



ALCOVA

private garden venue



Buffet Menu

BUFFET OR FAMILY STYLE SHARING

Choice of

2 meats, 1 hot side, 2 cold sides

2 meats, 1 hot side, 3 cold sides

3 meats, 1 hot side, 3 cold sides

Dessert platter - choice of 3

Cheese platter

Price is per person

\$69

\$76

\$88

\$16

\$14

All options include breads & butters

Meats

Chicken breast in bacon stuffed with cream cheese, prunes, sage

Champagne ham with maple glaze

Roast lamb with mint sauce

Butter & herb baked salmon

Vegan meatballs in a sweet tomato sauce

df

gf/df

gf/df

gf

v

Cold sides

Kumara, egg & bacon salad with a creamy curry dressing

Roasted root vegetables tossed with spinach & an orange yoghurt dressing

Orzo pasta with cucumber, sundried tomatoes, cannellini beans & feta
with a balsamic dressing

Seasonal green salad with a balsamic honey mustard dressing

Caesar salad with egg & croutons

Green beans, beetroot, feta & maple roasted seeds with a balsamic
reduction

gf

gf

gf/df

gf

Hot sides

Root vegetable salad

Roasted fresh brocolli & cauliflower with garlic, lemon & parmesan cheese

Brocolli & cauliflower in bechamel sauce

Roasted baby potatoes with garlic herb butter (seasonal)

gf/df

gf

gf

Desserts

72% whittakers brownie

Lemon meringue tarts

Assortment of macarons

Berry cheesecake cups

Chocolate mousse cups

gf/df

Shared platters on the tables





Canape Menu

Choice of

3 per person

\$21

5 per person

\$29

7 per person

\$42

Minimum 24 guests

Canape options

Mushroom & thyme vol au vent with herb cream
Bruschetta with tomato, basil garlic & parmesan
Cucumber rounds with whipped feta & dill
Rice paper rolls with peanut dipping sauce
Kumara rosti with nut free pesto
Antipasto skewers - salami, olive, tomato, basil & cheese
Sliced lamb atop minted pea puree on a crostini finished with
picked red onion & feta
Chicken cranberry & brie vol au vent
Blini with hot smoked salmon, herbed creamcheese mousse &
capers
Succulent pork bally & coleslaw bao
Pork , apple & fennel balls with plum sauce

Charcuterie cones

Camembert, salami, olives, gherkins, fruit, chocolate, crackers & breads

\$18 each

Charcuterie cones are served on a stand that can sit on a table or a waitress can serve these to guests

Charcuterie boards & Savoury grazing tables

Camembert, blue cheese or cumin gouda, olives gherkins, fig & pear
relish, cold meats - salami, salmon & cream cheese dip, pastrami or
prosciutto breads, crackers & fruit

\$27 per person

Grazing table

Camembert, blue cheese or cumin gouda, olives gherkins, fig & pear
relish, cold meats - salami, salmon & cream cheese dip, pastrami or
prosciutto breads, crackers, fruit, pretzels, chocolates, brownie &
cheesecake cups

\$35 per person






Corporate Menu

Choice of

3 items per person	\$16.50
4 items per person	\$22.50
5 items per person	\$27.50
7 items per person	\$33.50

Minimum 10 guests

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- Sandwiches** (2 pp) - Selection of beef, cheese and relish, ham and egg, cucumber and cheese*
 - Mini Wraps** - Chicken cranberry, lettuce & brie*
 - Sausage Rolls** - Pork apple and fennel
 - Vegetarian Rolls** - Spinach and feta (v)
 - Frittata** - Roast vegetable and cheese, topped with sour cream and sweet chilli (gf)
 - Mini Croissants** - Relish ham and cheese, ham tomato and cheese, smoked salmon and cream cheese
 - Sweetcorn Fritter** - Sour cream, bacon and sweet chilli (gf)
 - Scones** - Plain served with jam and cream
 - Scones** - Herb and cheese served with butter
 - Rice Paper Rolls** - With peanut dipping sauce (gf/df/vg)
 - Pinwheels** - Cheese, relish, spinach and cream cheese (v)
 - Brownie** - Whittakers chocolate brownie (gf/df)
 - Muffins** - Lemon curd and cream cheese, double chocolate chip, white chocolate and raspberry*
 - Carrot Cake** - With cream cheese icing*


Seasonal Fruit

Selection of fresh seasonal fruit can be added to any event

\$3:50 per person

- (gf) - gluten free
- (v) - vegetarian
- df - no added dairy
- (vg) - vegan

*Gluten free available upon request and will incur a small extra fee



Christmas Menu

BUFFET OR FAMILY STYLE SHARING

Choice of

- 1 meat, 2 salads & 2 desserts
- 2 meats, 3 salads & 3 desserts
- 3 meats, 3 salads & 3 desserts

All options include bread rolls & new potatoes with
gravy

Meats

- Roast chicken with plum sauce
- Champagne ham with maple glaze
- Roast lamb with mint sauce
- Vegan meatballs in a sweet tomato sauce

Salads

- Kumara, egg & bacon salad with a creamy curry dressing
- Roasted root vegetables tossed with spinach & an orange yoghurt dressing
- Broccoli salad with apples, walnuts & cranberries
- Seasonal green salad with lemon & olive oil dressing
- Caesar salad with egg & croutons
- Green beans, beetroot, feta & maple roasted seeds with a balsamic reduction

Desserts

- Brownie
- Lemon meringue tarts
- Fruit mince tarts
- Berry cheesecake cups
- Pavlova with cream

Price is per person

\$63

\$77

\$84


df
gf/df
gf/df
v

gf
gf

gf/df

gf/df





High Tea Menu

Per person

\$72

Savoury options

Pork, apple & fennel sausage roll
Roast vegetable quiche with sour cream & sweet chilli
Herbed egg tea sandwich
Hot smoked salmon mousse on a blini with capers & dill
Caesar salad cup
Mushroom & thyme vol au vent

Sweet options

Scone with jam & cream
Macaron - variety of flavours
Caramel slice
Berry cheesecake cup





Food Trucks

Whether you're craving gourmet burgers, woodfired pizzas, or something sweet, there's a food truck for every taste. From savoury bites to decadent desserts, let us know your food preferences and we'll help source the perfect food truck to make your event truly delicious.

\$POA





Drinks Menu

Beverages On Arrival

Per glass dispenser

\$80 each

Pimms and lemonade
Home made fruit punch

Wine

Sparkling

\$60 per bottle

Diamond Heart Sparkling

The Ned

\$45 per bottle

Sauvignon Blanc
Pinot Gris
Pinot Noir

The King Series

\$50 per bottle


Sauvignon Blanc
Pinot Gris
Chardonnay
Pinot Noir

Awhitu Peninsula Range

\$60 per bottle

Peninsula Chardonnay
Harbour Rose
Greenock Syrah





Drinks Menu

Beer & Cider

All beer & cider

\$10 each

Heineken
Steinlager Pure
Amstel Light
Isaac's Apple Cider

Non Alcoholic

All beverages

\$6 each

Coke
Coke No Sugar
Lemonade
Cranberry Juice
Orange Juice
Apple Juice
Lemon Lime & Bitters
Gingerbeer
Soda Water

Alcohol Service Policy

Due to our special license, a few restrictions apply:

- BYO champagne or sparkling wine may be permitted upon request. A corkage fee of \$10 per bottle will apply.
- All other alcohol must be purchased through Alcova - no outside beverages are permitted.
- Alcohol service will cease at 10:30 PM in accordance with our license.
- Any event serving alcohol will require a certified Duty Manager to be onsite for the duration of the event. This will be arranged by our team and included in your event planning.
- Alcova will apply for a special liquor license on the clients behalf when required. This cost is \$65 which is additional to your venue hire.

Please contact us if you have any questions or special requests regarding alcohol service - we're happy to help!

Terms & Conditions

1. Bookings

To confirm your wedding/event booking, a non-refundable venue deposit will be invoiced and is due within 7 days of the invoice date. Your booking is not confirmed until this payment is received. If the deposit is not paid within the timeframe, Alcova reserves the right to release the booking.

2. Cancellations

All cancellations must be made in writing. Please note that all deposits are non-refundable and will be retained by Alcova.

3. Guest Numbers

Alcova can accommodate up to 80 guests for a sit-down meal. Guest numbers beyond this must be discussed at the time of booking and are subject to approval.

- Estimated guest numbers are required at the time of booking.
- Final confirmed numbers must be provided no later than 5 working days prior to the event.
- Charges will be based on these confirmed numbers.
- If guest numbers increase, additional charges will apply and be invoiced post-event.

4. Suppliers

Alcova works with a trusted list of preferred suppliers. Outside suppliers may be approved at Alcova's sole discretion, with written confirmation. Please contact management to confirm which suppliers you may provide yourself.

5. Liquor Licence & Beverages

Alcova will arrange a Special Liquor Licence on your behalf for functions held on-site. The licence fee is \$65.00, in addition to venue hire.

- BYO is limited to champagne/sparkling wine only, by request. A \$10 corkage fee per bottle applies.
- All other alcohol must be purchased through Alcova.
- The bar will open at the agreed start time and close 30 minutes prior to the event's scheduled end.
- Alcohol will not be served after 10:30 PM.
- A Duty Manager is required for all events serving alcohol and will be arranged by Alcova.

6. Menus & Beverages

Alcova offers a selection of set menus for events. Prices are accurate at the time of publishing but may vary slightly due to seasonal availability.

- Changes to set menus may incur additional costs—please consult management.
- Any leftover food remains the property of Alcova and cannot be taken off-site due to health and safety regulations.

7. Smoking Policy

Smoking is not permitted in any enclosed areas of the venue, including the function centre and courtyard. Guests wishing to smoke must vacate the building and remain respectful of non-smoking guests.

8. Costs & Payments

- All prices exclude GST and are subject to change.
- The full venue cost is required as a deposit to secure your date.
- An initial invoice will follow within 7 days, covering venue hire, catering, minimum beverage tab, and staffing.
- A final invoice will be issued within 5 working days after your event, covering additional catering, beverage overages, final staffing hours, and any breakage/repair fees.
- All invoices are due within 7 days of the invoice date.
- Late payments will incur a 1.5% weekly penalty.
- Credit card payments incur a 3% surcharge.

9. Confetti

Please discuss any confetti plans with Alcova in advance. No rice is permitted on the premises.

10. Music & Entertainment

We welcome various forms of entertainment. Please note that music must end by 10:30 PM.

11. Responsibility & Liability

While every care is taken, Alcova is not responsible for any loss or damage to personal property before, during, or after the event. Any loss or damage to Alcova property will be charged to the client.

12. Cleaning & Maintenance

Standard cleaning is included in your venue hire. However, excessive mess, damage, or incidents resulting from intoxication or inappropriate behaviour may incur additional cleaning fees, which will be invoiced post-event.