



*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/ 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

**Roasted lamb** w/ potato garlic mash, roasted vegetables & rosemary jus

**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, carrot & 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

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

## Desserts

**Chocolate mocha torte** w/vanilla whipped cream

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

## Mains

**Cajun roasted chicken** w/ creamy lime salsa

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

**Chargrilled sirloin steak** w/ peppercorn sauce. Served medium rare /GF

**Potato topped fish pie** w/ lemon zest & bechamel

## Sides

**Crispy chickpeas** w/ spinach, onion, olives & tzatziki /GF

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

**Roasted potatoes** w/ garlic, rosemary & olive oil /GF

**Braised red cabbage** w/ fennel & red wine /GF

## Salads

**Mixed leaf salad** w/ red onion, tomato, cucumber, carrot & ranch dressing

**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 ganache

**Classic tiramisu** w/ kahlua, mascarpone cream & chocolate

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



# GRAZING TABLE

**\$26<sub>PP</sub>**

*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** salsa / \$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 / \$5 / GF

**Vegetarian kofta** w/ tamarind chutney / \$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 / \$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





# 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**

Seared scallops, steamed mussels, smoked salmon, fish  
bites, 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](mailto:functions@thebluestoneroom.co.nz)**

**[www.thebluestoneroom.co.nz](http://www.thebluestoneroom.co.nz)**





