



THE HOWICK CLUB WEDDING PACK

By Bishop Catering



HOWICK CLUB VENUE

Situated in park-like surroundings, The Howick Club is ideal for outdoor or indoor ceremonies that provides a beautiful backdrop for photos of your special day.

We offer multiple layouts that can accommodate seating for 50-180 guests. The venue incorporates a private bar, dance floor, customisable seating arrangements, stage and Audio Visual equipment. We have the ability and facilities to suit your needs.

It would be our pleasure to meet with you, to discuss your own personal requirements and to show you around our venue.

If you have any further questions or would like to make an appointment, please do not hesitate to contact us.

Functions Manager
Rob Bishop



BEVERAGES

An all inclusive price on the bar, including dinner wines, served to the table and toasting champagne to celebrate your special day.*

ADULTS - BEVERAGE PACKAGE 1..... \$35.00 Per Person

Single Spirits, Draught Beer, Red & White Wine (glass 150ml), Carafes of Orange Juice.

FOR TOASTING - Lindauer Brut Cuvée or Sauvignon Blanc.

FOR THE TABLE DURING DINNER - Bottled Red & White Wine (wine list available upon request) **\$28.00** per bottle max

ADULTS - BEVERAGE PACKAGE 2..... \$45.00 Per Person

Double Spirits, Draught Beer, Red & White Wine (glass 150ml), Bottled Beers, R.T.Ds and Carafes of Orange Juice.

FOR TOASTING - Lindauer Brut Cuvée or Sauvignon Blanc.

FOR THE TABLE DURING DINNER - Bottled Red & White Wine (wine list available upon request) **\$42.00** per bottle max

CHILDREN..... \$10.00 Per Child

An all inclusive price for all you can drink Orange Juice and Soft Drinks.

*All wedding bookings are subject to a mandatory beverage package inclusion either: Beverage Package I or Package II.

WEDDING MENU OPTIONS

We offer three Wedding Menus, which can be modified to suit your tastes.

ADULTS

Bronze Menu	\$45.00 per person
Silver Menu	\$55.00 per person
Gold Menu	\$65.00 per person

CHILDREN

Children are always welcome here at The Howick Club and Weddings are no exception.

CHILDREN'S MENUS

Children (0-5 years of age)	Free of Charge
Children (6-12 years of age)	Half Menu Price
Children (13 years and Over)	Full Menu Price

ROOM HIRE **\$500.00**

Includes: Room Setup with White Table Cloths, White Linen Napkins, Plates, Glasses and Cutlery. (Room and table decorations are the responsibility of the hirer). Round tables are available at a cost of \$20 per table.

***All menus could be subject to change in price & product.**



WEDDING MENU - GOLD

CANAPES ON ARRIVAL

- Smoked Salmon and Cream Cheese en Croute.
- Crumbed Prawns with Sweet Chili and Lime. |
- Filo Cups with Creamy Mushroom and Bacon.
- Tomato, Olive and Mozzarella Bruschetta.

BREADS

- Bakers Basket of Assorted Bread Rolls.

CARVERY

- Glazed Champagne Ham with Wholegrain Mustard and Crushed Pineapple.
- Roast Leg of Lamb with Mint Sauce and Gravy.

SEAFOOD

- Fresh New Zealand Poached Salmon with Dill Mayonnaise.
- Indulgence Seafood Platter with Smoked Fish, Mussels, Shrimps in Cocktail Sauce, and Garlic Prawns.

HOT SELECTION

- Lightly Battered Fish Bites with Tartare Sauce.
- Teriyaki Chicken with Pineapple and Fresh Snow Peas.
- Beef Bourguignon with Button Mushrooms, Red Wine, Garlic Onion and Bacon.
- Seasonal Stir-fried Vegetables.
- Gourmet Roast Potatoes with Sour Cream and Chives
- Steamed Jasmine Rice.

SALADS

- Gourmet Potato Salad.
- Seasonal Green Salad.
- Roast Vegetable, Pinenut and Feta Salad.

DESSERTS

- Pavlovas with Passionfruit Topping.
- Fresh Fruit Salad.
- Chocolate Filled Profiteroles.
- Chocolate Gateau.
- Citrus Cheesecake.

Freshly brewed Coffee & Teas.





WEDDING MENU - SILVER

CANAPES ON ARRIVAL

- Smoked Salmon Crostinis.
- Chicken Satays with Peanut Sauce.
- Mushroom and Bacon Filo Cups.

BREADS

- Bakers Basket of Assorted Bread Rolls.

CARVERY

- Glazed Champagne Ham with Wholegrain Mustard and Crushed Pineapple.
- Roast Rump of Beef with Horseradish & Gravy.

SEAFOOD

- Green-lipped Mussels with Tomato and Coriander Dressing.
- Fresh New Zealand Poached Salmon with Dill Mayonnaise.

HOT SELECTION

- Lightly Battered Fish Bites with Tartare Sauce
- Thai Chicken Curry.
- Beef Stroganoff.
- Steamed Vegetable Medley.
- Gourmet Roast Potatoes with Garlic.
- Steamed Jasmine Rice.

SALADS

- Gourmet Potato Salad.
- Seasonal Green Salad.
- Roast Vegetable, Pinenut and Feta Salad.

DESSERTS

- Pavlovas with Passionfruit Topping.
- Fresh Fruit Salad.
- Citrus Cheesecake.
- Decadent Chocolate Cake.

Freshly brewed Coffee & Teas.



WEDDING MENU - BRONZE

BREADS

- Bakers Basket of Assorted Bread Rolls.

CARVERY

- Glazed Champagne Ham with Wholegrain Mustard and Crushed Pineapple.

SEAFOOD

- Fresh New Zealand Poached Salmon with Dill Mayonnaise.

HOT SELECTION

- Lightly Battered Fish Bites with Tartare Sauce
- Chicken Cacciatore – Chicken & Mushrooms in a White Wine & Cream Sauce.
- Sweet and Sour Pork.
- Steamed Vegetable Medley.
- Roast Potatoes with Garlic.
- Steamed Rice.

SALADS

- Potato Salad.
- Seasonal Green Salad.
- Roast Vegetable and Pasta Salad.

DESSERTS

- Pavlovas with Passionfruit Topping.
- Fresh Fruit Salad.
- Citrus Cheesecake.
- Decadent Chocolate Cake.

Freshly brewed Coffee & Teas.

TERMS & CONDITIONS

Your booking with us at The Howick Club shall be deemed as full acceptance of the following terms and conditions:

PRICES: Are based on a minimum of 50 guests, for fewer guests we would be more than happy to quote a revised price.

CONFIRMATION: To confirm your booking a deposit of \$500 is required.

FINAL PAYMENT: Final payment & confirmed numbers of guests is required at least 7 days prior to your event (in the event that more guests attend the event these will be charged for accordingly as per the package rate). All our prices are inclusive of G.S.T. and subject to change without notice.

MANDATORY REQUIREMENTS: All wedding bookings are subject to a beverage package inclusion being either: Beverage Package 1 or Package 2. It is a requirement that all guests be signed in to the club. A sign in sheet will be emailed to you on confirmation of your booking and must be completed and returned when final payment is made (7 days prior to your wedding).

CANCELLATION OF BOOKING: In the event that you decide to cancel your booking, deposit will be refunded as follows:

- 12 months prior 75% refund of deposit.
- 3 to 6 months prior 25% refund of deposit.
- Less than 3 months prior No refund will be given.
- Less than 2 weeks prior client shall pay the full room hire and the full cost of any food which has been ordered, no more than 25% of the estimated value of the function will be charged.

GUESTS: It is a requirement of the Liquor Licensing Law that all your guests are signed in.

HEALTH & SAFETY: The organiser of the function is responsible for the conduct of all guests present and for any damage caused by guests or subcontractors. The cost of any damage or theft may be charged to the organiser. The organiser indemnifies the Howick Club against any claims which may arise from injury or damages from the use of any subcontractor the organiser employs. In accordance with the Health and Safety in Employment Act 1992, visitors must obey all reasonable instructions and signs whilst on site to ensure that their actions do not create hazards to people or property.

EXITS: All fire and emergency exits are to be kept clear at all times. On hearing an alarm please leave the building by the nearest fire exit, assemble at the area designated on the fire notice and wait further instruction.

SMOKING: This is not permitted in any indoor area, only in designated area.

DECORATIONS: All decorations are the responsibility of the hirer and are to be removed at the completion of your event. Only bluetac can be used to adhere decorations and signage to surfaces (no drawing pins sticky tape or tacks may be used, no glitter or sprinkles are to be used to decorate tables).