



BOOMROCK

EST. 5000 BC

WELCOME TO BOOMROCK
A UNIQUE CLIFF TOP VENUE WITH
SWEEPING VIEWS ACROSS THE COOK STRAIT
TO THE SOUTH ISLAND.

*Located on a private 3200 acre farm with 8 kms of untouched
coastline, yet only a stones throw from Wellington city.*

*We combine this spectacular New Zealand location with
delicious cuisine, fine local wines and impeccable service.*

Enclosed please find a taste of what Boomrock
can offer for your wedding celebration.
Individual packages can be tailored to your requirements.



BOOMROCK WEDDINGS

Our exclusive and intimate weddings will be an unforgettable lifelong memory for you, your family and friends. We take your thoughts, hopes and aspirations, then deliver your perfect wedding day. No fuss, no stress, no problems. Our wedding coordinator will meet with you to assist with your wedding arrangements.

SCHEDULE OF COSTS*

Venue Hire

- High Season (Nov – March) \$ 2500.00
- Low Season (April – Oct) \$ 2000.00

Wedding Coordinator \$500.00

**Please note all pricing is exclusive of GST and beverages.*

CATERING

We offer a range of menu styles depending on the number of guests. Select either a buffet style, set menu or continuous canapés. We are very flexible and happy to create a specialised menu to suit your requirements. We recommend a one on one consultation with our chef Mark Hartstonge.

We can accommodate up to 130 guests for a cocktail standing menu or 100 guests seated. Our menu prices start from approximately \$80.00 per person for a three course menu with canapes.

BEVERAGES

Charged based on consumption from our New Zealand wine list.

RECREATION

Some guests like to offer activities for their guests while you have your photos taken.

- Extreme Golf \$ 2.50 per ball
- Claybird Shooting \$ 3.00 per clay

TRANSFERS

- Helicopter – transfer from Queens Wharf to Boomrock. \$144.00 per trip one way (minimum 3 guests).
- Coach – return transfers from \$16.00 per person.

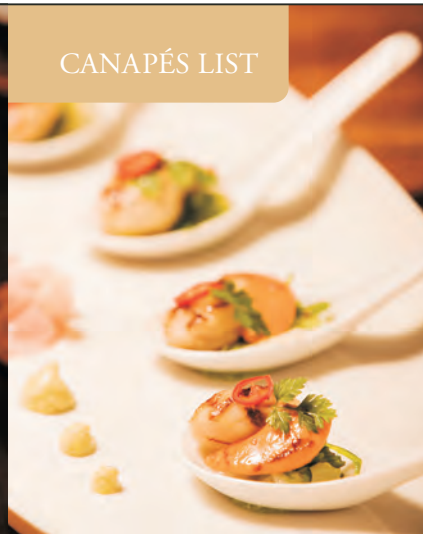


WEDDING MENUS

Our chef Mark Hartstonge will meet with you and design a menu to suit your requirements.



CANAPÉS LIST



Boomrock Venison Sausage Rolls
with Maharaja chutney

Carrot & Pistachio Pakorah
with yoghurt & poppy seed dressing

Prawn Cutlets *with vodka,*
gazpacho vinaigrette & basil oil

Spinach & Haloumi Fritters
with smoked paprika aioli

Sugar-cured Beef Chopsticks
with pickled ginger & cress

Herbed Polenta & Ricotta Cakes
with lemon aioli

Mediterranean Spiced Feta
& Petit Greek Salad

Paua Fritters *with lime fraiche*

Zataar Middle Eastern Lamb Loin
with eggplant cavier

Duck & Porcini Wontons

Oysters Natural *with Japanese*
seaweed salad & limes

Yellow Fin Tuna Sashimi Chopsticks
with pickled ginger & wasabi

Hot Smoked Salmon Blini
with crème fraiche & wasabi roe

Yakijirri Seared Beef
with miso butter

SAMPLE MENUS



D'URVILLE \$85.00

Bread & Olivo Olive Oil

Canapés – select four

Entrees

Sugar Cured Tuna *on smokey aubergine, white pepper broth salt 'n' pepper whitebait*

Mains

Hapuka & Smoked Salmon *on snow pea tendrils, with potato wasabi pikelet, chervil & chive beurre blanc or*

Cervena Venison Loin *'n' porcini dust with truffled mushroom dumplings on potato confit, & syrah jus*

Dessert

Toffee Apple Tart *with 42 Below sabayon & vanilla mascarpone*

Tea & coffee

PAPANUI \$85.00

Bread & Olivo Olive Oil

Canapés – select four

Entrees

Aorangi Salmon, *cured with gin & fennel, fresh asparagus, lemon oil & crème fraiche*

Mains

Groper Fillet, *pan roasted with pepper & picante provolone tapenade, warm snow pea, scallion, pear, tomato & bell pepper salad or*

Angus Prime Beef Fillet *char grilled medium rare on crispy Serrano prosciutto with asparagus, oyster mushrooms & shallot jus*

Dessert

Fresh Seasonal Berries *on a hazelnut meringue vacherin with praline mascarpone*

Tea & coffee

POHUTUKAWA \$85.00

Bread & Olivo Olive Oil

Canapés – select four

Entrees

Duck Breast, *seared with Chinese five spice, pohutukawa honey, Asian greens & wonton noodles*

Mains

Pork Kassler French Cutlet *pineapple mustard glazed with roasted shallots & broccolini or*

Lamp Rump, *pan roasted with lemon thyme, crushed Jersey Bennes, peas & mint parsley pesto*

Dessert

Blackberry & Almond Tart *with bergamot orange tea & vanilla bean ice cream*

Tea & coffee



BOOMROCK

EST. 5000 BC



PHONE +64 4 478 9587
FREEPHONE 0800 266 676
FAX 0800 266 677

EMAIL functions@boomrock.co.nz

WEB www.boomrock.co.nz

PAPANUI STATION, 292 BOOM ROCK ROAD
OHARIU VALLEY, WELLINGTON, NEW ZEALAND