

THE  
DEVON  
HOTEL

*Wedding Brochure*





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# C O N G R A T U L A T I O N S

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At the Devon Hotel, New Plymouth, weddings capture the romance and beauty of the region with seamless indoor and outdoor spaces from the beginning to the end of the night.

Discover an elegant wedding venue that pays tribute to the hotel's stunning gardens and stone sculptures; The Grand Auditorium can welcome up to 400 guests amid either a contemporary or traditional reception presentations. Other venues include the pre reception garden courtyard or the Rocks bar where your guests can gather to enjoy champagne and relax before the reception

The Wedding hotel complements its event space with expert catering and an in-house pastry kitchen, which crafts customized menus and confections.

After the wedding, the bridal couple is invited to spend the night in a complementary suite followed by a sumptuous breakfast.

Our in house Wedding planner will personalise your journey to ensure you and your family can enjoy the day.

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# CEREMONY

The sculpture Garden is an ideal ceremony, pre - dinner & drinks venue adjacent to The Grand Auditorium. This beautifully manicured garden is one of the three the hotel has on site and provides a stunning setting for your wedding photographs.

# RECEPTION

Hire and set up fees includes printed menus, linen napkins, centrepiece with led light, table cloths (black or white), organza swag for top table, buffet table, stage, audio speaker system with microphone and dance floor.

### Optional extras include:

White Pavilion chairs (complimentary)  
Chair cover & sash (black or white \$7.00 per person)

### Prices include GST

ROOM	GUESTS	HIRE & SETUP	GARDEN CEREMONY
HOBSON	10-150	\$2,200	\$600
GRAND AUDITORIUM	100-400	2,600	\$600



# HOTEL FLOOR PLAN



# ACCOMMODATION OPTIONS



## SUITE

Separate Lounge, tv, tea, Nespresso coffee making facilities, fridge, ironing facilities & hair dryer

**Request:** spa bath, interconnect with deluxe studio, ground floor

**Bedding options:**

King – Max 2 people

Twin / Queen – Max 4 people

## STUDIOS

Tea coffee making facilities, tv, fridge, ironing facilities & hair dryer

**Request:** Accessible facilities, ground floor, interconnecting, port a cot

**Bedding options:**

King – Max 2 people , shower

Queen – Max 2people, shower

Queen & Single - Max 4 people (trundler bed on request), shower, interconnecting option.

Twin / Queen Studio - Max 4 people, shower, interconnecting option.

## DELUXE STUDIOS

Tea, Nespresso coffee making facilities, fridge, ironing facilities & hair dryer

**Request:** Accessible facilities, ground floor, interconnecting, port a cot

**Bedding options:**

King – Max 2 people

Twin / Queen – Max 4 people

### Discounted Wedding Rates

Queen Studio - \$159.00 (normally \$270)

Twin Studio \$169 (normally \$270)

Deluxe Studio \$189 (normally \$290)

Suite \$289 (normally \$370)

Buffet Breakfast \$24.90

Marbles Buffet Dinner \$44.90

**Bedding options:**

King - Max 2 people

Twin / Queen - Max 4 people.

### **Conditions:**

All rates are for room only and include GST.

Check in - 14:00

Check out - 10:00

Wedding rates available for additional nights prior or after. (subject to availability)



### **Luxury Suite**

Lounge, smart TV, coffee pod machine, microwave, fridge, ironing facilities and hair dryer.

Request: Spa bath, balcony, ground floor, interconnecting and portacot.

Bedding options:

King - Max 2 people

Twin Queen - Max 4 people



### **Deluxe Studio**

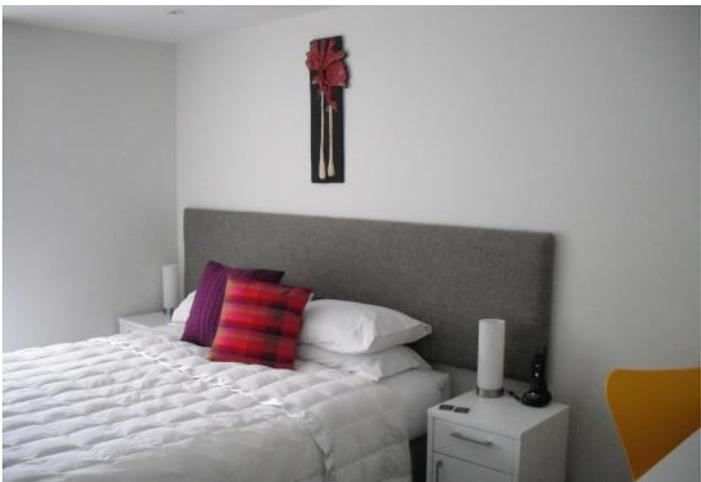
Smart TV, coffee pod machine, fridge, ironing facilities and hair dryer.

Request: Accessible facilities, ground floor, interconnecting and portacot.

Bedding options:

King - Max 2 people

Twin Queen - Max 4 people



### **Standard Studio**

Smart TV, tea coffee making facilities, fridge, ironing facilities and hair dryer

Request: Accessible facilities, ground floor, balcony or garden access, interconnecting, portacot and bath.

Bedding options:

Queen - Max 2 people

King - Max 2 people

Twin Queen - Max 4 people

# FINGERFOOD MENU

\$18 for 3 items per person - minimum 10 people  
All guests served the same items

## Cold Selection

Cheese & kimchi pinwheels

Spiced haloumi, honey & pine nut  
bruschetta - v

Prawn, chill & lime blini - *gfa*

Smoked venison & beetroot horopito  
bruschetta - *gfa*  
Smoked salmon wasabi blini - *gfa*

Beef carpaccio & garlic horseradish  
bruschetta - *gfa*

Warm lamb loin & micro cress bruschetta - *gfa*

Antipasti skewers - *gf*

Hummus & pita spoons - v

Melon & parma ham skewers - *gf*

(Additional items \$6 per person)

## Hot Selection

Arancini bites - v

Polenta chips with chilli yoghurt drizzle - *gf, v*

Jalapeno cheesy bites - v

Chickpea, spinach pastry rolls - v

Kumara rösti, sour cream and chilli roasted  
chickpeas - *gf, v*

Crab and corn empanada with chilli glaze

Crumbed mushrooms with aioli - v

Filled vol-au-vent cases

Butter chicken choux buns

Spinach & mushroom mini yorkshires - v

Chicken dim sim with chilli soy glaze

Fish goujons with tartare drizzle

Thai fish cakes with coriander & lime - *gf*

Vegetarian spring roll - v

Prawn skewers - *gf*



# SHARED PLATTERS MENU

## **Bread Platter**

\$7 per person (Minimum 4 people)  
Garlic-pesto pita bread - *gfa*

## **Cheese Platter**

\$12 per person (Minimum 4 people)  
Specialty cheeses - *gf*  
Assorted crackers - *gfa*  
Grapes

## **Mezze Platter**

\$12 per person (Minimum 4 people)  
Cured meats  
Olives  
Ciabatta

## **Mixed Hot Platter**

\$12 per person (Minimum 4 people)  
Mini gourmet pies  
Spring rolls  
Mac 'n' cheese bacon bites

## **Fruit Platter**

\$8 per person (Minimum 4 people)  
Tropical sliced fruits with honeyed yoghurt drizzle  
- *gf*



# ENTREE OPTIONS

## COLD

Moroccan spiced bean lettuce cups with  
couscous - *v*

Vanilla & lime cured salmon, citrus salsa,  
horseradish mayo and pickled cucumber - *gf*

Slow cooked vine tomato, prosciutto,  
buffalo mozzarella, whipped avocado, basil  
vinaigrette drizzle & olive dust - *gfa*

Haloumi, pine nut & cherry tomato, on cos  
leaves with chilli-honey dressing & ciabatta  
croûte  
- *gfa, v*

Quinoa, chickpea and roasted capsicum  
bowl with spicy coconut & coriander dressing  
- *gf, ve*

Caesar salad, cos lettuce, croutons, tender  
chicken strips with yoghurt mustard dressing  
- *gfa*

Thai prawn cocktail with coriander, lime and  
coconut dressing - *gf*

## HOT

Potato gnocchi cherry tomato confit, baby  
spinach and parmesan cheese - *v*

Market fresh fish fillet with julienne vegetables  
and miso butter broth - *gf*

Chilli-prawn, pea & lemon risotto with avocado  
drizzle - *gf*

Roasted portobello mushrooms with  
béarnaise sauce - *gf, v*

Butternut, lime and chilli risotto - *gf*

Tempura vegetables with chilli soy - *v*



# DINNER OPTIONS

## OPTION 1

\$59 per person

### Served Option

Main choice of 2 items  
Dessert choice of 1 item or  
Individual tasting plate  
Tea & coffee

### Buffet Option

Main choice of 2 items  
Salad choice of 3 items  
Steamed vegetable medley  
Garlic roast potatoes  
Dessert choice of 1 item or  
shared tasting plate  
Tea & coffee

## OPTION 2

\$69 per person

### Served Option

Entrée choice of 1 item  
Main choice of 2 items  
Dessert choice of 2 items or  
Individual tasting plate  
Tea & coffee

### Buffet Option

Entrée choice of 1 item  
Main choice of 2 items  
Salad choice of 3 items  
Steamed vegetable medley  
Garlic roast potatoes  
Dessert choice of 2 items or  
shared tasting plate  
Tea & coffee

## OPTION 3

\$79 per person

### Served Option

Entrée choice of 2 items  
Main choice of 3 items  
Dessert choice of 2 items or  
Individual tasting plate  
Tea & coffee

### Buffet Option

Entrée choice of 2 items  
Main choice of 3 items  
Salad choice of 3 items  
Cold meat platter  
Steamed vegetable medley  
Garlic roast potatoes  
Dessert choice of 2 items or  
shared tasting plate  
Tea & coffee



# MAIN COURSE OPTIONS

## BEEF

Korean beef ribeye, steamed greens, toasted sesame & jus - *gf*

Beef sirloin served with café de paris butter, parsnip & garlic puree with jus - *gf*

Rib eye roast on potato rösti with green peppercorn sauce - *gf*

Crusted tenderloin with port wine jus - *df, gf*

Beef stroganoff with onion, button mushroom & cream sauce

Porcini medallions with yorkshire & peppercorn sauce

## PORK

Apple, fig & sage stuffed pork belly with calvados sauce - *gf*

Sticky maple & apple pork fillet - *gf*

Guinness & honey-glazed pork with kumara mash - *gf*

Sugar-baked ham on the bone with pineapple glaze - *gf*

Slow-roasted pork belly, with apple cider & caramelised onions - *gf*

## CHICKEN

Prosciutto wrapped chicken breast with spiced pumpkin cream & pinot gris sauce - *gf*

Dukkah crusted chicken breast with light jus - *gf*

Marsala cream chicken breast with portobello mushroom - *gf*

Chicken roulade with couscous, pistachio, & mustard sauce

Chicken breast with mushrooms & brandy jus - *gf*

Chicken breast with spinach, mozzarella & italian sauce - *gf*

## SEAFOOD

Fillet of fish with chilli & lime glaze - *gf*

Paella with mussels, calamari, prawns & chorizo - *gf*

Fillet of fish with dill & cream sauce - *gf*

Fillet of fish with creamy white wine sauce & grapes - *gf*

Chermoula spiced fish fillet with crème fraiche - *gf*

## LAMB

Harissa-rubbed roast lamb rump with ricotta gremolata - *gf*

Sticky balsamic roast lamb with garlic kumara mash, braised tomatoes, rosemary & black olives - *gf*

Moroccan slow-roasted lamb shank with spiced couscous

Grilled lamb cutlets with paprika roasted tomatoes & spiced butter bean mash - *gf*

Herb & garlic studded roast leg of lamb with jus - *df, gf*

## VEGETARIAN

Gnocchi with herbed pumpkin crème

Pearl barley risotto with mushroom & peas - *ve*

Ratatouille filled yorkshires

Portobello stack - *ve*

Individual layered wellington with tomato coulis

# DESSERT OPTIONS

## COLD

Spiced pumpkin panacotta with maple drizzle and pecan brittle - *gf*

Layered opera cake

Pea, almond and cream cheese gateau

Coffee-banoffee trifle, kahlua-soaked sponge, banana, and toffee-coffee mascarpone

Tropical fruits in passion fruit syrup with macaroon - *gf*

Honey roasted fig & almond tart with cinnamon mascarpone

Pecan pie with cream & maple drizzle

Sticky apricot pudding with crème fraiche

Lemon meringue pie

Gingerbread & white chocolate trifle

Deconstructed black forest gateau

Apple torte

Orange caramel trifle

Lemon cheesecake

Roasted summer fruits with mascarpone - *gf*

Pumpkin pie with pistachio crust

## HOT

Butterscotch & almond pudding with butterscotch sauce

Baked lemon & lime pudding with vanilla ice-cream

Steamed chocolate pudding with moro bar sauce

Apple dumplings with golden syrup & custard

Plum almond crumble with ice-cream

Baked banana caramel crumble with custard

# DRINKS LIST

## **BEER** \$10 - From

Tui  
DB  
Export 33, Gold, Citrus & 0%  
Heineken, Lite & 0%  
Lion Red  
Monteith's Cider - Apple  
Steinlager Pure & Classic  
Corona  
Speight's Gold & Old Dark  
Stella Artois  
Peroni  
Shining Peak Fanny Fanthams, Bogworks Pilsner,  
Highwayman APA & Taranaki Amber  
Waikato

## **RTD's** \$10

Coruba & Cola  
Smirnoff Ice Red  
Jim Beam & Cola  
Jack Daniels & Cola  
Canadian Club - Dry  
Gin & Tonic

## **SPIRITS** \$10 - From

## **JUICE** \$5

Orange, Tomato, Cranberry, Apple, Pineapple

## **FIZZY** \$5

Coke, Coke Zero  
Sprite, Sprite Zero  
Fanta  
Tonic Water  
Ginger Ale  
Red Bull

## **WATER** - \$5 (300ml)

Otakiri Still or Sparkling

## **MÉTHODE & SPARKLING**

Te Hana Sauvignon Blanc  
- Gisborne \$44  
Fruit flavours, creamy palate & clean finish

Lindauer Brut \$40  
Citrus fruits, strawberry sorbet & toasty notes

Squawking Magpie Rosé  
- Hawke's Bay \$46  
Citrus bouquet, smooth palate & nutty finish

Squawking Magpie Brut Méthode Traditionnelle  
- Hawke's Bay \$50  
Chardonnay & Pinot Noir grapes with citrus

Sparkling Grape Juice \$15  
Red or White

## WHITE

Mount Difficulty Roaring Meg Sauvignon Blanc  
- Central Otago \$46  
Guava & passion fruit, acidity & a clean finish

Tohu Sauvignon Blanc  
- Marlborough \$44  
Passionfruit, exotic spices & rich nutty biscuit

Wither Hills Early Light Sauvignon Blanc  
- Marlborough \$42 (9.5%)  
Guava, lemon & mandarin with a crisp finish

Tiki Chardonnay  
- Hawke's Bay \$40  
Stone fruit, melon, vanilla & toasted almond

Tohu Chardonnay  
- Gisborne \$44  
Stone fruit, pink grapefruit & soft smoky oak

Tohu Pinot Gris  
- Marlborough \$42  
Pear, citrus, quince, golden apple & spice

Squawking Magpie Pinot Gris  
- Hawke's Bay \$50  
Pear, honey & citrus

Tohu Pinot Rosé  
- Nelson \$42  
Rose petal, berries, pink melon & citrus

Squawking Magpie Rosé  
- Hawke's Bay \$46  
Pink guava, roses, grapefruit & summer fruits

## RED

Tohu Merlot  
- Hawke's Bay \$44  
Dark plum aromas with subtle spicy notes

Squawking Magpie Merlot  
- Gimblett Gravels \$48  
Ripe plum with vanilla, cedar & tobacco notes

Wolf Blass Yellow Label Merlot  
- South Australia \$40  
Aromas of plum, cassis, & oak spice

Angus the Bull Cabernet Sauvignon  
- Central Victoria \$46  
Ripe black fruits, rich dark chocolate & vanillin

Wolf Blass Yellow Label Cabernet Sauvignon  
- South Australia \$40  
Dark plum, blackberry, cassis & oak

Jacob's Creek Shiraz  
- Australia \$42  
Spicy plum, blackberries & hints of rich dark chocolate

Squawking Magpie Syrah  
- Gimblett Gravels \$50  
Delicate fruit with pepper & liquorice tones

Tiki Pinot Noir  
- Central Otago \$42  
Cherry, raspberry coulis, vanilla & hazelnut

Tohu Pinot Noir  
- Marlborough \$44  
Dark fruit aromas with bright floral & spicy oak

Mount Difficulty Roaring Meg Pinot Noir  
- Central Otago \$52  
A blend of fruit & tempting spices

Squawking Magpie Reserve Pinot Noir  
- Hawke's Bay \$50  
Sweet cherry, plum, fine tannins & vanilla oak

Welcome to

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# THE DEVON HOTEL

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**BOOK DIRECT TODAY!**