



Unforgettable

Wedding Information Package

Thank you for your inquiry regarding holding your wedding reception at Romfords at Tamaki Yacht Club - set in one of the world's finest harbours.

Romfords was proudly built as one of Auckland's first yacht clubs, in 1914. Now operating primarily as a top Auckland wedding and function venue, Romfords with its elegance and versatility is a superb choice for your wedding day.

Romfords is a 7-day a week venue, catering to an extremely high standard and fully licensed. Offering two beautiful reception rooms; the Romfords Room, and the Commodore Room, which both boast magnificent views stretching over the city, inner harbour and gulf islands, Romfords provides a spellbinding situation for any wedding.

The Romfords Wedding Package is a guide to help you plan the reception part of your special day. Romfords is flexible with menus, and the wedding co-ordinators are happy to talk about any changes that you would like to incorporate to make your day even more memorable.

You will find enclosed a range of delectable menus to suit most wedding budgets.

The price per person includes the following:

- Pre-dinner canapés - Our fresh canapés are little works of art. Inspiring, tempting, delicious. They will please the most discerning palate
- A full buffet wedding menu with carvery
- The room dressed - with white linen table cloths and linen serviettes
- Bridal table - dressed and skirted with linen table cloths
- Bar and waiting - professional and friendly service for the duration of your wedding
- Complimentary waterfront car parking
- Music - Background CD and tape music

Romfords takes pride in service, food and location, and the wedding co-ordinators would be delighted to welcome you to view the function rooms and provide you with the opportunity to discuss any special arrangements and menus you may require.

For further information please visit the Romfords website on www.romfords.co.nz, or simply phone 09 528 6463 - we would be pleased to assist.

With warm regards and congratulations,

Megan Edwards
Romfords



YOUR VISION, YOUR STYLE, YOUR DAY

We make it happen.

www.romfords.co.nz





NORTHERNVIEW-PRESIDENTSFUNCTIONROOM

Rangitoto Wedding Menu

On Arrival

Avocado and salmon canapé

Crumbed prawns with sweet chilli and lime

Mini vegetarian spring rolls and samosas with dipping sauce

Seafood dishes

Fresh New Zealand salmon dardnes and dill mayo

Lightly battered fish with tartare sauce

Carvery

Glazed ham on the bone with mustards and pineapple salsa

Mains

Chicken cacciatore – chicken and mushrooms in a wine sauce

Barbecued pork fingers in a honey soy sauce

Chef's selection of summer vegetables

Button mushrooms in a cream sauce

Gourmet jacket potatoes with green herb and red capsicum sour cream

Steamed white and wild rice pilaf

Salad

Baby spinach leaves , feta, bacon, pinenuts and garlic croutons with a citrus vinaigrette

Chargrilled vegetables salad of peppers, onions, eggplant, and zucchini

Baskets of assorted breads and rolls

Dessert

Kiwi Pavlovas with passionfruit topping

Fresh fruit salad or strawberries in season

Citrus cheesecake with cream

Freshly brewed coffee and tea

\$55.00 per person

Prices are per person and gst exclusive



Rakino Wedding Menu

On Arrival

- Salmon mousse in pastry shells
- Chicken satays with peanut sauce
- Mini vol-au-vents with minced shrimp and chicken

Seafood dishes

- Rock oysters in half shell
- Marinated green lipped mussels
- Lightly battered fish with tartare sauce

Carvery

- Glazed ham on the bone
- Roast beef with mustard seeds
- Sauces – honeygrain mustard, pineapple salsa and horseradish

Mains

- Teriyaki Chicken with pineapple and snowpeas
- Sliced beef fillet with mushrooms and onions
- Seasonal stirfry vegetables
- Button mushrooms in a cream sauce
- Roast potatoes with olive oil and rosemary
- Steamed white and wild rice pilaf

Salad

- Green leaf salad with mango-caper vinaigrette
- Summer coleslaw
- Tomato with feta and red onion
- Baskets of assorted breads and rolls

Dessert

- Fresh fruit salad
- Chocolate and raspberry torte with berry coulis
- Passionfruit cheesecake
- Freshly brewed coffee and tea

\$65.00 per person

Prices are per person and gst exclusive



EASTERLY VIEW - MAIN FUNCTION ROOM

Waiheke Wedding Menu

On Arrival

Avocado and salmon canape
King prawn kebabs sautéed in garlic butter
Mini vol-au-vents with shrimp and chicken

Seafood dishes

Fresh New Zealand salmon darnees with a sweet herb crust
Rock oysters in half shells
Lightly battered fish with tartare sauce

Carvery

Glazed ham on the bone with honeygrain mustard crust
Roast beef with black peppercorns
Roast pork with crispy crackling
Roast lamb with garlic, rosemary
Sauces – mustard, horseradish, applesauce and mint
Choose two carvery menu items

Mains

Chicken tagine casserole with apricots and almonds
Wok stirfry beef and vegetables in oyster sauce
Chef's medley of market green vegetables
Button mushrooms in a cream sauce
Baby potatoes with minted butter
Steamed white and wild rice pilaf

Salad

Chargrilled capsicum, aubergine, red onion and mushroom
Gourmet leaf greens, tomato and cucumber salad
Greek salad with feta and balsamic dressing
Baskets of assorted breads and rolls

Dessert

Fresh fruit salad
Kiwi pavlova with passionfruit topping
Chocolate raspberry torte with berry coulis
Lemon meringue pie
Cheeseboard platter of fine New Zealand cheeses with crackers and fruit
Freshly brewed coffee and tea

\$75.00 per person

Prices are per person and gst exclusive



Wedding Beverage Packages

Beverage Menu A

Settlers Hill Chardonnay
Settlers Hill Sauvignon Blanc
Settlers Hill Cabernet Merlot
Lion Red
Export Gold
Speights
Amstel Light
Soft drinks
Orange Juice
\$35.00 per person

Beverage Menu B

Bensen Block Chardonnay
Bensen Block Sauvignon Blanc
Bensen Block Hawke's Bay Merlot
Steinlager
Steinlager Pure
Stella
Heineken
Light Ice
Soft drinks
Orange Juice
\$38.50 per person

Beverage menu C

Lindaeur Special Reserve on arrival
Triple Bank Awatere Valley Pinot Gris
Triple Bank Awatere Valley Sauvignon Blanc
Triple Bank Awatere Valley Pinot Noir
Steinlager
Steinlager Pure
Stella
Heineken
Light Ice
Soft drinks
Orange Juice
\$45.00 per person

Non Alcoholic Package

Fruit Punch served on arrival
Unlimited carafes of softdrink per table
\$18.50 per person

Beverages are served for 4 hours Prices are per person and gst exclusive



Romfords – Wedding Terms and Conditions

Confirmation

Confirmed bookings are established on receipt of the specified non – refundable deposit. Initial confirmation deposit is payable within 7 days of the request. If the deposit is not received within the specified time we reserve the right to cancel the booking

Where a function is postponed any deposits paid may be transferred to the new function date at the discretion of Romfords

Guaranteed numbers

Minimum numbers for catering, seating and beverage requirements are required no less than 7 working days prior to your event.

Numbers charged for will be the minimum advised numbers, or the actual numbers on the day of the event, whichever is the greater.

Food and Beverage

1. No food or beverages may be brought onto the premises by the Organiser (or their guests) unless the prior consent of Romfords has been obtained.
2. Liquor in excess of the amount arranged by the client cannot be issued until an authorisation is signed by the Organiser.
3. Romfords reserves the right to discontinue the supply of food or liquor.

Venue Changes

From time to time, due to business demand the client will be advised of a room change. Romfords must give prior notification of the change

Payment Details

All charges (including estimated liquor consumption) are required to be paid 7 working days prior to the function. The balance is payable, or refund made, within 7 days of account.

All costs incurred by Romfords in recovering any outstanding moneys due will be the responsibility of the client. Surcharges may apply for functions held on Public Holidays.

Cancellations

4. In the event a function is cancelled deposits will be refunded according to the following:
 - 6 - 12 months prior a 75 % refund of all deposits paid will be made.
 - Between 3 and 6 months prior a 25 % refund of all deposits paid will be made.
 - Less than 3 month prior no refund will be given
 - Less than 2 week prior the 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.

Health and Safety

The Organiser of the function is responsible for the conduct of all guests present.

The Organiser of the function is responsible for any damage or theft caused by the guests or subcontractors. The cost of any damage or theft may be charged to the Organiser.

The Organiser indemnifies Romfords against any claims which may arise from injury or damages from the use of any subcontractor the Organiser employs.

- a. In accordance with the Health and Safety in Employment Act 1992 and Romfords Health and Safety Policy, Clients, Visitors and Contractors must obey all reasonable instructions and signs whilst on site, to ensure that their actions do not create hazards to people or property.

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 at the Lounge Exit Door and await further instructions.

Smoking is not allowed in any indoor area.

Signs, Placards and Advertising are not to be nailed, taped, stapled, blutacked or velcroed to any surface. Similarly the above are not to be hung from suspended ceilings. The repair of any damage to walls, doors, ceilings etc. will incur an additional cost.

The provision of additional external communication lines are the responsibility if the Hirer (It should be noted that the provision of these usually requires, at least, seven days notice from the application day to Telecom.).

Please check through the details listed above, advise or amend where necessary, sign below and send back to confirm these arrangements.

