THE BARN
THE
HUNTING
LODGE

The Barn at The Hunting Lodge...

Let our experienced event team take your vision and ideas and help create your perfect day. The grounds surrounding the Hunting Lodge Homestead can accommodate guest numbers from 40 - 250 depending on the style of celebration you are after.

Our unique 80 acre site, featuring the historic Hunting Lodge Homestead is located 35 minutes drive from Auckland CBD in the heart of West Auckland.

THE BARN

The order of the day...

Wedding days can be action packed and getting the flow and timing right is one of the most important parts of making your day a success. To help kick off your planning we have put together a sample timeline which is tried and tested.

3:30PM	4:00PM	4:30PM	5:00PM	6:00PM	6:30PM	8:45PM	9:00PM	11:50PM
GUESTS ARRIVE	CEREMONY BEGINS	COCKTAILS & CANAPES	BRIDAL PHOTOS	GUESTS SEATED	SPEECHES START	CAKE CUTTING	FIRST DANCE	GUESTS DEPART

Venue Hire & Ceremony Fee..

THE BARN

VENUE HIRE

$4,000

The Barn Venue
Allowance for 3 site visits
Planning Correspondence
Hospitality Staff
Cleaning
Security
Lawn Games - provided at the reception location
Favour & Menu Placement
Site for Photography
Antique White Napkins
Stainless Steel Cutlery
Standard Glassware & Crockery

We are more than happy to help lend a hand with anything else wedding related at our standard charge out rate.

CEREMONY FEE

$500

Allowance for one Ceremony Rehearsal
40 white ceremony chairs set up at one of our ceremony locations
Ceremony Speaker for music -We recommend downloading all your songs on a spotify playlist and sharing it with us.

ADDITIONAL WHITE CEREMONY CHAIRS

$10 PER CHAIR

OUR MINIMUM CAPACITY FOR THE BARN IS 40 ADULTS AND MAXIMUM 160 ADULTS

ALL PRICES ARE GST INCLUSIVE. PLEASE NOTE WE DO HAVE MINIMUM SPENDS FOR KEY DATES.

Ceremony locations...

THE BARN

BARN DOORS

THE VINES OR OLIVE GROVE

BARN COURTYARD

Jerry the Caravan & Beverages...

JERRY THE CARAVAN — INCLUDED

Jerry will be available for drink service at the courtyard for groups over 50 pax.

BAR TAB — NO CHARGE

Staffing/ standard glassware is included in beverage price if a bar tab is open from the beginning of the function. A cash bar can be opened later in the evening if you wish.

CASH BAR FROM THE START — $450

Due to initial influx of beverage service, we will need additional staff to prevent long waits. This cost will only need to be added if you are having a cash bar from the beginning of your function.

MIXOLOGIST — $450

Made to order cocktails will require a mixologist at your bar. A cocktail keg is a great way to have the cocktails without the added cost.

THE HUNTING LODGE

Our Wines...

EXPRESSIONS RANGE	GLASS	BOTTLE
Rose 2020, Hawkes Bay	$12	$53
Pinot Gris 2020, Marlborough	$12	$53
Sauvignon Blanc 2020, Marlborough	$12	$53
Chardonnay 2020, Hawke's Bay	$13	$58
Pinot Noir 2019, Marlborough	$13	$58
Merlot Malbec 2020, Hawkes Bay	$13	$58

SEASONAL COLLECTION		
Pinot Noir Rose 2021, Hawkes Bay	$12	$53
Pinot Gris 2020, Marlborough	$13	$58
Albariño 2020, Marlborough	$13	$58
Chardonnay 2019, Hawke's Bay	$14	$64
Pinot Noir 2018, Central Otago	$14	$75
Syrah 2020, Hawkes Bay	$14	$67
Lagrein 2019, Marlborough	$15	$75
Malbec Merlot 2019, Hawkes Bay	$15	$70

ALL WINES AND PRICING ARE SEASONAL AND SUBJECT TO CHANGE.

Cocktails & Spirits...

THE BARN

SPIRITS

Jameson Caskmates Whiskey	$12.
Canadian Club Whiskey	$12.
Mt Gay Rum	$12.
Appletons Rum	$12.
Bombay Gin	$12.
42 Below Vodka	$12.
Jack Daniels	$12.
Jim Beam	$12.

ALL SPIRITS ARE TO BE SERVED WITH A MIXER.

COCKTAIL KEG

P.O.A

Made to order cocktails in keg. From your Chu Hai Sour to Margarita let us know your favourites and we will get a price for you.

Champagne & Prosecco...

THE BARN

CHAMPAGNE & PROSECCO	BOTTLE
JK I Tre Fratelli Prosecco DOC Extra Dry Treviso	$65
Moēt & Chandon Brut Imperial	$95
Moēt & Chandon Rosé Imperial	$98
Veuve Clicquot Brut	$95
Veuve Clicquot Rosé NV	$104
Veuve Clicquot La Grande Dame	$200
Dom Pérignon	$269

WEDDING CORKAGE: SHOULD YOU WISH TO SUPPLY ONE CHAMPAGNE VARIETY THERE IS A CORKAGE FEE TO COVER OUR COSTS OF STORAGE, CHILLING, HANDLING, BREAKAGES AND DISPOSAL.THE CORKAGE CHARGE IS $25 PER BOTTLE.

PLEASE HAVE THESE DELIVERED TO SITE THE DAY PRIOR SO THEY CAN BE CHILLED TO THE PERFECT TEMPERATURE.

Beer, Cider & Blush Crush...

THE BARN

BEER, CIDER & BLUSH CRUSH

Liberty Halo Pilsner	$11.
Liberty Oh Brother	$11.
Hallertau Luxe (1)	$11.
Hallertau Statesmen (2)	$11.
Heineken	$10.
Corona	$10.
Peroni	$10.
Asahi	$10.
Heineken Light	$7.
Cider	$9.
Kegs for Caravan	P.O.A

Non - Alcoholic

SODAS

Coke, Coke Zero, Sprite	$5.00
Gingerbeer, LLB	$6.00

JUICES

Mango & orange, Apple	$5.50

TEA & COFFEE

Tea & Plunger coffee station is available if arranged prior to your function	$3.50

ANTIPODES SPARKING 1L $11

TAP WATER for the tables

THE BARN

Design your own menu...

GROWN LOCALLY & EATEN SEASONALLY

Our philosophy is inspired by the seasons where the wine and food experience evolves throughout the year. With ambitions for a genuine pasture-to-plate approach, producing what we can onsite and sourcing local produce to round out our offering, we look to add extra bursts of flavour and colour to our plates by using the best ingredients when nature intends.

All menus and pricing are subject to change

We are happy to work with you so let us know if there is something a little different you would like us to look into ...

Executive chef Pascal Bedel

Executive Chef Pascal Bedel brings his vast experience and passion for French Cuisine to The Hunting Lodge kitchen across all hospitality areas.

Now officially a ‘Kiwi’ he has built an outstanding reputation in the NZ hospitality scene, having previously owned and operated the renowned fine dining restaurant (Le Canard) in Wellington for seven years before moving north to Auckland.

Starters & Entree Options...

THE BARN

STARTERS

CANAPES $20 PP (4 OPTIONS)
We recommend 2 hot & 2 cold

COLD OPTIONS
Duck spring roll, chef's peanut sauce
Vegan spring roll
Oyster, shallot vinegar
Parmesan shortbread, Stracciatella & homemade pickled onion
Duck liver mousse, crostini & onion jam
Salmon rillette on blini & capers
Beetroot mousse, feta crumb & walnuts
Truffle "Mimosa" egg
Beek tataki roll with coriander
Goat cheese & fig on lavosh

HOT OPTIONS (*deep fried)
Heritage pork croquette with grainy mustard*
Homemade falafel with harissa*
Truffle & Massimo mozzarella arancini*
THL sausage roll with tomato chutney
Grilled Tipa, garlic & parsley butter
Quiche Lorraine with olives
Garden vegetable quiche
Polenta, peas, feta & mint
Seared prawn skewer glazed with chili & lime
Mini vol-au-vent with mushroom fricassee

Note: Each additional choice $4 each pp

ENTREES

INDIVIDUAL PLATED $30pp (2 choices) - SHARED STYLE $30pp (3 choices)

Cold smoked salmon, baked beetroot & balsamic glaze
Duck liver mousse with shallot jam, cornichons & crostini
Charcuterie plate of cured meats with farm pickles & whipped butter
Fresh coconut ceviche, fried shallots, lime, chili & coriander
Hot smoked duck breast, kumara puree, blueberry sauce
Massimo mozzarella with marinated farm vegetables & olives
Citrus cured salmon, cucumber, soy & wasabi
Ras el hanout spiced lentil croquette with guacamole & tomato salsa
Orange, fennel & cucumber salad with la voch
Homemade focaccia bread $4pp

We require a minimum of three out of four courses to be served

Entrees continued...

THE BARN

ENTREES

THE HUNTING LODGE STANDARD GRAZING TABLE $20pp
A selection of cheeses, charcuterie, olives, crudites, preserves & pickles, dips, whipped butter, ciabatta & crackers

THE HUNTING LODGE SUBSTANTIAL GRAZING TABLE $30pp
A selection of cheeses, charcuterie, cold smoked salmon, olives, crudites, pork rillette, preserves & pickles, dips, whipped butter, ciabatta & crackers

SEAFOOD GRAZING TABLE $50pp
Natural oysters with shallot vinegar (2 per person), cold smoked salmon, fresh coconut ceviche with fried shallots, lime, chili & coriander, shrimp cocktail, hot smoked green lip mussel with lemongrass yoghurt, flamed grilled Tipa with garlic butter, served with whipped butter, lemons, ciabatta & crackers

INTERACTIVE TACO FOOD STATION
Choose one meat for $25pp | Choose two meats for $30pp

- Chicken
- Pork
- Beef

Including beans, guacamole, corns, diced onions, lettuce, salsa Verde, lemon wedges, Jalapenos, coriander, sour cream, cheese

We require a minimum of three out of four courses to be served

Main Options...

MAINS

INDIVIDUALLY PLATED $55pp (2 choices)
Roasted lamb shoulder, garlic, rosemary, jus, sage butter & eggplant puree
Hot smoked beef brisket, caramelised sour cream, onion confit with roasted baby carrots
Slow cooked pork belly with sticky BBQ sauce & crackling with apple coleslaw
Marinated roasted chicken thigh with farm chimichurri & ratouille
Big Glory Bay salmon, lemon, capers Beurre Blanc & couscous
Duck leg confit, porcini sauce & potato gratin
Baked polenta, roasted carottes & chickpeas, cured yoghurt & dukkha
Includes a side of new potatoes with butter & garden herbs & garden green leaves

SHARED STYLE $52pp (3 choices)
Roasted lamb shoulder, garlic, rosemary, jus & sage butter
Hot smoked beef brisket, caramelised sour cream, onion confit
Slow cooked pork belly with sticky BBQ sauce and crackling
Marinated roasted chicken thigh with farm chimichurri
Big Glory Bay salmon, lemon & capers Beurre Blanc
Duck leg confit, porcini sauce
Baked polenta, roasted carottes & chickpeas, cured yoghurt & dukkha

SIDES & VEGETABLES
Choose 3 below (*extra $2pp)

HOT
New potatoes with butter & garden herbs
Pilaf rice with spinach
Roasted vegetables with rosemary and garlic
Charred broccoli with roasted almonds
Potato gratin*
Ratatouille*

COLD
Cos lettuce with garlic croutons & crème fraiche
Cauliflower tabbouleh
Mediterranean farfalle pasta salad
Moroccan chickpea & rocket salad
Raw Earth salad
Garden green leaves

BUFFET $60pp
Ciabatta bread included

MAINS (chose 3 options)
Roasted lamb shoulder, garlic, rosemary, gravy & sage butter
Beef sirloin with café de Paris butter
Hot smoked beef brisket, caramelised sour cream, onion confit
Glazed champagne ham with cranberry glaze
Slow cooked pork belly with sticky BBQ sauce and crackling
BBQ baby pork ribs
Marinated roasted chicken thigh with farm chimichurri
Duck legs confit, Dijon mustard
Garden vegetable quiche (VEG)

SALADS & VEGETABLES (chose 4 options)
Cos lettuce with garlic croutons & crème fraiche
Cauliflower tabbouleh
Mediterranean farfalle pasta salad
Moroccan chickpea & rocket salad
Raw Earth salad
Garden green leaves
Potato gratin
Ratatouille
Pilaf rice with spinach
Roasted vegetables with rosemary and garlic
Charred broccoli with roasted almonds

We require a minimum of three out of four courses to be served

Mains, Dessert & Supper Options...

THE BARN

WALK & FORK

4x Options $50pp | 6x options $70pp

COLD

Cold smoked salmon, baked beetroot & balsamic glaze
Fresh coconut ceviche, fried shallots, lime, chili & coriander
Massimo mozzarella with marinated farm vegetables & olives

HOT

Hot smoked duck breast, kumara puree, blueberry sauce
Big Glory Bay salmon, lemon & capers Beurre Blanc & couscous
Duck leg confit, porcini sauce, potato gratin
Slow cooked pork belly with sticky BBQ sauce and crackling & apple coleslaw
Hot smoked beef brisket, caramelised sour cream, onion confit
Baked polenta, roasted carottes & chickpeas, cured yoghurt & dukkha
Roasted lamb shoulder, garlic, rosemary, gravy & sage butter & eggplant puree

SUPPER

LET US KNOW YOUR QUANTITIES

Wagyu pastrami roll with bread, butter & pickles $10pp
Venison sausage roll with house made BBQ sauce $10pp
Grilled chicken with farm pickles & kewpie mayonnaise $10pp
Ham and cheese sauce toasted sandwich $10pp
Quiche Lorraine $10pp
Garden vegetable quiche $10pp
Shoestring fries $8pp
Cheeseboards (feeds 8) $30

DESSERT

SWEET TREATS

4x options $20pp | 6x options $26pp

Baked cheesecake
Layered Oreo butter cream, salted caramel and chocolate mud cake
Pavlova topped with seasonal fruit
Blackberry & caramelised white chocolate or hazelnut & dark chocolate meringue
Plum & frangipane slice
Triple chocolate brownie
Tiramisu slice
Pate de fruit (vegan, gf)
Lemon tartlet
Pecan tartlet
Mini choux pastries filled with crème pâtissière

Includes a seasonal fruit platter
All sweet treats are petit size

We require a minimum of three out of four courses to be served

Our recommended menus

THE BARN

$104 per person

STARTER

The Hunting Lodge substantial grazing table $30pp
A selection of cheeses, charcuterie, cold smoked salmon, olives, crudites, pork rillette, preserves & pickles, dips, whipped butter, ciabatta & crackers

MAIN

Shared mains $52pp
Roasted lamb shoulder, garlic, rosemary, jus & sage butter
Marinated roasted chicken thigh with farm chimichurri
Slow cooked pork belly with sticky BBQ sauce and crackling
Sides
Roasted vegetables with rosemary and garlic
Potato gratin*
Garden green leaves

DESSERT

4x options $20pp
Layered Oreo butter cream, salted caramel and chocolate mud cake
Baked cheesecake
Triple chocolate brownie
Lemon tartlet
Includes a seasonal fruit platter

$122 per person

STARTER

Canapes $20pp
Duck spring roll, chef's peanut sauce
Salmon rillette on blini & capers
Heritage pork croquette with grainy mustard*
Polenta, peas, feta & mint

ENTREE

Shared Entrees $30pp
Hot smoked duck breast, kumara puree, blueberry sauce
Ras el hanout spiced lentil croquette with guacamole & tomato salsa
Charcuterie plate of cured meats with farm pickles & whipped butter

MAIN

Shared Mains $52pp
Roasted lamb shoulder, garlic, rosemary, jus & sage butter
Big Glory Bay salmon, lemon & capers Beurre Blanc
Hot smoked beef brisket, caramelised sour cream, onion confit
Sides
New potatoes with butter & garden herbs
Charred broccoli with roasted almonds
Raw Earth salad

DESSERT

4x options $20pp
Blackberry & caramelised white chocolate meringue
Baked cheesecake
Triple chocolate brownie
Pavlova topped with seasonal fruit
Includes a seasonal fruit platter

We require a minimum of three out of four courses to be served

Optional Extras...

THE BARN

LINEN NAPKIN
$3.00

Stone, Blush, Cream, Sage, Nude Pink, Rust, Silver Grey Pine Green, Olive, Sand, Dirty Lilac, Leather, Black, Wine

LINEN TABLE CLOTHS
$69 PER TABLE

2.4 x 3.3m Woven Linen (Floor Length)
Choose from: Nude, Pink, Sand, White, Stone Grey

GLASSWARE SETS

Standard Highball water & Roma White Wine glasses. INCLUDED

Glass Glacier Goblet & Water $6.80

Cut Crystal Water & Wine $5.90

CHARGER PLATES
$5.30

Choose from clear beaded, gold beaded, gold rim or silver rim

CUSTOM CUTLERY SET
$6.80

Includes; entree, main & dessert.
Choose from gold, copper, matte black or brass.

TRANSPORT
$150

Co- ordination of transport. Transport costs are additional and paid directly to the third party.

NAME CARDS & TABLE NO.
$80

We can make sure Aunty Susanna isn't sitting next to Uncle John for you. Pre package your name tags to the table number and we can arrange them as per the seating plan.

GOLF CART X2
$ 250

We can provide a driver for our golf cart to transport you and your wedding party around during bridal photographs to help move around the site swiftly.

SET UP AND PACK DOWN INCLUDED. DELIVERY AND CLEANING ARE ADDITIONAL FOR CUSTOM ITEMS.

Lighting...

THE BARN

FESTOONS

Glass festoons from corners to centre of barn with dimmer	$678.50
Warm festoons zig-zagging over ceiling (no dimmer)	$713
Glass festoons criss-cross over ceiling with dimmer	$908.50
Courtyard warm festoons (price if ordered on their own)	$575

FAIRY LIGHTS

From sides to centre of ceiling 5 lines per bay. Total 20	$1713.50
From sides to centre of ceiling 8 lines per bay. Total 32	$2173.50
Zig-Zagging over ceiling	$621
Fairy light curtain backdrop with organza 6m wide	$753.25

ADDITIONS ONLY

(Pricing when ordered with an above item)

Barn door draping	$218.50
Courtyard fairy lights	$230
Courtyard Festoon lights	$460.00
White sheer curtain to cover Grey curtain	$414.00

All prices are GST inclusive

Accomodation close by...

THEHUNTINGLODGEGLAMPING.CO.NZ

FRESHWATERFARM.CO.NZ

LICHFIELDS.CO.NZ

VINEYARDCOTTAGES.CO.NZ

COATESVILLELODGE.CO.NZ

KUMEUWINECOUNTRY.CO.NZ/ACCOMMODATION/

BOOKABACH.CO.NZ

MURIWAIVALLEYCOUNTRYSTAY.COM

THE BARN RIVERHEAD

PUKEATUA-FARMSTAY.COM

AIRBNB.COM/H/COATESVILLECOTTAGE

More recommendations are available on request.

THE BARN
IT'S TIME TO CELEBRATE
EVENTS@THEHUNTINGLODGE.COM