

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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The Duke provides the ultimate wedding venue where you can have your wedding ceremony, reception and accommodation all in one place.

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.

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 an award winning restaurant (featuring in Cuisine Magazines top 100 restaurants) 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 guest.

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 38 rooms catering for your guests and a bridal suite. There are different levels of accommodation with stunning waterfront rooms with balconies and views across the picturesque harbour, superior rooms with an internal sundeck and our convenient standard rooms.

CEREMONY

The large deck attached to the ballroom overlooking the sea is the perfect location for your wedding ceremony. There is also a stunning garden area alongside the ballroom which is the perfect place for ceremonies under the historic 150 year old fig tree.



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.

The deck attached to the ballroom and garden bar alongside the ballroom will both be available for you to use from 3:30pm on the day of your wedding.



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:

Room Type	Winter	Summer	Shoulder Season
	May 1st to August 31st	Dec 20th to Mar 31st	Apr & Sept 1st to Dec 19th
Waterfront Room x 3	\$225	\$450	\$290
Waterview Room x 1	\$225	\$400	\$290
Superior Room with balcony x 1	\$185	\$280	\$225
Classic Room with balcony x 4	\$175	\$240	\$195
Classic Room x 2	\$165	\$230	\$185
Small Room x 1	\$135	\$170	\$150

Please note these prices are a guide and are subject to change. There are currently 38 rooms available to book for accommodation at the hotel for your wedding.



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 \$3.5 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)
- Fresh Waikare inlet oysters w white balsamic (gf)

Hot Options \$3.5 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 \$2.5 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 \$2.5 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/ house made focaccia

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

House Made Focaccia Bread,
w/ Truffled Mascarpone, Caramelised Balsamic
& EVO (gf)(v)

Entrée

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

The Dukes Seafood Chowder
w/ local fresh fish, 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 & Cardamom Panacotta (gf)
fresh tropical fruits

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



\$90.0 option

To Start

House Made Focaccia 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
fraiche, 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