



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 \$110pp and include:

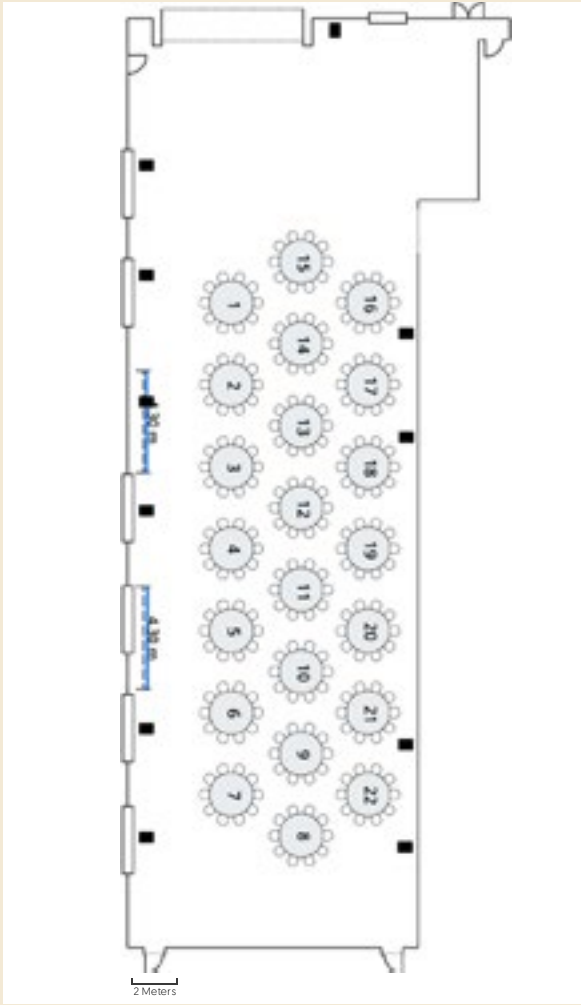
- Your choice of our custom wedding menus
- Picturesque gardens for your photographs
- Free onsite parking for guests
- Bridal table
- Service to the bridal table
- Cake table
- Round tables set with crisp floor length white or black linen, cutlery, crockery & glassware
- Elegant cross-back chairs
- 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

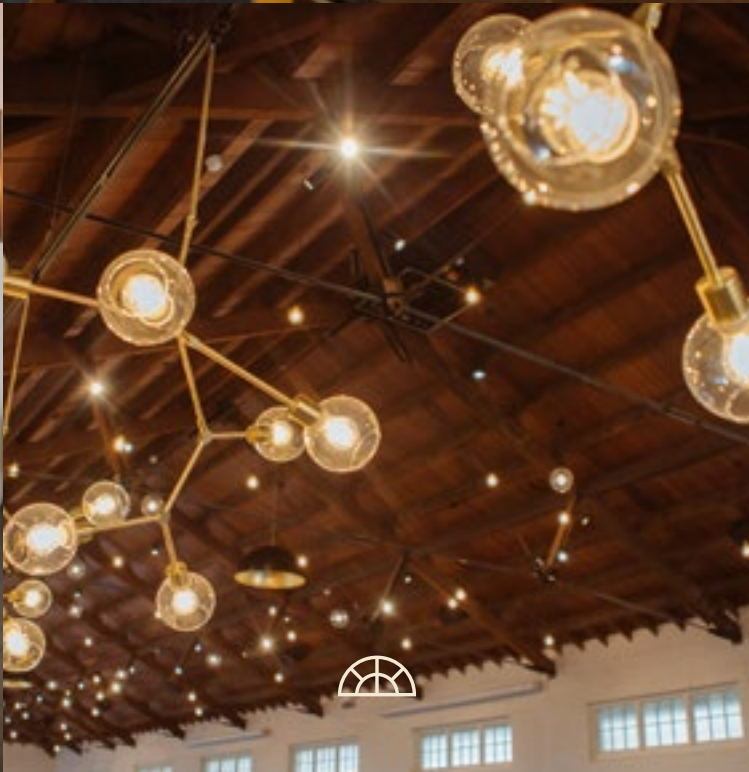
WEDDING PACKAGE	MENU STYLE	PRICE PER PERSON
Platinum	Plated	Available on request
Sapphire	Buffet	\$120 per person
Ruby	Indian cuisine	\$130 per person
Pearl	Pacific Island cuisine	\$110 per person

*All prices include GST. Prices are correct at time of printing and may be subject to change. For events taking place from 1 March 2025 onwards, pricing is subject to an additional \$10 per person price increase. Speak to your account manager for more information. * 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

Breads to start

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}

Desserts

Choose three options

Coconut mango pave ^G

Chocolate symphony ^G

Sticky date pudding

Indulgenz ice cream tubs

Coffee and chocolate pannacotta ^G

Equatorial chocolate brownie with ganache ^{G V}

Lemon meringue tart ^V

Salted caramel and chocolate tart

Berry cheesecake gateau ^G

Hazelnut milk chocolate cheesecake ^G

Cookies and cream cheesecake

Passionfruit & coconut cake with cream cheese icing

Additional dessert item | \$4.90 each

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

Choose three options

Coconut mango pave ^G

Chocolate symphony ^G

Sticky date pudding

Indulgenz ice cream tubs

Coffee and chocolate pannacotta ^G

Equatorial chocolate brownie with ganache ^{G V}

Lemon meringue tart ^V

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Passionfruit & coconut cake with cream cheese icing

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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 item | \$17.25 each

Hot Dishes

Crispy chicken with spiced barbeque sauce

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

Raw fish salad with red onion, coconut cream, lemon juice and coriander ^{G D}

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

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

Additional items

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

Roast whole pig (30kg) - \$747.50 per pig

Continued...

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If you wish to supply a cooked oven roasted pig or lamb for your guests there will be a charge of \$74.75 per pig or lamb for our chefs to carve it.

Conditions apply — please speak with your account manager.



04

Pearl cont.

Menu Style - Pacific Island Cuisine

Desserts

Choose three options

Coconut mango pave ^G

Chocolate symphony ^G

Sticky date pudding

Indulgenz ice cream tubs

Coffee and chocolate pannacotta ^G

Equatorial chocolate brownie with ganache ^{G V}

Lemon meringue tart ^V

Salted caramel and chocolate tart

Berry cheesecake gateau ^G

Hazelnut milk chocolate cheesecake ^G

Cookies and cream cheesecake

Passionfruit & coconut cake with cream cheese icing

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06

Beverage

Options

We offer a selection of champagne, sparkling and still wines, beers, spirits, RTD's and non-alcoholic beverages with several options to suit your needs.

Soft drinks on the table

Add 3 1L carafes of soft drink to each table from \$3.50* per person

Non-alcoholic package

Unlimited soft drinks for up to 5 hours for \$25.00* per person

Cash bar

A full cash bar where guests are able to purchase their own drinks for the duration of the event

Bar tab

Pre-set a bar tab and select items from an extensive beverage list that you would like available for your guests to enjoy

Beverage package

Choose one of our beverage packages which range from \$57.50 - \$78.20* per person for three hours and ensure that guests enjoy your hospitality

Security

Security will be required for your event should you wish to have a cash bar or a beverage package for your guests. Speak with your account manager for more information.

*prices include GST



FAQs

Do you have parking?

Yes, we have plenty of free onsite car parking available.

Do you provide any decorations in your packages?

We provide crisp white or black floor length linen tablecloths and napkins. We work with a number of talented wedding designers so if you're looking for someone to help create your dream wedding set-up, we're happy to put you in touch.

Can we do our own decorations?

You are most welcome to organise your own decorations, however please note that like most venues, health and safety considerations plus some terms and conditions may apply.

And what about entertainment?

We work with experienced DJ and live music agencies that can customise an entertainment package to suit your budget and tastes. Chat to your account manager for more information.

Can we hold our ceremony in the gardens?

Absolutely! There is a small set-up charge for your ceremony depending on the location within the grounds and whether you'd like a bar set-up in our gardens for post-ceremony drinks. We also have spaces for your wet weather alternative*.

How long do I have access to the room for?

Your room hire period includes 4 hours for set up time before the 8-hour function on the day itself. Should you require longer this isn't a problem however further charges may apply. We would be happy to provide a quote based on your requirements.

Should security be required for my event what are the costs?

If security is required, a minimum of 1 guard is required per 100 guests or less, per event. Security guards are charged at \$50.00 per guard per hour and must be hired for a minimum of 3 hours.

How many people can fit on each table?

The guest tables each seat up to 10 people per table. Chat to us about how many people you'd like at the bridal table. It can be set as required.

When do we need to pay and what forms of payment do you accept?

A 20% deposit is required in order to secure your booking. Final payment and confirmed numbers are due ten business days before the wedding date. We offer a number of payment methods including EFTPOS, credit card or direct credit. No personal cheques will be accepted.



FAQs

Is there a discount for children?

Children under 12 receive a 25% discount and children under four are free.

Can we bring our own alcohol?

Unfortunately, due to licensing restrictions you cannot bring your own alcohol.

Can we bring our own food?

Generally, this option is not available, however we can make exceptions for up to two special cultural dishes on request. A service fee may apply.

Is table service available?

Table service is included in your package for the bridal table (up to a maximum of 12 people). Any additional people will be charged at \$28.75pp.

What time does the bar close?

Our bar license runs up until 12.00am, however this may be able to be negotiated prior to the wedding date with additional charges applying for any extension of that time. Ellerslie Events retains the right to close the bar at all times.

Will there be other weddings on at the same time?

Our wedding package prices do not cover exclusivity. However

we have expansive facilities and can easily cater for more than one wedding or event simultaneously without any interruption to guest or event enjoyment.

Is staging included?

No, but we can provide a stage for the bridal table, DJ or band at a cost of \$74.75 per piece. Each piece measures 1m x 2m and can be set 30cm or 60cm high.

Can I get access to the venue early or the day prior to set up?

Absolutely, there will be a charge of 60% of the room hire rate* to gain access to the room prior to your hire period. For pricing and availability please speak with your account manager.

**Pending availability; additional charges may apply.*

More questions or would like to book a tour of our venue?

Please contact your account manager for further details, availability and/or pricing regarding any of the above.

functions@ellerslie.co.nz | 09 524 4069 | ellerslieevents.co.nz





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EVENTS