

The Brigham

Club Get - together's Packages



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The Brigham

From Car Clubs to Probus groups, we can cater to all your needs to make your get-together's unforgettable.

Since it first opened in 2006, The Brigham has enjoyed a growing reputation as a wedding and function venue and local restaurant/café.

With its beautiful, established 3-acre gardens and flexible catering space, it provides guests with a wealth of options.

With their indoor and outdoor spaces, large range of food options, and choice of alcoholic and non-alcoholic beverages, The Brigham will plan and execute unforgettable events that everyone will enjoy.

Additional info



Our long tables are 800 x 240mm in diameter.

We have a cake stand and knife available.

Some candle centerpieces and free-standing candelabras are not suitable. Please discuss with management if you have concerns.

In-house music system: The Brigham has a system that covers phones (With aux) and laptops. All music providers e.g: DJs and bands must plug into our in-house system as per your deposit receipt. We may not be able to allow bigger bands due to noise restrictions.

We also have a cordless microphone available for speeches.

Complimentary printing of menus for set menu options only.

Complimentary set up of your pre-arranged table centerpieces and/or place cards if delivered the day before.

All gifts are to be removed from The Brigham on the night as they are not covered by insurance.

After reaching our minimum numbers, children under 9 are half-price.



Pre Dinner Canape Selection

- ~ Spiced chicken skewers with garlic aioli
- ~ Kumara and herb Croquette
- ~ Money bags (Pork wontons) with lime and chilli dipping sauce
- ~ Beef on toasted crostini with caramelised onion and horseradish cream
- ~ Tempura prawns, sweet chilli sauce
- ~ Smoked salmon blinis with citrus cream cheese
- ~ Vol au vents with choice of fillings
- ~ Tuna on chilli bread
- ~ Chicken and sundried tomato on toasted crostini
- ~ Citrus glazed prawns on toasted crostini
- ~ Tandoori Chicken Tikka
- ~ Vegetable pakora (crispy fried vegetables in a chickpea flour batter) with tamarind chutney

*(1 choice : \$8 pp/ 2 choices : \$12 pp/ 3 choices : \$15 pp
One Hour of Canape service*





Platters

Hot platters

- ~ Kumara & Herb croquette : \$75
- ~ Spiced Chicken Skewers : \$95
- ~ Tempura prawns : \$105
- ~ Meatballs : \$90
- ~ Crumbed fish bites : \$90
- ~ Freshly baked sausage rolls : \$75
- ~ Assortment sliders : \$120

Colds

- ~ Sushi (Chicken/Salmon/Vegetarian) : \$105
- ~ Smoked salmon blinis with citrus cream cheese : \$95
- ~ Chicken & Sundried tomato on crostini : \$75
- ~ Assorted Sandwich triangles : \$90

Sweet treats

- ~ Chocolate fudge brownie : \$90
- ~ Bite size Cheesecake : \$90
- ~ Chocolate dipped creampuffs : \$90

(All platters contain 30 pieces per platter)





Function Buffet Menu

BREADS

~ Selection of freshly baked breads and rolls, Homemade dips. Olive oil

SALADS (SELECT THREE)

- ~ Fresh garden salad
- ~ Israeli cous cous, peppers, tomato, lemon & olive oil dressing
- ~ Baby red potato salad, fried capers, shallots, gherkins, Italian parsley
- ~ Beetroot & Orange salad
- ~ Chef's traditional coleslaw
- ~ Greek Salad - Peppers, cucumber, red onion, Feta, olives in a mustard vinaigrette
- ~ Roasted pumpkin & Quinoa salad
- ~ Chickpea & Coriander salad

FROM THE CHEF'S CARVERY (SELECT ONE)

- ~ Citrus glazed Champagne ham on the bone with accompanying sauce
- ~ Roast pork, crackling, apple sauce, gravy
- ~ Roast Sirloin of Prime steer beef with seeded mustard crust Accompanying sauces
- ~ Roast leg of New Zealand lamb

HOT MAINS (SELECT TWO)

- ~ Panko crumbed fish with tartare sauce
- ~ Butter Chicken
- ~ Lamb Korma
- ~ Spinach and feta Penne pasta, homemade tomato sauce, shaved Parmesan
- ~ Vegetarian lasagna pumpkin, spinach & feta
- ~ Roasted chicken breast, vine ripe tomato, olives
- ~ Beef stroganoff
- ~ Sweet & Sour Pork belly
- ~ Meat balls in a lightly spiced tomato sauce
- ~ Matar Paneer (Cottage cheese and minted peas with delicate Indian spices & herbs)

OTHER HOT DISHES (SELECT THREE)

- ~ Kumera croquet
- ~ Baby potatoes roasted with olive oil, rosemary
- ~ Yellow Dal - Tempered yellow lentils
- ~ Creamy Gratin potatoes with thyme & garlic
- ~ Medley of chefs seasonal vegetables
- ~ Roast Vegetable mix
- ~ Steamed Fragrant Rice
- ~ Broccoli & Cauliflower Au gratin

DESSERTS (SELECT TWO)

- ~ Pavlova with cream & Fruit topping
- ~ Cheesecake selection
- ~ Seasonal Fresh Fruit salad
- ~ Sticky date pudding with toffee sauce
- ~ Chocolate Mud Cake
- ~ Blackforest gateau

* * *

Selection of Herbal teas and Filter coffee

\$55.0 per person inclusive of GST (minimum 25 full paying adults for Lunch and 30 for Dinner/ Minimum beverage spends apply for Dinner Bookings. Menus can be customized to suit your requirements



Optional Buffet Add Ons

Seafood Platter - \$12 pp

*Scallops, prawns, smoked salmon & steamed mussels with
sauces*

Antipasti with continental meats - \$8 pp

Extra Carvery - \$8 PP

Extra Main dish : \$5 pp

Extra Dessert : \$4 pp

Fresh oysters - POA

Seasonal availability (Either pacific rock or Clevedon coast)



Venue hire details

- Venue Hire charges

-No venue hire charges for the first 4 hours of access to the venue

-After the first 4 hours, venue hire charges apply as below

Friday - Sunday : \$250 per hour

Monday - Thursday : \$200 per hour

- Capacity

-80 in the main dining area

-30 on the wraparound conservatory (covered deck)

-80 under the outdoor covered canopy in the gardens

(Exclusive use of the premises dependent on numbers and access times required)

-Day time events: between 9AM-3PM

-Evening events: after 4PM

- Costs

-Minimum Bar tab by the host of \$22 per person including alcoholic and non-alcoholic beverages (for evening events)

-Full buffet menu from \$55 per person, includes desserts, filter coffee & tea

- Inclusions

-White tablecloths for indoor tables.

-Projector & screen (inside the main dining room)

-Sound system to plug in your music and microphones

-DJ's allowed (If you book entire venue) . DJ's must plug into our sound system

-Fairy lights (main indoor area)

-Cake table, cake knife & gift table

-Glassware, cutlery & crockery

-Use of wishing well

-Ample free car parking

-Set up & cleaning

- Licensing hours:

Monday-Thursday: 8AM-11PM

Friday-Saturday: 8AM- 12:30PM

Sunday: 8AM- 10:30PM

- Optional Add ons:

-Pre-dinner canapes from \$8 per person.

-Finger food platters

-Chair covers, sash & table runners \$8 per chair

-Beverage packages

Terms of Booking & Agreement

Partnership

- Contained in this contract are the detailed commitments and arrangements to be provided for your Event. To enable us to provide maximum service, you should indicate any requirements beyond the level of these commitments upon return of the signed copy of this agreement to The Brigham.
- Client obligations pertinent to deposits and cancellation terms are embodied in this agreement. Any changes can be requested in writing to The Brigham, but not necessarily granted.
- If a copy of your signed contract or deposit is not received by the date requested The Brigham reserves the right to release all venue space held. The Brigham must agree to any alterations to arrangement details in this document in writing.
- All prices quoted include Goods and Services Tax, 15%.

Confirmation

- No provisional bookings will be held under any circumstances.
- By Paying or agreeing to pay the deposit for the booking, you are deemed to have accepted these terms and conditions, you also acknowledge that you have received a copy of the terms of booking.

Deposit

- A non-refundable deposit \$500 is required no later than 5 working days after the receipt of the signed booking Form and terms of Booking.
- Failure to pay the deposit within this time will result in the booking being released and reservation cancelled.

Cancellations or Change of date

- All cancellations and change of event date must be in writing.
- A change of date is allowed (subject to availability) without any penalty, within 90 days of the original date of booking (date deposit was paid), but not less than 30 days prior to the Event date.
- A date of change is allowed only once and without change to the cancellation policies listed herewith.
- All monies paid are non-refundable and will only be adjusted on the Final account.
- The reduction (significant drop in numbers and minimum spend) in any services confirmed at the time of booking are also subject to cancellation fees as outlined above.
- If a cancellation or change of date is notified less than 30 days prior to the event date, you may be liable for the total estimate of the Event (minimum spends agreed at the time of booking).
- In event of "Force Majeure", and our inability to operate, The Brigham's liability is limited to the refund of monies paid or as required by law.

Guaranteed Food and Beverage numbers

- Final catering numbers are to be advised 10 days prior to the event/booking date; this is regarded as the minimum number for catering purposes; this number will be charged on your final account regardless of any drop in numbers. Any increase in numbers will be charged accordingly. (MINIMUM GUARANTEED OR ACTUAL, WHICHEVER IS HIGHER).
- Please note that the final catering numbers cannot deviate more than 20% from the original catering numbers booked.

Payment

- Full payment is required 7 days prior to the event date. You will be provided with a total estimate / invoice. Please note any additional on consumption charges such as beverage will be required to be paid in full upon departure from the venue.
- The Host accepts responsibility for all accounts (e.g. dinner, liquor, decorations, set up, incidentals, if any (and any other miscellaneous charges) for the guests or invitees that are not paid directly on departure.
- The deposit of \$500 will be retained till the conclusion of the event to cover any incidentals. Any balance (after deducting the incidental expenses) will be transferred to your nominated account within 2 working days.
- Credit card payments will incur a surcharge of 2%.

Menu selection

- Please confirm your menu selection no later than 10 days prior to the event, or as otherwise advised. If the menu choices are not selected 10 days prior, we will make the selection as deemed fit.
- Wine List is subject to change, please contact The Brigham to obtain an updated wine list when making your menu selection.

Food & Beverage

- No Food or Beverage of any kind is permitted to be brought into or removed from the premises by the Host, guests or invitees under any circumstances unless agreed prior in writing (celebration cakes are exempted)
- In case we have agreed to, and you are bringing your own food or beverage, The Brigham will not be liable for any food related incident and our Kitchen and staff will not handle that food. No reduction in Menu prices applies.

Insurance and Damages

- We will take all necessary care but will not accept any liability for damage to or loss of any property or merchandise left in the premises prior to, during or after any event.
- It is recommended that the host/ organizers arrange their own personal liability insurance and security as required.
- On signing the terms and conditions the client accepts responsibility for all damages to the venue i.e. walls, carpet, doors, tables, chairs, or any equipment etc. The client accepts to pay the full amount of repair and/or replacement.

Decorations

- Table items/decorations are the responsibility of the Host to arrange and organize the placement of on the tables.
- It is the Host's responsibility to arrange collection of all material within 24 hours (or as agreed) after the event. Any items left at The Brigham will be disposed of after that time period -this includes table decorations, flowers and cakes.
- It is expressly forbidden to use screws, nails, tacks, adhesive paper or any similar fixing devices on any part of the interior or exterior of the venue, except with prior consent of the Manager.
- No Confetti, glitter/glitter or confetti filled balloons or artificial petals are to be used.

Music Options

- We provide a plug in for Music and it must comply with the permitted noise levels for the zoning (Rural). Management discretion is binding.
- No amplified music is permitted in the grounds after dark, However Music within the building/deck is allowed.
- DJ's/ Juke box or Two-piece bands can be booked. Sorry, bigger bands are not permitted. DJ's must plug into our sound system and not allowed to bring speakers.

Alcohol & Drinks

- Our closing times are dictated by our licensing hours.
- We do allow pre-determined BYO Wine ONLY, (Corkage charges apply). Please note that the alcohol/ drinks must be in our control. No other BYO drinks allowed.
- No drinks can be carried in the Car park.
- The Duty manager reserves the right to decide on the level of intoxication of patrons and request them to leave the premises if deemed so.
- If the venue finds patrons acting in a manner which is a breach of Liquor license conditions, Management reserves the right to deny service.
- If the management deems fit that there is requirement of security arrangements, these charges will be passed on to you.

Access Times

- Access to the venue is during the agreed times only. Extra charges will apply for any extended times, subject to availability (must be pre-arranged).

Event Booking Form



EVENT DATE : _____ Deposit Paid (Nonrefundable) : \$ _____

Type of Event : _____

All Access times to the Venue: From : _____ Till _____

Event/Service Start Time: _____ Event Concludes at : _____

Minimum numbers of adults guaranteed for catering purposes: _____

Estimated Numbers Attending: Adults _____ Children aged between 2 & 9 years- Half price): _____

No. of vendors for Catering purposes(Photographer/ Videographer/ DJ/ Celebrant/ others): _____

Venue Hire Costs: ____/ Minimum Menu Price: ____ (per person) / Minimum Beverage spend: ____ (pp)

Mode of Payment: (2.5% Surcharge applies for Credit card payments) _____

Account Name : (Person or Company responsible for all accounts) _____

Full Name/s of Event Organizer or Contact person/s:

Postal Address :

Physical Address (if different)

Contact Number/s: Primary : _____ Alternate Contact number: _____

Email (Primary) : _____

Email (Alternate) : _____

We have carefully read & fully understood the Event booking terms and conditions as outlined by The Bringham. We agree to adhere to these

terms & conditions; as such, we wish to confirm our event to be held at The Bringham, 164 Bringham creek road, Hobsonville, Auckland, as per details given on this booking form.

Payments Can be made into our ASB Bank a/c – The Bringham 12-3489-0039202-00, quoting the Ref no. on the top corner of the booking form.

This form can be treated as a GST invoice once paid. GST no. 110-592-655 (GS Hospitality NZ ltd T/A The Bringham)

Agreed & Signed _____ Dated : _____