



Presents
YOUR WEDDING

Welcome

Oh, the stories these walls could tell! 9-11 Durham Lane has been many things to many people. More than 170 years ago, people came here to collect fresh drinking water from our well, undoubtedly one of Aucklands' first. In the '70s, punk rockers came here to fall in love. In fact, this site has been the setting for both romance & refreshment- & everything in between. Once a general store, then various nightclubs & even the home to a boot polish company of international renown, The Bluestone Room eventually fell on hard times, standing alone on Durham Lane, forgotten. In the '80s, The Bluestone Room became so derelict she only barely escaped demolition &, from this point on, was revived solely by her recognition as a Category One listed building. Soon after, our owners fell in love with this very special venue & brought her back to life. We have been hosting weddings ever since, for upwards of 10 years. So, we've come full circle, back to love & libation!

In summer, our venue is a perfect retreat from an afternoon of primping & prodding, photographs & fanfare. We have hosted countless reception events, each one as unique & special as our guests. In winter, we are a fantastic option to host your entire wedding day, from first glimpse until final nightcap. Take the stress out of your wedding & opt to spend your day warm & dry! Our beautiful function room is spacious & features a beautiful chapel-like roof that extends far above. The rough hewn stone that greets you at the entrance is a native volcanic stone called blue stone, which features prominently throughout our venue, both creating the perfect unfussy backdrop for vows, & lending a solemnity fitting to this important milestone in your lives. Our completely self-contained function room provides a private entrance from which the bride may make her grand entrance & wow your friends & family. If you are arriving early, our public bar downstairs is always available to welcome guests before the start of your event in the function room. We look forward to celebrating with you soon!





Wedding Package

Our Functions Manager, Chelsea, can help you to achieve any style or theme you have in mind & facilitate with vendors to ensure everything goes off without a hitch. Our function room boasts a bar fully stocked with premium spirits, liqueurs, beer, wine & soft drinks & is staffed by a team that is dedicated to providing friendly, efficient service. Relax & leave everything to us! You can party the night away & then, when the time is right, slip away to a hotel room as little as a few tired feet from our front door. Bliss!

VENUE HIRE

- • Venue Hire \$2300 (incl gst), with a minimum food and beverage spend starting from \$8000 (incl gst)

INCLUDES

- • Music system with integrated sound desk, projector, LCD screens, and programmable coloured ceiling lights
- • Fully customisable room set-up, with tables and chairs for up to 180 guests
- • Professional bartenders and wait staff
- • One-on-one consultation with our Functions Manager
- • Cake and Gift Tables
- • Microphone

**PRICES ARE INCLUSIVE OF GST*

Set Menu

Entrees

Grilled Lamb w/ lettuce leaves, carrot, tomato, olives, topped w/ fried kumara, feta & a minted citrus dressing

Bruschetta w/ cream cheese, crunchy salsa, & avocado

Chili ginger prawn cutlets w/ cheesy orzo salad

Mains

Beef sirloin w/ risotto, roasted vegetables & a creamy peppercorn sauce

Cajun spiced chicken w/ potato garlic mash, roasted vegetables & a roasted lime salsa

Moroccan lamb curry w/ basmati rice and roasted vegetables

Pork collar steak w/ potato garlic mash, roasted vegetables & a smokey BBQ sauce

Desserts

Classic tiramisu w/ kahlua sauce & chocolate

Sticky date pudding w/ caramel sauce & vanilla ice cream

Peach & passionfruit cheesecake w/ raspberry coulis & fruits



Pricing Options

Inclusive of bread rolls & herb butter

\$79

Your choice of **two entrée** options

Your choice of **two mains** options

Your choice of **two dessert** options

**PRICES ARE PP, INCLUSIVE OF GST*

*ALL COURSES SERVED
ALTERNATIVELY TO GUESTS*

BUFFET MENU

*ALL BUFFETS BEGIN WITH FRESH WARM BREADS

*PRICES ARE PP, INCLUSIVE OF GST

BRONZE BUFFET | \$69

SILVER BUFFET | \$79

GOLD BUFFET | \$89

Mains

Roasted buttermilk chicken w/ creamy white wine sauce /GF

Pork medallions w/ crispy crackling & apple jus /GF

Sides

Roasted potatoes w/ garlic & butter /GF

Steamed beans, green cauliflower & broccoli w/ port & thyme sauce /GF

Salads

Mixed leaf salad w/ red onion, tomato, cucumber, apple & ranch dressing /GF

Roasted pumpkin salad w/ baby spinach, warm vinaigrette & feta

Desserts

Chocolate brownie w/whipped cream /GF

or

Berry mousse w/white chocolate fudge cream /GF

Mains

Braised lamb w/ middle eastern spice rub & pomegranate jus /GF

Slow cooked beef ribs w/ barbecue sauce /GF

Berberé chicken baked off w/ lemon & yoghurt. Served w/ creamy herb sauce /GF

Sides

Crispy coleslaw w/ onion, cabbage, carrot, kale & iceberg lettuce /GF

Steamed seasonal vegetables w/ parsley & garlic butter /GF

Roasted mushrooms w/ thyme & garlic butter /GF

Salads

Caesar salad w/ cos lettuce, onion, olive, croûton, egg & ranch dressing /GF

Mediterranean orzo salad w/ chickpeas, spinach, beetroot, pumpkin & sun-dried tomato pesto

Desserts

Chocolate mocha tart w/vanilla whipped cream

Fruit trifle w/whipped cream, raspberry jam & custard /GF

Mains

Cajun roasted chicken w/ creamy lime salsa & parmesan cheese /GF

Braised pork belly w/ fennel, apple cider & five spice rub /GF

Chargrilled scotch fillet w/ truffle butter. Served medium rare /GF

Potato topped fish pie w/ lemon zest & bechamel

Sides

Crispy chickpeas w/ spinach, onion, olive & tzatziki /GF

Steamed seasonal vegetables w/ caraway seeds, garlic & butter /GF

Creamy mushroom, basil & sundried tomato risotto /GF

Garlic Parmesan & roasted brussel sprouts /GF

Salads

Mixed leaf salad w/ red onion, tomato, cucumber, apple & ranch dressing /GF

Quinoa salad w/ beetroot, carrot, red onion, cucumber, pumpkin seed, mint, orange & pomegranate dressing /GF

Beetroot, feta & rocket salad w/ walnuts & balsamic dressing /GF

Desserts

Chocolate fudge cakes w/ French vanilla cream & chocolate ganash

Classic tiramisu w/ kahlua, mascarpone cream & chocolate

Fruit trifle w/whipped cream, raspberry jam & custard /GF

GRAZING TABLE

\$26_{PP}

Chefs selection of...

**MEATS, CHEESES, BREADS,
CRACKERS, PICKLES, DIPS, NUTS,
FRESH HERBS, DRIED & SEASONAL
FRESH FRUITS & CHOCOLATES**

**SUBJECT TO SEASONAL CHANGE AND AVAILABILITY*

**PRICES ARE PP, INCLUSIVE OF GST*

***MIN 50 PAX**



Canapes

COLD CANAPES

Salmon puffs, w/ cream cheese & chives / \$4.5

Mushroom, beetroot & feta bites / \$4.25 / GF

Chorizo, pumpkin, feta & basil crostini / \$4.5

Thai chicken & melon cos lettuce cups / \$4.5 / GF

Spinach & sundried tomato quiche w/ tomato relish / \$4

Courgette, ricotta, pine nut & basil bites / \$5 / GF

Spicy prawn shooters / \$5

Goats cheese bilinis w/ onion jam & micro greens / \$4.5

HOT CANAPES

Sirloin skewers w/ peppercorn jus / \$4.50 / GF

Vegetarian kofta w/ mint raita & toasted cumin seeds / \$4.5

/ GF

Falafel cakes w/ tomato confit & hummus / \$4

Butter chicken & yoghurt on crispy naan / \$4.8

Pulled lamb, rosemary & tzatziki crostini / \$4.5

Mushroom, thyme & basil arancini w/ sriracha mayo / \$4

Fishcakes w/ mint slaw & lemon aioli / \$4.5

Queen Scallop w/ truffle cauli puree & parmesan crisp / \$4.5

/ GF

Pizza al padellino *choice of:* Ham, cheese & pineapple /
Halloumi & vegetables / Spicy chicken & bacon / Beef & pesto/
Sausage & salami / \$4.5

Lamb Kofta w/ mint yoghurt sauce / \$4.5 / GF

SUBJECT TO AVAILABILITY. MINIMUM OF 50 PER CHOICE REQUIRED.

**PRICES ARE INCLUSIVE OF GST*



Platters

EACH PLATTER WILL SERVE 8-10 PEOPLE

BREAD PLATTER \$55

A selection of artisan breads,
w/ house dips & pickles

DEEP FRIED PLATTER \$80

Vegetable samosas & spring rolls, prawn twisters, pork
wontons, & crumbed hoki

ANTIPASTO PLATTER \$99

A selection of cured meats, cheeses, fruits, crackers,
pickled vegetables & dips

MIXED HOT PLATTER \$160

Lamb kofta (gf), mini pies, onion rings, spicy prawn
cutlets (gf), southern style chicken sticks, beef nacho bites,
falafel, feta & quinoa bites (gf) & pita breads

SEAFOOD PLATTER \$185

Searched scallops, steamed mussels, smoked salmon,
crumbed hoki, fresh half shell oysters w/ salsa & lemon,
salt & pepper squid & prawns, prawn twisters, & breads

DESSERT PLATTER \$120

Chefs selection of dessert canapés

**MINIMUM OF 3 PER CHOICE REQUIRED.
ADDITIONAL CHARGES MAY APPLY
PRICES ARE INCLUSIVE OF GST*



Contact Us

To discuss and personalise your event requirements in more depth or to arrange an appointment to visit our venue please contact our Functions Manager Chelsea Kingsford on:

(09) 3020930

functions@thebluestoneroom.co.nz

www.thebluestoneroom.co.nz



