



TOTE ON ASCOT

Wedding Packages

Celebrate in style





Celebrate
all together,
your way.



Welcome to Tote on Ascot

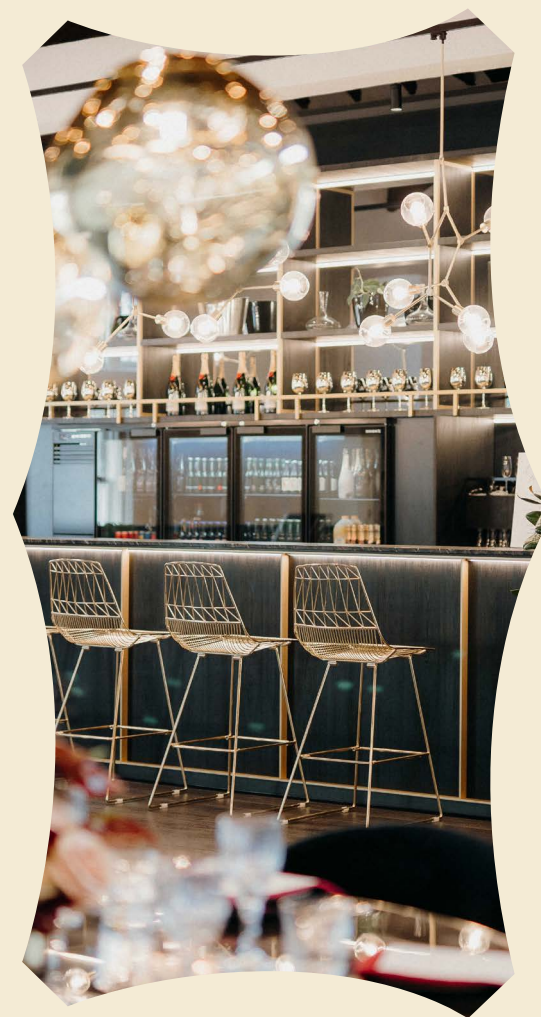


Tote on Ascot is the definition of refined tradition.

Originally built in 1885 and once home to the world's first automatic totalisator machine, today this charming building has been painstakingly restored to accommodate weddings of all sizes, from the opulent to the intimate.

Elegant oak floors and a meticulously preserved open-beamed ceiling create an open space which is warm and welcoming. While the Italian granite, titanium and leather bar makes for an inviting refreshment stop.

Stark, freshly whitewashed walls provide a crisp contrast against an elegant new oak floor and — Tote on Ascot's pièce de résistance — a 'starry sky' on the oak ceiling that showcases hundreds of twinkling light-bulbs.



Welcome to Tote on Ascot

Tote on Ascot is located within the grounds of the iconic 160-year-old Ellerslie Racecourse and is one of Auckland's newest and most elegant venues.

With a variety of tailor-made packages, the option to customise your own or to work with our catering partner, The Great Catering Co., we are confident that we can meet even the most exacting of tastes.

We warmly invite you to browse some of our packages outlined in this document or please do contact us to discuss how we can help create a custom experience to ensure your day is just as you dreamt it would be.

Tote on Ascot hire fees

CATERING OPTION	FEE
Wedding package	\$4,025
The Great Catering Co.	\$8,050

Capacities

Sit-down	220pax
Cocktail-style	450pax
Venue size	470m ²

Wedding packages* start at \$102pp and include:

- Your choice of our custom wedding menus
- Picturesque gardens for your photographs
- Free onsite parking for guests
- Bridal table
- Service to the bridal table
- Cake table
- Round tables set with crisp white or black linen, cutlery, crockery & glassware
- Elegant cross-back chairs
- Present table
- Private space for the bridal party (pending availability)
- A dedicated supervisor and friendly team of event professionals
- An experienced account manager to offer expert advice and planning

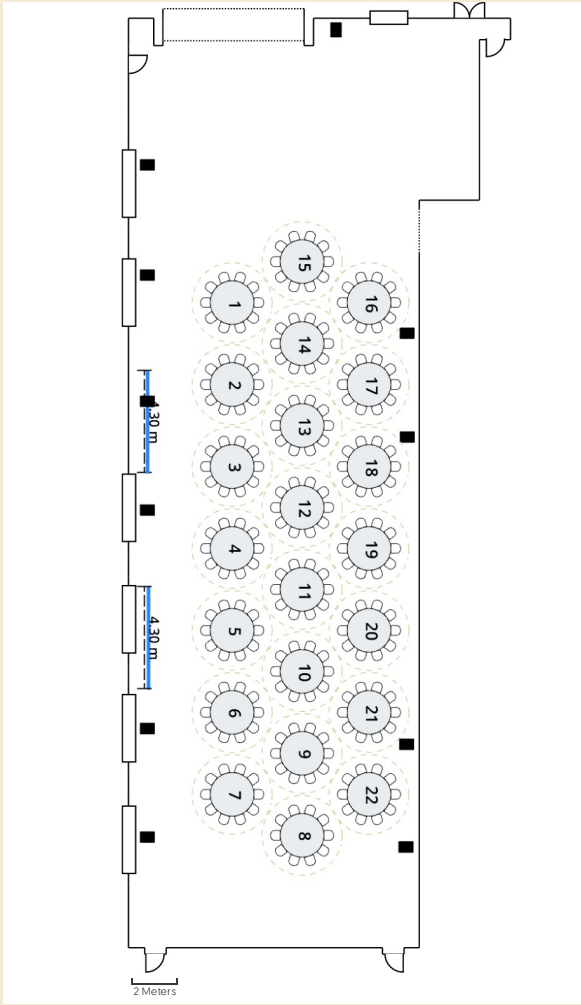
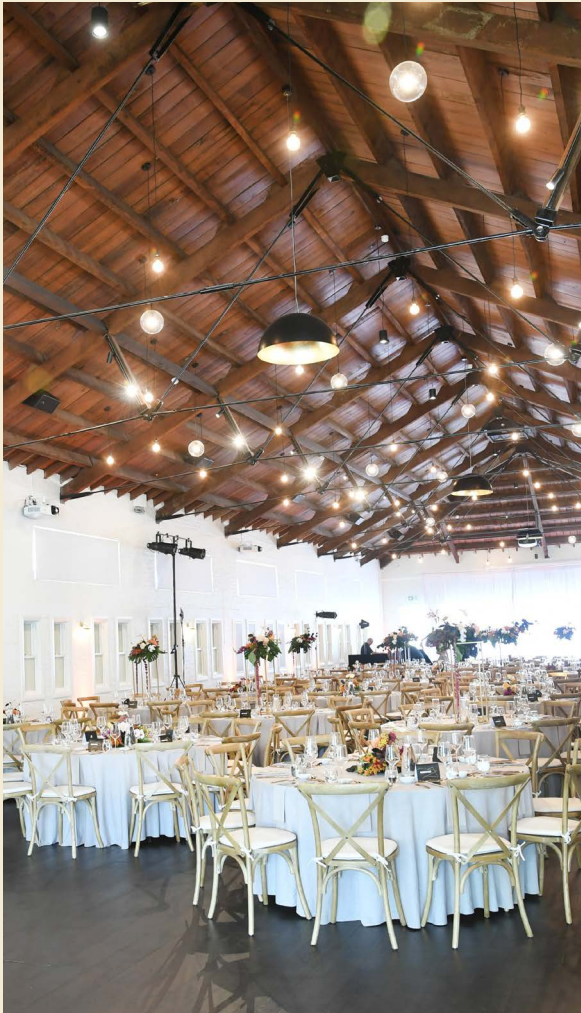
WEDDING PACKAGE	MENU STYLE	PRICE PER PERSON
Platinum	Plated	Available on request
Sapphire	Buffet	\$115 per person
Ruby	Indian cuisine	\$125 per person
Pearl	Pacific Island cuisine	\$102 per person

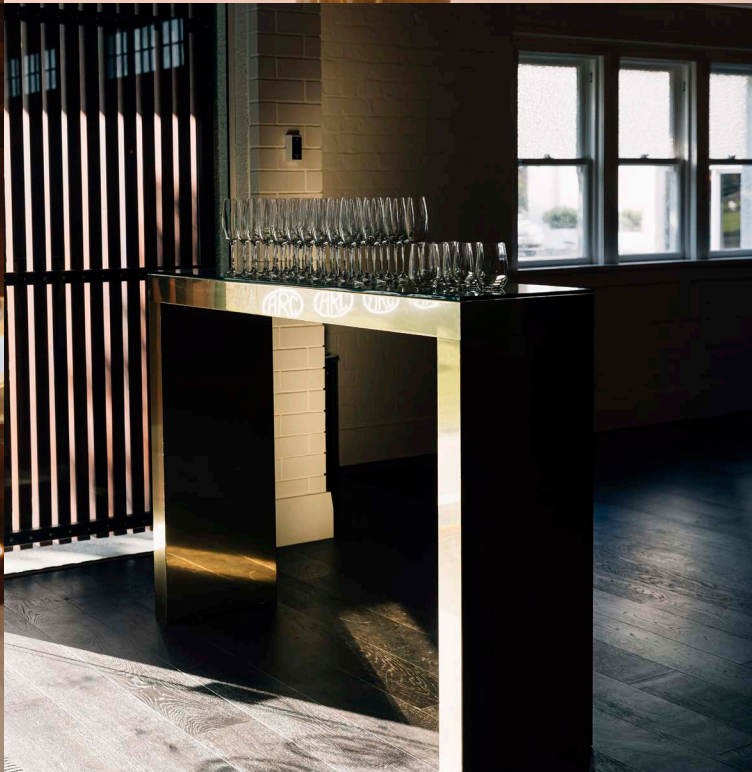
All prices include GST. Prices are correct at time of printing and may be subject to change.

** Note: the 'per person' cost of our packages does not include the Tote on Ascot hire fee or beverages, and are for a minimum of 100 guests (numbers are based on a minimum of 90% adults)*



Floor plan





01

Platinum

Menu Style - Plated

Package pricing on application. Sample menu only.

Entrée (cold) Alternate drop

Seafood

Akaroa salmon cakes, sumac whitebait, fennel, caper & orange salad ^{G D}

Lemon infused avocado cured raw fish salad with pickled radish ^G

Prawn, apple and pear gel, grape salad with balsamic caviar ^{G D}

Meat

Hoisin glazed beef rump, spiced cabbage slaw, crispy onions & herb salad ^{G D}

Middle Eastern lamb, labneh, beetroot and carrot ^G

Apricot and sweetcorn chicken roulade with bacon crumb & sweet olive paste ^G

Sweet teriyaki chicken, mango wasabi mayo, pickled pear and apple cucumber salad ^G

Vegetarian

Winter salad hummus bowl with confit egg yolks, toasted granola & wild rice wafer ^{G V}

Cumin roasted beetroot with sweetened carrot crisp, pumpkin puree & pickled radish ^{G D V}

Mains Alternate drop

Seafood

Herb crusted game fish with celeriac puree, pea chorizo & watercress salad ^{G D}

Gin cured snapper with crushed mint watercress gourmet potatoes & prawn bisque sauce ^G

Beef

Maple glazed wagyu short rib with pumpkin puree, roasted Provencal vegetables & maderia jus ^{G D}

Sous vide wagyu beef with potato gratin, mushroom puree, grilled greens & chimichurri sauce ^G

Poultry

Caramelised duck breast with potato dauphinoise and slow cooked raisin red cabbage ^G

BBQ chicken with cauliflower romesco cakes, confit baby carrots and chardonnay tarragon sauce ^G

Pork

Braised pork belly with roasted chilli apple purée & broccoli stems ^{G D}

Cured pork with spiced pear, wilted spinach & confit onion, apple cider and mustard sauce ^{G D}

Continued...

G — No added gluten D — Dairy free V — Vegetarian

While the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines and so there may be traces of dairy, gluten and nuts in the dishes. If you or one of your guests has a severe allergy, reach out to our team about arranging alternative options.



01

Platinum cont.

Menu Style - Plated

Package pricing on application. Sample menu only.

Vegetarian

Grilled Cajun cauliflower steak with crispy kumara herb cake, roasted baby peppers & curry dressing ^{G V}

Harissa hasselback courgettes with grilled butternut, aubergine puree, hummus & tahini dressing ^{G D V}

Sides

2 bowls of each item per table

Cold sides

Crunchy fennel dill salad with citrus vinaigrette ^{G D V}

Roast beetroot & sweet potato salad ^{G D V}

Parmesan cauliflower bites ^{G V}

Kale and toasted almonds & apple salad ^{G D V}

Hot sides

Thyme duck fat potatoes ^{G D}

Maple balsamic sautéed green beans ^{G D V}

Braised red cabbage ^{G D V}

Roasted cauliflower with salsa verde dressing ^{G D V}

Desserts

Alternate drop

Chocolate symphony - chocolate brownie, embassy mousse, vanilla Chantilly, raspberry curd, berry gel, cocoa tuille ^G

Citron tart - sweet pastry, lemon curd, yuzu cream, meringue, vanilla mascarpone, passion gel

Raspberry cheesecake - almond jaconde, cream cheese mousse, raspberry confit, berry drops, cocoa crisp ^G

Hazelnut royal - French hazelnut biscuit, cocoa hazelnut mousse, Chantilly cream, chocolate cremaux

Jaffa tart - sweet cocoa tart, orange confit, almond cream, chocolate mousse, orange coulis

Mini fruit plate - selection of seasonal fruits on a mini plate ^{G D V}

Selection of fine teas and freshly brewed coffee available from **\$4.90 pp**

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02

Sapphire

Menu Style - Buffet

Bread station

Artisan bread rolls with a trio of homemade dips, New Zealand butter, olive oil & balsamic vinegar

Carvery

Slow roasted Angus beef with Cajun roasted baby potatoes, red wine jus & horseradish cream

Honey mustard Champagne ham with English mustard, honey glaze, chilli roasted pineapple & thyme gravy

Seafood

Pacific oysters with lemon, mignonette dipping sauce & vine tomatoes ^{G D}

Steamed cockles with tamarind sweet-chilli sauce, cucumber & lemon ^{G D}

Crab salad with black bean sauce, edamame beans & sesame seeds ^{G D}

Salads

Roasted baby beetroot with rocket, blue cheese & toasted almonds ^{G V}

Caesar salad with anchovies, egg, croutons & Caesar dressing

Potato salad with celery, egg, fried onion & parsley ^{G D}

Hot Dishes

Honey and soy sesame chicken with stir-fried vegetables ^{G D}

Smoked beef brisket with roasted baby corn & bbq sauce ^{G D}

Chickpea tagine with eggplant & turmeric rice ^{G D V}

Sides

Sauteed greens with balsamic glaze & crispy shallots ^{G D}

Roasted cauliflower with curry yoghurt dressing ^{G V}

Dessert

Fruit salad with Grand Marnier and Chantilly cream ^{G V}

Red velvet gateaux ^V

Baileys chocolate fudge cake ^V

Vanilla profiteroles with caramel sauce ^V

Selection of fine teas and freshly brewed coffee available from **\$4.90 pp**

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03

Ruby

Menu Style - Indian Cuisine

Entrée

Your choice of 2 entrees (1 must be vegetarian)

Onion Bhaji ^V

Samosas ^V

Spring rolls ^V

Paneer tikka ^V

Hera bara kebab

Chilli paneer ^V

Lamb samosas

Chilli chicken

Reshmi chicken kebab

Chicken Tikka

Salads

Tomato / onion / cucumber / carrot

Chana Chat

Cucumber raita

Mains

Choose 1 vegetarian option & 2 non vegetarian

Butter Chicken

Chicken Tikka Masala

Lamb Rogan Josh

Korma Chicken / Lamb

Madras Chicken / Lamb

Vindaloo Chicken / Lamb

Kadai Chicken / Lamb

Dal Tadka ^V

Dal Makhani ^V

Saag Paneer ^V

Vegetable Korma ^V

Aloo Gobi ^V

Shahi Paneer ^V

Paneer Tikka Masala ^V

Malai Kofts ^V

Served with Pulao Rice, Plain Naan, Roti

Desserts

Selection of cheesecakes

Selection of fine teas and freshly brewed coffee available from **\$4.90 pp**

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Full vegetarian Indian menu available on request.

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04

Pearl

Menu Style - Pacific Island Cuisine

Breads to start

Artisan bread rolls with a trio of homemade dips, New Zealand butter, olive oil & balsamic vinegar

Carvery

Choose one option

Honey mustard glazed ham served with English mustard, ham glaze & baps

Roast chicken with coleslaw, roasted potatoes & homemade gravy ^G

Slow roasted beef sirloin with herb gravy, potato gratin & horseradish sauce ^G

Garlic and herb roasted lamb shoulder served with mint sauce, rosemary gravy & wholegrain mustard
Accompanied with kumara rosti ^D

Additional carvery items | \$17.25 each

Hot Dishes

Sticky soy and honey chicken drumsticks served with green beans ^G

Twice cooked pork bites with soy and mirin glaze, served with roast potatoes ^{G D}

Beef curry with turmeric rice ^{G D}

Taro served with coconut cream garnished with red onion & coriander ^{G D}

Grilled green broccoli with ginger & black bean sauce ^{G D}

Salad

Garden salad with cucumber, vine tomatoes & French dressing ^{G D V}

American coleslaw with mayonnaise, vinegar & buttermilk ^{G V}

Potato salad with celery, walnuts, sour cream, apple & mayonnaise ^{G V}

Seafood

Steamed cockles with tamarind sweet chilli sauce, cucumber & lemon ^{G D}

Garlic shrimp with coconut cream & seafood dressing ^{G D}

Pacific oysters served with lemon, vine tomatoes & mignonette dipping sauce ^{G D}

Desserts

Assortment of ice cream ^V

Fresh fruit salad with whipped cream ^{G V}

Assorted cheesecakes ^V

Chocolate gateau ^V

Additional seafood items | \$17.25 each

Teriyaki glazed salmon fillets served with pickled seaweed ^{G D}

Tuna ahi poke, marinated diced tuna, avocado mousse, cucumber, tomato, edamame beans, tuna flakes salad ^G

Selection of fine teas and freshly brewed coffee available from **\$4.90 pp**

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You're welcome to add an oven roasted pig or lamb (supplied and cooked) to your menu, however there is a small charge of \$74.75 per pig/lamb for our chefs to carve it. There are also some conditions that may apply so please make sure to speak with your account manager.

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EVENTS