

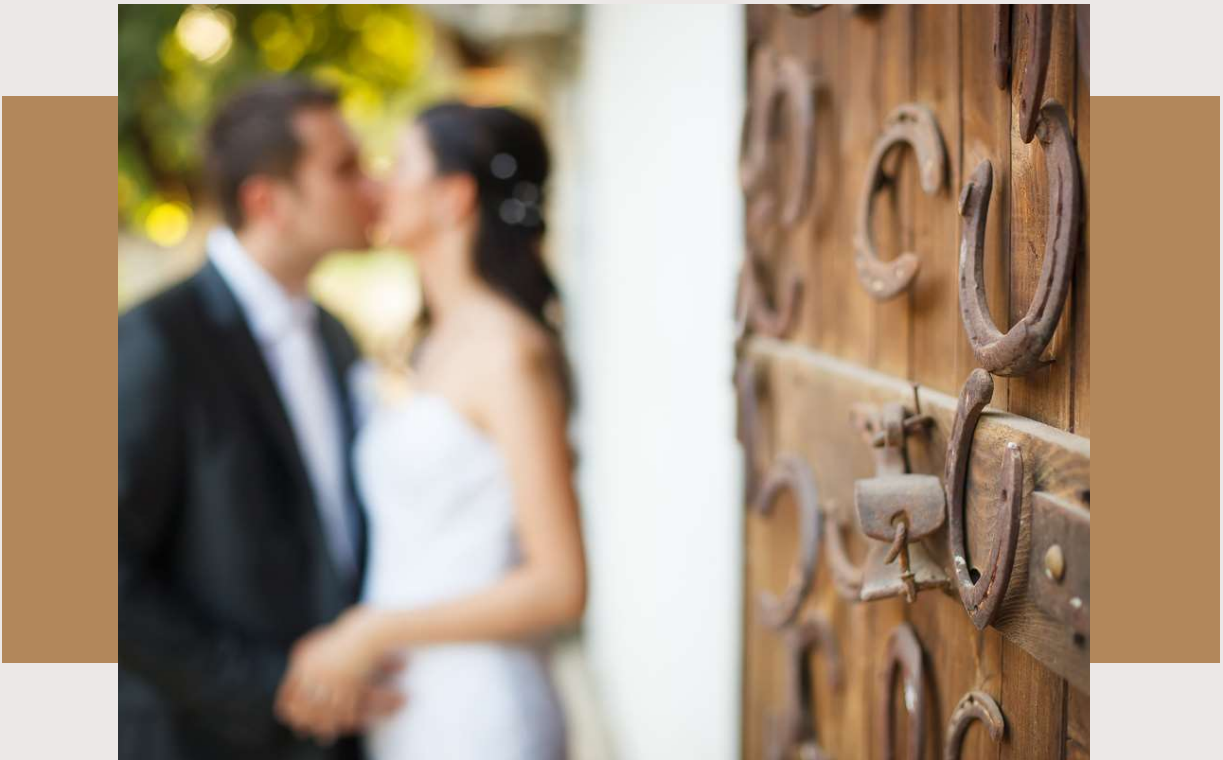


Weddings

About Us.

A unique wedding venue, *New Plymouth Raceway* is located in the heart of New Plymouth.

It is nestled amidst 53 acres of manicured grounds and borders stunning Pukekura Park.



The La Mer Lounge, and complementary grounds, offers you the ideal outdoor ceremony location, with a easily adapted wet weather back-up space, along with a generous-sized, flexible, modern reception lounge.

To complete your wedding requirements New Plymouth Raceway also has ample, secure car parking for guests, is an easy walk or a short taxi ride to town, and it's central location is close to a wide range of accommodation providers.

The La Mer Lounge



The La Mer Lounge is the largest and most flexible of our function rooms, located on the ground level and features floor to ceiling windows that overlook the birdcage and the racecourse beyond.

- 400m²
 - Banquet style 200+
- OR
- Function 350+
 - Full bar
 - Built in dance floor
 - In-room amenities

\$750 + GST - Full day hire



The Rough Habit



Our Rough Habit Lounge is a fabulous plush space with stunning views of the New Plymouth Raceway.

Situated upstairs, at the far end of the main complex above the birdcage, it features a large balcony with views stretching across New Plymouth down to the sea. The second level of the building has lift access if required.

The lounge also has it's own entrance, bar facilities, and bathrooms. All facilities and amenities within the room are for your exclusive use.

Suitable for all event types.

- 168m²
 - Theatre style 200
 - Banquet style 100
 - Full bar
 - Balcony
 - In-room amenities
- \$520+ GST - Full day hire**

The Birdcage



Located outside amongst our beautifully groomed garden.

With stunning views of the mountain.

Ideal for an outdoor wedding ceremony.

Never fear - We always have a back up wet weather alternative

Ceremony ONLY - \$250 + GST

Additional fee - to all day venue hire

Must be complimented with all day hire of choice

HUNGRY?

Lets Eat

Canapés

HOT

- Smoked chorizo croquette finished with a blue cheese aioli GF \$4.00
- Crispy sesame soy tofu VG \$3.50
- Tempura prawns with nahm jim, fried chilli and lime \$3.50
- Cypriot haloumi empanadas, spanish sauce romesco & rosemary shards V \$3.80
- Sticky pork wonton cups with miso pumpkin mash & candied pineapple \$3.50
- Lamb spring roll with daikon, star anise & shoyu \$4.00
- Saffron & parmesan mini arancini V \$3.00
- Chilli & lime baked shrimp cups \$3.50
- Pulled beef sliders with brie \$3.50

COLD

- Smoked salmon on a wild rice blinis with salmon mousse & nori flakes \$3.50
- Mini steak tartar served on croute \$3.50
- Stuffed bell peppers GF \$3.00
- Pickled beetroot on house-made gingernut biscuit with mascarpone & crisp caper berry V \$3.50
- Caesar salad bite with smoked chicken, parmesan, cos lettuce, and anchovies on a crispy crostini, finished with a caesar dressing \$4.00
- Seared scallop with karengo and lime dressing GF \$3.50
- Sushi selection with soy, wasabi whip & pickled ginger GF V \$3.00
- Pomegranate & cranberry bruschetta V \$3.00
- Tomato bruschetta with balsamic V \$3.50

SWEET

- Champagne jelly shots GF V DF \$3.50
- Lemon tartlets \$3.50
- Trifle shots with popping candy V \$3.50
- Chocolate roulade with raspberry vanilla mascarpone GF \$3.50
- Portuguese custard tarts \$3.50



HUNGRY?

Lets Eat

Plated Menu

Option 1

\$60.00 per person

- 1 entrée
- 2 mains (alternative drop)
- 1 dessert
- Gourmet bread and herbed butter

Option 2

\$70.00 per person

- 1 entrée
- 2 mains (alternative drop)
- 2 desserts (alternative drop)
- Gourmet bread and herbed butter

Chose from the following options....

Entrée

Served with freshly baked gourmet breads, beetroot relish, red onion jam & butter.

- Seared scallops with smoked cauliflower puree and mango gel with petite watercress salad GF
- Grilled lamb fillet with a macadamia nut crust & a minted pea puree
- Sugar cured beef fillet with a micro bean salad GF
- Beetroot cured salmon, cucumber jelly, dill & mint crème fraîche, sea grape & puffed wildrice GF

Mains

All mains will be served with two bowls of fresh seasonal steamed vegetables per table.

- Lime & chilli glazed salmon fillet with sautéed green beans on a cauliflower puree, finished with an asian bean slaw GF
- Grilled lemon & thyme chicken breast stuffed with sundried tomato, spinach and aged cheddar with glazed baby carrots on crispy potato hash & pickled cucumber salsa
- Spiced lamb shank on pumpkin puree with broccoli & salsa verde GF
- Grilled sirloin steak on fondant potatoes with slow roasted shallots, finished with chimichurri GF
- Crispy skin pork belly with asian greens, potato and wasabi puree & a sweet chilli & lime glaze GF
- Tuscan style stuffed mushroom in a creamy sundried tomato sauce served on polenta mash V
- Crispy marinated tofu on green pea & lemon risotto finished with a micro herb salad V

Dessert

- Crème brûlée with a crisp orange biscuit and seasonal berries
- Sticky date pudding with butterscotch sauce and maple & walnut ice cream
- Raspberry sundae with berry fused mascarpone served in a white chocolate cup with berry compote & fresh raspberries GF
- King vanilla bean pannacotta with a lemon and honey glaze, dried citrus & raspberry GF
- Blackberry & apple shortcake with vanilla bean ice cream GF

HUNGRY?

Lets Eat

Light Buffet \$42.00 per person

- 1 carved meat option
- 1 hot meat option
- 2 vegetable options
- 1 salad option
- 1 dessert

Light Micro Buffet \$43.00 per person

This is a buffet style meal served to your table to share.

Full Buffet \$50.00 per person

- 1 carved meat option
- 2 hot meat options
- 3 vegetable options
- 2 salad options
- 1 dessert

Full Micro Buffet \$51.00 per person

This is a buffet style meal served to your table to share.

Chose from the following options....

Carvery

- Ham with orange & nutmeg glaze GF DF
- Roast chicken with sumac, za'atar & lemon
- Roasted pork with oregano, citrus & paprika
- Roasted lamb with a pomegranate glaze GF

Hot Meat Dishes

- Marinated spiced moroccan chicken roulade with Israeli cous-cous
- Beef cheek chilli con carne GF
- Red chicken curry with tamarind & coriander GF
- Lancashire hot pot, with braised lamb & crispy potato GF
- Beef shin ragù with thyme & tomato GF

Salad

- Roast beetroot, carrot and rocket salad with turkish raisins, port wine vinaigrette & toasted almonds
- Orzo, pea & edamame
- Green salad with iceberg, cos, oak leaf and seasonal vegetables with shallot vinaigrette GF
- Grilled pear watercress & walnut GF

Vegetables

- Sautéed broccoli and green beans with spicy dressing GF
- Roast baby vegetables with a balsamic reduction GF
- Asian greens with sesame oil & crispy shallots GF
- Steamed potatoes with herb butter GF
- Roast pumpkin, baby carrots, beetroot & kumara, served with fresh herbs GF
- Dauphinoise potatoes GF

Desserts

- Blackberry & apple strudel served with vanilla bean ice cream
- Fresh seasonal fruit salad GF DF
- Sticky date pudding served with butterscotch & bailey cream on the side
- Milk chocolate mousse & hazelnut praline GF

Champagne | \$75 per bottle

Lanson Black Label

Lanson Black Label has the taste of spring and subtle hints of long-lasting honey-dew. Notes of ripe and citrus fruits give a sensation of lightness and fullness with a long, fresh finish. Black Label is perfect as an aperitif and a call to celebration.

Sparkling Wine \$9 per glass | \$40 per bottle

Morton Black Label Brut Methode

Graham Norton Prosecco

Still Wine - \$9 per glass | \$40 per bottle

The Ned | Chardonnay, Sauvignon Blanc, Pinot Gris, Rosé

Huntaway | Pinot Noir, Syrah, Merlot Cabernet Sauvignon

Beer - Standard \$7 - Premium \$8

A range of Lion beers including Corona Extra, Stella Artois, Steinlager, Speights, Mac's and Lion Red

(A full list of our current range is available upon request)

RTD's& Cider \$8

Spirits \$5 (Single)

A standard range of premium spirits are available

Juice/Soda \$2.50 - \$4



VENUE

FAQs

Health Safety

Please refer to your rental agreement for our health and safety practices and regulations

Beverage Catering

We do not offer BYO beverage services due to our license restrictions.

All catering must be catered by our onsite catering supplier.

With the exception of wedding cakes.

*Please note catering and beverage prices are subject to change *

Terms Conditions

All catering & Venue hire prices exclude gst

A full NON REFUNDABLE deposit of 50% is due within 7 days of confirming your wedding date.

Final catering numbers, dietary requirements and menu are due 4 weeks prior to wedding date.



Thank You

LET'S GET MARRIED!

**CONTACT DETAILS;
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New Plymouth 4310**

**Office hours 9am - 3pm Monday to Thursday
Or by appointment**

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