

Langtons

ON LINCOLN

Celebrate in style at Langtons on Lincoln with a combination of our unique barrel room and outdoor garden area. Our experience and striking facilities come together to offer you an exclusive venue to create a memorable occasion.

Situated in the heart of the winemaking district of West Auckland in Henderson, Langtons on Lincoln is a short drive from the centre of Auckland set amongst a traditional winery away from the hustle and bustle of the city.

Hand-crafted whole oak barrels lend an unmistakable character to the barrel room, crafted from an era past where time and care created things worthwhile to last a lifetime. With this focus in mind, Langtons on Lincoln continues to ensure that this is a precedent set for your special day. An ambience like no other, the warmth generated from the barrels exudes through the barrel-room, rich tones and colours creating a cosy atmosphere.

Flowing from indoors to out, the gardens with lush bushes and bright flowers form a tranquil setting, ideal for pre-drinks, the ceremony itself or for photos that will endure for a lifetime.

With the combination of an indoor and an outdoor area, you have the flexibility to choose how your wedding will flow; from outside for a glass of wine, pre-dinner canapés and the wedding itself to inside for the reception, or whatever would make your guests and yourself most comfortable.

At Langtons on Lincoln we are committed to making sure that one of the most memorable days of your life will be enjoyable and relaxing while we take care of all the details for you to make it perfect.



Included in our Wedding package:

- * An elegant, stylish wedding in a unique and striking surrounding
- * Use of the gardens for photography and mingling
- * Use of the gardens for your ceremony, which includes chairs for guests and a dressed registry table (weather permitting), is charged at \$250
- * An elegant Bridal Table attended by our staff
- * Guest tables set with white linen napkins and tablecloths (alternative colours available)
- * Dressed cake table and knife, or a barrel at your preference
- * Table tea lights and candelabras with exotic Notre Vie candles for a warm ambience
- * Use of the grounds for a rehearsal (at a time agreed to with your coordinator), will be charged at \$150 per hour.
- * A CD system (iPOD compatible) for ceremony music in the gardens at your discretion
- * A professional CD system (iPOD compatible) for background music during your meal, and also optional for the dance floor (instead of having to hire a jukebox)
- * Complimentary use of our wireless PA system for speeches
- * Ample free off street parking
- * Friendly, attentive, professional staff
- * Complimentary white chair covers for the Bridal table
- * Award winning wines, delectable and diverse foods for all guests



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Please find below our guide to help you in organising your wedding:

- Deposit:** \$1000 (Non – refundable) which will be deducted from your account
- Reservations:** All penciled bookings will be held for 7 days only. To confirm a date a letter and contract will be issued and your booking will be firm upon receipt of the contract and deposit which will be deducted from your bill.
- Venue Hire:** Venue hire is \$1000 for a Saturday and \$750 for Sunday through to Friday
- Sittings:** Weddings enjoy exclusive use of the venue for a whole day
Earlier starts incur additional venue hire
- Numbers:** 150 maximum
50 minimum
Numbers must be confirmed 10 days prior, and these form a basis of minimum numbers. Additional guests will be charged for.
- Alcohol:** Langtons is a licensed venue and no BYO is permitted. Being licensed we also observe liquor licensing laws and any breaches including intoxication are to be dealt with at the Managers discretion.
- Cleaning:** General cleaning will be met by Langtons. Damage and excessive cleaning including confetti will be charged to the client.
- Payment:** Payment in full is required 7 days prior to the function. Any additional charges including any bar tabs must be paid on the night. Credit cards (Visa & Mastercard only) incur a 3% administration charge.





FAQ's
Answers to Frequently Asked Questions

All menu and wine prices include GST

All property, including gifts, must be removed from Langtons on the night of your function

Langtons is fully licensed and is not a BYO venue

Bookings are tentative until a deposit is paid, and will be held for 7 days after which Langtons reserves the right to cancel

A rehearsal is welcome by appointment only

A wireless microphone is available for the ceremony and speeches

All linen, napkins, crockery, cutlery, glassware, service staff & the room setting are provided

We provide complimentary chair covers for the bridal table. Additional chair covers are available for an additional charge

Children under 5 are free, under 12 are half price

Access for florists, name settings etc is from 10am

Linen is available in white only, although other colours are available for an additional charge

Sash's for chairs are available to hire, please enquire

No music is permitted past 12am

Bar closure is at 12am, with last drinks till 12:30 when all guests must vacate the premises

A wedding arch is available to hire, please enquire

No confetti or glitter is permitted except rose petals on grassed areas

Name cards are not included. These may be placed on tables from 10am. Staff can set these provided a table plan is provided, for \$75



Langtons
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Canapés

\$3 per person, per canapé

\$15 per person for 6 canapés

Smoked Salmon, Caper & Cream Cheese on a mini Pancake

Tempura battered Fish pieces with Tartare Sauce

Prawn twisters with Sweet Chilli dipping Sauce

Salt & Chilli Squid with Nam Pla

Mussel & Prawn Fritter with Lemon Aioli

Rare Beef fillet, Horseraddish & Caramelised Onion on Melba Toast

Spicy mini Meat balls served with a Plum Sauce

Mini Satay sticks Chicken or Beef with Malay Peanut Sauce

Lamb Kofta with a Tzatziki Dipping Sauce

Duck Pate on Melba Toast with Orange Marmalade

Risotto balls with Saffron & Exotic Mushrooms

Watermelon with Danish feta, rolled in Pistachio

Mini Vegetarian skewer

Tartlet with Blue Cheese & Caramelised Onion

Yorkshire pudding with Kikorangi Blue, Field Mushroom & Port Wine Cream

Mini Vegetarian Spring Rolls served with a Sweet Chilli dipping Sauce

OR

Antipasto Platters

\$15 per person





Wedding Buffet Menu

\$60 per person: select 3 x mains, 4 x sides, 3 x dessert

\$70 per person: select 4 x mains, 6 x sides, 4 x dessert

Freshly Baked Dinner Rolls

Mains

Garlic and Rosemary Roast Leg of Lamb

Carved Caramelised Ham on the bone

Marinated Pork Belly with Honey & Mustard Glaze

Export quality Prime aged 'Angus' Beef with Yorkshire puddings

Hot Smoked Salmon fillets with a Citrus Dressing

Italian Style Seafood Stew

Chicken Cassoulet

Sides

Hot selection

Penne Carbonara, chicken, mushroom and bacon

Vegetarian pasta of feta, broccoli & snow peas with a spinach & white wine cream sauce

Whole Buttered Baby Gourmet Potatoes with fresh Mint

Potato & Pumpkin Gratin

Button Mushrooms in a Cream & Herb Sauce

Hot seasonal steamed Vegetables

Ratatouille Vegetables

Cold selection

Mussels with a Spicy Thai dressing

Prawn & Avocado Salad, mixed leaves, tomatoes, bean sprouts, with lime & coriander dressing

Greek Salad of Tomatoes with diced Feta, Kalamata Olives & Red Onions

Quinoa, Dukkah & Roast Pumpkin Salad with lemon, chilli, coriander & garlic

Caesar Salad with Bacon & Garlic Croutons

Kumara, Bacon & Potato Salad

Cous cous with roasted vegetables & Balsamic dressing

Orzo salad with Sundried Tomatoes, Chorizo, lemon & sage

(Salads may change with the seasons)

Langtons
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Desserts

Traditional Pavlova with Fruit & Berry Coulis

Chocolate Mud Cake

Tart au Citron with Fresh cream

Summer Fruits Tartlet

Profiteroles filled with Liqueur Crème

Carrot Cake with Lemon cream cheese icing

Sticky date cake with toffee sauce

Mango mousse tartlets

Freshly brewed Coffee & a selection of Teas (included)



\$60 BBQ set menu

Fresh Breads & Dips to start

Meats

Served at the table

Herb & Garlic Scotch Fillet Steaks with Horseradish Cream

Cajun style Scallop & Salmon cakes with Chilli Remoulade

Chinese BBQ Chicken **or** Chicken Satay

Salads & Sides

On the table

Rosemary & Garlic Roast Potatoes with Aioli

Ratatouille Vegetables with Balsamic & Feta

Orzo Pasta with Chorizo, Lemon & Sage

Kumara Bacon & Potato Salad with Sundried Tomato Mayonnaise

Mesculin Salad with Apple, Cucumber with Walnut & Cider Vinaigrette

Sweet Treats

Your very own platter

Mini Baked Cheesecake

Chocolate Brownie with Whipped cream & Chocolate Sauce

Lemon & Ginger Tartlet

Freshly brewed Coffee & a selection of Teas (included)



\$68 Set Menu

All served with dinner rolls

Entrees

Soup of the day

Served with fresh Foccacia

Salt & Pepper Calamari

With Pineapple & Tomato salsa

Game Terrine

Served with Sour Dough and an Orange Compote

Or

Antipasto Platter

Shared Platters with hot & cold meats & seafood olives, cheeses, pickled & grilled vegetables & melba toast

Mains

Baked Chicken Breast

Served with Potato Confit, Apricot & Thyme Compote & Jus lie

Porcini Crusted Pork Fillet

Served on Potato Puree with a Apple, Watercress & Walnut Salad

Fish of the day

Served on Pea & Dill Risotto with a Citrus Beurre Blanc

All Mains served with seasonal vegetables or green salad

Vegetarian or dietary options available on request

Desserts

Black Forest Gateaux

served with Kirsch Cream

Chocolate Mud Cake

with Crème Anglaise

Tart au Citron

with Berry Coulis

Freshly brewed Coffee & a selection of Teas (included)



\$78 Set Menu

All served with dinner rolls

Entrees

Soup of the day

Served with fresh Focaccia

NZ Oysters

With a selection of Dressings

Game Terrine

Served with Sour Dough and an Orange Compote

Or

Antipasto Platter

Shared Platters with hot & cold meats & seafood olives, cheeses, pickled & grilled vegetables & melba toast

Mains

Char-grilled Eye Fillet

Served on Dijon Potato Puree, Mushroom Duxelle & Merlot Jus

Herb Crusted Lamb Rack

Served on Potato Rosti with an Orange & Ginger Compote

Fish of the day

Served on Pea & Dill Risotto with a Citrus Buerre Blanc

All Mains served with seasonal vegetables or green salad

Vegetarian or dietary options available on request

Desserts

Chocolate Mud Cake

with Crème Anglaise

Peach & Passionfruit Cheesecake

with Coulis

New Zealand Cheese Platter

with Crackers & Fruit

Freshly brewed Coffee & a selection of Teas (included)



Drinks List

	Bottle	Glass
Champagne & Methode		
Moet & Chandon	\$110	
Distant Land Sparkling Sauvignon Blanc	\$38	\$9
White wines		
Distant Land Sauvignon Blanc <i>Marlborough 2010</i>	\$29	\$9
Distant Land Pinot Gris <i>Marlborough 2010</i>	\$29	\$9
Distant Land Chardonnay <i>Hawkes Bay 2008</i>	\$26	\$8
Distant Land Gewürztraminer <i>Gisborne 2007</i>	\$26	\$8
Red wines		
Distant Land Reserve Cabernet Merlot <i>Gimblett Gravels 2006</i>	\$49	
Distant land Pinot Noir <i>Marlborough 2009</i>	\$29	\$8
Distant Land Merlot Malbec <i>Hawkes Bay 2008</i>	\$29	\$8
Ports & Dessert wines		
The Archives 40 year old Port	\$252	\$22
Pioneer Port	\$96	\$9
Ice wine (375ml)	\$49	\$8
Premium beers		
Corona	\$7	
Heineken	\$6	
Stella Artois	\$6	
Steinlager Pure	\$6	
Black Macs	\$6	
Macs Gold	\$6	
Steinlager premium light	\$4	
Spirits		
Premium		\$8
Standard		\$6
Single		\$4
rtd's	\$7	
Non-alcoholic		
Coke, Lemonade, L&P, Tonic water, Soda water, Ginger Ale		\$3
Fresh Orange juice		\$4
Carafe fresh Orange juice	\$12	
Sparkling Grape juice	\$12	
Red Bull		\$6
Red Eye energy drink		\$5

-all wines (excluding sparkling & reserves) available for tasting prior to functions