



| EVENTS PACKAGE



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THE VERANDAH FUNCTION CENTRE, SITUATED WITHIN THE HAMILTON LAKE DOMAIN, OFFERS SUPERIOR FACILITIES FOR YOUR SPECIAL EVENT. AN ICONIC BUILDING IN A MAGNIFICENT SETTING CREATES THE BASIS OF A SUCCESSFUL EVENT.

The Verandah can provide:

- Lakefront views whilst still maintaining your privacy.
- Just 5 minutes from the CBD and 2 minutes from Waikato Hospital.
- A comprehensive planning service that will assist in taking the stress out of organising your conference, social, or corporate event.
- Professional staff to look after your every need.
- Lobby and deck areas to accommodate pre-dinner drinks and nibbles.
- Dance floor areas, choice of two for evening functions.
- The adjacent lawn areas and rose gardens for outdoor activities, along with a walking circuit around the lake (an easy 45 minutes).
- Ample free car parking close to the facility with a reserved road entrance and disability accessible.

ROOM CAPACITY/RATES

Rooms	Capacity			Rates		
	Seated Banquet	Informal - Standing	Theatre Style	1/2 day (4 hours)	Full day (8 hours)	Evening (6 hours)
Half Function Room (2)	50	80	60	\$395	\$495	\$495
Full Function Room	140	250	220	\$495	\$695	\$695
Full Facility	280	400	300	n/a	n/a	\$1250
Lakeside Deck	80	120	n/a	n/a	n/a	\$395

All room rates include full setup, specific event staffing, servicing and breakdown. All rates are exclusive of gst.

Events requiring hours additional to the above will be charged at \$100.00 per hour plus gst.

Please see our enclosed Terms and Conditions for all events booked at The Verandah.

CONFERENCING

Looking for a venue that offers a complete conferencing service where you can carry out your business with your clients in confidence? The Verandah strives for excellence in this area and to date has a sound client base that trusts us to hold their events.

Rooms are set to client specifications.

As a standard, our rooms include:

- Very comfortable high back upholstered chairs, whiteboard, lectern and screen
- Iced water and mints
- Registration table and display space in the lobby
- Notepads and pens (on request)

Let us make your event one to remember.

For further information please contact **07 838 0692** or **info@theverandah.co.nz**

CONFERENCE CATERING

Choose from our day delegate rates OR piece together from the below options to suit your event.

CONFERENCE DAY DELEGATE RATE INCLUDES:

- Full day venue hire
- Table top projector & screen
- Mini sound system with wireless microphone
- Morning tea, Lunch, Afternoon tea
- Freshly brewed tea & coffee on arrival and each meal break
- Minimum of 25 guests
- Starting from \$60.00 per head

MORNING OR AFTERNOON TEAS

Choose from: Savoury or sweet muffins /Mini croissant cheese melt (v)/ Miniature savouries & sausage rolls / Danish pastries / Sweet items (gf) / Cookies selection / Fresh fruit (gf) / or Chef's selection

1 food choice \$8.00, 2 choices \$12.00, 3 choices \$16.00, 4 choices \$19.00

LUNCH

Quick Fire	Sandwich, savoury, slice & fresh fruit. \$22.00 per head
Express	1 sandwich, 1 meat item, 2 savoury / pastry items, 1 dessert item & seasonal fruit. \$24.00 per head
Working	1 gourmet sandwich, 1 meat item, 3 savoury items, 1 dessert item & seasonal fruit. \$26.00 per head

BREAKFAST

Continental	Toasted muesli w/ yoghurt & fruit compote (gf), toasted bread & croissants w/ jams, spreads & butter, Danish pastries, orange juice & freshly brewed tea & coffee. \$24.00 per head
Stand Up Hot Platter	Platter of handheld breakfast items designed for networking events. Served with orange juice & freshly brewed tea & coffee. \$26.00 per head
Full English Buffet	Toasted muesli w/ yoghurt & fruit compote (gf), creamy scrambled eggs w/ chives (gf), smokey bacon (gf), parmesan & herb potato rosti (gf), breakfast sausage (gf), roasted balsamic tomato & peppered mushrooms (gf), orange juice & freshly brewed tea & coffee. \$28.50 per head (min 20 guests). Also includes Continental menu.

PRICING CORRECT AT TIME OF PRINTING AND SUBJECT TO CHANGE WITHOUT NOTICE.
ALL PRICES ARE EXCLUSIVE OF GST. DIETARY OPTIONS AVAILABLE ON REQUEST.

FINGER FOODS

Suitable for a networking event where you want your guests to mix and mingle or pre-dinner canapes. All items are served tray service.

CANAPES

Bruschetta w/ chive cream cheese, prosciutto & blushed cherry tomato
 Caprese topped, fried polenta cake (gf)
 Chipotle grilled prawn w/ pineapple salsa & lime (gf/df)
 Freshly smoked salmon blini w/ lime dill kewpie mayo
 Beetroot, cumin & paprika falafel bites w/ coconut yoghurt tzatziki (gf/df/v)
 Arancini (crumbed flavoured risotto balls stuffed with cheese) w/ dipping sauce
 Chive & feta quiche w/ blushed cherry tomato (v)
 Rare roast beef on rye crostini w/ pickle, sauerkraut & horseradish aioli
 Thai chicken cakes w/ sweet chilli jam (gf)
 Greek lamb kofta w/ mint yoghurt (gf)
 Thyme roasted pork belly on a crisp wonton, drizzled with manuka honey
 Honey garlic chicken skewers (gf)
 Chili sweetcorn fritters w/ guacamole & salsa (v)
 Garlic & rosemary crumbed fish w/ lemon aioli
 Wontons & spring rolls w/ soy & sweet chilli (v)
 Sweet & sour pork meatballs w/ grilled pineapple (df/gf)

\$25.00 per person for 4 selections. Minimum 4 selections (if no other catering utilised).

(A selection of four canapes would give between 10-12 pieces per person)

\$6.00 per person, per selection for additional items.

WALK & FORK MEALS

Cajun battered fish w/ beer battered fries in bamboo cones
 Spanish grilled chicken skewer on paella (gf)
 Sichuan chilli noodles w/ braised beef & fresh herbs served in noodle box (gf)
 Braised beef cheek in red wine jus on a buttery potato mash
 5 spice pork belly steam bun w/ pickled vegetables & sesame seeds
 Lamb biryani w/ basmati rice, fried onion & tzatziki (gf)
 Southern fried chicken sliders w/ ranch dressing & salad
 Prawn aglio e olio linguini in chili garlic & herb oil topped w/ parmesan
 Smoked kahawai salad w/ grilled red potatoes, preserved lemon & dill caper aioli (gf)
 Cajun slaw, braised chicken & chorizo gumbo w/ citrus infused rice

\$16.00 per person, per dish selection

DESSERT CANAPES

A selection of petit desserts (3 items per person)

\$14.00 per person

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LUNCH BUFFET

MAIN COURSE (CHOOSE 2)

Garlic rosemary beef rump w/ caramelized onion jus (gf/df)
Oven baked chive & sea salt market fish w/ bearnaise (gf)
Lamb ragu & ricotta cannelloni
Beef stroganoff w/ mushrooms finished w/ sour cream (gf)
Black garlic glazed lamb leg w/ mint jus (gf)
Apple & cranberry stuffed pork shoulder w/ condiments (gf)
Cajun slaw, braised chicken & chorizo gumbo w/ citrus infused rice
Adobo chicken w/ lime chive crème fraiche
Prawn coconut curry w/ fragrant rice & fresh coriander (gf/df)
Leek & mushroom pie w/ crisp flaky pastry (v)
Eggplant, chickpea, & fusilli pasta bake w/ rich tomato sauce & fresh basil (v)

STARCH (CHOOSE 1)

Minted gourmet potatoes rolled in garlic butter (gf)
Mediterranean couscous w/ chickpeas, black olives & chopped herbs
Za'atar roasted cauliflower w/ spinach, sunflower seeds & tahini yoghurt
Roast sweet potato medley w/ fresh herbs, toasted nuts & honey mustard vinaigrette (gf)
Cumin roasted pumpkin w/ charred red onion, spinach & beetroot (gf)

SALADS (CHOOSE 2)

Wild rice salad w/ roast pumpkin, mixed greens, pomegranate & lemon honey vinaigrette (gf)
Thai peanut rainbow slaw w/ spring onions & fresh coriander (gf)
Seasonal garden salad w/ The Verandah dressing (gf/df)
Red potato salad w/ cherry tomatoes, spring onion & garlic lemon dressing (gf)
Broccoli bacon salad w/ fresh herbs & creamy parmesan dressing (gf)

DESSERT (CHOOSE 2)

Petit pavlova w/ seasonal fruit (gf)
Rich chocolate brownie w/ toffee sauce
Blackberry cheesecake w/ raspberry compote
Pear frangipani tart w/ maple mascarpone
Fresh fruit platter (gf)
Freshly brewed tea & coffee

MENU PRICE – MINIMUM 20 GUESTS

2 course menu - main course & dessert, plus tea / coffee at **\$47.50 per head.**

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PLATED LUNCH

MAIN COURSE (CHOOSE 2)

Braised chicken thigh in white wine & mushrooms w/ garlic butter roasted potatoes (gf)
Almond & dill crusted salmon on herb polenta cake w/ maltaise butter sauce
Thyme braised beef cheek in red wine jus on a buttery potato mash
Whisky braised pork belly w/ smoked sweet potato mash, apple crisps & watercress (gf)
Wholegrain mustard crusted beef sirloin w/ potato lyonnaise & grilled vine tomatoes (gf)
Butternut squash & sage cannelloni w/ sage cream sauce (v)
Garlic & rosemary panko crumbed fish w/ duck fat potatoes on green pea puree
Lemon thyme marinated lamb rack w/ pea & mint fritter, feta, spinach & tzatziki sauce
Chicken korma w/ aromatic spices, toasted cashews & coriander rice (gf)

DESSERT (CHOOSE 2)

Chocolate caramel mousse duo
Petit pavlova w/ seasonal fruit & cream (gf)
Mexican chocolate mole' tart
Blackberry cheesecake w/ berry coulis & white chocolate bark
Deconstructed lemon meringue pie
Rich chocolate brownie w/ toffee sauce (gf)
Freshly brewed tea & coffee

MENU PRICE – MINIMUM 20 GUESTS

2 course menu - 2 choices of main course & dessert, plus tea / coffee

\$47.50 per head – alternate drop

\$52.50 per head – orders taken

CARVERY DINNER BUFFET

Freshly baked dinner rolls served with butter

CARVERY (CHOOSE 2)

Maple orange glazed ham w/ wholegrain mustard (gf)

Apple walnut stuffed pork loin w/ crackling & cranberry sauce (gf)

Zaatar crusted lamb shoulder w/ chimichurri

Rosemary & roast garlic beef rump w/ caramelized onion beef jus

HOT DISH (CHOOSE 1)

Oven baked chive & sea salt market fish w/ bearnaise sauce

Peruvian spiced chicken breast w/ lime & fresh herbs

Cider & garlic steamed mussels w/ leek & chopped herbs (gf)

Prawn coconut curry w/ fragrant rice & fresh coriander (gf/df)

Eggplant, chickpea & fusilli pasta bake w/ rich tomato sauce & fresh basil (v)

Slow braised lamb ragu w/pappardelle pasta, vine tomatoes, fresh shaved parmesan

VEGETABLES (ALL SERVED)

Roast seasonal vegetables w/ red wine maple dressing & toasted almonds (gf)

Garlic butter roasted potatoes w/ fresh herbs (gf)

Fresh garden salad w/ The Verandah dressing (gf)

Rainbow slaw w/ beetroot, kale, toasted seeds & rosemary aioli (gf)

Wild rice salad w/ roast pumpkin, mixed greens, pomegranate & lemon honey vinaigrette (gf)

DESSERT (CHOOSE 2)

Walnut salted caramel tart w/ chantilly cream

Fresh fruit platter (gf)

Tiramisu w/ dark chocolate bark

Pavlova w/ vanilla cream & fresh fruit (gf)

Peach & raspberry bread & butter pudding w/ vanilla crème anglaise

Mexican chocolate mole' tart w/ vanilla crème fraîche

Or

Old fashioned ice cream sundae shop – create your own (gf sections)

Freshly brewed tea & coffee

MENU PRICE – MINIMUM 30 GUESTS

2 course menu – main course & dessert, plus tea / coffee at **\$68.50 per head.**

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GRAND DINNER BUFFET

Rustic breads served with chive butter

CARVED MEAT (CHOOSE 2)

Aged beef sirloin w/ caramelized shallot & port jus (gf)
Champagne leg of ham glazed with pineapple & clove (gf)
Moroccan slow roasted lamb leg w/ chermoula (gf)
Sage & apple stuffed pork loin w/ chilli plum chutney (gf)

MAIN COURSE (CHOOSE 2)

Wasabi pea crusted salmon w/ sesame ginger drizzle
Spanish chicken tagine w/ sundried tomato couscous
Mushroom, leek & spinach lasagne w/ gouda & pine nuts (v)
Pan seared market fish w/ spiced tomato & herb salsa (gf)
Lime, chilli & lemongrass steamed mussels w/ coconut sauce & fresh coriander (gf/df)
Rosemary & garlic charred chicken breast w/ chilli orange infused oil (gf)

VEGETABLES (CHOOSE 3)

Wild rice salad w/ roast pumpkin, mixed greens, pomegranate & lemon honey vinaigrette (gf)
Roasted new potatoes rolled in maple & fresh herbs (gf)
Sauté of seasonal vegetables w/ toasted almonds & fresh herbs (gf)
Green salad of endive, oak, butterhead & romaine w/ fresh cut vegetables & house vinaigrette (gf)
Thai peanut rainbow slaw w/ spring onions & fresh coriander (gf)
Za'atar roasted cauliflower w/ spinach, sunflower seeds & tahini yoghurt
Middle eastern lentil & roast chickpea salad w/ cherry tomatoes & fresh herbs (gf)

DESSERT (CHOOSE 2)

Raspberry & apple strudel w/ sweet vanilla anglaise
Pear frangipani tarte w/ maple Chantilly cream
Tiramisu: coffee-soaked sponge layered with mascarpone cream
Fresh fruit platter (gf)

Or

Dessert tower medley of petit desserts

Or

Old fashioned ice cream sundae shop – create your own (gf selections)

Freshly brewed tea & coffee

MENU PRICE – MINIMUM 30 GUESTS

2 course menu - main course & dessert, plus tea / coffee at **\$78.50 per head.**

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PLATED DINNER

Freshly baked bread rolls

ENTRÉE (CHOOSE 2)

Smoked salmon terrine w/ crostini, drizzled with orange chilli oil
 Dukkha crusted lamb rump w/ tabouli & chilli yoghurt
 Peruvian ceviche of fresh market fish (gf)
 Balsamic cranberry pork roulade w/ roquette salad (gf)
 Twice cooked pork belly w/ caramelised apple wafers & cider reduction sauce (gf)
 Beetroot bean cake w/ feta whip & endive salad (gf/v)
 Chilli lime grilled prawns w/ pineapple mint salsa
 Creamy mushroom & sage tartlet w/ goats cheese beetroot salad

MAIN COURSE (CHOOSE 2)

Honey balsamic braised lamb shank w/ glazed baby carrots & kumara sage mash
 Mushroom & ricotta stuffed chicken breast w/ confit potatoes & pan seared greens (gf)
 Almond crusted market fish w/ wilted spinach, broccoli & basil coconut sauce (gf)
 Beef eye fillet on cumin cauliflower puree & charred leek w/ fried shallot & peppercorn jus
 Garlic paprika lamb loin on spiced eggplant & red onion w/ tomato kasundi
 Oven roasted beef rib eye w/ balsamic potatoes & bearnaise sauce (gf)
 Cauliflower chickpea korma w/ coriander rice & coconut lime yoghurt (gf/df/v)
 Slow braised chicken thigh in white wine, bacon & thyme w/ creamy parmesan polenta

A medley of seasonal vegetables served to the table

DESSERT (CHOOSE 2)

Citrus curd tartlet w/ Italian meringue
 Rich dark chocolate brownie with toffee sauce (gf)
 Petit pavlova w/ seasonal fruit & cream (gf)
 Tiramisu w/ dark chocolate bark
 Mexican chocolate mole tart
 Blackberry cheesecake w/ berry coulis & white chocolate raspberry bark

Or

Trio of petit desserts

Or

Old fashioned ice cream sundae shop – create your own (gf selections)

Freshly brewed tea & coffee

MENU PRICE – MINIMUM 20 GUESTS

2 course menu - 2 choices of entrée & main course or main course & dessert, plus tea / coffee

\$68.50 per head – alternate drop

\$73.50 per head – orders taken

3 course menu - 2 choices of entrée, main course & dessert, plus tea / coffee

\$78.50 per head – alternate drop

\$84.00 per head – orders taken

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A variety of beverage accounts are available, whether cash bar, on account or subsidised. Alcoholic and non-alcoholic beverage packages to suit your event.

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BEVERAGE PACKAGES

HOUSE PACKAGE

House beer - Waikato, Speights Summit, Heineken Light

Imported beer - Heineken, Steinlager Pure, Corona

The Verandah Wine Collection -

Sauvignon Blanc

Chardonnay

Pinot Gris

Cabernet Merlot

Pinot Noir

Brancott Estate Sparkling

Fruit Juices & Soft Drinks

Tropical Fruit Punch (N/A)

\$46.00 for 3 hours

\$50.00 for 4 hours

\$54.00 for 5 hours

\$58.00 for 6 hours

Pricing is per head and inclusive of GST

NON ALCOHOLIC PACKAGE

Sparkling Grape Juice

Tropical Fruit Punch

Fruit Juices & Soft Drinks

\$28.00 for 3 hours

\$32.00 for 4 hours

\$36.00 for 5 hours

\$40.00 for 6 hours

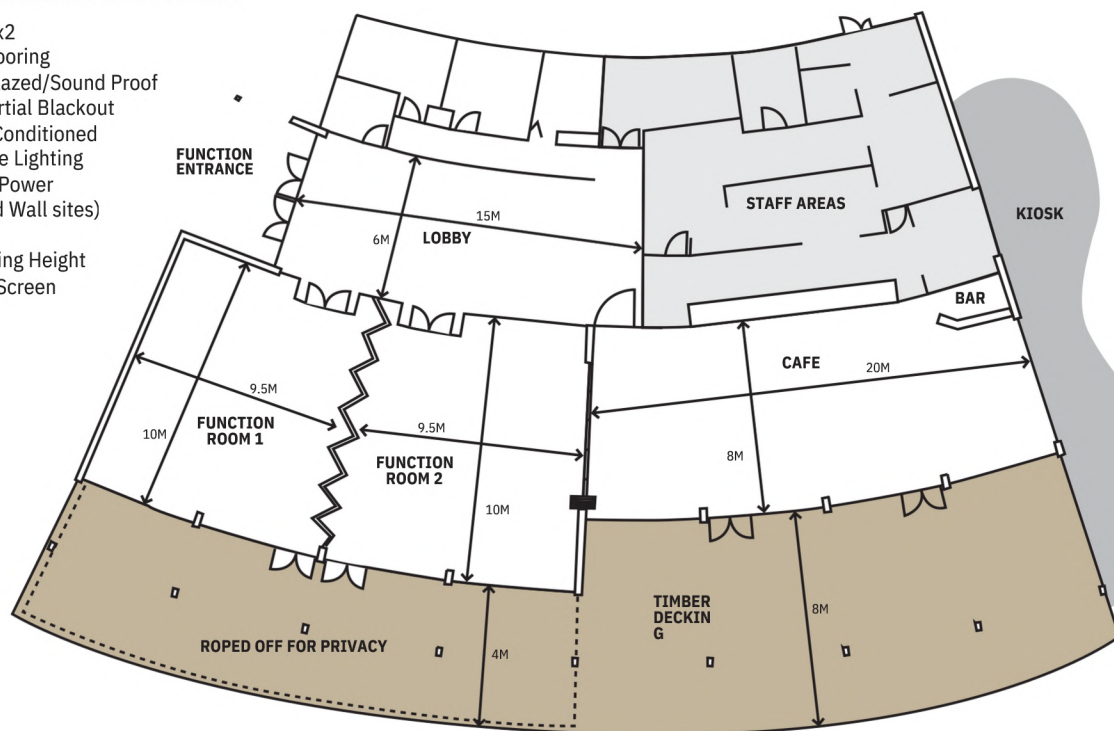
Pricing is per head and inclusive of GST

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VENUE MAP

FUNCTION ROOM SPECIFICATIONS

- Divisible x2
- Carpet Flooring
- Double Glazed/Sound Proof
- Full or Partial Blackout
- Fully Air Conditioned
- Adjustable Lighting
- Data and Power (Floor and Wall sites)
- WIFI
- 4.0M Ceiling Height
- Full Wall Screen



TERMS AND CONDITIONS

Clients and The Verandah Liaison

It is the responsibility of the client to confirm all necessary details within the required timeframes. A nominated person must be responsible to liaise with the food and beverage manager on the day of the event.

Pricing

The Verandah endeavours to set event pricing for a calendar year. All prices are subject to change without notice.

License hours

The Verandah is licensed to 12.00 midnight. Guests are expected to depart the premise by 12.30am. The Verandah adheres to all liquor licensing standards and requirements under our Host Responsibility Policy.

Booking Procedure

If a tentative booking is made it must be secured via non-refundable 25% deposit payment or order number by the notified due date. It will be automatically released if not secured within this time.

Deposit

The non-refundable deposit is based on 25% of the venue hire and minimum catering number of applicable guests OR applicable venue hire, whichever is greater. Note: Deposit payments via credit card (Visa, Mastercard and American Express) incur an additional charge of 2.0%.

Account Terms

Bookings are accepted on a one account basis for meals. Beverage accounts are arranged during the planning process.

Payment Terms

Final accounts should be paid on departure. If an account is sent after departure, payment is due within 7 days of the event being held. Note: Account payments via credit card (Visa, Mastercard and American Express) incur an additional charge of 2.0%.

Late Payments

Late payments may incur late payment and administration fees of 5% of the balance owing.

Confirmation of Details

Minimum numbers and all details must be confirmed 10 working days before the event. Numbers stated at this time will be the minimum number charged for.

Entertainment

Contracted entertainment booked by the client is required to directly liaise with the event planner regarding set up times and layout. The Verandah reserves the right to control noise levels.

Cancellation

Deposit is non-refundable.
Cancellation within 3 months – a further 25% of arrangements made to date, based on venue hire and catering options.
Cancellation within 10 days – a further 50% of arrangements made to date, based on venue hire and catering options.
All cancellations are to be received in writing.

Special Offers/Rebates

Only one special offer/rebate can be used for any one single event.

Public holidays

Any event held on a Public Holiday a 15% surcharge will apply to the total account.

Miscellaneous Charges

The client will be charged for any additional costs relating to misuse, loss or damage to equipment, breakages or additional cleaning, staffing or hire hours relating to the event.



