

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 to enjoy.

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 our function team for specific information for your wedding

35 The Strand, Russell, Bay of Islands

Phone: 09 403 7829 | Mobile: 021 198 5340 | Email: functions@theduke.co.nz | www.theduke.co.nz

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

Ballroom

The Duke of Marlborough's Grand Ballroom boasts ornate ceilings, low hanging chandeliers, and polished wooden floor boards. Opening directly onto a sun filled deck overlooking the sea, the venue provides a place for guests to mingle, dine and dance. The Ballroom 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 the detail in the lead up to, and on your wedding day. Providing support and assistance so you can enjoy your day without having to worry about the finer details.

Dining Experience

With an award-winning restaurant The Duke offers exquisite cuisine, and exceptional service. Our wedding co-ordinators meet with the Bride & Groom to talk through our menu options, which showcase locally sourced seasonal produce, presenting a new take on classic favourites.

Beverage Options

Being New Zealand's first licensed hotel, we pride ourselves in having an extensive wine list offering 100 different wines, for you to make your wedding day selection from. We also offer a range from New Zealand's finest boutique beers, from the tap or bottle, we have your beverage needs sorted.

Hotel Accommodation

The Duke can provide the total wedding experience, with 38 rooms, including a bridal suite, we have space to host you and your guests. There are different levels of accommodation ranging from stunning Waterfront Rooms with balconies, and views across the picturesque harbour, to Superior Rooms with an internal sundeck, and our convenient Classic Rooms. You, and your guests can enjoy 10% discount across their stay with us!

Ceremony

Our stunning garden area, off the side of the Ballroom, provides the perfect place for your wedding ceremony, looking out across the Russell Waterfront. Our garden is hand-planted with New Zealand Native plants, and is home to a 150-year-old fig tree for ceremonies to take place under. We also have the Waterfront Deck, as a back-up option in bad weather.



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) - \$2,500
- Autumn and Spring (April & Sept 1 to Dec 19) - \$1,800
- Winter (May 1 to August 31) - \$850

The fee includes:

- Exclusive use of the Ballroom 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 guests to enjoy 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 Wedding Details 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.
- Provision of professional food and beverage staff.
- Use of our wooden easel, and canvas for a seating plan.
- 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 venue hire fee is contributed to the minimum spends.

The Deck attached to The Ballroom, and The Garden will be available for you to use from 3:30pm on the day of your wedding.



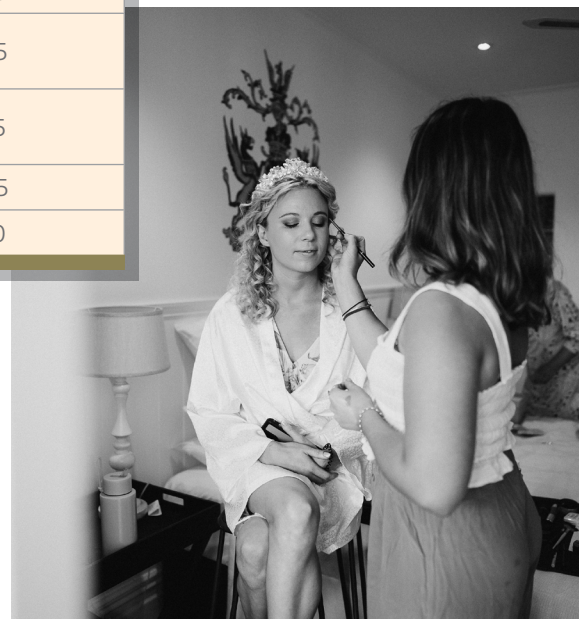
ACCOMMODATION

When you have a wedding with us at The Duke, we do require that a minimum of twelve rooms in accommodation above The Ballroom are booked due to noise levels. However, we are pleased to offer a special wedding accommodation discount to you, and your guests, with 10% off your stay.

Most guests do choose to stay at The Duke, so filling these rooms is not an issue. The accommodation team provide on-going support - you can name these rooms for guests to book, and the team will provide regular updates of guest bookings.

The Duke provides a daily a la carte breakfast, which guests can charge back to their rooms. The function team can also work with you for larger breakfast bookings the day after your wedding, and dinner bookings the night before your big day too. The room types and rates that are required to be booked when you have a wedding with us are listed below (*this does not include the 10% discount*):

ROOM TYPE	WINTER May 1 st to Aug 31 st	SUMMER Dec 19 th to March 31 st	SHOULDER SEASON April & Sept 1 st to Dec 19 th
Waterfront Room x 3	310	465	370
Waterview Room x 1	310	415	370
Superior Room with balcony x 1	215	305	255
Classic Room with balcony x 4	195	255	215
Classic Room x 2	185	245	205
Small Room x 1	155	185	170



MENUS

We offer an exquisite range of canapés for you, and your guests to enjoy after the ceremony. Our staff will make their way around mingling guests on the deck, and garden, with your canapé selection. While canapés are served, guests can also enjoy your wine & beer selection from our temporary, staffed bar, on the deck. We recommend choosing three or four different canapés, and ordering one per guest. If you are planning on heading away for photos, we can send you off with a Wedding Hamper, or ensure you get canapés before you go, or when you come back.

CANAPÉS

Selection

Cold Options

\$4.50 each

Te Ika Mata – Polynesian raw fish salad (gf)
Mini Caprese Salad w/ buffalo mozzarella (v) (gf)
Mini Prawn Cocktail w/ chipotle mary rose (gf)
The 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

\$4.50 each

Tempura Prawns w/ chipotle mayo
Crispy Pork Belly w/ black doris plum & kawakawa salsa (gf)
Tempura Battered Local Oyster w/ wasabi mayo
Portobello mushroom w/ parsnip puree & cipolini onion (v) (gf)
Grilled Beef Fillet w/ truffled mash & black garlic
Roasted Chicken Breast w/ lemon & herb risotto, and sundried tomato pesto

Deep Fried Options

\$3.50 each

Vegetarian Samosa's w/ dipping sauce
Vegetarian Spring Rolls w/ dipping sauce
Crispy Calamari w/ basil mayo
Gurnard Goujons w/ tartar sauce

Supper Options

\$3.50 each

Mini Mince Pie Savouries
Mini Sausage Roll Savouries
Individual Ham & Cheese Quiches
Vegetarian Quiches





SET MENUS

\$85 option

Entrée

Te Ika Mata (gf, df)
Coriander / Chili / Onion /
Coconut / Citrus

Kumara and Miso Soup (gf, v, vgn opt)
Buffalo Feta / Toasted Pumpkin Seeds /
Green Apple

Cured Beef (gf opt, df opt)
Crisp Wonton / Pickled Onion /
Cornichon / Mustard Seed Mayo /
Spicy Cucumber Juice

Main

**Oven Roasted Locally Sourced
Market Fish** (gf, df opt)
Skordalia / Capers/ Herbs / Lemon /
Tomato / Cauliflower

**Slow Roasted Hawkes Bay
Lamb Rump** (gf, df opt)
Kumara / Eggplant / Tomato /
Onion / Mint / Pinenuts /
'Clevedon Citrus Yoghurt' Dressing

Pan-fried Saffron Risotto (gf, vgn)
Ratatouille / Vegan Bechamel Sauce /
Cipollini / Fresh Herbs

Dessert

Tiramisu
Mascarpone / Coffee / Kahlua /
Biscuit

Citrus Meringue (gf)
Citrus Crème Patisserie /
Berry Coulis / Citrus Gel

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

\$95 option

To Start

Auntie's House Made Fried Bread (gfo)
w Truffled Mascarpone / Caramelised
Balsamic / EVOO

Entrée

Kingfish Crudo (gf, df)
Chili / Pineapple / Avocado /
Tomato Chili Dressing

The Duke's Seafood Chowder
Local Fresh Fish / Tuatua / Cockle /
Scallop / Fried Bread

Harissa Spiced Lamb Cutlet (gf)
Courgette / Peas / Yoghurt / Mint

Roast Eggplant (gf, vgn)
Romesco Sauce / Capsicum Salsa /
Cashew Cream / Crisp Shallot

Main

**Oven Roasted Locally Sourced
Market Fish** (gf, dfo)
Kumara / Karengo Beurre Blanc /
Mushroom / Goma Wakame Gremolada /
Piko Piko

**Whole Carved "Savannah"
Fillet Mignon** (gf opt)
Agria Potato & Chive Velouté / Tomato /
Cucumber / Capsicum / Onion /
Crouton / Jus

Black Bean Vegan Steak
Carrot / Avocado / Onion /
Ginger & Pea Puree / Potato Wafers

Dessert

Berry Bavaroise
Tonka Bean Crème Anglaise /
Meringue

Chocolate Cheesecake (gf opt)
Orange / Ginger /
White Chocolate Ganache

\$105 option

To Start

Auntie's House Made Fried Bread (gfo)
w Truffled Mascarpone / Caramelised
Balsamic / EVOO

Freshly Shucked Waikare Inlet Oysters
w "Prelibato" White Balsamic Vinegar &
Tabasco (gf)

Entrée

Grilled Octopus (df)
Succotash / Green Gazpacho / Crouton

Kingfish Crudo (gf, df)
Chili / Pineapple / Avocado /
Tomato Chili Dressing

Lamb Rack (gf, df)
Courgette / Pistachios / Mustard /
Mint Chimichurri

Courgette Filo Bundle (vgn)
Macadamia Romesco / Vegan Mozzarella /
Rocket / Pear / Almond / Soy

Main

**Oven Roasted Locally Sourced
Market Fish** (gf opt)
Crayfish Bisque / Lemongrass / Barley /
Cipollini / Peas / Watercress

**Whole Carved "Savannah"
Fillet Mignon** (gf opt, df)
Miso Carrot Puree / Eggplant / Crisp Paua /
Chili & Pomegranate Dressing

Duo of Free-Range Duck (gf, df)
Confit Duck Leg / Seared Duck Breast / Orange
Risotto / Macadamia / Spring Onion

Spinach & Kumara Ravioli (vgn)
Raisin / Pinenut / Caper / Vegan Bechamel
Sauce / Turmeric Tempura Cauliflower

Dessert

Duke Cheese Board: A selection of cheeses
from NZ Served with Local Honey / Relish /
Fruits / Wafer Crackers

Tiramisu
Mascarpone / Coffee / Kahlua / Biscuit

Chocolate Cheesecake (gf opt)
Orange / Ginger / White Chocolate Ganache

Lemon Curd Tart
House Made Marshmallow /
Sous-Vide Rhubarb / Lime Gel

DESSERT STATION

The Dessert Station can be subbed into any of our Set Menus, at no extra cost. We designed the station to reduce the amount of time guests are seated for their dinner, allowing you to hit the dancefloor earlier. The Desserts will be located in the Private Dining Room, adjoining to The Ballroom, for guests to help themselves to throughout the night. Our Chefs will also cut, and plate your wedding cake at no extra charge.

Dessert Station Menu

Mini Pavlova (gf)

Lemon & Mascarpone Cheesecake

Belgian Milk Chocolate Bar

Grand Marnier Filled Chocolate Truffle (gf)

Individual Lemon Tartlets

