







New Zealand's Oldest Biverside Zavern

Welcome to The Riverhead

The Zavern and it's History

The Riverhead is thought to be New Zealand's Oldest Riverside Tavern and holds New Zealand's 2nd Oldest Liquor Licence.

Nestled on the banks of the Rangitopuni Stream which flows into the upper Waitemata, 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.

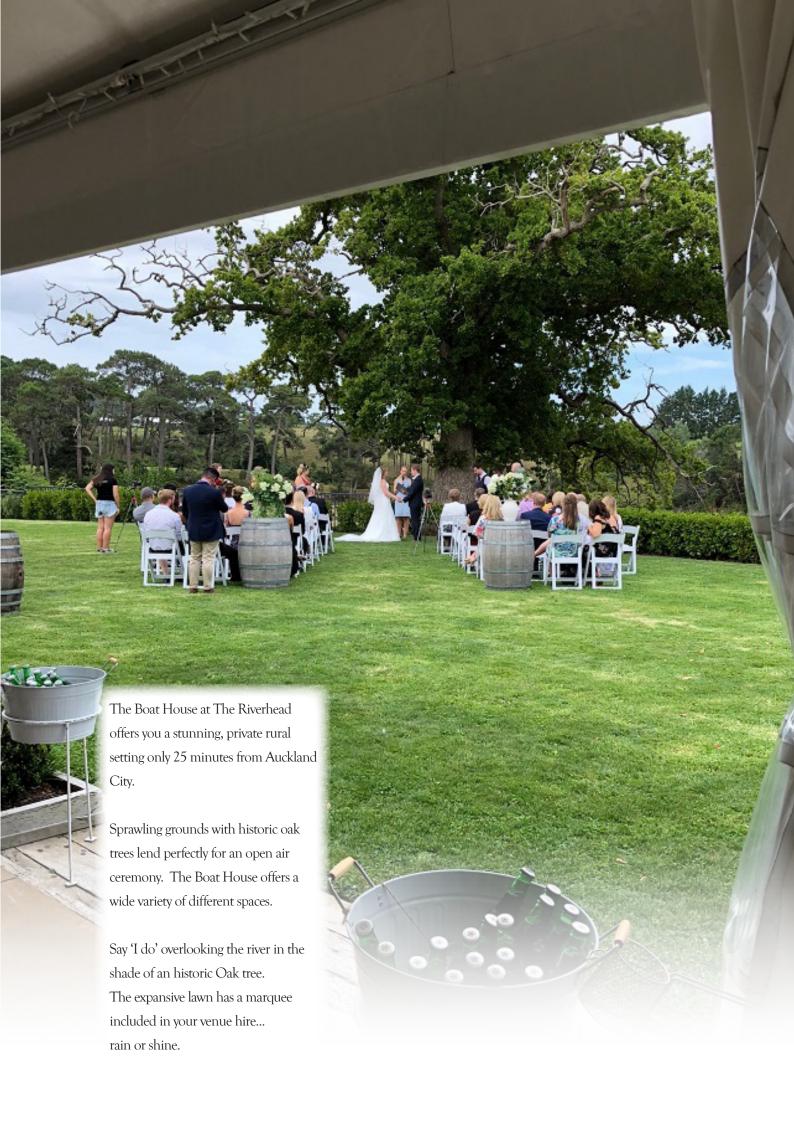
The Riverhead was a vital stop for these early pioneering travellers as well as a local meeting place for the local gum diggers and traders.

The Riverhead has always been an integral part of the Riverhead community.

A house of hospitality and conviviality for over 150 years, The Riverhead has seen many events and stories come and go.

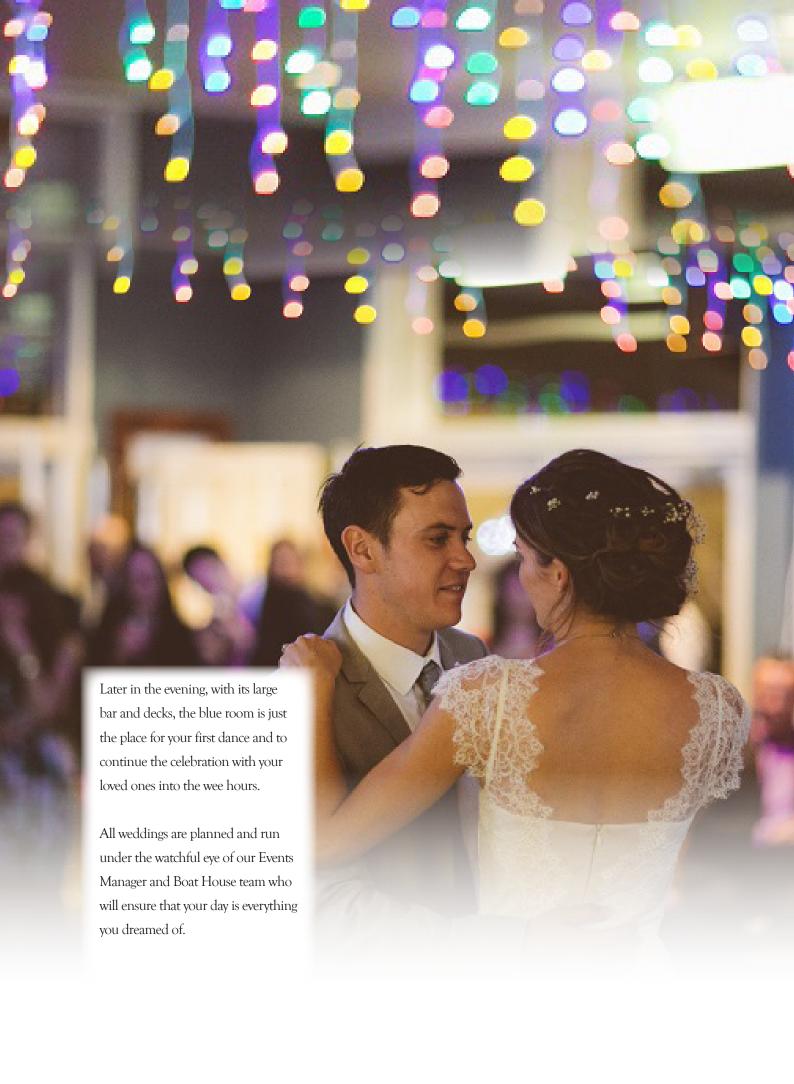
Visited by Countryfolk and Townspeople, Fishermen and Farmers, Smugglers and Clergymen, Marauding riders of the Night through to social visits from the Local Constabulary. All have played their part in giving The Riverhead a rich stable of stories befitting the oldest Riverside Tavern in New Zealand.

Cnr Queen & York Streets, Riverhead 0820, Phone 09 412 8902 www.theriverhead.co.nz





All areas have exceptional indoor - outdoor flow, stunning views and the ambience only gets better as the night falls.





The Boat House Wedding Price List

Boat House Venue Hire Peak Months

October & November, January - April Venue hire \$2000

Minimum Spend: Saturdays \$15,000, Other days \$12,000

Off Peak Months

May - September

Venue hire \$1200 plus Minimum Spend \$8000 Please note that minimum spends are based on food \mathcal{E} beverage.

The Boat House is unavailable for private hire on Sundays, nor mid November until the first weekend in January.

Venue hire is for the exclusive use of

The Boat House area from 2:30pm (Ceremonies 3pm onwards) until 1am

You are welcome to come in early on the day to decorate (reception room & grounds) from 10am. If you wish to decorate the blue room, this can be done at a specified time, just ask the Events Manager for the best time for that specific date.

Venue hire inclusions:

- Set up on day (excluding decor, see below)
- Exclusive use of The Boat House from 2:30pm
- Marquee or conservatory in case of rain
- Garden bar (in peak months only)
- Foliage chandeliers in reception room
- All staffing as deemed appropriate by us
- All furniture, glasswear, crockery and cutlery
- 60 White wimbledon chairs for ceremony
- Cake barrel and knife
- Wireless Microphone (inside venue only)
- Cleaning pre and post event
- Choice of menus
- Fully stocked bar / wine lists
- Unlimited phone & email contact with the Events Manager
- 1 x 1hour onsite planning meeting
- Rehearsal (date & timings subject to availability)
- List of trusted suppliers

Not included:

- Additional decor set up or pack down required by our team requested by you
- Sound system at ceremony site (lawn area)
- Anything not specified on the "included" list

Please note decor must be packed down by your nominated person(s) at the end of the night and removed no later than 10am the next morning.

Furniture included in venue hire:

60 white wimbledon chairs for ceremony

140 black plastic cane chairs plus 19 solid wood tables for your reception;

 10×2400 (L) $\times 800$ (W) $\times 740$ (H) mm oblong wooden tables seating 8 people or 10 if seating at ends of table*

 9×1800 (L) x 800 (W) x 740 (H) mm oblong tables seating 6 people or 8 if seating at ends of table*

(*Depending on how these are configured. Some of these are used for the Head Table)

Miscellaneous picnic tables and umbrellas set up outside, bar leaners and whitewashed barrels (suitable for signing the register and cake table).

Available for hire:

Linen

- White table cloths \$10 per table
- Black table cloths \$10 per table
- White napkins \$1 each

Hireage of napkins includes a simple flat fold

Ceremony Set up

- Wedding Arch \$120
- Potted foliage \$40

Additional decor assistance

(over and above the usual dinner setting, i.e. candles, placing name cards $\ensuremath{\mathcal{C}}$ favours)

\$10 per table

\$20 head table



We have carefully designed our menus to allow you to customise your own.

Opt for canapes and champagne post ceremony to wow your guests...

or, select items from our mouth watering finger food list, paired with buckets of ice cold beer to set the scene for a relaxed afternoon on the lawn. Or why not combine the two for the best of both worlds?

For your reception customise your own plated option.

Picnic Hamper
For the bridal party during photos
\$12.50 per person

Baguettine

serrano shaved ham, dijon mustard mayonnaise, truss tomato, mixed leaves (wrapped and tied in brown paper)

Rock Melon

wrapped in prosciutto, fresh squeeze of lime

Smoked Regal Salmon lemon & cream cheese roulade

Fresh truss tomato, basil & burrata on thyme garlic croute

Crudites

carrot, celery, capsicum, new season asparagus, blue cheese dipping

Canapé Selection

\$4 each, choose a selection, minimum order 50 per item

Compressed Watermelon citrus feta, black olive (v, gf)

Rosemary, Thyme, Parmesan Biscotti citrus Chevre goats cheese, crab apple gel (v)

Forest Mushroom fresh herb & marsala arancini, creme fraiche (v, gf on request)

Furikake Salmon Skewer wasabi lemon mayonnaise (gf, df)

Won Ton Crisp

rare beef, mixed herbs, horseradish mayonnaise, pickled ginger, micro basil (df)

Prawn, Ginger & Sweetcorn Brandade sweet chilli dipping sauce, micro coriander

Finger Food Selection

\$6 each, choose a selection, minimum order 50 per item

Sticky Pulled Pork Bao Bun, apple slaw & crisp scallions

Beef Brisket Slider Buns, horseradish salad

Chicken Quesadilla, capsicum jam, chive sour cream, guacamole

Lamb Breast Taco, crisp iceberg, siracha mayonnaise, tomato salsa

Asian Stir Fry Spring Roll, thai sweet chilli & coriander (gf, df)

Beer Battered Goujons, shoestring fries & lemon mayonnaise

Pizza, caramelized onion, herb roasted potatoes, chive sour cream

The Boat House Plated Menus

Subject to seasonal changes without notice

Set Menu \$99pp choice of 2 Entrées, 2 Mains & 2 Desserts Alternate Drop \$89pp 2 Entrées, 2 Mains & 2 Desserts

To start
Fresh breads with smoked truffle butter & flaky salt

Entrée

Double Braised Pork Belly orange kumara puree, plum gel, pork crisp, kimchi coleslaw (gf)

Game Fish Kokoda coconut chilli, tomato, coriander (df, gf)

Lamb Rillette chermoula couscous, labnah, garlic caramel, pomegranate glaze

Vegetarian option
Confit Beetroot
Chevre goats cheese, parmesan mousse,
fennel, mandarin, balsamic glaze (v, gf)

Main

Deacon's Chicken potato pave, roasted chestnut cream, cranberry cognac gel, pickled red onion, roasted macadamia crumb, jus roti (gf, n)

Eye Fillet Steak 180g premium steak, caramelised onion puree, black garlic, sarladaise potato, roasted cauliflower, shallot thyme jus (gf)

Pan Seared Fish market fish, potato gnocchi, summer vegetable nage, fresh basil oil

Vegetarian option

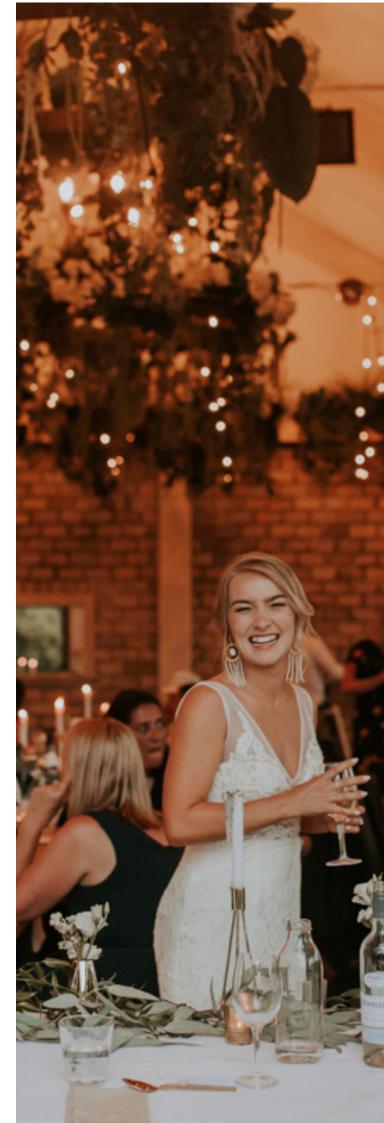
Roasted Root Vegetables smoked portobello mushroom, pangritata, chickpea mustard, citrus cream (v, vegan on request)

Dessert

Brown Butter Coconut Financier compressed pineapple, rum jelly, chocolate mousse, toasted coconut flakes

Seasonal Fruit Tart lemon gel, chocolate soil, fruit compote, sorbet

Vegetarian option Decadent Chocolate chocolate mousse, orange gel (v, vg, df, gf, n)



The Boat House Buffet Menu

3 Proteins, 3 Salads, 2 Desserts Subject to seasonal changes without notice

\$89рр

To start
Fresh breads with smoked truffle butter & flaky salt

Proteins

Roasted Pork crackling, 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 with crisp bacon, scallions, dijon mustard mayonnaise, Italian parsley (gf, df)

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

Cucumber Avocado Salad black sesame seeds, chilli, dill yoghurt dressing (gf, v)

Green Beans heirloom tomatoes, smoked almonds, tahini dressing (gf, df, v)

Dessert

Triple Chocolate Brownie Baileys sauce & vanilla mascarpone

Fresh Pavlova chantilly cream, summer fruits & berries (gf)

Tiramisu Masala zabaglione, coffee sponge & sweetened cream, chocolate chards

> (gf) gluten free, (df) dairy free, (v) vegetarian, (vg) vegan Dietary requirements must be advised in advance.









La Lumiere Fairy Light 021 995 312 www.lalumiere.co.nz 0210 448 446 www.envyevents.co.nz **Envy Events** A Touch of Class 022 160 6264 www.atouchofclass.co.nz Alfie the Caravan Bar 021 862 905 www.alfie.nz

lorists

Country Blooms 027 285 4197 countrybloomsnz.com Wild Floral Co 021 841 851 hello@wildco.nz

akes

Paula Jane Cakes 021 273 6139 info@paulajanecakes.co.nz Temptation cakes 021 749 141 temptationcakesnz@gmail.com Sweet Bites Cakes 09 836 8806 info@sweetbitescakes.co.nz

ransport

W Classic Kombie Vans 021 675 572 kombinedexperience.co.nz Akl Wedding Car Hire 021 438222 www.aucklandweddingcarhire.co.nz The Red boats 09 8347337 www.theredboats.co.nz 021 171 1346 Riverhead Ferry www.riverheadferry.co.nz

Celebrants

Erin Marmont 021 998 655 erinmarmont@gmail.com 021 671 046 Cheryl Hodgson celebrantcherylhodgson@gmail.com 021 273 3968 Rochelle Fleming rochelle@nzweddingcelebrant.co.nz 027 669 2965 Dave Perrett dave.weddings@xtra.co.nz Danni Preston Thomas 021 162 2591 peetees@actrix.co.nz



Perspective Photography 027 319 0074 www.perspectives.co.nz www.christurnerphotography.co.nz Chris Turner 027 385 3690 Lara Boddington 021 140 8014 lara@soulsisters-photography.co.nz 021 522 126 Green Apple - John potatochips 167@yahoo.com 09 420 8292 Pegasus Photography revell@pegasusphoto.co.nz Your Wedding Video 021 933 413 info@yourweddingvideo.co.nz Photokombi - Photo booth 027 366 0273 gemma@woodandwild.co.nz 021 479 479 Press Play Promotions www.pressplayproductions.co.nz

Music

DJ 4 YOU 0800 DJ HIRE www.djforyou.co.nz Fat Mouse 021 268 0089 twotone@xtra.co.nz The Renegades chris@pcl.net.nz offthewallband@hotmail.com 021 711 689 Off The Wall Limelight DJ Entertainment 027 281 9399 info@limelightdj.co.nz

Accommodation

Numerous 'Book A Bach' or 'Air BnB' options - search under Riverhead or Kumeu

The Barn Riverhea	d (1 bedroom)	Airbnb	Riverhead
Guest Summer Ho	ouse (1 bedroon	n) Airbnb	Riverhead
Country Blooms (3	B bedroom)	www.countryblooms.co.nz	Riverhead
MG Luxury Accon	nodation	mgluxuryaccomodation@gmail.	com
Lincoln Green	09 838 7006	www.lincolngreen.co.nz	Henderson
Coatesville Lodge	0274927606	www.coastevillelodge.co.nz	Coatesville
Camperdown	09 415 9009	www.camperdown.co.nz	Coatesville
Lavender Hill	09-4125275	www.lavenderhill.co.nz	Coatesville
Ashgrove B&B	021 982 891	ashgrovecottage.co.nz	Coatesville
Duckpond B&B	09-4122271	www.duckpond.co.nz	Kumeu
Vineyard Cottages	0800 846 800	www.vineyardcottages.co.nz	Waimauku
Waitekauri Farm	09-41173399	www.waitekaurifarm.co.nz	Waimauku
Pakinui Farmstay	09-4128152	www.pakinuifarmstay.co.nz	Taupaki









The Boat House Wedding Terms and Conditions

No booking is confirmed until the venue hire is paid, and a signed terms and agreement contract have been received. Provisional bookings will only be held for a maximum of 7 days. Term & Conditions are subject to change until deposit is received.

Cancellation Policy

The Venue hire is payable in advance as a deposit, this is non-refundable for weddings booked between October 1 – April 30. Deposits are 50% refundable for weddings booked between May 1 - September 30th provided 90 days notice is given of cancellation.

There are no exceptions to this refund clause.

Your venue hire (refer to price list for pricing) is for the exclusive use of The Boat House area from 2:30pm until 1am. Early access from 10am is permitted for your set up team / florist etc. The Blue room is available from 2:30pm

Weddings are subject to an agreed minimum spend on food & beverage combined of no less than:
\$15,000 Peak Saturdays; 01 October - Mid November and 01 January until 30 April.
\$12,000 Non Saturdays during peak period above \$8,000 All other dates

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 10 working days prior to your wedding date, when the invoice will be sent for payment within 3 days of receipt (ie 7 working days before function). Please note numbers confirmed will be the numbers charged.

Any 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.

We are licensed until 1am, last drinks will be served at 12.30am with guests needing to vacate the premises by 1.00am. 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 midnight 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. You will be responsible for any damage created from using fixings. We cannot allow rice, confetti, glitter or plastic flowers (real flowers are fine on the grass area). Candles are permitted only if they are contained. Please discuss your requirements prior to the event with the venue manager. 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 all terms & conditions stated here.

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.

With the exception of wilful misconduct by one of our employees, we take no responsibility for any personal injuries, losses or damages during an event or function.

Names:			
Date of Wedding:			
Signed (by the bride to be)			
(by the groom to be)	Date/20		
(by the grount to be)	Date/20		