



TOLL STADIUM



WEDDINGS



Walk in. Walk out. Simple.

**TOLL
STADIUM**
Northland's premier events centre


absolute caterers
expect the best!

W E L C O M E



Come and enjoy your special day at Toll Stadium. Whether you picture a grand formal wedding reception or a small intimate gathering, unique flexibility is the essence of Toll Stadium. For special events such as wedding receptions, engagement parties, cocktail functions and dinners we recommend the Level 3 Lounge which is located on the top floor at Toll Stadium. This particular room boasts a high ceiling and glass frontage, with views across the lush green field, providing plenty of natural lighting during the day. During the evening we can alter the lighting to a colour of your choice to help create an ambience for your event.

The Level 3 Lounge is conveniently located between the stadium's Corporate Suites, which you may choose to use one of, to compliment your wedding as a private room for the family or close friends. Alternatively our Level 2 Lounge is perfect for larger wedding receptions.

Our rooms and furnishings are contemporary providing the perfect canvas for you to create your unique wedding. The stadium's central location on Okara Drive means that the venue is just 2kms from Whangarei's CBD and 9kms from Whangarei airport, making it a convenient location for guests to travel to, and also offers the bridal party close proximity to iconic local places for photo opportunities.

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**At Toll Stadium our service goes
beyond just providing a venue**

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For those rugby fans, you can enjoy having a few photos on the field, in the Grandstand and in the changing rooms! At Toll Stadium our service goes beyond just providing a venue. Food, wine and song play a huge role in creating the memories of your special day.

In partnership with Absolute Caterers we have created wedding packages to help you design and create a wedding that suits your tastes, needs and ideas. All you have to do is turn up! Toll Stadium is a walk in and walk out venue: we do all the setting up so you have a worry free wedding. At the end of the night you can leave without the hassle of cleaning and packing up. Leave the hard-work to us so you and your guests can enjoy your wonderful day.

We look forward to making your day a very special and memorable one



Absolute Caterers have many years of combined industry experience both locally and internationally. They know the key to a fantastic wedding is not just the food but the service as well. Their commitment to unique food that utilises only the freshest local ingredients, impeccable presentation, and friendly service will have your guests talking about your wedding for years to come. Together, Toll Stadium and Absolute Caterers look forward to helping you design an extraordinary celebration that fits with your style and budget. Choose from the pre-designed menu and beverage plans that follow or talk to our Knowledgeable staff about a tailored individual menu for your day.



WEDDING PACKAGES



ALL WEDDING PACKAGES INCLUDE:

- Elegant private wedding reception room
 - Tables and chairs
 - Floor plan set-up to your requirements
 - Cutlery, glassware and tableware
 - Your choice of white or black table linen
 - Easel for seating plan
 - Gift table
 - Cake table
 - Complimentary cake cutting (timing at discretion of caterers)
 - Wireless microphone
 - Sound system with mp3 player, tablets and smart phone capacity
 - Dedicated wedding reception coordinator
 - Complimentary Corporate Suite
 - Pricing valid until June 2020
- All wedding packages require a minimum of 60 guests.



WEDDING PACKAGES

KOWHAI WEDDING PACKAGE

at \$52.00+gst per person
(central buffet table)

Choose:

- Three main dishes
- Three side dishes
- Three salad dishes

POHUTUKAWA WEDDING PACKAGE

at \$82.00+gst per person
(central buffet table)

Choose:

- Four main dishes
- Three side dishes
- Four salad dishes
- Three dessert dishes

Plus:

- Everything in the previous packages
- Chair covers in black or white with your choice of organza sash colour
- Table runners in your choice of colour
- Napkin rings

RIMU WEDDING PACKAGE

at \$62.00+gst per person
(central buffet table)

Choose:

- Three main dishes
- Three side dishes
- Three salad dishes
- Three dessert dishes

Plus:

- Your choice of black or white table linen and napkins
- Valance for bridal table in black or white
- Professionally set-up fairy light curtains with your colour choice of overlaying fabric
- Ceiling up-lighting in your choice of colour

KAURI WEDDING PACKAGE

Plated and served three-course meal
at \$87.00+gst per person

Plus:

- Everything in the previous packages
- Entrance way created through lighting effects and draping
- Red carpet
- Staging for your band or DJ
- Lighting effects
- TV screens connected for photo slideshows

SHARED PLATTERS

Kowhai, Rimu and Pohutukawa Packages can be served to the centre of each table on shared platters, guests are then able to enjoy the variety of the entire selected menu without having to go to a central buffet table.

Please enquire for pricing options.

BUFFET MENU



MAIN DISHES



For the Kowhai & Rimu Packages choose three main dishes
For the Pohutukawa Package choose four main dishes

- Herb crusted prime NZ strip loin**
Served with a roasted garlic gravy & horse radish cream
- Succulent locally farmed beef porterhouse**
(Gluten Free, Dairy Free)
With our port red wine jus & creamy horse radish sauce
- Slow cooked beef & tomato ragout**
Served with fresh herbed pappardelle pasta
- Moroccan spiced leg of lamb**
Served with a parsley, mint & lemon pesto
- Rosemary & garlic infused leg of lamb**
Served with a red currant, mint jelly & lamb jus
- Fisherman's pie**
A selection of fresh fish & seafood topped with cheddar mashed potatoes
- Lamb & apple cider pie**
- Pork loin**
Served with vanilla infused apple sauce, crackling & pan juice gravy
- Lemon & thyme roasted chicken**
Served with a sage & onion stuffing & pan juice gravy

BUFFET MENU



○ **Poulet m rôti (roast chicken)**

(Can be Gluten Free at extra cost \$2.90ph)

Free ranged roast chicken in pan jus topped with a cranberry & apple stuffing

○ **Thai style poached market fish**

(Gluten Free, Dairy Free)

Served with saffron jasmine rice & Thai sauce

○ **Authentic Thai chicken curry**

Served with steamed jasmine rice

○ **Thai red curry prawn**

With fresh coconut rice

○ **Homemade butter chicken**

Served with steamed cumin scented basmati rice

○ **Seafood mornay**

A selection of sumptuous seafood in a white sauce

○ **Spiced champagne ham**

(Gluten Free, Dairy Free)

Spiced with cloves & anise glazed in orange, mustard & honey served with selection of mustard

○ **Moroccan beef tagine**

Diced beef braised with tomatoes, onions, carrots, dried fruits & aromatic spices. Accompanied by a citrus couscous

○ **Braised beef bourguignon**

Caramelised onions & mushrooms, smoked bacon lardons

○ **Chicken cassoulet**

Braised chicken, French sausage, cannellini beans

○ **Chinese braised beef**

Served with stir fried noodles

SIDE DISHES



For the Kowhai, Rimu & Pohutukawa Packages choose three side dishes

(All vegetables subject to availability)

- Vegetable lasagna** *(Vegetarian)*
Grilled vegetables layered with tomatoes & cheese sauce
- Roast pumpkin, spinach & feta penne pasta gratin** *(Vegetarian)*
- Roast seasonal vegetables**
Pumpkin, parsnips, carrots & kumara (vegetables subject to seasonal availability)
- Fresh Northland oysters**
Served with lemon & soy dressing
- Green beans**
Sautéed with tomatoes, shallots & bacon *(bacon optional)*
- Broccoli & caramelised onion** *(Gluten Free)*
Blanched broccoli dressed with caramelised onion
- Cauliflower cheese sauce** *(Contains gluten) can be done Gluten Free (Vegetarian)*
Cauliflower dressed in hand crafted cheese sauce topped with grilled cheese & herb
- Glazed carrots** *(Gluten Free)*
Roasted carrots glazed in a zingy honey & orange dressing
- Mixed steamed flowered vegetables** *(Gluten Free)*
Broccoli, cauliflower & pickled artichoke
- Steamed gourmet potatoes** *(Gluten Free)*
Steamed Nadine potatoes finished in mint butter
- Roasted Agria** *(Gluten Free)* *(Can do roasted duck fat for extra 50c)*
Locally sourced golden Agria potatoes roasted with garlic & herb
- Medley of steamed root vegetables & beans**
Carrots, parsnip, yellow beets, tossed with green beans
- Balsamic roasted beetroot**
Local purple beets roasted with cumin, brown sugar & balsamic
- Sicilian vegetables**
Courgette, eggplant, carrots, olives, onion, garlic roasted with bay, thyme, rosemary & crispy capers, finished with a tomato ragout
- Fresh Northland oysters**
Served with lemon chardonnay vinegar
- Stir-fried corn**
With chilli, ginger & garlic
- Roast potatoes**
With fennel, garlic & spring onion
- Buttered seasonal vegetables**
- Braised greens**
Spinach, cavolo nero, Chinese leaf, sprouting broccoli
- Roast potatoes with sage & orange**
- Minted & buttered peas**
- Buttered minted potatoes**
- Cumin & honey roasted carrots**
- Garlic bread**
- Stir fried Asian vegetables & noodles in a black bean sauce**
- Fragrant lemongrass & ginger jasmine rice**
- Bread selection**

SALADS



For the Kowhai & Rimu Packages choose three salads

For the Pohutukawa Package choose four salads

- Honey & cumin roasted kumara, red onion & feta salad**
- Shrimp cocktail**
- Roasted vegetable & prawn pasta salad**
Spiral pasta with a homemade sun dried tomato pesto finished with fresh basil, diced tomato & black olives, roasted vegetables & prawns
- Warm pumpkin, bacon & avocado salad**
- Rocket, roast red onion & parmesan salad**
- Prawn salad** *(Gluten Free)*
Prawns & shrimp, spring onion, red onion, tossed through a traditional thousand island dressing on a bed of shredded iceberg
- Broccoli & cranberry salad** *(Gluten Free)*
Steamed broccoli & dried cranberries tossed with a creamy lemon mayo & parmesan
- Beetroot salad** *(Gluten Free)*
Beetroot, carrot & marinade feta tossed with orange segments
- Caprice salad (cold)** *(Vegetarian)*
Add prosciutto for extra \$1.90 per head
Cherry tomatoes, Sicilian olives, basil, olive oil, balsamic reduction, tossed through penne pasta
- Crisp salad bowl** *(Gluten Free, Dairy Free)*
A bowl of fresh mixed green leaf tossed with tomato, cucumber & carrot thins, roasted capsicum served with balsamic
- Orange & kumara salad** *(Gluten Free, Dairy Free)*
Navel orange segments, cumin, kumara & fresh fennel dressed with house made aioli
- Caesar salad**
Freshly tossed cos & iceberg lettuce, crispy bacon, balsamic croutons, fresh parmesan & creamy caesar dressing *(smoked chicken extra)*
- Pumpkin, leafy green & feta salad** *(Gluten Free)*
Roasted pumpkin, red onion, mixed green leaf, topped with feta
- Candied walnut & bacon green salad** *(Gluten Free, Dairy Free)*
Candied walnuts, infusion lettuce, bacon, roasted red capsicum, chipolini
- Tabouleh salad** *(Dairy Free)*
Cracked buck wheat with diced fresh tomato, flat leaf parsley & cucumber
- German potato salad**
Diced new potatoes with capers, red onions & bacon, finished with a parsley & dijon mustard mayonnaise
- Greek salad**
Diced vine ripened tomatoes, cucumber, red onions with black olives & feta cheese
- Thai noodle salad** *(Dairy Free)*
- Couscous & chickpea salad** *(Dairy Free)*

DESSERTS



For the Rimu & Pohutukawa Packages choose three desserts

- Pecan pie** *(Large)*
- Apple pie** *(Large)*
- Custard tart**
- Good old kiwi chocolate self-saucing pudding**
Handmade chocolate cake with chocolate sauce & fresh cream
- Plum & frangipani tart**
- Lemon meringue pie**
- Chocolate trifle**
- Berry trifle**
- Apple & rhubarb crumble**
- Apple & feijoa crumble**
- Homemade cheesecakes**
- Chocolate brownie**
(Can do Gluten Free at extra cost)
Rich chocolate brownie dusted with icing sugar served with fresh cream
- Pavlova** *(Gluten Free)*
Topped with fresh fruits & cream
- Fresh fruit platter with chocolate dipping sauce**
A selection of fruits (subject to availability)
- Ambrosia**
- Chocolate & vanilla cream profiteroles**
- Selection of gateaux tortes & mud cakes**
- Warm bread & butter pudding**
- Fresh fruit platter with chocolate dipping sauce**
- Brandy snaps with freshly whipped cream**
- Chocolate log**
- Fruit salad**



CANAPÉ MENU

Guests can be offered canapés on arrival (see individual prices below)

Please choose your selection of canapés:

HOT CANAPÉS



<input type="radio"/> Thai prawn cakes with chilli jam	\$3.25	<input type="radio"/> Spanish onion & emmental beneight's	\$3.00
<input type="radio"/> Braised pork belly with glass crackling & vanilla infused apple jam	\$3.50	<input type="radio"/> Truffle & mushroom tumbleweeds	\$2.50
<input type="radio"/> Deconstructed beef wellington with duxelle cream	\$3.50	<input type="radio"/> Mini roasted pumpkin tartlets topped with creamed feta	\$2.50
<input type="radio"/> Assorted arancini balls coated in golden panko crumb	\$3.00	<input type="radio"/> Deep fried Italian tallegio cheese with onion marmalade	\$2.50
<input type="radio"/> Merlot braised beef cheek tartlets with English mustard mayonnaise	\$2.50	<input type="radio"/> Prosciutto & crispy filo wrapped asparagus with porcini mushroom sauce	\$3.00
<input type="radio"/> Mini potted mint braised lamb on herbed mash	\$3.20		

COLD CANAPÉS



<input type="radio"/> Prawn & avocado crepes	\$3.00	<input type="radio"/> House smoked salt salmon tartar stuffed in sesame coated cornet with red onion crème fraiche	\$3.50
<input type="radio"/> Rare Thai beef fillet salad on ginger rubbed croutons	\$3.00	<input type="radio"/> Beef tataki wrapped sundried tomato crème with ginger infused cucumber topped with caviar	\$3.50
<input type="radio"/> Tuna tartar on a citrus base with a wasabi emulsion	\$3.00	<input type="radio"/> Hoisin roasted duck pancakes	\$3.00
<input type="radio"/> Salt cured salmon & prawn cocktail spoons with wasabi mayo	\$3.00	<input type="radio"/> Chocolate mousse cups with berry spheres	\$3.50
<input type="radio"/> Fresh Bay of Islands oyster salsa verde & rosa	\$2.50	<input type="radio"/> Vanilla custard tartlet topped with candied berries & chocolate gnash	\$3.00
<input type="radio"/> Citrus marinated ceviche & coriander mayo	\$2.50	<input type="radio"/> Assorted petite macaroons filled with assorted fillings	\$3.00
<input type="radio"/> Deconstructed prawn sushi with wasabi mayo on pickled cucumber	\$3.00	<input type="radio"/> Petit coconut & chocolate cakes	\$2.50
<input type="radio"/> Deconstructed prawn toast with ginger mayo & egg dipped sesame flake pastry	\$3.00		

PLATED MENU



For this option, please consider:

- This menu is for the Kauri package only.
- This menu is designed as an alternative drop. For example, the hosts chooses menu options chicken and beef, meaning that 50% of your guests will be served chicken, and the remaining 50% of guests will be served beef.

ENTREES



Please choose two of the following entrees

- Warm tomato & parma ham tart**
With a salad of rocket, basil pesto & creamed goats cheese
- Warm shallot & butternut squash tart**
With roasted tomato & tarragon vinaigrette
- Marinated tomato, basil & buffalo mozzarella salad** *(Gluten Free)*
Tomatoes marinated in balsamic vinegar, olive oil & confit garlic topped with ripened basil leaves, buffalo mozzarella & a butter puff pastry tuille
- Goats cheese - chevre, fig & walnut salami & onion tart**
Roasted onion tart with, chevre (goats cheese) handmade fig & walnut drizzled zingy apple reduction
- Beetroot & blackberry cured salmon**
Sous vide three beets with pickled shallots & horseradish
- Beef carpaccio** *(Gluten Free)*
Served with red radish, parsnip & mustard puree, rocket & shaved parmesan
- Aubergine parmigiana**
Deep fried aubergine parcel with fresh basil & vine ripened tomato sauce & buffalo mozzarella
- Thai rare beef fillet salad**
Thinly sliced rare beef fillet marinated in Thai dressing finished with crispy wontons
- Smoked chicken, spring onion & Persian feta filo parcels**
Served on a wild rocket & orange salad
- Seared scallop with a red pepper tuille & cauliflower crème**
Pan seared scallops on a cauliflower crème, pea feather salad & grilled corn, garnished with red pepper tuille

MAINS



Please choose two of the following mains

- Roasted lamb rump**
With a fennel spiced parsnip puree, buttered spinach & cider jus
- Roasted angus sirloin steak**
(Gluten Free)
Served on a potato & kumara dauphinoise with shiraz jus
- Thyme & garlic marinated chicken breast** *(Gluten Free)*
Served with herbed mash & oven roasted tomatoes
- Seared NZ salmon** *(Gluten Free)*
Served on potato galette & fresh lemon green beans & salsa rosa
- Pan seared fish of the season**
(Gluten Free)
Served on a grilled vegetable tian & lavender & carrot puree
- Bacon wrapped beef fillet**
(Gluten Free)
Served with field mushroom mash & grenache merlot jus
- Braised pork belly with glass crackling** *(Gluten Free)*
Served with apple & vanilla marmalade & cauliflower puree
- Citrus & spiced confit duck leg**
(Gluten Free)
With pumpkin & rosemary puree, garlic roasted purple carrot & zucchini with port jus

DESSERTS



Please choose two of the following desserts

- Pavlova** *(Gluten Free)*
Served with fresh minted fruit salad & raspberry compote
- Trio of sorbet** *(Gluten Free)*
Served in homemade tuille cylinders
- Black forest gateaux**
Served with freshly whipped blackberry cream
- Tiramisu parfait**
Served with homemade lemon & pistachio biscotti
- Apple & rhubarb crumble tart**
Served with chantilly cream
- Blackberry parfait**
Handmade black berry parfait with crispy apple & almond sponge, fresh berries & hokey pokey with berry coulis
- Triple layer Chocolate mousse cake**
Baked rich chocolate mousse base, layered with white & dark chocolate chill set mousse served with candied orange & mixed berry caviar
- Deconstructed spiced pumpkin cheese cake**
Infusion of cinnamon, ginger & clove roasted with pumpkin, with a vanilla & rose water cream, butterscotch sauce & sugared ginger

BEVERAGES



When it comes to your beverages, we have a variety of options that are designed to work for you. Subsidised drinks, cash bar, open tab, selected items tab and tray service are all available. Discuss with Absolute Caterers to see what works best for you.

Non Alcoholic Beverages

Coke
Fanta
L&P
Coke Zero
Sprite
Pump Water
Schweppes Ginger Beer
Lemon Lime & Bitters
Orange Juice

Sparkling Wine

Te Hana Sparkling Reserve 750ml

Red Wine

Kopiko Bay Merlot
Kopiko Bay Pinot Noir
Huntaway Reserve Pinot Noir
Huntaway Reserve Merlot Cabernet
Huntaway Reserve Syrah

White Wine

Kopiko Bay Sauvignon Blanc
Kopiko Bay Chardonnay
Kopiko Bay Pinot Gris
Huntaway Reserve Sauvignon Blanc
Huntaway Reserve Chardonnay
Huntaway Reserve Pinot Gris

Beer

Lion Red
Speights
Steinlager Classic
Steinlager Premium
Corona
Steinlager Pure

RTDs

Gordons Gin & Tonic
Smirnoff Ice
Coruba & Cola
McKenna & Cola

BAR OPTIONS

- Cash bar, eftpos and credit card available (please note 5% surcharge applies for credit card payments)

PLEASE NOTE

- That total takings over the bar must reach \$250 per hour. In the event that this is not achieved staff costs will be incurred
- Beverages are not included in Toll Stadiums wedding packages. To receive an overview of the beverage options available for your day, please contact Absolute Caterers by info@absolutecaterers.co.nz or call on 09 470 2595.

FAQS



Can we do a meal tasting?

Yes, we can arrange a meal tasting closer to your wedding date.

Will the menu be able to cater to different dietary requirements?

Yes, we will work with you to ensure that all of your guest's dietary requirements are catered for.

Do you allow BYO?

Unfortunately, we cannot accommodate BYO, however we have an extensive wine and beverage list to suit every taste and budget.

How many people can be seated at a table?

Both round and trestle can seat eight.

Do you provide free on site parking?

Yes, we have a large carpark located on site with parking directly in front of the entrance for the bridal party.

When do I pack down?

Our staff will complete pack down and clean, collecting any left behind items for you to pick up the following week.

Who will be our point of contact on the day?

Unless advised otherwise your contact will be the Venues and Events Coordinator who will be there on the day to ensure everything runs smoothly.

Are we allowed a band/DJ?

Yes, both are allowed at the venue. Noise restrictions kick in at 12:30am so we ask that you advise your band/DJ of this. Please arrange set up time prior to your wedding with the Venues and Events Coordinator.

What time does the bar/venue close?

The bar will be closed by 12.00am and all guests are required to have left the building by 1.00am.

What are the access times for decorating/deliveries?

We try our best to accommodate access for decorating and deliveries. We will have your room set two days before the event leaving plenty of time for you to come in the day before to add your finishing touches.

Can you store our cake overnight?

Yes we can, please enquire with the Venues and Events Coordinator to make arrangements.

Can we bring our own decorations?

Yes, but they will need to be set up by yourself. Only blu tack is allowed on walls and windows.

What is the price for a child?

0-3 year olds are free, 4-10 year olds pay half price of the package cost.

Is Toll Stadium suitable for wheelchair access?

Yes, our venue has two elevators both of which access each floor and we have disability parking in front and in each carpark at the stadium.

TOLL STADIUM
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WEDDINGS
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Walk in. Walk out. Simple.

CONTACT US

Venues and Events Coordinator

09 470 2599

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51 Okara Drive, Whangarei

Private Bag 9023, Whangarei

www.venuesandeventshangarei.co.nz

