
WEDDING CUISINE

An outstanding, personally tailored wedding menu.

Food sits at the heart of every celebration at Boomrock. Our chefs create seasonal menus that showcase exceptional local ingredients, designed to bring people together over dishes that feel both generous and refined.

Each wedding menu begins with a selection of canapés during your reception, followed by your chosen dining style, with tea and coffee served after the main course as your wedding cake is presented.

As your wedding day approaches, your wedding manager will share the current seasonal menu options for your consideration. We also host wedding menu tastings ahead of each season, offering couples the opportunity to experience the dishes and finalise their selections with confidence.



Canapés

Oysters + yuzu mignonette

Kūmara Gratin + smoked paprika + smoked garlic cream cheese

Peking Duck Wonton Cups + hoisin mayo + micro coriander

Chicken Larb + lettuce + pickled carrot + chilli

Entrée

Pork Shoulder Croquette

tamarind + coconut herb emulsion + apple + coriander

Main

Sirloin Steak

sweet & sour onions + seasonal greens + black garlic + red wine jus

or

Line-Caught Fish Crudo

yuzu ponzu + pickled shallot + serrano peppers

Dessert

Petit Fours

wedding cake + tea and coffee

Canapés

Glazed Tofu Bites + nuoc cham + pickled ginger + sesame mayonnaise

Snapper Ceviche + coconut + coriander + avocado mousse

Smoked Salmon Royal + buckwheat blini + beetroot mousse + fennel frond

Mac n Cheese Bites + jalapeño + corn puree + chives

Premium Proteins

Tamarind & Coconut Slow-Braised Pork Shoulder

fresh herb + lemon yoghurt

Moroccan Chicken Thighs

chermoula sauce + toasted pepitas

Sides + Salads

New Potato Salad + cornichons + mustard harissa dressing + balsamic onions + parmesan

Caesar Salad + lardons + boiled egg + croutons + caesar dressing

Edamame Broccoli Salad + sesame tamari dressing + toasted pepitas

Confit Garlic Bread

Dessert

Wedding Cake

served with tea and coffee

The Bar

At Boomrock, the bar is curated with the same care as the menu. Our wine selection focuses on exceptional New Zealand producers, chosen with knowledge and consideration to complement the style and seasonality of our cuisine. Alongside this, guests can enjoy a thoughtful range of beers, Pils and non-alcoholic options, ensuring there is something for everyone to enjoy.

As your wedding approaches, your wedding manager will share the current wine list and guide you through the selection, helping match your wines to the flavours and style of your menu.

Cocktails

For couples who would like to add another layer to the celebration, a selection of classic cocktails can be included as part of the day.

Options may include favourites such as an espresso martini or Aperol spritz, served during your reception or later in the evening.

BYO and Corkage

Should you wish to bring your own wine, a corkage fee applies to cover our BYO licence, as well as chilling, handling, storage, bottle disposal and any breakages. The corkage charge is \$25 per bottle, based on a standard 750ml bottle.



Vic Hughes

Boomrock Head Chef

Vic's culinary journey is rooted in her love of nourishing friends and family. With over 30 years of experience spanning Michelin-starred restaurants in London, rustic lodges in the Scottish Highlands, and the diverse flavours of Australasia, she brings her passion and expertise to every plate.