



Lunch Sessions

11:30am - 3:30pm Three course set menu

Monday - Thursday: \$90pp Friday - Sunday: \$100pp (includes a DJ)

Shared venue with other groups or private hire is available for \$500 with a minimum of 90 guests. Private hire groups have the option of a buffet.

Dinner Sessions

5:30pm - midnight Three course set menu

Monday - Thursday: \$90pp Friday & Saturday: \$110pp (includes a DJ)

Shared venue with other groups or private hire is available for \$500 with a minimum of 90 guests. Private hire groups have the option of a buffet.





Three Course Plated, Served Alternate Drop (50/50)

To start

Bread rolls with whipped brown butter & rosemary

Entrées

Cured Tuna Tataki

ginger emulsion, soy lime vinaigrette, edamame, sago, togarashi (gf, df)

Confit Pork Belly

spiced apple gel, roasted pear, pickled mustard seeds, pork chicharron (gf, df)

Dietary option - must be advised in advance:

Pan Fried Mushroom Dumplings

sesame soy ponzu, crisp scallions, cashew nut, chilli, coriander oil (v, n, gf, df, vegan)

Mains

Waitoa Free Range Chicken Breast

buttered baby carrots, warm lentils, red cabbage purée, truffle mascarpone, jus

Festive Eye Fillet

caramelised onion purée, potato & mustard pave, charred broccolini, red wine braised shallots, cafe de Paris butter, pinot jus (gf)

Dietary option - must be advised in advance:

Roast Cauliflower & Radicchio Salad

truffle vinaigrette, aged cheddar, pickled blackcurrants, smoked almonds (n, v) (df, vegan on request)

Dessert

Petit Fours

a selection of bite sized desserts served on platters to the tables









Buffet - Available only for private hire groups

To start
Bread rolls with whipped brown butter & rosemary

Proteins

Glazed Champagne Ham mustards, pickles & relishes (gf, df)

Oak Barrel Smoked Salmon

chive citrus sour cream, fried capers, dill mayonnaise

Whole Roasted Sirloin

mixed herb & mustard crust, caramelised onion, thyme, roasted shallot jus (df)(gf on request)

Salads

Potato Salad

crisp bacon, scallions, dijon mustard mayonnaise, Italian parsley (gf, df)

Chargrilled Broccoli

aged cheddar, nuts, seeds, grains, ranch dressing (gf, v)

Spring Pea & Haloumi Salad

baby cos lettuce, cucumber, avocado, pancetta, creamy vinaigrette

Dessert

Petit Fours

a selection of bite sized desserts served on platters to the tables

Dietary requirements must be advised in advance. Menu subject to change. (gf) gluten free*not approved for celiacs, (df) dairy free, (v) vegetarian, (n) contains nuts









Getting here

The Riverhead is only 25 minutes from the city (in off peak traffic), or come by ferry to our private dock. We are accessible 2.5 hours either side of high tide, so sailing times vary day to day. The journey to The Riverhead from Auckland City takes 1.5 hours. There are 55 garden steps from the dock up to the venue.

Two companies operate scheduled services: The Red Boats & The Riverhead Ferry

The Riverhead Ferry

Departs Westhaven, boat/bus options also available. Maximum capacity 40 people. 0800 888 552 info@riverheadferry.co.nz

The Red Boats

Departs Westhaven, boat/bus options also available. The Hog 60 people or The Rio 80 people. (09) 834 7337 info@theredboats.co.nz

Please contact the ferry operators directly for pricing and sailing times.







The Boat House Christmas Function Terms and Conditions

Shared venue groups are strictly R18, please be respectful of other groups in the venue.

Private hire groups must reach a minimum spend (90 x package price)

Session times (with some exceptions for ferry arrival times) Lunch sessions are from 11:30am until 3:30pm. Dinner sessions are from 5.30pm until 12.30am (music ends and last drinks at midnight).

Deposits and Confirmations

No booking is confirmed until the required 50% deposit together with a signed 'Terms and Conditions' have been received. Provisional bookings will be held for a maximum of 5 working days. Terms & Conditions are subject to change until a deposit is received. Deposits are non-refundable unless Covid-19 restrictions prevent a function from going ahead.

Confirmation of numbers attending must be given no later than 2 weeks prior to your function date, at which time an invoice will be sent to you for payment within 7 days. Numbers confirmed will be the numbers charged, with no refunds should your numbers drop prior to, or on the day of your function.

Any dietary requirements are the responsibility of the clients and should be stipulated on confirmation of numbers. We will cater accordingly and regrettably cannot accommodate requests on the day.

Beverages

Beverages are not included in the per person pricing. Bar tabs can be set up in advance, or on the day and must be settled prior to departure on the day.

Due to our strict Food Safety Management Plan and the Licencing Laws we are prohibited to allow any food or alcohol to be taken from the premises.

No beverage or drugs of any kind are to be brought onto the premises. Any person found bringing alcohol onsite will have it confiscated and if a person(s) is found to be in possession of, or under the influence of drugs they will be required to leave immediately.

The Riverhead reserves the right to refuse entry or eject any person deemed to be intoxicated or offensive at any time throughout the function. Our Duty Manager reserves the final say in deeming when to stop service. We reserve the right to close the bar at any time.

Decor

We decorate The Boat House with a Christmas tree and festive decor but you are welcome to bring extra decorations for your tables (shared venue) or for the venue if exclusive. Please note that your access times will be during the session time booked. Please discuss with the Functions Manager prior to your event.

We do not allow the use of hooks or sticking tape to any part of the venue. You will be responsible for any damage created from using fixings. No glitter, party poppers or confetti type decorations are permitted. Helium balloons must be secured to a chair/table or weighted down. They are your responsibility. Please ensure you have designated someone from your group to be responsible for packing and removing any items you wish to keep at the end of the function.

Music

Friday, Saturday and Sunday lunch sessions, and Friday and Saturday dinner sessions include a DJ. Functions booked Monday - Thursday will have music played by the venue PA system and playlists. If you are hiring the venue exclusively you are welcome to book any band or DJ of your choosing or bring your own playlist.

As The Riverhead is zoned residential, all live music must finish at midnight. The doors must be shut when the dance music is playing (we have air conditioning) and we reserve the right to control the volume of all music throughout the event. Failure to comply could result in noise control infringement & an immediate halt to music.

Responsibility

For the enjoyment of everyone, it helps if there is one point of contact for our team for any desicions during the event and a responsible person to mediate should any issue arise.

For exclusive hire functions, you will be responsible for any damage caused, The Riverhead will engage with services required to repair any damage and the costs will be passed on to you to be paid. We reserve the right to charge an additional cleaning fee at the end of the function which you agree to pay. This will be decided at our discretion if we find unnecessary soilage or if confetti or glitter is used.