



bisque  
ON BOLTON

## WEDDINGS



**BISQUE ON BOLTON RESTAURANT AND BAR**

Corner of Bolton and Mowbray Streets PO Box 2094, Wellington, New Zealand  
Tel + 64 4 462 3785 Fax + 64 4 462 3756  
[bisque@boltonhotel.co.nz](mailto:bisque@boltonhotel.co.nz) [www.boltonhotel.co.nz](http://www.boltonhotel.co.nz)



Bolton Hotel

# *Contents*

Introduction	3 - 4
B-Enticed Package	5 - 6
B-Indulged Package	7 - 8
B-Enchanted Package	9 - 11



**BISQUE ON BOLTON RESTAURANT AND BAR**  
Corner of Bolton and Mowbray Streets PO Box 2094, Wellington, New Zealand  
**Tel + 64 4 462 3785 Fax + 64 4 462 3756**  
**bisque@boltonhotel.co.nz www.boltonhotel.co.nz**



## *Bisque on Bolton*

# INVITES YOU TO THE WEDDING OF YOUR DREAMS

When planning begins for your wedding put yourself in the capable hands of our award-winning catering and event management professionals at Bisque on Bolton. Their single aim is to allow you to relax, unwind and enjoy the day with the total confidence and assurance that our internationally experienced team can provide. Bisque on Bolton is ideally suited for wedding celebrations of up to 90 guests.

A venue of elegance – Ensuring an atmosphere of romance and style that only an authentic fine dining restaurant can offer. Bisque's owner and award winning chef Steve Morris personally oversees the gourmet cuisine. Naturally this is perfectly complimented with an equally impressive wine list that combines a few select imports with the very best our own premier wine regions have to offer. Our team can compile a beverage package specifically to your requirements.

A venue of convenience – Located in the heart of the Wellington CBD, Bisque on Bolton allows all the important people of your life to share in a day of splendid and eternal memories. We can arrange accommodation for your wedding guests to spend the night in luxury and style at the adjoined Bolton Hotel.

**ALL PACKAGES INCLUDE** Luxurious venue with a floor plan to suit your requirements, a silver cake stand and knife, background music, a dedicated wedding co-ordinator

**ON EACH TABLE** Floral posy bowls and individually presented menus

**FOOD** Delicious buffet or set menu created by Steve Morris

**FOR THE BRIDE AND GROOM** Bridal suite for the night of the wedding, a bottle of bubbly, and breakfast buffet.

**B-ENTICED** Buffet menu **89.00** per person

---

**B-INDULGED** Buffet menu **99.00** per person

---

**B-ENCHANTED** Canapés and set menu **110.00** per person

---

**All packages are for a minimum of 50 adults. Prices are inclusive of GST.**

Please contact us at the address below to arrange an appointment to view our venue and let us set in motion the mix of organisation, anticipation, excitement and enjoyment to create for you an infinitely memorable event.



### **BISQUE ON BOLTON RESTAURANT AND BAR**

Corner of Bolton and Mowbray Streets PO Box 2094, Wellington, New Zealand  
Tel + 64 4 462 3785 Fax + 64 4 462 3756  
[bisque@boltonhotel.co.nz](mailto:bisque@boltonhotel.co.nz) [www.boltonhotel.co.nz](http://www.boltonhotel.co.nz)



**Bolton Hotel**



**BISQUE ON BOLTON RESTAURANT AND BAR**

Corner of Bolton and Mowbray Streets PO Box 2094, Wellington, New Zealand  
Tel + 64 4 462 3785 Fax + 64 4 462 3756  
[bisque@boltonhotel.co.nz](mailto:bisque@boltonhotel.co.nz) [www.boltonhotel.co.nz](http://www.boltonhotel.co.nz)



## *B-Enticed*

**MINIMUM 50 ADULTS**

**89.00** per person

### **INCLUDES**

Luxurious venue  
Floor plan to suit your requirements  
Silver cake stand and knife  
Background music  
Dedicated wedding co-ordinator

### **ON EACH TABLE**

Floral centrepiece  
Individual presented menus

### **FOOD**

Exquisite buffet dinner (menu attached)

### **FOR THE BRIDE AND GROOM**

Bridal suite for the night of the wedding  
A bottle of bubbly  
Breakfast buffet



### **BISQUE ON BOLTON RESTAURANT AND BAR**

Corner of Bolton and Mowbray Streets PO Box 2094, Wellington, New Zealand  
**Tel + 64 4 462 3785 Fax + 64 4 462 3756**  
**bisque@boltonhotel.co.nz www.boltonhotel.co.nz**



**Bolton Hotel**

## *B–Enticed*

### **BUFFET MENU**

---

Selection of gourmet breads served to each

#### **COLD BUFFET SELECTION**

Roast baby beetroot with toasted walnuts and orange

Tossed mesclun salad

Green bean, crispy bacon and egg salad with toasted almonds

Roast kumara and cumin salad with cherry tomatoes and pumpkin seeds

#### **CARVERY SELECTION** (choose one)

All carveries are served with traditional accompaniments

Roast beef with horseradish and mini Yorkshires

Apricot glazed ham

Garlic and rosemary-studded lamb

Braised pork flavoured with star anise and cinnamon

#### **HOT BUFFET SELECTION**

Fresh market fish with turmeric, vanilla, zucchini and Portabello mushrooms

Chicken tagine cooked with saffron, ginger and couscous

Medallions of beef with shallots, proscuitto and thyme jus

Corn and feta fritters with semi-dried tomatoes

Seasonal vegetables served with mustard and thyme glaze

Steamed potatoes and chervil butter

#### **DESSERT SELECTION**

Passionfruit and lemon tart

Frangipani and apricot flan

Orange and almond slice with espresso cream

Chocolate and cherry charlotte

Coffee and tea selection

**For an additional \$10.00 per person we can offer you a lavish seafood platter**



**BISQUE ON BOLTON RESTAURANT AND BAR**  
Corner of Bolton and Mowbray Streets PO Box 2094, Wellington, New Zealand  
**Tel + 64 4 462 3785 Fax + 64 4 462 3756**  
**bisque@boltonhotel.co.nz www.boltonhotel.co.nz**



## *B–Indulged*

**MINIMUM 50 ADULTS**

**99.00** per person

### **INCLUDES**

Luxurious venue  
Floor plan to suit your requirements  
Silver cake stand and knife  
Background music  
Dedicated wedding co-ordinator

### **ON EACH TABLE**

Floral centrepiece  
Individual presented menus

### **FOOD**

Exquisite buffet dinner (menu attached)

### **FOR THE BRIDE AND GROOM**

Bridal suite for the night of the wedding  
A bottle of bubbly  
Breakfast buffet



### **BISQUE ON BOLTON RESTAURANT AND BAR**

Corner of Bolton and Mowbray Streets PO Box 2094, Wellington, New Zealand  
**Tel + 64 4 462 3785 Fax + 64 4 462 3756**  
**bisque@boltonhotel.co.nz www.boltonhotel.co.nz**



# *B–Indulged*

## **BUFFET MENU**

---

Selection of gourmet breads served to each table

### **COLD BUFFET SELECTION**

Cucumber, olive and feta salad with cherry tomatoes and red onion

Tossed mesclun salad

Orzo and saffron salad tossed with diced roast vegetables

Pear, kikorangi and walnut salad with Italian parsley

### **CARVERY SELECTION** (choose one)

All carveries are served with traditional accompaniments

Roast beef with horseradish and mini Yorkshires

Apricot glazed ham

Garlic and rosemary-studded lamb

Braised pork flavoured with star anise and cinnamon

### **HOT BUFFET SELECTION**

Seafood nage flavoured with saffron and lemongrass

Corn-fed chicken breast over mango and bourbon sauce and grilled fennel

Stir-fried beef with crisp anchovies, chilli and toasted cashews

Cornmeal-crusting vegetables on cous cous and onion jam

Seasonal vegetables served with mustard and thyme glaze

Steamed potatoes and chervil butter

### **DESSERT SELECTION**

Passionfruit and lemon tart

Frangipani and apricot flan

Orange and almond slice with espresso cream

Chocolate and cherry charlotte topped with hokey pokey

Coconut and pineapple tort topped with poached apricot

Coffee and tea selection

**For an additional \$10.00 per person we can offer you a lavish seafood platter**



**BISQUE ON BOLTON RESTAURANT AND BAR**  
Corner of Bolton and Mowbray Streets PO Box 2094, Wellington, New Zealand  
**Tel + 64 4 462 3785 Fax + 64 4 462 3756**  
**bisque@boltonhotel.co.nz www.boltonhotel.co.nz**



## *B–Enchanted*

**MINIMUM 50 ADULTS**

**110.00** per person

### **INCLUDES**

Luxurious venue  
Floor plan to suit your requirements  
Silver cake stand and knife  
Background music  
Dedicated wedding co-ordinator

### **ON EACH TABLE**

Floral centrepiece  
Individual presented menus

### **FOOD**

Canapés  
Exquisite set menu dinner  
Set menu (attached)

### **FOR THE BRIDE AND GROOM**

Bridal suite for the night of the wedding  
A bottle of bubbly  
Breakfast buffet



**BISQUE ON BOLTON RESTAURANT AND BAR**  
Corner of Bolton and Mowbray Streets PO Box 2094, Wellington, New Zealand  
**Tel + 64 4 462 3785 Fax + 64 4 462 3756**  
**bisque@boltonhotel.co.nz www.boltonhotel.co.nz**



## *B–Enchanted*

**SET MENU** (choose **one** from each course)

---

Freshly baked bread

### **ENTRÉE**

Barbecued salmon on eggplant terrine and rocket salad

Prawn skewers on fennel and lemon salad with coriander and walnut dressing

Smoked lamb fillet on potato and shallot salad with curly endive

Chicken and sesame feuillette with apple chutney and cider dressing

Cardamom and orange glazed turkey confit on beetroot relish

### **MAIN COURSE**

Pan-seared fish with spring onion and caramelised ginger

Double lamb cutlet on a fig tart with Moroccan aromatics

Loin of venison with beetroot jus, apple chutney and pumpkin beignet

Breast of chicken with peas, baby onions and smoky bacon

Grilled fillet of beef over whipped bean puree and mushroom cream sauce

### **DESSERT**

Roast rhubarb with Drambuie sabayon, raspberry cordial and pistachio tuille

Chocolate terrine with burnt orange and saffron crème anglaise

Baked pumpkin and vanilla custard with rum caramel and brandied prunes

Fruit and champagne slice with raspberry coulis and sable

Star anise panacotta with mango and lime crème anglaise

**For any additional choice please add \$10.00 p/p**

**Menus can be created using our current a la carte menu also**



**BISQUE ON BOLTON RESTAURANT AND BAR**  
Corner of Bolton and Mowbray Streets PO Box 2094, Wellington, New Zealand  
**Tel + 64 4 462 3785 Fax + 64 4 462 3756**  
**bisque@boltonhotel.co.nz www.boltonhotel.co.nz**



## *Canapés*

Choose five from the list

---

### **HOT CANAPÉS**

Mini burgers with onion relish  
Leek and potato frittata  
Fish goujons with homemade tartare  
Mini lamb koftus with raita  
Indian chickpea fritters with mango chutney  
Deep-fried polenta with tomato and parmesan  
Samosas and a ginger soy dipping sauce  
Curry puffs  
Crispy gourmet potatoes with mushroom relish

### **COLD CANAPÉS**

Olive and goat cheese on crostini  
Selection of sushi with wasabi and soy  
Roast beef and onion confit  
Blini, smoked salmon and crème fraiche  
Chicken and pistachio roulade topped with beetroot relish  
Turkey and citrus rillette

**\$27.00** per dozen canapés (per dozen only)  
(if added to B-Enticed or B-Indulged packages)



**BISQUE ON BOLTON RESTAURANT AND BAR**  
Corner of Bolton and Mowbray Streets PO Box 2094, Wellington, New Zealand  
**Tel + 64 4 462 3785 Fax + 64 4 462 3756**  
**bisque@boltonhotel.co.nz www.boltonhotel.co.nz**

