

## **The Garden Shed**

### *Group Booking and Function Pack*

Welcome to The Garden Shed! Please find details below outlining dining options either for group dining events (20+) or for more casual drinks and nibbles. If you have any special requests please let us know, our team is dedicated to ensuring the success of your event and are happy to accommodate your requirements.

Our courtyard area is available for exclusive bookings for up to 80 people for casual functions or for up to 55 for dining events and we are also able to accommodate seated group bookings inside the restaurant or combine indoor and outdoor seating to accommodate larger groups. The whole venue is also available for large scale events.

Please note, a minimum spend requirement applies for exclusive courtyard bookings and for some non exclusive group bookings.

For all seated events we recommend our 3 course set menu, groups of 20+ requiring guaranteed courtyard seating are recommended to book exclusive use of the courtyard. Groups of up to 60 can be accommodated seated inside the restaurant, groups of up to 40 can be accommodated seated in the lower courtyard or 55 in both the lower and upper courtyard.

Some terms and conditions may apply.

## **Shed Policies**

### **Menu and Group Numbers**

- A final order for any food item is required 14 days prior to your event
- A final beverage order is required 7 days prior to your event
- A schedule for food timings is required 7 days prior to your event. We understand that sometimes things don't go exactly to plan, guests arrive late (or early!) or last minute dietary requirements come to light. If there are changes on the day in regards to timings then our teams will do their best to accommodate these alterations.

### *Seated Events*

A menu selection will need to be confirmed a minimum of 14 days prior to your event.

Final numbers must be confirmed and payment for all food must be received 7 days prior to your booking unless otherwise arranged, The Garden Shed will charge for the number of guests confirmed 7 days prior to your event or the number of guests attending, whichever is greater. Group bookings are not confirmed until a deposit has been received. A deposit of \$250 is required for all group bookings and functions.

### **Music**

Music can be played either from our house playlist or from your own playlist in agreement with the Functions Manager. This is applicable only when booking the upper and lower courtyard simultaneously or if booking the venue in its entirety. Music must be kept within council restrictions, taking into consideration local residents whose properties are nearby. We do not allow other sound systems to be brought onto the premises.

### **Trading Hours**

We are open until 12:00am in the courtyard, if your event is still running the event can be relocated to the inside of the restaurant which is licenced until 1am at the Duty Manager's discretion.

### **Cancellation Policy**

- 60 or more days out from the event - deposit will be refunded in full
- 31-59 days out from the event - 50% of deposit will be refunded
- 30 or less days before the event deposit will not be refunded

### **Payment**

Your event will need to be paid for in full before departing the venue on the day unless a prior arrangement has been agreed upon. Please note, we do not accept cheques.

### **Host Responsibility**

We want all our guests to have a great time at The Garden Shed and we take host responsibility extremely seriously. We will not serve intoxicated persons, nor encourage excessive consumption of alcohol. We also reserve the right to refuse any person service at anytime and to exclude intoxicated guests as per the Sale of Liquor Act 2012.

### **Minimum Spend Requirement**

A minimum spend requirement is set for all exclusive area events. If at any time we feel that you may not meet this amount during your event, the manager on duty will communicate with the organiser to suggest options to assist in making the minimum spend requirement. Meeting the minimum spend requirement is the responsibility of the organiser and is not the responsibility of The Garden Shed. If the event does not meet the minimum spend requirement then the remainder will be charged as venue hire. The minimum spend can not be used to purchase vouchers or to be paid on another date.

### **Platter Selection**

*For casual events*

**Little Shed Burgers (6pcs)** local beef OR field mushroom with; cheddar, lettuce, tomato, mustard and bloody mary ketchup 39 ea *Served with Little Shed Lagers + 25*

**Roasted Vegetable, Pesto & Haloumi Bruschetta (20pcs)** 40 ea

**Heirloom Tomato, Basil & Parmesan Bruschetta (20pcs)** 40 ea

**Antipasto Board** coppa, salami, banderillas, gouda, olives and lavosh 49 ea

**Large Antipasto Board** coppa, salami, banderillas, gouda, brie, cherry toms, olives and lavosh 98 ea

**Roasted Garlic Hummus** seasonal fresh fruits and vegetables, smoked paprika almonds and shed lavosh 55 ea

**Lemon & Fresh Herb Prawn Tails & Calamari** served with spiced aioli 55 ea

**Summer Rolls (vegan)** fresh seasonal vegetables, vermicelli and green goddess dipping sauce 60 ea

### **Shed Bowls**

*Classic bites*

#### **Spiced Chicken 30**

Crispy bites served up with spiced aioli

#### **Skinny Chips 15**

Served up with ketchup and aioli

#### **Onion Rings 15**

Served up with aioli

### **Shed Carvery**

*For casual events, served with crusty dinner rolls, mixed leaves, pickles and seasonal condiments*

**Harmony Whole Champagne Ham** with brown sugar beer glaze 920.0

**Harmony Glazed Half Champagne Ham** with brown sugar beer glaze 655.0

**5kg Slow Roasted & Pulled Lamb Shoulder** basted with rosemary, thyme and garlic 520

**5kg Slow Roasted Wakanui Rump** basted with Shed steak butter 500

*\*\*each carvery comes with 40 dinner rolls, additional rolls are \$2.5 ea, gluten free rolls are \$3.0 ea.*

### **Canape Selection**

*Minimum order of 30 pieces of any one item*

- Goats Cheese Croquettes** with garlic aioli \$4.0 per piece
- Rare Roast Beef** and horseradish on crostini \$3.5 per piece
- Mushroom & Mozzarella Arancini** coriander mayo \$3.5 per piece
- Shed Cured Salmon** dill and crème fraiche on corstini \$4.0 per piece
- Spiced Lamb Meatballs** hummus and mint yoghurt \$4.0 per piece
- Pork & Chorizo Empanadas** chimmichurri dipping sauce \$4.5 per piece
- Market Ceviche** on crisp house tortilla \$4.0 per piece
- Chilli & Lime Prawn Skewer** chilli and lime dipping sauce \$4.0 per piece
- Dark Chocolate Brownie** \$3.0 per piece
- Hand Rolled Truffles** gf \$3.0 per piece
- Lemon & Coconut Bliss Balls** gf \$3.0 per piece
- Date & Almond Bliss Balls** gf \$3.0 per piece

### **Antipasto Table**

*850*

Rustic plating onto the original Shed table with a selection of:

Fresh breads from la voie francais, Shed lavosh and grissini

A selection of fresh fruits and vegetables

Paprika smoked almonds and dried apricots

Pickles and banderillas

Fresh dips and apple paste

Windy Peak Gouda, Puhoi Valley Brie, Matakana Blue

:

*Fully loaded + 250*

Coppa, proscuitto and salami

Goats cheese and fresh herb whip

Chicken Liver Pate with plum jelly

## **Weekend Brunch Menu Options**

*Entrée and Main 38 p/p, Main & Dessert 38.0 p/p, or 3 courses for 52.0 p/p*

### **TO START**

#### **SHARE WITH FRIENDS**

Platters of duck terrine, muscatels, fresh fish kokoda, vegetables, dips and home made breads

### **MAINS**

**Veggie Patch** garden greens, edamame and avocado smash, cherry toms, olives, grilled haloumi, cashews and winter fruit V GF VA

**Potato & Line Caught Fish Cakes** made with parmesan and capers. Served up alongside garden greens, salsa verde and a poached egg

**Shed Burger** local beef and cheddar OR haloumi and avocado. With lettuce, tomato, mustard, sweet and spicy pickles, battered onion rings and bloody mary ketchup, served up with skinny chips

**Gardener's Brunch** quinoa cakes, portobello mushrooms, poached eggs, salsa verde, crispy shallots and baby herbs

**Curious Chook** lemon, thyme and pink pepper basted chicken, char-grilled with streaky bacon, lettuce, avocado, tomato, aioli and toasted turkish DF GFA

### **DESSERT**

**Chocolate Pave** Cherry compote, toasted hazelnuts

**Raw Mango Cheesecake** whipped choconut cream, orange cardamom sauce

#### Optional Extras...

8 p/p The Village Roaster espresso coffee, made to order, served with freshly baked biscotti

#### Optional Extras...

10 p/p Antipodes Still /Sparkling continuous pour for the table

## **Weekday Lunch Menu Options**

*Entrée and Main 38 p/p, Main & Dessert 38.0 p/p, or 3 courses for 52.0 p/p*

### **TO START**

#### **SHARE WITH FRIENDS**

Platters of duck terrine, muscatels, fresh fish kokoda, vegetables, dips and home made breads

## MAINS

**Hand Made Pasta** truffle & ricotta panzotti and watercress coulis with cherry toms and sautéed red onion

**Veggie Patch** garden greens, cherry toms, grilled haloumi and fresh strawberries with orange and poppy dressing V GF VA

**Potato & Line Caught Fish Cakes** made with parmesan and capers. Served up alongside garden greens, salsa verde and a poached egg

**Shed Burger** local beef and cheddar OR haloumi and avocado. With lettuce, tomato, mustard, sweet and spicy pickles, battered onion rings and bloody mary ketchup, served up with skinny chips

**Pulled Turkey** ruby pickle, apple, fresh garden greens, toasted turkish and kumara hand cuts

## DESSERT

**Lemon Olive Oil Cake** marscarpone and blackberries GF VA

**Pavlova** cherries, cream and chocolate curls

Optional Extras...

8 p/p The Village Roaster espresso coffee, made to order, served with freshly baked biscotti

Optional Extras...

10 p/p Antipodes Still /Sparkling continuous pour for the table

## **Seated Dinner Events**

*Entrée and Main 49.0 p/p, Main & Dessert 49.0 p/p, 3 course menu 62.0 p/p*

### **TO START**

#### **SHARE WITH FRIENDS**

Platters of duck terrine, muscatels, fresh fish kokoda, vegetables, dips and home made breads

### **MAINS**

**250g Wakanui Rump** grain finished New Zealand Angus steak, served medium with loaded potato skin filled with mushroom and bacon sauce, and char-grilled winter veg

**Pan Fried Market Fish** cauliflower purée and green market vegetables with caper butter sauce

**Roasted Turkey Breast** proasted garlic sauce, red cabbage and apple with kumara puree

**Hand Made Pasta** truffle & ricotta panzotti and watercress coulis with cherry toms and sautéed red onion

### **DESSERT**

**Lemon Olive Oil Cake** marscarpone and blackberries GF VA

**Pavlova** cherries, cream and chocolate curls

#### Optional Extras...

8 p/p The Village Roaster espresso coffee, made to order, served with freshly baked biscotti

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