



WEDDINGS AT THE **Duke of Marlborough Hotel**

Celebrate your wedding at a New Zealand icon in the beautiful Bay of Islands. The Duke of Marlborough Hotel offers a unique wedding experience where you can embrace the history and charm of New Zealand's first licensed hotel which has been operating since 1827. Located on the waterfront in the heart of romantic Russell, The Duke is a truly majestic setting providing a stunning wedding destination for you and your guests.



RUSSELL, BAY OF ISLANDS

Thank you for taking the time to consider the Duke of Marlborough Hotel as a venue to celebrate your wedding.

Please call or email us for specific information for your wedding.

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www.theduke.co.nz

BALL ROOM

The Duke of Marlborough's grand ball room with ornate ceilings, low hanging chandeliers and polished wooden floor boards opens up directly onto sun filled decks overlooking the sea. The ball room is filled with individually upholstered chairs seating up to 140 guests comfortably. There is also a private dining room providing an intimate ambience for smaller weddings.



WEDDING SERVICES

The Duke has an on-site wedding co-ordinator with experience in planning and delivering tailor made, personalised weddings to guarantee a truly memorable day. We manage all of the detail in the lead up to and on your wedding day providing support and assistance so you can relax and enjoy your day without having to worry about the finer details.



DINING EXPERIENCE

With award winning chefs and restaurant managers the Duke offers exquisite cuisine and exceptional service. We meet with the bride and groom and tailor the menu to ensure a memorable celebration for you and your guests.



BEVERAGE OPTIONS

Being New Zealand's first licensed hotel we pride ourselves in having an extensive wine list offering 100 different wines. We offer a range from New Zealand's finest wines and boutique beers.

HOTEL ACCOMMODATION

The Duke can provide the total wedding experience with 25 rooms catering for your guests and a bridal suite. There are three levels of accommodation with stunning waterfront rooms with views across the picturesque harbour; family rooms when you need extra space which open up onto an internal sun deck and our convenient standard rooms.



BALL ROOM

The fee to have exclusive use of the Duke of Marlborough ball room throughout the year is:

- Summer (19 December to 31 March) - \$1,800
- Autumn and Spring (April & Sept 1 to Dec 19) - \$1,200
- Winter (May 1 to August 31) - \$500

The fee to hire the Duke of Marlborough's ball room includes:

- Exclusive use of the ball room from 10am until 1am.
- Provision of professional food and beverage staff.
- Set up of tables including tablecloths, napkins, cutlery, crockery, glassware and chairs. NB: All linen provided is white.
- Outdoor furniture and bar set up on deck for welcome drinks & canapés.
- A full cleaning service pre & post wedding.
- Unlimited meetings and communication prior to your wedding day with our experienced wedding co-ordinator.
- Provision of a detailed function sheet, including a timeline, for your wedding day.
- Recommendations on local suppliers.
- Use of our indoor sound system (with i-pod connection) for background dinner music.
- Provision of a table plan template and floor plan of the venue so you can plan your seating arrangements.
- Use of our wooden table plan stand and easel.
- Printing of your menus.
- Clothed gift table.
- Clothed cake table and knife.

(Please note due to noise restrictions bands / DJs need to finish at 12am and the liquor license is until 1am)

We require a minimum spend throughout the year as we are closing our restaurant to provide space for a wedding. The minimum spend is based on our normal turnover in the restaurant for an a la carte evening. The venue hire fee is contributed to the minimum spend.



ACCOMMODATION

When you have a wedding with us at the Duke we do require that a minimum of twelve rooms in accommodation above the ball room are booked as we cannot sell these to the general public due to noise levels. We have found with our weddings to date that this has not been a problem as most guests have stayed with us and easily filled the rooms.

We are also pleased to offer a special wedding accommodation discount to you and your guests of 10% off your stay.

The room types and rates that are required to be booked when you have a wedding with us are listed below:

The Duke hotel owners have recently opened a new Boutique Motel called The Duke Motel which is walking distance to the Hotel and is perfect for families and groups travelling to your wedding. The Duke Motel has self-catering units which are one or two bedrooms plus a studio unit. You can view the motel at www.dukemotel.co.nz and the 10% wedding discount will be extended to your guests staying at the Motel as well.

Room Type	Summer	Shoulder Season	Winter
	Dec 20th to Mar 31st	Apr & Sept 1st to Dec 19th	May 1st to August 31st
Waterfront Room x 4	\$375	\$260	\$210
Superior Room x 4	\$260	\$225	\$190
Standard Room x 3	\$210	\$185	\$165
Small Room x 1	\$170	\$150	\$135

Please note these prices are a guide and are subject to change.



MENUS

We offer an exquisite range of canapés for your guests to enjoy with a glass of bubbles overlooking the harbour on the deck. We have a range of three set menus or buffet options to select from which can be tailored to fulfil your requirements. You also have an option of the chef preparing a wedding hamper for you to enjoy while having your photos taken.

CANAPÉS

Selection

Cold Options \$3.0 each

- Te Ika Mata – Polynesian raw fish salad (gf)
- Mini Caprese salad on spoon w/ buffalo mozzarella (v) (gf)
- Mini prawn cocktail w chipotle mary rose (gf)
- Duke smoked fish mousse w/ crisp caper
- Roasted beets w/ goats cheese & pinenuts (v) (gf)
- King crab, macadamia & apple on blini
- Fresh Waikare inlet oysters w white balsamic (gf)
- Mini ice cream cones (dessert)

Hot Options \$3.0 each

- Tempura prawns w/ chipotle mayo
- Crispy pork belly w a black doris plum & kawakawa salsa (gf)
- Tempura battered Local oyster w/ wasabi mayo
- Portobello mushroom steak w/ parsnip puree & cipolini onion (v) (gf)
- Grilled beef fillet w/ truffled mash & black garlic
- Roasted chicken breast on lemon & herb risotto & sundried tomato pesto (gf)

Deep fried Options \$2.0 each

- Vegetarian samosa's w/ dipping sauce
- Vegetarian spring rolls w/ dipping sauce
- Crispy calamari w/ basil mayo
- Gurnard goujons w/ tartar sauc

Supper Options \$2.0 each

- Mini mince pie savouries
 - Mini Sausage roll savouries
 - Individual ham & cheese quiches
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SET MENUS

\$68.0 option

Entree

Poached Tiger Prawn & Avocado Salad (gf)
w/ chipotle mary-rose, crisp lettuce,
citrus, bloody mary

Forest Mushroom & Matakana Blue Cheese Soup
(gf opt)(v) w/ kumara bread, white truffle oil

Duck Liver & Brandy Parfait
w/ toasted focaccia, dried plums, pink pepper,
Passito jell

Mains

Oven Roasted Locally Sourced Hapuka Fillet (gf)
w/ warmed lentil salad, white wine cream sauce,
tomato & red pepper salsa

Slow Roasted Hawkes Bay Lamb Rump (gf)
w/ red beet gel, soft goats cheese, roasted baby
potatoes, toasted pinenuts

Green Pea & Crisp Garlic Risotto (v)(gf)
w/ "Mahoe" thick yoghurt, Manganui extra virgin
olive oil, pea feathers

Desserts

Tiramisu
mascarpone / coffee / kahlua / biscuit

Kaffir Lime & Cardamom Panacotta (gf)
passion fruit gel / tropical fruits / dried berries

\$78.0 option

To Start

Warmed Kūmara Bread
w/ Truffled Mascarpone, Caramelised Balsamic
& EVOO (gf)(v)

Entrée

Yellowfin Tuna Tartare (gf opt)
w/ wasabi caviar, avocado, lime & chive crème
fraîche, focaccia toasts

The Dukes Seafood Chowder
w/ local fresh fish, bacon, clams, green lipped
mussels, croutons, crustacean oil, kūmara bread

Seared Raukumara Venison (gf)
w/ roasted pumpkin puree, boysenberry jus,
toasted pecan, field mushrooms, savoy cabbage

Thyme Roasted Kumara & Quinoa Salad (gf)(v)
w/ dried cranberries, granny smith, pink onions,
apple cider vinaigrette

Mains

Oven Roasted Locally Sourced Hapuka Fillet (gf)
w/ grilled prawns, warmed lentil salad, white wine
cream sauce, tomato & red pepper salsa

Whole Carved "Savannah" Fillet Mignon
w/ truffled mashed potato, baby broccoli,
béarnaise sauce

Green Pea & Crisp Garlic Risotto (v)(gf)
"Mahoe" thick yoghurt, Manganui extra virgin
olive oil, pea feathers

Desserts

Chefs Ice Cream Selection

Kaffir Lime & Cardomom Panacotta (gf)
fresh tropical fruits

Belgian Milk Chocolate & Peanut Bar (gf)
red berry sorbet, macadamia brittle, dulce de leche

\$90.0 option

To Start

Warmed Kūmara Bread
w/ Truffled Mascarpone, Caramelised Balsamic
& EVO (gf)(v)

Freshly shucked Waikare Inlet Oysters served
w/ "Prelibato" white balsamic vinegar & tabasco
(gf)

*(or if unavailable: Steamed Cloudy Bay clams
w/ black rice vinegar & coriander)*

Entrée

Local Crayfish & Prawn Cassolette
bisque, lemon, crostini

Yellowfin Tuna Tartare (gf opt)
w/ wasabi caviar, avocado, lime & chive crème
fraîche, focaccia toasts

Roasted Tussock Fed Lamb Cutlet
w/ beet gel, feta cheese & pine nuts (gf)

Thyme Roasted Kumara & Quinoa Salad (gf)(v)
w/ dried cranberries, granny smith, pink onions,
apple cider vinaigrette

Mains

Oven Roasted Three Kings Hapuka Fillet
w/ Grilled Scallops (gf) cauliflower puree, bacon,
macadamia, lemon vinaigrette

Whole Carved "Savannah" Fillet Mignon
Surf & Turf
grilled tiger prawns, truffled mashed potato,
baby broccoli, béarnaise sauce

Duo of Free Range Duck (gf)
Confit duck leg, roasted breast, warmed lentil
salad, an orange & radicchio salsa

Green Pea & Crisp Garlic Risotto (v)(gf)
"Mahoe" thick yoghurt, Manganui extra virgin
olive oil, pea feathers

Desserts

Duke Cheese Board: A selection of cheeses from
NZ and Europe, served
w/ crackers, Figs in Marsala & Manuka Honey

Tiramisu
mascarpone / coffee / kahlua / biscuit

Belgian Milk Chocolate & Peanut Bar (gf)
red berry sorbet, macadamia brittle, dulce de leche

Manuka Honey & Lavender Parfait (gf)
passion pollen, lavender shards, raspberry

*The above are an example of what we
offer, however we continuously updated to
incorporate seasonal changes in produce*



WINE LIST

We have an extensive restaurant wine list with 100 different wines to select from. Below is a sample of the wine we currently offer on our wine list

Champagne

Pol Roger - NV - Epernay	100.0
Veuve Clicquot - NV - Reims	140.0

Methode Traditionelle

Mionette Prestige – Prosecco – Italy	40.0
Deutz Prestige Cuvee – Marlborough	60.0
Nautilus Cuvee - Marlborough	70.0

Sauvignon Blanc

Allan Scott – 2016 – Marlborough	38.0
Spy Valley – 2016 – Marlborough	42.0
Palliser Estate – 2015 – Martinborough	55.0
Kainui Road – 2016 – Bay of Islands	52.0

Chardonnay

Tohu – 2015 – Gisborne	38.0
Pencarrow – 2015 – Martinborough	45.0
Matawhero (Unoaked) – 2015 – Gisborne	55.0
Omata Estate – 2015 – Bay of Islands	63.0
The Landing – 2015 – Bay of Islands	80.0

Pinot Gris

Aronui – 2016 – Nelson	40.0
Lake Chalice – 2016 – Marlborough	45.0
Marsden Estate – 2016 – Bay of Islands	50.0

Rose

Marsden Rose – 2016 – Bay of Islands	45.0
Middle Earth – 2016 – Nelson	50.0
Amisfield – 2015 – Central Otago	65.0

Merlot Predominant

Lake Chalice – 2015 – Marlborough	45.0
Mills Reef – 2015 – Hawke's Bay	53.0
Marsden Estate – 2014 – Bay of Islands	60.0

Pinot Noir

Lake Chalice – 2015 – Marlborough	47.0
Rua – 2015 – Central Otago	55.0
Nga Waka – 2015 – Martinborough	70.0

Syrah

Yalumba 'Patchwork' Shiraz – 2013 – Barossa	48.0
Omata Estate - 2014 - Bay of Islands	60.0
Alpha Domus 'Brainstormer' – 2015 – Hawkes Bay	65.0

Cabernet Predominant

C.J Pask "Gimblett Road" – 2013 – Hawkes Bay	53.0
Mills Reef – 2014 – Hawkes Bay	55.0
Te Mata "Awatea" – 2014 – Hawkes Bay	75.0

** Please note wines, vintages and prices are subject to change*



BEER & CIDER SELECTION

Beer & Cider on Tap

Export Gold **Handles 6.0** **English Pint 9.5**
Smooth easy drinking lager, with a clean crisp finish

Monteith's Original Ale **Handles 6.0** **English Pint 9.5**
A classic example of a traditional NZ "brown beer", made to the same recipe since 1868

Monteith's Cider **Handles 7.5** **English Pint 11.5**
Sun-ripened Nelson apples – light, refreshing, French style cider

Bottled Beer & Cider

Bottled Premium Beer **330ml** **8.5**
Heineken, Steinlager Classic, Steinlager Pure,
Monteiths Black, Monteiths Radler, Monteiths Summer Ale,
Stella Artois, Corona, Tui, Pure Blonde, Peroni, Speights, Lion Red

New Zealand Craft Beers **500ml** **14.0**
McLeod's Great Migration IPA, Epic, Tuatara Aotearoa Pale Ale,
Emerson's Book Binder, Emerson's Pilsner, Emerson's 1812,
Harrington's Rogue Hop Pilsner, Harrington's Wobbly Boot Porter

Premium Cider

Monteith's Crushed Pear Cider	330ml	8.5
Brotherhood Crushed Pineapple Cider	500ml	14.0
Rekorderling Elderflower & Lime	500ml	14.0

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