



Say 'I do'  
at  
*The Boat House*



## *The Boat House*

The Boat House at The Riverhead offers you a stunning, private rural setting only 25 minutes from Auckland City.

There are a variety of different spaces for you to enjoy. Say 'I do' overlooking the river in the shade of an historic oak tree. The expansive lawn also has a permanent marquee ready for you to use, rain or shine.



Your guests can then lounge on the lawn or sprawling decks for canapés and bubbles. Enjoy the perfect garden party atmosphere before moving through to your reception in The Boat House.

The reception space is beautifully and tastefully designed, the perfect space for you to decorate as much, or as little as you like. This area seats up to 140 guests (including your bridal party) comfortably.



All areas have exceptional indoor-outdoor flow and stunning views.

Later in the evening, with its large bar and decks, the blue room is just the place for your first dance and to continue the celebration with your loved ones into the wee hours.

All weddings are planned and run under the watchful eye of our Events Manager and Boat House team who will ensure that your day is everything you dreamed of.



# Wedding Price List

## Venue Hire & Minimum Spends

### Peak Season (November-April):

\$2,000 Venue Hire

Saturday	\$14,000 minimum spend
Friday & Sunday	\$12,000 minimum spend
Monday-Thursday	\$8,000 minimum spend

### Off-Peak Season (May-October):

\$1,000 Venue Hire\*

Friday-Sunday	\$8,000 minimum spend
Monday-Thursday	\$6,000 minimum spend

\*does not include use of the garden bar,  
a pop-up bar can be provided instead.

Venue hire for a ceremony and reception is from 2.30pm-midnight with access from 10am for decorating/set up.

### Reception Only:

\$850 Venue Hire\*\*

Monday-Sunday	\$8,000 minimum spend
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\*\*does not include use of the garden bar, marquee, lawn or ceremony furniture. A pop-up bar can be provided.

Venue hire for a reception only is 4pm-midnight with access from 10am for decorating/set up.

## Catering

Canapes: \$24 per person  
(optional, minimum 50 people)

### Dinner, your choice of:

Walk n Fork: \$50pp\*

Simplified Buffet: \$65pp

Boat House Buffet: \$80pp

Plated Alternate Drop Menu: \$89pp

Plated Set Menu (guests order when seated): \$99pp

Price per person is for adults only. Children and supplier meals charged separately at a reduced rate.

\*Walk n Fork items are delivered to designated areas around the venue, this menu is not designed as a seated meal.

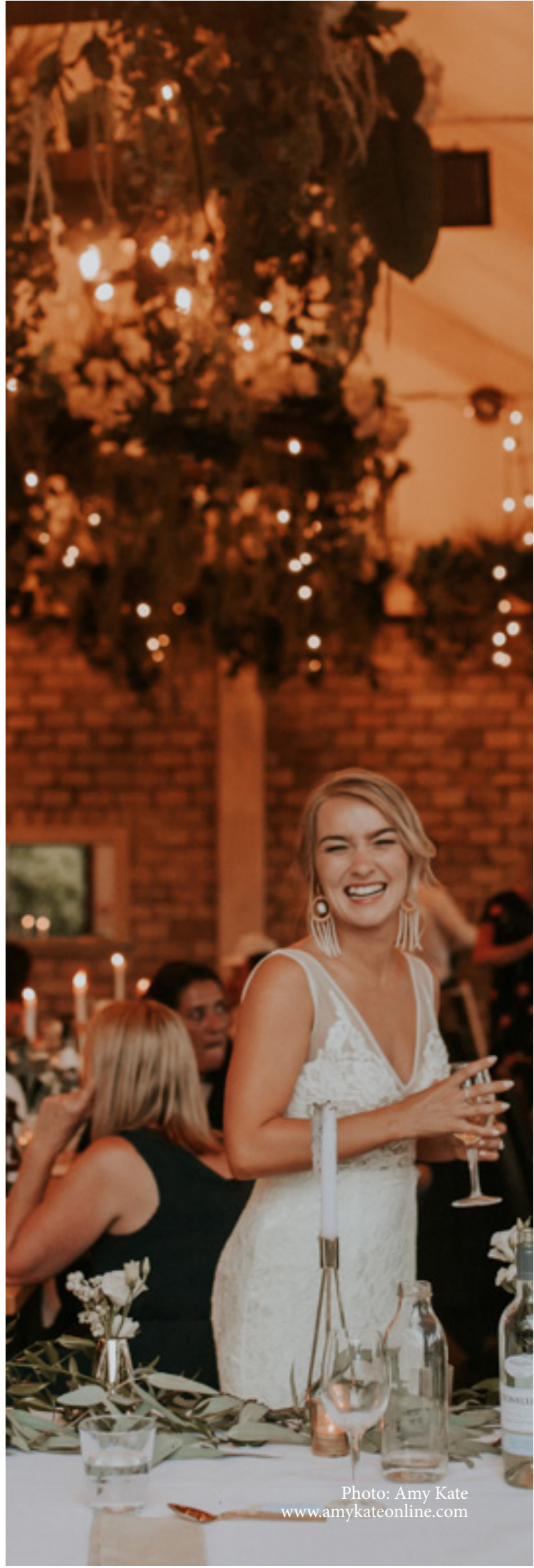


Photo: Amy Kate  
www.amykateonline.com

## *Venue hire inclusions:*

- Wet weather ceremony option; the marquee\*
- Foliage chandeliers in reception room
- Staffing as deemed appropriate by us
- Furniture, glassware, crockery, cutlery, paper napkins
- Cake barrel and knife
- x2 wooden easels for signs/seating chart
- Wireless microphone and sound system (inside reception venue only)
- Cleaning pre and post event
- Unlimited email contact with the Events Manager
- 1x on-site planning meeting (one hour)
- 1x rehearsal (one hour)
- List of trusted suppliers
- 60 white wimbledon chairs for ceremony\*
- 150 black dining chairs
- 19 rectangle wooden oak tables for your reception, your Events Manager will assist you with the floorplan
- Picnic tables and umbrellas set up outside, bar leaners and whitewashed barrels\*

*\*These items not included for a reception only.*

## *Exclusions:*

- Additional decor set up or pack down required by our team, requested by you
- Sound system at ceremony site (the lawn and marquee area)
- Beverages, these are charged on consumption. Your Events Manager can assist you with different options
- Anything not specified on the “included” list

Please note decor must be packed down at the end of the night and removed no later than 10am the next morning. We encourage all gifts and valuables to be taken home by your nominated person(s) on the night.

## *Available for hire:*

### Linen

- White or black table cloths, \$20 each
- White linen napkins, flat fold, \$2.50 each

### Ceremony Items

- Wedding arch, white or rustic \$120  
*Ask your Events Manager for photos of these items.*

### Additional Decor Assistance

Over and above the usual dinner setting, i.e. setting up candles, table runners, placing name cards & favours.

- \$30 per individual table, we require all items to be delivered to us in advance with a detailed description/ photos of how you would like them set up.





# Menus

The Boat House has a talented team of chefs on site, providing all of our own catering. Below you will find some of our sample menus - ask your Events Manager for the latest seasonal menus.

## Canapés

\$24pp (optional), choose 4 items:

- Goats cheese, pistachio & honey (v)
- Kimchi arancini, chipotle aioli (v) (gf on request)
- Cured salmon, nori, furikake, wakame, sesame mayo (gf)
- Miso glazed pork belly, togarashi, edamame (gf)
- Lamb wellington, raisin pesto, chimichurri
- Tempura oyster, wasabi mayo

## Walk n Fork

\$50pp, choose 6 items:

Sticky Pulled Pork Bao Buns  
*kimchi slaw & crisp scallions*

Beef Brisket Sliders  
*horseradish salad*

Caesar Salad  
*baby cos, boiled egg, bacon, croutons,  
creamy dressing (v on request)*

Grilled Chilli Squid  
*glass noodles, pineapple, cashew nut crumble  
(gf, df, n) (v on request)*

Asian Stir Fry Spring Rolls  
*Thai sweet chilli, coriander (df) (v on request)*

Pizza Squares  
*caramelised onion, portobello mushroom, spinach,  
chive sour cream (v) (vg on request)*

Lemon Meringue Tarts  
*homemade lemon curd, swiss meringue*

Triple Chocolate Brownie

(gf) gluten free, (df) dairy free, (v) vegetarian, (vg) vegan, (n) contains nuts



Photo: Photo Adventure  
[www.photoadventure.co.nz](http://www.photoadventure.co.nz)

# Simplified Buffet Menu

\$65pp, choose 2 proteins, 3 salads,  
1 dessert (to have alongside your wedding cake)

## *Fresh Bread*

whipped brown butter & rosemary

## *Proteins*

Roasted Pork

*crackling, grilled peach, brandy apple sauce, pan juices (gf, df)*

Lemon & Thyme Roasted Chicken Thighs

*truffle crushed peas, macadamia, golden raisins (n)*

Whole Roasted Sirloin

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

## *Salads*

Potato Salad

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

Spring Pea & Halloumi Salad

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

Roast Vegetable Salad

*maple mustard vinaigrette, macadamia, raisins,  
salad greens (v, gf, df, vegan, n)*

Greek Salad

*tomato, cucumber, oregano, lemon, goats feta (v)*

Caesar Salad

*baby cos lettuce, harmony bacon, parmesan, croutons,  
homemade creamy Caesar dressing*

## *Desserts*

Triple Chocolate Brownie

*vanilla mascarpone*

Lemon Meringue Tarts

*homemade lemon curd, swiss meringue*

*(gf) gluten free, (df) dairy free, (v) vegetarian, (vg) vegan, (n) contains nuts*



Photo: Sarah Florence  
[www.sarahflorence.com](http://www.sarahflorence.com)



# Boat House Buffet Menu

\$80pp, choose 3 proteins, 3 salads, 2 desserts

## *To start*

Fresh bread with whipped brown butter & rosemary

## *Proteins*

Roasted Pork

*crackling, grilled peach, brandy apple sauce, pan juices (gf, df)*

Glazed Champagne Ham

*mustards, pickles & relishes (gf, df)*

Oak Barrel Smoked Salmon

*chive citrus sour cream, fried capers, dill mayonnaise  
(gf and df on request)*

Whole Roasted Sirloin

*mixed herb & mustard crust, caramelized 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, n)*

Spring Pea & Halloumi Salad

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

Greek Salad

*tomato, cucumber, oregano, lemon, goats feta (v)*

Caesar Salad

*baby cos lettuce, harmony bacon, parmesan, croutons,  
homemade creamy Caesar dressing*

## *Desserts*

Triple Chocolate Brownie

*vanilla mascarpone*

Fresh Pavlova

*chantilly cream, summer fruits & berries (gf)*

Lemon Meringue Tarts

*homemade lemon curd, swiss meringue*

*(gf) gluten free, (df) dairy free, (v) vegetarian, (vg) vegan, (n) contains nuts*



Photo: Amy Kate  
[www.amykateonline.com](http://www.amykateonline.com)

# Plated Menu

Plated Set Menu (guests order when seated) \$99pp

*Choose two dishes for each course, the vegetarian/dietary dish is automatically included as your third option.*

Plated Alternate Drop Menu \$89pp

*Choose two dishes for each course, the vegetarian/dietary dish must be pre-ordered in advance.*

## *To start*

Fresh bread with whipped brown butter & rosemary

## *Entrées*

Pork Belly & Chorizo

*parsnip purée, cauliflower, candied onions, apple sauce (gf)*

Marinated Tiger Prawns

*saffron aioli, mango chilli salsa, chervil, chilli oil (gf, df)*

Seared Tuna

*furikake, pickled cucumber, radish, chilli pineapple, rice crisp, mango gel, coriander (gf)*

Vegetarian: Chargrilled Broccoli & Halloumi Salad

*baby cos lettuce, fried chickpea, cherry tomatoes, soy pumpkin seeds, kimchi mayo (v, gf)*

## *Mains*

Waitoa Free Range Chicken Breast

*truffle potato purée, kale, soy mushroom, pickled onion, jus (gf)*

Eye Fillet & Beef Cheek

*miso carrot purée, confit carrots, pickled shallots, Paris butter, bone marrow crumble, carrot gel, pinot jus (gf)*

Pan Seared Fish

*spinach purée, mussels, seasonal vegetables, nage (gf)*

Vegetarian: Beetroot Gnocchi

*cauliflower purée, mushroom, sage crisp (vg)*

## *Desserts*

Whisky Hot Chocolate Pot

*truffle, dulce de leche, hazelnut lady finger (n)*

Coconut Panna Cotta

*bliss balls, berry compote, candied orange (df, gf, v, vg)*

Dietary: Sorbet Selection

*pistachio crumb (gf, v, n) (vg on request)*

*(gf) gluten free, (df) dairy free, (v) vegetarian, (vg) vegan, (n) contains nuts*



Photo: Wild Souls  
www.wildsouls.co.nz



# The Boat House Wedding Terms & Conditions

No booking is confirmed until a deposit is paid and a signed terms and agreement contract have been received. Provisional bookings will only be held for a maximum of seven days. Terms & Conditions are subject to change until deposit is received.

## Payments:

\$2,000 is required as a deposit payment.

50% of your minimum spend will be invoiced six months prior to your wedding which is required to be paid within 14 days. The remaining balance will be invoiced two weeks prior to your wedding with payment required within seven days.

## Cancellation Policy:

The deposit and payments outlined above are non-refundable and non-transferrable. There are no exceptions to this refund clause.

Your venue hire is for exclusive use of The Boat House area from 2:30pm until midnight (ceremony and reception) or from 4pm until midnight (reception only). Early access from 10am is permitted for your set up team / florist etc.

There is an agreed minimum spend which includes venue hire, food and beverages (excludes hire items)

## Peak Season November-April:

Saturday: \$14,000

Friday and Sunday: \$12,000

Monday to Thursday: \$8,000

## Off Peak Season May-October:

Friday to Sunday \$8,000

Monday to Thursday: \$6,000

Reception only, all seasons: \$8,000

Weddings booked over 12 months in advance agree that some of the below terms and details are subject to change. This may include (but not limited to) the confirmation and pre payment deadlines, menu prices and inclusions. In our ongoing commitment to upgrading the venue, buildings, landscaping, furniture and decor may be changed. We will endeavour to keep you informed of any changes /amendments.

Confirmation of numbers attending must be given two weeks prior to your wedding date. Numbers confirmed on this date will be the numbers charged, no changes can be made after this time. Dietary requirements are the responsibility of the clients and should be stipulated on confirmation of numbers. We will cater accordingly and accept no responsibility for requests on the day.

No food (except your wedding cake), beverages or drugs, of any kind are to be brought onto the premises.

Any person found bringing in any drugs or alcohol will be asked to leave. Due to our strict Food Safety Management Plan and New Zealand Licencing Laws we are prohibited to allow any food or alcohol to be taken from the premises.

Last drinks will be served at 11.30pm with guests needing to vacate the premises by midnight. We reserve the right to close the bar earlier. Guests are expected to be mindful of our neighbours and leave in a quiet considerate manner. The Riverhead reserves the right to refuse entry or eject any person deemed to be intoxicated or offensive at any time throughout the function.

As The Riverhead is zoned residential, all live music and DJs must finish at 11.30pm 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 all music, for which we take no responsibility.

We do not allow the sticking of hooks or tape to the walls, ceiling or window/door frames. We do not allow rice, confetti or glitter on the premises and no plastic flowers or plastic petals on the grass. Candles are permitted only if they are contained. Please discuss your requirements prior to the event with the venue manager.

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 excessive soilage or if confetti or glitter is used. You will be responsible for any damage caused from using fixings or damage caused by you or your guests. The Riverhead will engage with services required to repair any damage and the costs will be passed on to you to be paid.

We do not take responsibility for any decorations brought in that you wish to keep or have hired. Please ensure you have designated someone from your party to be responsible for these items at the end of the function. We take no responsibility for the loss of any personal items including gifts during the event or left on the premises.

In the case of any professional decoration (eg: lighting) the company engaged by you, must be prepared to disassemble and remove decorations no later than 10am the following morning. They must also agree to these terms & conditions.

Wedding rehearsals are encouraged, the time for this will be confirmed two weeks prior to your wedding day. Timings are subject to availability of The Boat House around other events.

Smoking is prohibited in all indoor & covered areas. There will be designated outdoor smoking areas available.



*New Zealand's Oldest  
Riverside Tavern*

# *The Riverhead*

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The Riverhead is thought to be New Zealand's oldest riverside tavern and holds New Zealand's second oldest liquor licence.

Nestled on the banks of the Rangitopuni Stream which flows into the upper Waitemata Harbour, The Riverhead is steeped in local history and was a vital part of the development of early New Zealand.

Prior to The Riverhead being built on this site, Thomas Deacon the original owner, owned 'Deacon's Inn' on the point just below where The Riverhead now stands.

The early Maori used this landing point as the place to disembark and portage their waka across land to the Kumeu River to get easier access to the Kaipara Harbour and the lands in the Far North. Early immigrants then used this same route to develop these fertile lands, some continuing by steamer north via the Kaipara and using the reverse route south.

Deacon wisely built his 'new hotel' on the present site where the deep channel allowed for a dock to be sited directly below and conferred his existing licence to the new establishment.

The Riverhead was a vital stop for these early pioneering travellers as well as a local meeting place for the local gum diggers and traders.

Visited by countryfolk and townspeople, fishermen and farmers, smugglers and clergymen, marauding riders of the night through to social visits from the local constabulary. All have played their part in giving The Riverhead a rich stable of stories befitting the oldest Riverside Tavern in New Zealand.

Of course The Riverhead was not always as you are experiencing it today. The current owners Stephen and Paula Pepperell purchased the venue in 2010 when it was in disrepair, dedicating a full year to the renovation and reopening in 2011. They transformed the venue into three parts; The Landing Restaurant, The Portage Bar and The Boat House Function Centre, collectively known as The Riverhead.

A house of hospitality and conviviality for over 160 years, The Riverhead has seen many events and stories come and go. Now it is time for your own experience here.

parekareka ki to koutou noho – enjoy your stay

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[www.theriverhead.co.nz](http://www.theriverhead.co.nz)