

Birthday Party Packages

Children / 21st / Milestone Birthday Parties



2025 - 2026

164 Brigham Creek Road, Hobsonville, Auckland 0618

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The Brigham

Birthdays shouldn't be stressful, they should be full of fun and excitement. The Brigham team can help to make sure the birthday you book runs smoothly and effortlessly.

We cater to all sorts of Birthday events including (but not limited to): children's parties, 21st birthdays and milestone birthdays.

From buffet menus to platter options, we have a variety to suit all needs/diets/cultures. Something you don't see on the menu's that you would like to include? No problem just talk with us and we can work out how to fulfil your requirements.

You have options of spaces that include: Indoor (permanent fairy lights and optional use of projector/screen), marquee (has a beautiful backdrop of our 3-acre gardens) or for a smaller group- the side deck.

There are additional options available that you can add on too.





Our long tables are 800 x 240mm in diameter. A typical head table of 8 people would be approximately 4.8 meters in length.

We have a cake stand and knife available.

Some candle centrepieces 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 (when you have exclusive use of the venue).

Complimentary printing of menus (set menu options only).

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

Minimum numbers apply (children 9 and under 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







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)





BREADS

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

SALADS (SELECT THREE)

- ~ Fresh garden salad
- ~ Israeli couscous, 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)

- \sim 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-ripened tomato, olives
- ~ Beef stroganoff
- ~ Sweet & Sour Pork belly
- ~ Meatballs in a lightly spiced tomato sauce
- ~ Matar Paneer (Cottage cheese and minted peas with delicate Indian spices & herbs)

SIDES DISHES/ ACCOMPANIMENTS (SELECT THREE)

- ~ Kumara croquette
- ~ 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

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Selection of Herbal teas and Filter coffee

\$55.0 pp inclusive of GST (minimum 25 full paying adults for Lunch and 30 for Dinner/ Minimum beverage spends apply for Dinner Bookings. Children aged 9 and under are half price. Menus can be customized to suit your requirements



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)





PLATINUM BEVERAGE PACKAGE

~ Oyster Bay Bubbles

~ Oyster Bay Chardonnay

~ Oyster Bay Sauvignon Blanc

~ Oyster Bay Pinot gris

~ Oyster Bay Rose

~ Oyster Bay Pinot Noir

~ Oyster Bay Merlot

~ Premium beers

~ Juices & Soft drinks

- 3 Hour Package : \$50 per person- 4 Hour Package : \$55 per person- 5 Hour Package : \$60 per person- 6 Hour Package : \$65 per person

GOLD BEVERAGE PACKAGE

~ Brancott estate bubbles

~ The Grayling Chardonnay

~ The Grayling Sauvignon Blanc

~ The Grayling Pinot Gris

~ The Grayling Pinot Noir

~ Festival Block Merlot

~ Standard Beers

~ Juices & Soft drinks

3 Hour Package: \$45 per person4 Hour Package: \$50 per person5 Hour Package: \$55 per person6 Hour Package: \$60 per person

MINIMUM BEVERAGE SPEND

~ Bar tab by the host of \$22 per person Including your choice of drinks (Non-alcoholic & alcoholic)

Spirits will be charged on per actual consumption

Free Drinking Water will be available throughout the event. Our Host Responsibility Policies apply.





• 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 3.30PM

Costs

- -Minimum Bar tab by the host of \$22 per person including alcoholic and non-alcoholic beverages (applies to evening events only)
- -Full buffet menu from \$55 per person, includes desserts, filter coffee & tea

Inclusions

- -White tablecloths provided for all indoor functions with a buffet menu. For platter-only functions, tablecloths can optionally be laid-out for \$12 per table.-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 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 guarante	eed for catering purposes:	
Estimated Numbers Attending: Adult	sChildren aged between 2 & 9 years- Half price):	
No. of vendors for Catering purposes	s(Photographer/ Videographer/ DJ/ Celebrant/ others):	_
Venue Hire Costs:/ Minimum Me	enu Price: (per person) / Minimum Beverage spend:(pp)	
Mode of Payment: (2.5% Surcharge a	applies for Credit card payments)	
Account Name : (Person or Company	y responsible for all accounts)	-
Full Name/s of Event Organizer or Co	ontact person/s:	
Postal Address :		
Physical Address (if		
Contact Number/s: Primary :	Alternate Contact number:	
Email (Primary) :		
Email (Alternate) :		
these terms & conditions; as such, we wish to confir details given on this booking form. Payments Can be made into our ASB Bank a,	d the Event booking terms and conditions as outlined by The Brigham. We arm our event to be held at The Brigham, 164 Brigham creek road, Hobsonville, Aucklary of The Brigham 12-3489-0039202-00, quoting the Ref no. on the top corner of the paid. GST no. 110-592-655 (GS Hospitality NZ ltd T/A The Brigham)	and, as per
Agreed & Signed	Dated :	