborough	9.0	38
Starborough - Marlborough	10.0	45
Kainui Road - Bay of Islands	11.0	50
Paliser Estate - Martinborough	12.0	55

PINOT GRIS

Lake Chalice - Bay of Islands	9.0	40
Omata Estate - Bay of Islands	11.0	50
Omata Estate - Bay of Islands	12.0	55

CHARDONNAY

Tohu - Gisborne	9.0	38
Mills Reef 'Reserve' - Hawke's Bay	10.0	50
Omata Estate - Bay of Islands	12.5	60
Marsden Estate 'Black Rocks' - Bay of Islands		75

RIESLING

The Doctors - Marlborough	11.0	50
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GEWURTZTRAMINER

Millars - Mangawhai, Northland		48
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ROSE WINES

Marsden - 2015 - Bay of Islands	9.5	45
Amisfield - 2015 - Central Otago	14.0	65

CABERNET PREDOMINANT

	GI	Btl
Mills Reef 'Reserve' - Hawke's Bay	10.0	48

MERLOT PREDOMINANT

Lake Chalice - 2013 - Marlborough	9.5	45
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PINOT NOIR

Lake Chalice - 2014 - Marlborough	10.0	47
Anthem Discover - 2014 - Central Otago	12.0	57
Felton Road - 2013 - Central Otago		100

SYRAH / SHIRAZ

Yalumba 'Patchwork' - 2013 - Bay of Islands	11.0	52
Omata Estate - Bay of Islands	12.5	60
Shaw + Smith - Adelaide Hills		100

DESSERT WINE

Pasquale Pasito - 2012 - North Otago	10.5	55
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Beverage

Beer & Cider Selection

BEER & CIDER ON TAP

	Small	Large
Heineken	8.5	10.0
Tiger	8.5	10.0
Black Dog Chomp (NZPA)	9.0	11.0
Black Dog Unleashed (APA)	9.0	11.0
Monteith's Mid Strength	8.5	10.0
Old Mout Hard Cider	9.0	11.0

BOTTLED BEER

Bottled Mainstream Beer 330ml	8.5
Bottled Premium Beer 330ml	9.0
New Zealand Craft Beer 330ml	9.5
New Zealand Craft Beer 500ml	15.0

BOTTLED CIDER

Monteith's Apple	9.0
Monteith's Apple	9.0
Rekorderlig Passionfruit Lime	14.0
Rekorderlig Strawberry Lime	14.0

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.

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