

The logo features a stylized, wavy line above the text 'WEDDINGS AFLOAT' in a large, serif font, with 'L a k e T a u p o' in a smaller, spaced-out font below it.

WEDDINGS AFLOAT

L a k e T a u p o

Hi there,

I would like to take this opportunity to thank you for your interest in 'Weddings Afloat Lake Taupo'. Your Wedding day is a very special time and we are delighted that you have downloaded our wedding brochure.

You will enjoy celebrating your wedding amid friends and family with 'Weddings Afloat Lake Taupo'. The stunning scenery and peaceful surrounds of secluded bays create a wonderful atmosphere and amazing photo opportunities.

Professional service and sensational food make for the perfect wedding ceremony and reception. There are many options available for your consideration and we look forward to helping you with them.

Kind Regards

A handwritten signature in black ink, appearing to read 'Sue Jolly'.

Sue Jolly,
Wedding Co-ordinator

WEDDINGS AFLOAT LAKE TAUPO
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The logo consists of a green leaf icon above the text 'Chris Jolly' in a bold, sans-serif font, with 'OUTDOORS' in a smaller, green, all-caps font below it.

Chris Jolly
OUTDOORS





TAKING A CLOSER LOOK

We have 4 launches on Lake Taupo all appropriate for weddings. The most suitable will depend on your numbers. Cruise Cat is ideal for 20 - 75 people. It is a very comfortable Catamaran with fully enclosed bow and stern decks. Once decked out with wedding trimmings it is the perfect venue for your ceremony and reception with seating for 75 people.

THE WEDDING CO-ORDINATOR

Our experienced Wedding Co-ordinator can help make your dream wedding day come to fruition. After discussing your ideas we will design a package to suit your budget and the wedding of your dreams.

LAUNCH DECORATIONS

The launch can be decorated as much or as little as you wish and we have plenty of ideas to suit your budget. We also work in with a local event decorating professional who can create your dream-theme.

NUMBERS ON BOARD

We can accommodate up to 75 people for a ceremony/reception. This would allow seating for a three course dinner and room for dancing.

CATERING

All catering is provided by Chris Jolly Outdoors and is prepared in our commercial kitchen. We are proud to offer you a wide selection of menu options, sample menus are supplied for your perusal. Our Head-Chef is very flexible and can cater to any special requests. All meals are served buffet-style.

REFRESHMENTS

There are fully licenced bars on board stocking Beer, Wine, Bubbly and Spirits. Please let the Wedding Co-ordinator know in advance if you have any special requests.



MENU ONE

BUFFET SELECTION
\$50.00 per person

STARTER

Selection of Cocktail Sandwiches and Canapés

MAIN COURSE – CHOICE OF TWO

Glazed Ham on the Bone

Coronation Chicken

Whole Scotch Fillet Roasted and Sliced

SERVED WITH

Gourmet Minted New Potatoes

Leafy Green Summer Salad

CHOICE OF TWO EXTRA SALADS

Curry Coconut Kumara Salad with Sultanas and Peanuts

Vietnamese Rice Noodle & Vegetable Salad

Oven Roasted Beetroot Salad with Feta, Mint and Orange Dressing

Greek Salad of Vine Tomatoes, Cucumber, Feta, Olives and Basil Leaves

DESSERT

Chocolate Brownie served with Whipped Cream and Berry Coulis

Individual Pavlovas with Passionfruit Cream & Kiwifruit

Coffee and Tea



MENU TWO

BUFFET SELECTION
\$65.00 per person

STARTER

Selection of Cocktail Sandwiches
Smoked Salmon Blinis
Thai Chicken Balls with Coriander & Sweet Chilli Sauce
Tarteletas filled with Mascarpone & Caramelised Onion

MAIN COURSE

Whole Scotch Fillet Roasted
Glazed Ham on the Bone
South Island Salmon with Chilli and Lime Glaze

SERVED WITH

Gourmet Minted New Potatoes
Leafy Green Summer Salad

CHOICE OF TWO EXTRA SALADS

Curry Coconut Kumara Salad with Sultanas and Peanuts
Vietnamese Rice Noodle & Vegetable Salad
Oven Roasted Beetroot Salad with Feta, Mint and Orange Dressing
Greek Salad of Vine Tomatoes, Cucumber, Feta, Olives and Basil Leaves

DESSERT

Homemade Chocolate Brownie served with Whipped Cream and Seasonal Berries
Individual Pavlovas with Tropical Fruit Salad
Coffee and Tea



MENU THREE

FINGER FOOD DINNER
\$50.00 per person

FIRST COURSE – CHOICE OF THREE

Selection of Cocktail Sandwiches
Tartaleta with Mascarpone & Caramelised Onion
Mini Pancetta & Cheese Frittatas
Cherry Tomato, Bocconcini & Basil Skewers
Smoked Salmon Blinis

SECOND COURSE – CHOICE OF FIVE

Mussels in Half Shell with Pesto Vinaigrette
Thai Chicken Bites with Coriander & Sweet Chilli Sauce
Minted Lamb Bites on Cucumber Rounds
Venison & Fig Meatballs with Plum Relish
Pumpkin, Feta & Pesto Tarts
Prawn Tails served with Lemon Aioli Dipping Sauce
Chorizo & Blue Cheese Toasts

THIRD COURSE – CHOICE OF TWO

Homemade Chocolate Brownie served with Whipped Cream and Seasonal Berries
Miniature Lemon Curd Tarts with Raspberries
Selection of Sweet Treats
Coffee and Tea



MENU FOUR

COCKTAIL SELECTION

\$20.00 per person

FOUR CHOICES - HOT OR COLD

Mini Pancetta & Cheese Frittata

Thai Chicken/Beef Balls with Coriander and Sweet Chilli Sauce

Pumpkin, Feta and Pesto Tarts served Hot

Prawn Blini with Lemon Cream and Capers

Cucumber Rounds topped with Salmon and Crème Fraiche

Tartaletas with Mascarpone & Caramelised Onion

Selection of Petit Cocktail Sandwiches

Mini Corn Fritters with Crème Fraiche and Chives

(Additional choices from the list are \$5.00pp extra)



WEDDINGS A FLOAT
L a k e T a u p o

WHITE WINE

Richmond Plains Pinot Gris Richmond – Made from organic grapes, with intense characters of pear and baked apple, overlaid with hints of spice.	\$30.00
Oyster Bay Marlborough Sauvignon Blanc – Tropical and Gooseberry flavours with an abundant bouquet. Crisp and refreshing	\$30.00
Oyster Bay Marlborough Chardonnay – Elegant, assertive wine with glorious fruit flavours	\$30.00
Delegat Awatere Valley Sauvignon Blanc – Passionfruit, citrus and tropical fruit, with an elegant mineral texture & refreshing, zesty palate	\$40.00
Delegat Crownthorpe Terraces Chardonnay – Fresh stonefruit with bright citrus, hints of toast, and a lingering mineral texture.	\$40.00

RED WINE

Oyster Bay Hawkes Bay Merlot – A freshness of ripe fruit, spice and soft tannins on the palate.	\$30.00
Delegats Crownthorpe Terraces Merlot – Spiced plum with fragrant juicy blackberry and lingering fresh summer berry fruits.	\$40.00
Delegats Awatere Valley Pinot Noir – Richly scented black cherry, with delicately spiced flavours, lingering persistently with a silken texture	\$42.00

BUBBLES

Montana Lindauer – Crisp and flavourful for which this wine is internationally acclaimed.	\$24.00
Montana Lindauer Special Reserve	\$30.00
Deutz Champagne – Rich medium weight strawberry scented not too dry. Its well balanced crisp acidity makes it suitable for all occasions	\$60.00

BEER AND SPIRITS

Assorted Beer	\$7.00
Specialty Beer	\$8.00
Spirits	\$7.00
Shots	\$6.00
Top Shelf Spirit	\$8.00

NON ALCOHOLIC

Juice/splits	\$3.00
Mineral water	\$3.50

