

# 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

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**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 waterfront bridal suite, which will be complimentary for the bride and groom on their wedding night!

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.

## **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) - \$3,500
- Autumn and Spring (April & Sept 1 to Dec 19) - \$2,500
- Winter (May 1 to August 31) - \$1,000

## 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. If you would like to bring your ceremony time forward then an additional cost will be charged.



# ACCOMMODATION

When you have a wedding with us at The Duke, to say congratulations we are delighted to offer a complimentary waterfront bridal suite for the night of your wedding.

We do require that a minimum of twelve rooms in accommodation above The Ballroom are booked due to noise levels. 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.



ROOM TYPE	WINTER May 1 <sup>st</sup> to Aug 31 <sup>st</sup>	SHOULDER April & Sept 1 <sup>st</sup> to Dec 19 <sup>th</sup>	SUMMER Dec 20 <sup>th</sup> to March 31 <sup>st</sup>
Waterfront Room x 3	350	385	480
Waterview Room x 1	320	380	425
Superior Room with balcony x 1	225	265	315
Classic Room with balcony x 4	205	225	265
Classic Room x 2	195	215	255
Small Room x 1	175	180	195

*The Rates exclude Summer Peak and Public Holiday Rates*

# 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.

## CANAPÉ SELECTION

### Cold Canapé - \$5.50 each

**Te Ika Mata** (gf, df)  
Coconut / Chilli / Red Onion / Coriander / Lime

**Mini Caprese Salad** (gf, v)  
Tomato / Buffalo Mozzarella / Balsamic Vinaigrette

**Mini Prawn Cocktail** (gf)  
Iceberg Lettuce / Chipotle Mary Rose Sauce

**Smoked Fish Mousse** (gf)  
Cream / Crisp Caper

**Kingfish Ceviche** (gf, df)  
Cucumber / Cherry Tomatoes / Fresh Coconut

**Freshly Shucked Bay of Islands Oysters** (gf, df)  
served with 'Prelibato' White Balsamic

**Potato Flat Bread** (gf, vgn)  
Chickpea Hummus

### Deep Fried Canapé - \$4.50 each

**Vegetarian Samosa's** w/ dipping sauce

**Vegetarian Spring Rolls** w/ dipping sauce

**Crispy Calamari** w/ basil mayo

**Beer Battered Fish Goujons** w/ tartar sauce

### Hot Canapé - \$5.50 each

**Tempura Prawn**  
Chipotle Mayonnaise

**Crispy Pork Belly** (gf, df)  
Black Doris Plum / Kawakawa Salsa

**Tempura Battered Bay of Islands Oysters**  
Wasabi Mayonnaise

**Portobello mushroom** (v, gf, df)  
Parsnip Purée / Cipollini Onion

**Grilled Beef Fillet** (gf, df)  
Truffled Mash Potato / Black Garlic

**Roasted Chicken Breast** (gf, df)  
Lemon & Herb Risotto / Sundried Tomato Pesto

### Supper Options - \$4.50 each

**Mini Mince Pie Savouries**

**Mini Sausage Roll Savouries**

**Individual Ham & Cheese Quiches**

**Individual Vegetarian Quiches**

### Freshly Shucked Bay of Islands Oyster Bar

Add a touch of elegance to your canapé hour with a chef freshly shucking oysters for your guests  
- a memorable and delicious experience.  
\$200 Hire Fee - Minimum Requirement of 100 Oysters





# SET MENUS

**\$95** option

## Entrée

**Te Ika Mata** (gf, df)  
Coconut / Chilli / Red Onion /  
Coriander / Lime

**Red Beetroot Bavarois** (gf, vrgo)  
Beetroot Gel /Pickle Beetroot/  
Goat Cheese / Almond Dukkah

**Cured Beef** (gfo)  
Crisp Wonton / Pickled Onion /  
Cornichon / Mustard Seed Mayo /  
Spicy Cucumber Juice

## Main

**Oven Roasted Locally Sourced  
Market Fish** (gf)  
Almond Skordalia / Capers / Tomato /  
Cauliflower / Lemon Beurre Blanc

**Crisp roast Pork belly** (gf, df)  
Parsnip / Red Cabbage / Apple /  
Pickle Daikon Slaw

**Green Pea Risotto** (gf, vgn)  
"Mahoe" Thick Yoghurt /  
Mangonui Extra Virgin Olive Oil /  
Pea Feathers / Crispy Garlic

## Dessert

**Berry Friand** (gf)  
Roast Peach Sorbet /  
Banana Cream / Coconut

**White Rum Panna Cotta** (gf)  
White Chocolate / Pineapple /  
Coconut / Vanilla Cream

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

**\$105** option

## To Start

**Auntie's House Made  
Fried Bread** (gfo, vgn)  
Truffled Mascarpone /  
Extra Virgin Olive Oil

**Entrée**  
**Tuna Poke** (gf, df)  
Soya / Sesame Oil / Chilli / Green Onions /  
Coriander

**Cured Salmon** (gf)  
Candied Pinenuts / Eggplant / Olives /  
Capers / Lemon Beurre Blanc

**Crisp Pork Belly** (gf, df)  
Hoisin / Cucumber Relish /  
Cashew Nut Salsa

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

## Main

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

**Whole Carved 'Savannah'  
Fillet Mignon** (gf, dfo)  
Truffle Mash / Broccolini /  
Vine Tomatoes / Béarnaise Sauce / Jus

**Roasted Butternut Crème Brûlé** (gf)  
Marinated Haloumi / Fresh Thyme /  
Black Pepper / Crispy Onions /  
Toasted Almonds

## Dessert

**Berry Friand** (gf)  
Roast Peach Sorbet /  
Banana Cream / Coconut

**Tiramisu**  
Mascarpone / Coffee /  
Kahlua / Biscuit

**\$115** option

## To Start

**Auntie's House Made Fried Bread  
& Freshly Shucked  
Bay of Islands Oyster** (gfo, vgn)  
Truffle Mascarpone /  
Extra Virgin Olive Oil / 'Prelibato' White  
Balsamic Vinegar / Tabasco

**Entrée**  
**Prawn Bruschetta**  
Crayfish Mayo / Crayfish Oil / Coconut /  
Tomato / Lime Dressing

**Cured Salmon** (gf)  
Candied Pinenuts / Eggplant / Olives /  
Capers / Lemon Beurre Blanc

**Crisp Pork Belly** (gf, df)  
Hoisin / Cucumber Relish / Cashew Nut  
Salsa

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

## Main

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

**Whole Carved 'Savannah'  
Fillet Mignon** (gf opt, df)  
Blue Cheese Gratin / Rocket and Pesto Jus

**Confit Duck Leg** (gf, df)  
Wild Mushroom Risotto / Hazelnuts /  
Truffle Oil Jus

**Roasted Butternut  
and Sage Gnocchi** (gf, vgn)  
Vegan Cheese / Spinach / Pinenut / Basil

## Dessert

**White Rum Panna Cotta** (gf)  
White Chocolate / Pineapple / Coconut /  
Vanilla Cream / Macadamia

**Berry Friand** (gf)  
Roast Peach Sorbet / Banana Cream /  
Coconut Tuiles

**Banoffee Pie**  
Banana Crème / Brûlé Banana / Chocolate  
and Almond

# 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.

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## Dessert Station Menu

**Mini Pavlova (gf)**  
Meringue / Fresh Fruit

**Mixed Berry & Mascarpone Cheesecake (gf)**  
Mascarpone / Biscuit / Berries

**Chocolate Mousse (vgn, gf)**  
Candied Pistachio / Vanilla Sablé

**Chocolate Ganache Profiterole**  
Choux Pastry / Chocolate

**Individual Lemon Curd Shortbreads**  
Shortbread Biscuit / Lemon Custard / Berries

*Our Chefs can also add your Wedding Cake to the Dessert Station for guests to help themselves to.*

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