

# **YOUR WEDDING RECEPTION**

at

## **HAMMERHEADS SEAFOOD RESTAURANT**

**7 January 2010**

While our menus are subject to change from time to time, the menu included in this package gives you a good idea of the fare we provide.

At the date of this package, the menu cost is \$95 per adult for canapés pre-dinner, and then a seated three course meal. Alternatively the charge is \$85 if you decide to omit the dessert & cheese platters and instead serve wedding cake for dessert. The charge for children is \$30. All prices include GST.

A deposit of \$1,000 reserves your intended date and holds the menu price to the level current at the time of payment of the deposit.

There is no venue-hire charge for exclusive use of the restaurant; however there is a minimum spend depending on the date of the function; \$15,000 during November, December, February and March; \$12,000 during January, April and October; and \$10,000 from May to September.

We can accommodate up to 200 guests. We comfortably seat up to 175. Above that number we would suggest a “stand-up” function.

We are happy to cater for a small wedding by sectioning off the south end of the restaurant with decorative screens. And we make the small deck off the south end available for your use. However, in that case we cannot have amplified speeches or loud music because of our other guests in the restaurant. No minimum spend applies). Our alternative venue for a more casual small wedding of approximately 60 guests is Hammerheads Vue Bar & Deck. If this interests you please ask for the Vue Bar function information.

We are happy to hold the wedding ceremony in the Bar/Deck area at a charge of \$500.

After the ceremony, whether held at Hammerheads or elsewhere, the reception begins in the Bar/Deck area where canapés and bubbly etc. are served for 1-2 hours, after which everyone moves through to the restaurant to be seated.

We provide a lit backdrop to the bridal table (optional), personalised menus, floor-length tablecloths, and candles at an all-inclusive cost of \$200; we also add a tip of \$300 to distribute to all the staff compensate them for the tips they would otherwise earn when we are open as a restaurant. You are welcome to tell us to increase that amount!

The usual guests' arrival time is 4:30-5pm, or earlier if Hammerheads is the venue for the marriage ceremony. Access to the restaurant is available from 3pm for set up by florists, band or DJ, wedding cake etc. If earlier access is required it can be arranged.

The menu, linen and staff costs are invoiced once the final number of guests is confirmed, and are to be paid prior to the function. The invoice is discounted on the basis that it will be paid by direct credit or, if agreed prior to payment, by cheque. The remainder of the account, (beverages, and any additional guests), less the deposit, is payable at the conclusion of the function unless you have made other arrangements with us.

If you have any queries, please don't hesitate to call me on 521 4400. We strongly recommend one or two meetings on site to discuss your requirements.

Sincerely

Paula Sheahan  
Functions Manager

# HAMMERHEADS WEDDING MENU CHOICES

**Choose 6 canapés, 3 entrees and 3 mains.**

**Menus include bread and dips to begin, steamed garden vegetables and salad with the main course, and filtered coffee or tea with the dessert & cheese platters.**

**150 portions of each canapé selected are provided per 100 guests.**

## CANAPÉS

Peppered beef on herb croutons with horseradish  
Pumpkin and cardamom arancini risotto balls  
Selection of sushi  
Potato and corn croquettes with sweet chilli sauce  
Marinated chicken skewers with spicy peanut sauce  
Ginger marinated beef skewers with red curry sauce  
Scallops and pancetta bacon skewers  
Tiger prawns on skewers with vanilla bean & lemon butter  
Smoked salmon on blinis with crème fraiche  
Seared tuna on skewers with dipping sauce  
Clevedon Coast Rock Oysters served in spoons

## Entrées

*Hammerheads seafood chowder*  
*Seared tuna with shaved fennel, crab, roast capsicum and tomato dressing*  
*Grilled chicken breast, potato, watercress and goats cheese salad with pine nut and basil dressing*  
*Peppered cervena venison with roast beetroot, baby chard, toasted hazelnuts and Vincotto*  
*Seared prawns, shaved fennel & watercress salad with preserved lemon & salsa verde*

## Mains

*Akaroa salmon with Asian greens, ginger and sesame dressing*  
*Roast market fish with a medley of seafood, vanilla, lime and coriander*  
*Roast rack of lamb with potato, goat's cheese, shallots and basil*  
*Beef fillet, potato and oxtail gratin, field mushrooms, confit garlic rouille, Madeira jus*

## DESSERT & CHEESE PLATTERS

Platters of delectable desserts including lemon meringue, chocolate, and strawberry tarts, profiteroles, poppy seed cake, chocolate and pistachio biscotti and truffles;

&

Platters of New Zealand award-winning cheeses, with plum & apple chutney, grapes and crackers.

# Hammerheads Restaurant

## Wine List

### January 2010

#### Champagne

Dom Perignon '99	574
Veuve Clicquot NV Brut	182
Moet & Chandon <b>Rose*</b>	192
Pol Roger Brut NV	190
Moet & Chandon NV*	167
Mumm NV	180

#### Méthode Champenoise

Pelorus Vintage '02	83
Pelorus NV*	73
Deutz Marlborough Cuvée*	62
Lake Hayes Arcadia Brut*	56
Veuve Du Vernay Brut	42

#### Chardonnay

07 Riflemans by Sacred Hill	98
06 Kumeu River*	83
06 Trinity Hill Gimblett Road*	72
07 Cloudy Bay	76
08 Wither Hills*	68
07 Church Road	56
06 Amor Bendall Unoaked	44
07 Sacred Hill	47
07 Spy Valley*	49
08 Kakapo	42
08 Settlers Hill*	40

#### Sauvignon Blanc

08 Brancott Estate*	72
08 Cloudy Bay	68
08 Villa Maria Single Vineyard	56
08 O:TU *	58
08 Wither Hills*	49
08 Astrolabe	50
08 Chard Farm	48
09 Sacred Hill*	46
08 Tohu	43
08 Settlers Hill*	40

#### Pinot Gris

08 The Ned *	52
08 Bilancia *	64
08 Wild South	48
08 Yealands*	46

#### Riesling

08 Camshorn	58
07 Triplebank-Awatere Valley*	49

#### Gewürztraminer

07 Patutahi Estate	72
08 Kahurangi*	49

#### Rosé

08 Gibbston Valley Blanc De Pinot Noir*	64
08 Esk Valley*	49

#### Pinot Noir

07 Peregrine	105
07 Mt Difficulty *	96
07 Chard Farm Finla-Mor*	84
07 Martinborough Te Tera	64
07 Kings Road*	49
08 Kakapo	42

#### Cabernet Sauvignon/Merlot

05 Geoff Merrill Cabernet Sauvignon	62
03 St Andrews Cabernet Sauvignon	106

#### Merlot/Merlot Blend/Varietals

06 Church Road Reserve Cabernet*	76
06 Church Road Cabernet	52
06 Montana Reserve Merlot*	49
07 Settlers Hill*	40

#### Shiraz/Syrah

05 George Wyndam Estate Reserve	66
08 Jip Jip Rocks *	58
06 Corazon	53
08 Trinity Hill*	49

#### Dessert Wines

04 De Bortoli Noble One Semillon *	88
02 Church Road Noble Semillon *	76
04 Perrin Muscat Beaumes de Venise *	66

\* Wines available by the glass

Vintages & prices may change without notice

<b>Ports</b>	<b>Glass (60 ml)</b>	<b>Bottle</b>	<b>New Zealand Beers –</b>	
Dows Ruby Port	10	80	Steinlager Classic	7.5
Dows Tawny	10	80	Steinlager Edge	7.5
Dows 10 yr old	15	120	Speights Distinction Ale	7.5
Dows 20 yr old	26	210	Speights Gold Medal Ale	7.5
			Speights Old Dark Ale	7.5
			Speights Summit	7.5
			Speights Traverse (Low Carb)	7.5
			Lion Red	7.5
			Mac's Black	7.5
			Mac's Gold	7.5
			Steinlager Pure	- 8.5
<b>Sherries</b>	<b>(60ml)</b>		<b>International Beers</b>	
Gonzalez Byass Sweet	7		Oranjeboom	Holland 8
Gonzalez Byass Medium	7		Stella Artois	Belgium 9
			Becks	Germany 9
			Carlsberg	Denmark 9
			Corona	Mexico 9
			Leffe Blond	Belgium 12
			Leffe Brun	Belgium 12
			Kirin	Japan 12
			Guinness (440ml)	Ireland 12
<b>Cognacs &amp; Armagnacs</b>	<b>(45ml)</b>		<b>Beers on Tap</b>	
Courvoisier 3 Star Deluxe	12		Stella Artois	330 ml 8
Prince D'Arignac Armagnac	13		Mac's Gold	420ml 8
Remy Martin VSOP	15		Speights Gold	420ml 8
Hennessey VSOP	16			
Remy Martin XO	28			
Hennessey XO	30			
			<b>Low Alcohol Beers – 6.5</b>	
			Macs Lite	
			Steinlager Premium Lite	
<b>Calvados</b>	<b>(45 ml)</b>		<b>Mineral Waters</b>	
Coeur de Lion	9		Santa Vittoria Azzurra Sparkling	700ml 9
			Santa Vittoria Azzurra Still	700ml 9
			<b>Non Alcoholic</b>	
			Mac's Ginger beer	6
			Chamdor Grape (750 ml bottle only)	22
			Ice Tea (Lemon /Mango & Ginger/Blackcurrant)	5
<b>Grappa</b>	<b>(45 ml)</b>			
Grappa de Brunello	13			
<b>House Spirits</b>	<b>8</b>			
All served as doubles				
E.g. Gin & Tonic				
Brandy & Ginger Ale				
Bourbon & Coke				
<b>Juices</b>		<b>5</b>		
Orange, Apple, Cranberry				
Grapefruit, Pineapple, Tomato				
<b>Soft Drinks</b>		<b>5</b>		
Coke, Diet coke, L&P, Lemonade				
Ginger Ale, Soda, Tonic Water				
<b>Red Bull &amp; Sugar Free Red Bull</b>		<b>6</b>		
<b>Isaacs Cider</b>		<b>6.5</b>		

# Hammerheads Notes For The Wedding Planner

Usually, Hammerheads weddings comprise of pre-dinner drinks and canapés, followed by a seated dinner and dance.

We always draw-up a seating plan from the list of names you give us. It is displayed to assist guests. You might also like to write out and give us place cards for each table. There is a page showing table layout in this folder. There is also photo on our website showing the restaurant set up for a wedding-[www.hammerheads.co.nz](http://www.hammerheads.co.nz).

Hammerheads provide a lit backdrop to the bridal table (optional), personalised menus, floor-length tablecloths, linen napkins and candles for the tables as well as the standing candelabras. You are welcome to arrange for additional table centerpieces and other decorations. We provide black chair covers at no extra charge. If you would like white chair covers instead we will assist you to arrange the hire of those.

Hammerheads is happy to be the 'wet-weather option' for the ceremony if an out-door ceremony is planned but the weather is unkind on the day. Alternatively, you may like to plan for the ceremony to be held at Hammerheads, which has happened on many occasions. We can assist with choosing a wedding celebrant and with wedding rehearsals – our charge for the ceremony to be held at Hammerheads is \$500.

If the wedding party is having photographs taken following the ceremony, guests can proceed to Hammerheads Vue Bar & Deck where they will be offered the canapés and beverages you have chosen.

Guests usually bring presents with them to the reception, and Hammerheads will have a table set aside on which to display these.

When the wedding party arrives, they will either join their guests prior to being seated, or they may prefer to make an entrance directly into the restaurant after their guests have been seated.

## **Seating**

### **A Wedding Seating plan/layout is included with this information**

The wedding party sits at the bridal table. Parents may be seated at the bridal table or at the tables directly in front along with close family and friends.

The seating plan/layout shows the maximum number we can seat at each table. For smaller weddings of 60-80 guests we can use fewer tables, leaving plenty of room in the dining room for a dance-floor. An alternative area for the dancing and party is in the Bar and Deck area, which allows guests who are not dancing to socialize in the dining room and enjoy a slice of wedding cake with tea and coffee.

## **Master of Ceremonies**

The MC has an important supporting role in your wedding celebrations. Although various people give speeches at the reception, it is the MC who effectively acts as a ringmaster, warming up the crowd, controlling the order of events and keeping things running smoothly. At Hammerheads we like to work closely with the MC, while he/she is informing guests of the format for the evening, introducing the speakers for speeches, announcing the cutting of the cake etc. So please make sure your MC reads this information and we look forward to meeting him/her.

## **Speeches**

Generally, the speeches take place at the start of the reception, prior to the entrée being served, and/or between the main and dessert courses. We prefer not to have any speeches between service of the entrée and main course, because of the noise coming from our open kitchen at that time.

Traditionally, the first to speak is the bride's father or a close friend/relative of the bride's family, and a toast is proposed to the couple's health. The groom then replies, and proposes a toast to the attendants. If the bride chooses to speak, it would be appropriate for her to do so at this point. The best man's official duty is to reply on behalf of the attendants, read telegrams or emails etc, and usually mention how lovely the bridesmaids look.

We have a cordless microphone and a lectern for the speeches. The MC and parents usually speak from the top of the stairs between tables 11 + 12 while members of the Bridal party often make their speeches from behind or alongside their table. We will discuss your preferences with you.

## **Food and Drink**

For the first hour or so of the reception guests are served bubbly, and your other selected beverages, along with your choice of canapés, in the bar and deck area. This area is ideal for the start of the reception.

Water and bread and dips will be placed on the tables in the restaurant before everyone is seated. After a short welcome by the MC our waiting staff will offer guests wine or other beverages, and take orders for the entree and main courses. Allow 15 minutes for orders to be taken, before speeches can begin. When entrees are served, about 45 minutes later, depending on the number and length of speeches, all tables are served within a short timeframe, approximately 10 minutes, from first table to last.

A sample timetable follows, and from this you will see that guests are seated for approximately three hours.

## **Cutting the Cake**

The cake is provided by the wedding party, and displayed during the reception. Hammerheads will provide a knife for the cutting of the cake, and then the cake will be removed to our kitchen for slicing and serving with tea and coffee. Sometimes the top tier is kept for the christening of the first child. Usually the first dance follows immediately after cutting of the cake.

## **Music and Dancing**

The wedding party organizes the DJ or band. It is possible to have the dancing at either end of the restaurant, or in the bar after dinner. Hammerheads can help with suggestions for DJ's and bands that have played at our venue previously. For weddings of more than 100 people it is necessary for tables to be removed at the end of the meal to allow extra space for dancing, unless the dance is going to be in the bar and deck area. For this reason, we suggest you place the guests most likely to dance at those end tables closest to the dance floor. If the MC asks the people at those tables to stand to watch the cutting of the cake and then join the couple on the dance floor after the first dance, we are able to move those tables easily.

We leave the dessert and cheese platters on all the tables for guests to circulate and enjoy throughout the rest of the evening. Tea and coffee and wedding cake will also be served.

## **Departures**

Generally the guests will not leave the reception before the bride and groom. If the bride and groom intend to party on they should make an announcement that guests are free to leave when they wish. The last ritual is for the bride to throw her bouquet to the female guests. The party can go on as late as 2am or as agreed with Hammerheads.

## **Payment of the final account**

We request the food, linen etc., and staff gratuity, to be paid prior to the wedding, and will prepare an invoice for you for payment by direct credit into our bank account. After the reception, the remaining costs will be any extra guests, the beverage account, any corkage charge, and possibly the ceremony charge.

Please tell us, prior to the wedding, who will be responsible for the balance of the account – Bride's family, Groom's family, Bride & Groom, or a combination. On the night we are happy to keep the bill-payer/s informed of the status of the account and take further instructions regarding closing the tab if necessary. Often we will have been operating a cash bar for spirits, and we can start, or finish, that at any stage. Once the account has been closed we would like payment by the method and at the time we have previously arranged with you.

# Hammerheads' Toast to the Bride and Groom

There are few occasions more special than a wedding, and for many of us such special occasions call for a celebratory drink. Champagne is of course the most luxurious of these, and only wine made in the French province of Champagne can bear the name. Although sparkling wines from other parts of the world don't carry the label, some are very good indeed, and most are considerably more modestly priced.

Guests are usually offered a glass of bubbly on arrival. As non-alcoholic options we have Chamdor Sparkling Grape juice, fruit juice and soft drinks.

To accompany the meal, we recommend just two or three varieties from our selection of Chardonnay, Sauvignon Blanc, Pinot Gris, or Riesling, and one or two varieties from our selection of Merlot, Pinot Noir, Cabernet Sauvignon and Shiraz/Syrah.

Our bar offers a full selection of spirits, cocktails, and New Zealand and imported beers. If, apart from the wines you have chosen, you prefer to limit the range available to, say, New Zealand and tap beers, we will happily accommodate your wishes. We are also happy to tell your guests that spirits are a "cash bar" item. (We can discreetly serve spirits to certain guests as you instruct).

Non-alcoholic options should always be made available, for non-drinkers and for guests who plan to drive. In addition to the non-alcoholic drinks on order, we serve filtered water at each table.

When wondering about quantities, it's best to allow for an average of one third of a bottle of bubbly per person pre-dinner; one third of a bottle of wine per person to accompany the meal, and a further third of a bottle per person for the party afterwards. Additionally, allow about four beers for every male guest as a basic guide.

There are various ways to keep the beverage costs within your budget. We suggest limiting the number of bottles of bubbly served at the beginning of the reception, or, alternatively we are happy for you to supply your own Champagne at a corkage charge of \$20 per bottle. The dinner wine can be limited to a certain number of bottles served overall. The beers served can be restricted to NZ bottled and/or Tap. And we can limit the spirits to house spirits only, served with standard mixers, or make all spirits a cash bar item. We can also put a dollar limit on the bar overall, at which point, if it is reached, we can move to a cash bar. We are happy to discuss these and other options with you.

**Sample Wedding timetable-adaptable to your needs-but no speeches please  
between the entrée and main courses**

Ceremony	3.30pm
Arrival at Hammerheads	4.30pm
Canapés	5.00pm
Seated	6.30pm
MC's welcome + Orders taken	6.45pm
Speeches	7.00pm
Entrée	7.45pm
Main	8.30pm
Telegrams/Emails/ Speeches	9.00pm
Dessert & Cheese Platters served	9.15pm
Cut Cake	9.30pm
First Dance	9.35pm

### **For your further information:**

1. Our standard table setting includes individual menus, with your personalised header, tea-lights in clear glass holders and candlesticks in grey metal holders. Many florists also provide tea-lights for the tables. Please let us know if you have arranged for tea-lights for the tables and whether or not you require our candles as well.

We place table numbers on each table. If you prefer table names and prepare those and/or have wedding favours and/or place-names that you would like us to put on the tables, we are happy to do that. If you are not having a florist we have some ideas for table decorating and are happy to assist with this on the day.

2. We draw-up and print your seating plan, and it is displayed prominently for the assistance of guests. The seating plan should be given to us at least 3 days prior, ideally by email to [info@hammerheads.co.nz](mailto:info@hammerheads.co.nz).
3. Your wine choices will be offered to guests by our wine waiters, who will open bottles as required. At the end of the evening we present an account based on the number of bottles consumed plus any other drinks ordered from the bar that you have agreed may be put on your tab.
4. For obvious reasons we prefer not to accommodate requests to supply your own wine. However we are not totally inflexible in that regard. If you wish to obtain Champagne for the pre-dinner drinks, we are happy to chill and serve it, with a corkage charge of \$20 per bottle.
5. Your menu and wines should be decided at least 10 days prior and the food portion paid for at this time.
6. Please arrange for wedding presents displayed during the evening to be taken at its conclusion. Hammerheads staff will assist with carrying presents out to your car, or they may be collected at 11am the next day.