

Thank you for your inquiry about Weddings at Ormlie Lodge

Ormlie Lodge is situated in the centre of the Western Wine and Food trail exactly half way between Napier and Hastings in the beautiful Hawkes Bay.

Ormlie Lodge is the perfect venue for your special day with a long history of very successful local and international weddings.

The Lodge was built in 1899 has seen a number of changes and is now restored to its former glory. The famous original function centre “ The Stables “ was burnt down in a spectacular Fire in 1985 making way for what is known now as “ The Ballroom” and home to over 100 weddings a year.

The Lodge is set in beautiful old English style gardens and offers you a complete wedding experience. When you choose Ormlie Lodge as your wedding venue, owner operator John Ferguson and his team are with you from start to finish.

With 20 years of experience as wedding coordinator, he and the Ormlie team will provide the best assistance available for your wedding in the Hawkes Bay. 3 acres of stunning gardens where you can be married in style with the privacy your day deserves.

Hawkes Bay premier wedding venue Ormlie Lodge has a reputation of providing the finest wedding lunch/dinner with our special a la carte menu, which we design to suit your needs.

Ormlie Lodge is a supporter of great Hawkes Bay wines, served to you at specially negotiated prices. However if your tastes prefer non Hawkes Bay wines we are happy to assist.

Six stunning luxury accommodation suites for you and your wedding party to enjoy on your day, including a continental lodge breakfast the following day.




ORMLIE
LODGE

The Wedding packages at Ormlie...

Dinner Packages from \$56.00 per head plus a Bar Tab which includes canapé's for after the service.

Times

Saturday only ~

Luncheon weddings are from 10.00am to 3.30pm

Evening weddings are from 4.30pm to 2am if the house rate applies see further below option 2 (Minimum 90 guests Adults) Friday's minimum 60-guest confirmation on number must confirmed 7 days prior to the wedding these will be the minimum number charged for

Weddings outside daylight saving- start times are negotiable ask about our incentives for June to the end of August plus mid week weddings.

When the wedding service is held at Ormlie, guest arrival time is 15 minutes prior to the service.

When the wedding service is held elsewhere, guest arrival time must be agreed by prior arrangement.

Smaller Weddings are very welcome this time of year.

If your function is on a public holiday, a surcharge will apply of 10% of the total bill

Bar

For lunchtime weddings, we open the bar after the wedding service and close the bar at 3.00pm

For evening weddings a bar tab can be opened upon guest arrival, after the wedding service or a time can be arranged prior to the day. (We are licensed until 3.00am) we hold the latest license in the Bay until 3.00am so you can enjoy a long and pleasurable evening.

Charges

\$800.00 Venue hire fee

\$990.00 for the six luxury suites

This includes the total house grounds, Ballroom, six Bedrooms and a continental breakfast for up to twelve guests extra people are welcome to come back to Ormlie Lodge to join into the breakfast feast for a low charge (Guests can be billed individually for room stay and breakfast). This allows Band/Music and the bar to remain open till 3 am.

Excludes the restaurant if less than 90 guest

Deposit

A deposit of \$1000.00 is required to confirm a booking date.

Cancellations -your deposit is non- refundable and non-transferable if the wedding is cancelled.

Payment is required the day if the wedding if not staying or the following day either bank transfer, debit card or cheque there is a 3% charge for use of credit cards.

All prices held until September 1st 2010



A sample wedding buffet menu set entrée at Ormlie...

Dinner \$66.00 per person including GST

Children 10% discount (aged between 5-12 years)

A selection of assorted canapés served during pre dinner/lunch drinks

Ormlie Lodge own selection of freshly baked breads & dips

Entrée

Your choice of the following two to be served

- Homemade cream of vegetable and fresh herb soup or
- Home smoked chicken breast on a mango and melon salad with soy & citrus dressing

Buffet Main

Cold Dishes and Salads

- Fresh Rock Oysters served in their shells on ice
- Fresh mesclun leaves with house dressing
- Kumara and orange salad
- Potato & spring onion salad
- Tomato, red onion and basil platter

Carvery

- Honey glazed ham
- Roast scotch beef with grain mustard

Hot Dishes

- Thai chicken curry finished with coconut and coriander
- Steamed fragrant jasmine rice
- Minted gourmet potatoes
- Fresh seasonal vegetables

Desserts

- Rich chocolate nemesis
- Pavlova roulades filled with fresh passion-fruit cream
- Baked New-York cheese cake
- Seasonal fruit platter
- White stone cheese's available at and extra \$2.50 per person



A sample wedding set menu at Ormlie...

Dinner \$68 per person including GST

Children 10% discount (aged between 5-12 years)

Set Menu (printed personalized Menu from which each guest can choose his or her entrée and Main course)

To start

Finger food and tasty morsels will be served during pre dinner/lunch drinks

Ormlie Lodge own freshly baked bread

Entree

- Pan-fried prawns upon a creamed leek and sun dried tomato tart
- Cream of vegetable soup with fresh herbs
- Chard grilled pork filet on a warm kumara and spring onion salad

The Main Event

- Aged scotch fillet with gratin dauphinois, mushrooms dartois and brandy and green pepper sauce
- Roast chicken breast filled with feta and sun dried tomato wrapped in bacon, green pea mash and yellow capsicum coulis
- Grilled salmon, with a fresh herb crust, served with spinach and a hollandaise sauce.

All main served with steamed vegetable, minted baby potato and mesclun salads

Dessert buffet

- Baked New-York cheese cake
- Truffle chocolate cake
- Pavlova roulade
- Seasonal fruit platter and Ormlie lodge's own ice cream



Set Menu

(This is an alternate drop meaning no choice but your guest are free to swap their meal with their fellow friends at their table)

Dinner \$56 per person

To start

Finger food and tasty morsels will be served during pre dinner/lunch drinks

Ormlie Lodge own selection of freshly baked breads & dips

Entrée

- Prawns upon a creamed leek & sundried tomato tart served on a mesclun salad
- Home smoked chicken on a rocket salad with a mango and melon salsa

The Main Event

- Aged scotch fillet (served medium) with gratin dauphinois, mushrooms dariois and brandy and green pepper sauce
- Roast chicken breast filled with feta basil and sun-dried tomato wrapped in bacon accompanied Tomato salsa and a basil cream sauce

All main courses served with table seasonal vegetables with Hollandaise and minted gourmet potato's

Desserts

- Chocolate truffle cake with vanilla-bean ice cream

Or

- The Wedding cake served with crème fraiche and berry coulis



Set entrée choice of two mains set dessert

Dinner \$63 per person

To start

Finger food and tasty morsels will be served during pre dinner/lunch drinks

Ormlie Lodge own selection of freshly baked breads & dips

Entrée

- Fresh salmon infused with lime and pernod pan-fried served on a creamy mash with a vermouth cream sauce
- Cream of vegetable and fresh herb soup

Main Event

- Medium roasted lamb rump with zucchini garlic & thyme farce and a red wine jus
- Or
- Fresh fish of the day with an herb & nut crust resting on spinach with a basil crème sauce

Dessert

- Lemon & orange tart served with crème fraiche and passion fruit pulp
- Or
- Whitestone cheese of creamy blue, brie, fresh fruit, nuts, and water crackers



Bar

Please note we are fully licensed but if you wish to BYO (wine only) the corkage is \$15.00 per bottle

Non alcohol

Bottle Grape Juice	\$12.00
Carafe Orange Juice	\$12.00
Non Alcoholic Punch	\$60.00 per 10 litres

Beer

Tap beer Tui & Export	\$5.50
Bottle beer Export gold, Tui & Speights	\$6.00
Steinlager Pure, Heineken & Stella Artois	\$7.00

Spirits

Standard Spirits	\$8.00
Premium Spirits	\$10.00

Wine Selections

Bubbles

Wild Poppy NV (Australia)	\$31.50
Zest NV (Marlborough)	\$34.00
Grandin Methode Traditionelle NV (France)	\$34.00
Morton Estate Brut NV (Hawke's Bay)	\$38.00
Daniel Le Brun NV (Marlborough)	\$57.00
Trinity Hill 'H' Blanc de Blanc NV (Hawke's Bay)	\$54.00

Chardonnay

Shepherds Croft (Hawke's Bay)	\$32.00
Kopiko Bay (Gisborne)	\$30.00
Kemblefield Vista (Hawke's Bay)	\$34.00
Trinity Hill (Hawke's Bay)	\$38.00
Clearview Unwooded (Hawke's Bay)	\$39.00
Sileni Estates Cellar Selection (Hawke's Bay)	\$37.00

Sauvignon Blanc

Shepherds Croft (Hawke's Bay)	\$32.00
Kopiko Bay (Marlborough)	\$30.00
Kemblefield Vista (Hawke's Bay)	\$34.00
Trinity Hill (Hawke's Bay)	\$38.00
The Ned (Marlborough)	\$35.00
Clearview Te Awanga (Hawke's Bay)	\$37.00

Aromatics

Shepherds Croft Pinot Gris (Hawke's Bay)	\$32.00
Wither Hills Pinot Gris (Marlborough)	\$47.00
Brookfields Ohiti Riesling (Hawke's Bay)	\$37.00
Trinity Hill Viognier (Hawke's Bay)	\$38.00

Red Wines

Shepherds Croft Merlot Cabernet (Hawke's Bay)	\$32.00
Kopiko Bay Pinot Noir (Marlborough)	\$30.00
Russian Jack Pinot Noir (Martinborough)	\$36.00
Trinity Hill Syrah (Hawke's Bay)	\$38.00
Esk Valley Merlot Cabernet (Hawke's Bay)	\$41.00
Somersault Grenache Shiraz (Australia)	\$30.00
Saint Hallett Gamekeepers Reserve Shiraz (Barossa)	\$37.00
Ngatarawa Stable Merlot (Hawke's Bay)	\$35.00
Clearview Cape Kidnappers Merlot Malbec (Hawke's Bay)	\$39.00

(All wines subject to availability)

