

Capturing Memories

Weddings & Events

BROADLANDS LODGE



CALL US ON (07) 333 7473 AND LETS CHAT
ABOUT YOUR WEDDING DAY!

www.broadlandslodge.co.nz

334 White Road, RD 1, Reporoa, 3081

info@broadlandslodge.co.nz



Broadlands Lodge is a family owned and operated business set in established country gardens, surrounded by farmland. The grand Edwardian homestead was relocated from Wairoa in 1998 and lovingly restored. A second Victorian villa was relocated two years later and now serves as accommodation for guests. Both look out to the pool, established country gardens and Broadlands Valley. The purpose-built rustic barn was built in 2017 to enable a one stop wedding service and venue.

How does It work?

We believe it's in your best interest to have a "No Hidden Charges Policy"; we want to make sure you are 100% clear on fees upfront without the risk of additional (surprise) charges.

What's included in the venue hire?

Generally speaking the hire fee of \$6,500.00 (incl GST), includes exclusive use of the venue and manicured gardens for the duration of your event, up to eight hours and includes;

Ceremony settings including:

- Edwardian formal
- Rustic barn
- Country garden
- Toilet facilities
- Indoor and outdoor festive and task lighting
- Reception coordinator to ensure your day is perfect
- Reception tables and chairs for 150 guests indoors (capacity 200, extra charge)
- Crockery, cutlery, water glasses and carafes, salt and pepper
- Cake table, knife and serving set
- Professional, uniformed food and bar staff
- Clean up and pack down
- Refuse disposal





When can we set up for the wedding?

The premises will strictly be available from 2pm - 5pm the day before your wedding for rehearsal and set up. Ceremonies proceed at 4pm (earlier by arrangement), and conclude by 11.30 p.m. Guests and all vehicles need to have departed by midnight on the day of the hire. All props, belongings and hired equipment must be removed from the venue and grounds by 10am the morning after your wedding day.

How does catering work?

Broadlands Lodge provides a full catering service employing qualified, experienced staff. We have sample menus and our chefs will work with you to accommodate your special requirements. We have a full bar, please refer to our wine list.

Optional extras:

- Marriage Celebrant
- PA system / Bluetooth speakers
- Signing table and chair
- Table linen and dressing service (formal or rustic)
- Outdoor seating for 60

Do you have accommodation?

We have a 2 bedroom, 2 ensuite villa, which can sleep up to 6 people, with 3 king beds. We charge \$400 per night for 4 guests and an extra \$25 per person for additional guests. Continental breakfast is complimentary.

What time can we check-in to the accommodation?

Guests are welcome to check in from 2pm.

What time is check-out?

Guests must check out by 11am.



Wine & Drinks List

Reds

Ash Ridge Estate Hawke's Bay - Merlot | **\$44**

Perfumed with dark berry fruits and plum, deliciously juicy with mocha and spicy notes.

Ash Ridge Estate Hawke's Bay - Syrah | **\$46**

Lifted aromatics of blackcurrant and blackberries, rich with boysenberry flavours and fine tannins.

Mansion House Bay – Pinot Noir | **\$44**

Homegrown Pinot at its finest. Silky texture and vibrant acidity.

Hills and River Hawke's Bay - Merlot | **\$39**

Fruit driven style.

Whites

Ash Ridge Estate Hawke's Bay - Sauvignon Blanc | **\$44**

Aromas of lemongrass and passionfruit lead to an intense palate delivering lime curd, citrus and guava with a crisp bright finish.

Ash Ridge Estate Hawke's Bay - Pinot Gris | **\$44**

Bright aromatics of ripe pears and honey, with blossom and spice. The palate is rich and textural being 85% barrel fermented, there is a core of apple and pear, and a creamy crème-brulee palate.

Ash Ridge Estate Hawke's Bay – Chardonnay | **\$44**

Aromatics of citrus and white florals. A palate of ripe nectarines, juicy acidity and toasty oak make this wine extremely drinkable.

Mansion House Bay - Sauvignon Blanc | **\$44**

Silver medal at Bragato Wine Awards. Full-flavoured and abundantly rewarding.

Mansion House Bay - Pinot Gris | **\$44**

A drier Pinot Gris, made to be enjoyed with food. This vintage had the ideal conditions for ripening.

Hills and River Hawke's Bay - Sauvignon Blanc | **\$39**

Hills and River Hawke's Bay - Pinot Gris | **\$39**

Bubbles

Mionetto Prestige Prosecco – Treviso Brut | **\$44**

Rosé

Erabus Awatere Valley - Pinot Noir Rosé | **\$44**

BYO Wine \$22.50 per bottle corkage

Beer \$6.50

- Tui
- Speights Gold
- Lion Red
- Waikato
- DB Citrus

Premium \$8.00

- Heineken
- Corona

Light \$6.50

- Amstel Light

Non Alcohol \$4.50

- Bundaberg Ginger Beer
- Bundaberg Lemon Lime and Bitters
- Lemonade, Coke
- Orange Juice

Broadlands Punch \$10.50 per litre



Menu Options

Classic Banquet \$67.50 per person

Chef's choice of canapes – 4 per person
2 hot, 2 cold, with gluten free options

Country style fresh bread served with butter

Main course (choose two options) all mains are gluten free.

- Succulent baked leg of ham with our delicious honey mustard glaze
- Tender seared chicken thigh marinated in lemon, garlic and fresh herbs
- Succulent roast pork with caramelised apple and rosemary jus served with:
Gourmet new potatoes with lashings of fresh herb butter and seasonal salads

Your wedding cake served with tea & coffee or:

Dessert – add \$10 per head

- Broadlands lemon cheesecake
- Chocolate brownie (gluten free)





Menu Options

Prime Banquet \$69.50 per head

Chef's choice of canapes – 4 per person 2 hot, 2 cold, with gluten free options
Country style fresh bread served with butter

Main course (choose two options) all mains are gluten free.

- Whole roasted scotch fillet of beef seasoned and served with red wine and rosemary jus (cooked medium rare).
- Tender seared chicken thigh marinated in lemon, garlic and fresh herbs
- Pan seared salmon fillet (extra \$3 per person) classic French style served with a citrus hollandaise sauce.

Served with:

Gourmet new potatoes with lashings of fresh herb butter and seasonal salads.

Your wedding cake served with tea & coffee or:

Dessert – add \$10 per head

- Broadlands lemon cheesecake
- Chocolate brownie (gluten free)



Menu Options

Alternate Plate \$73.50 or extra \$5.50 per person for choice

Choice of canapes:

- Broadlands savoury croquettes
- Beef and horseradish crostini
- Smoked salmon crostini
- Quinoa feta bites (GF,V)*

At your table:

Country style fresh bread served with butter

Main course (choose two options) all mains are gluten free.

- Lemon and chipotle marinated chicken breast with white bean hummus and a kumara and sweet corn hash.
- Five spice braised wagyu beef brisket with a pumpkin puree, baby carrots and a fresh herb and garlic sauce.

Dessert

Your wedding cake served with tea & coffee

*Gluten Free, Vegetarian



Menu Options

Alternate Plate \$79.00 or extra \$7.50 per person for choice

Choice of canapes:

- Smoked kahawai croquettes
- Beef and horseradish crostini
- Lamb kofta with pickled cucumber and tzatziki
- Quinoa feta bites (GF,V)*

At your table:

Country style fresh bread served with butter

Main course (choose two options) all mains are gluten free.

- Beef eye fillet with carrot puree, marinated mushroom and bok choy, with a red wine jus.
- Pan seared salmon on a bed of Israeli couscous, with sundried tomato and wilted baby spinach with a fresh salsa verde.

Dessert

Your wedding cake served with tea & coffee.

*Gluten Free, Vegetarian



Menu Options

Late Night Snack \$12 (3 items) per person

- Selection of hot savouries home-baked and fresh from the oven
- Mini fish and fries individual serving of hoki bites and chunky fries
- Texas pulled pork sliders smokey, spicy and delicious

Grazing Platter \$135

Variety of speciality cheeses, crostini and crackers, homemade relishes and fresh fruit

PLEASE NOTE: The food & drink prices are valid until 30 April 2022. From 1st October 2022, there will be a 5% increase in price.



Supplier List

Celebrant:

Wendy Hay

www.broadlandslodge.co.nz/wendy-hay-celebrant

0272548107

Photographers:

Bespoke Photography

www.bespokephotography.co.nz

Jessica Lee Photography

www.jessicalee.co.nz

Abby Dance The Photographer

www.abbydance.co.nz

Fantail Photography

www.fantailphotos.com

Dear White photography

Memories@dear-white.com

Decor Hire:

Eventrent

www.eventrent.co.nz

Getset

www.getseteventhire.co.nz

Florists:

Donna, Eventrent
www.eventrent.co.nz

XOX Florist Taupo
www.xoxfloral.co.nz

Wedding Cakes:

Kootcakes
www.kootcakes.nz

Baked with Love
www.bakedwithlove.co.nz

Bus Transport:

Nimons
www.nimons.co.nz

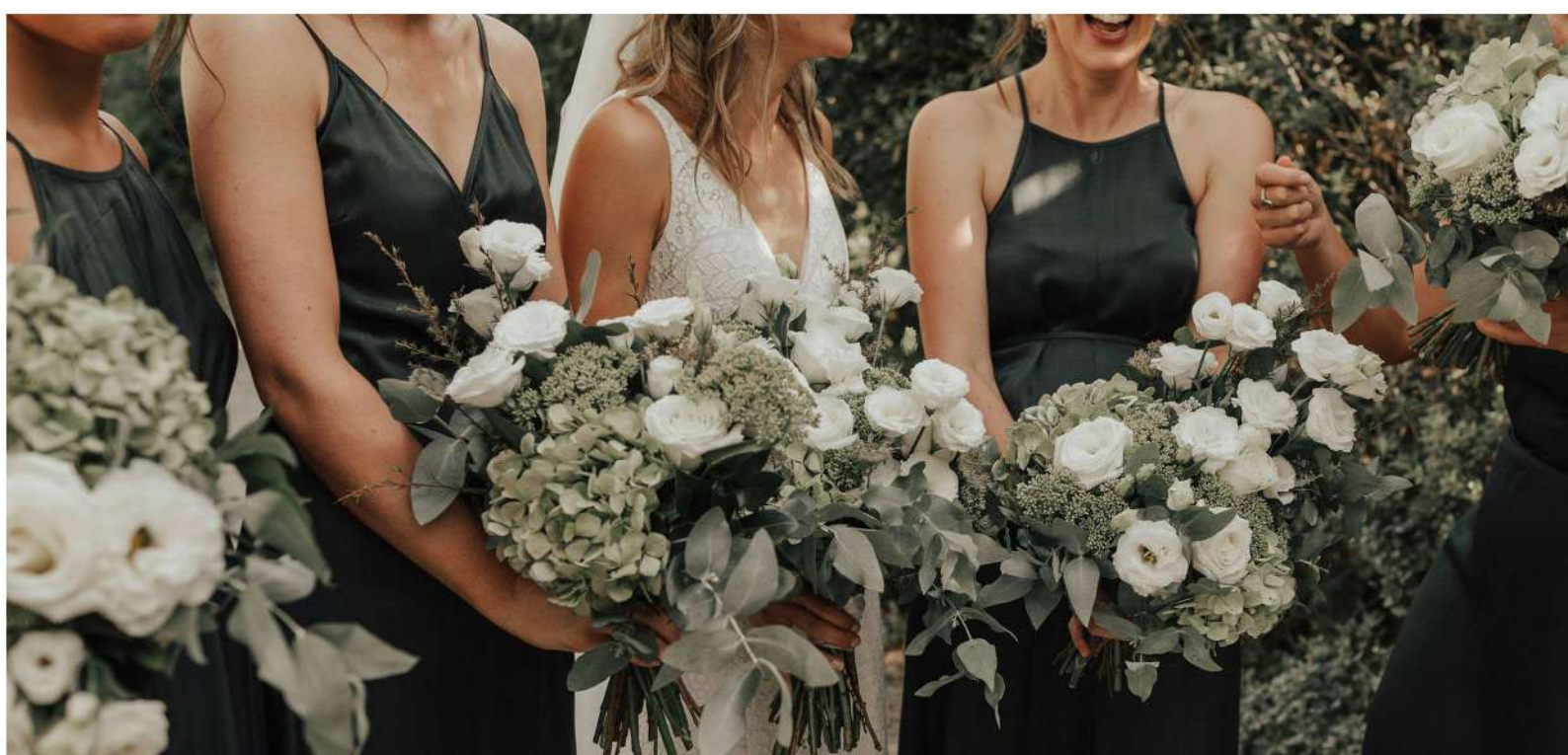
WBL Buses
www.wbuses.co.nz/taupo_buses/index.htm

Graphic Design/Stationary:

57 Design
mikaelagracechristiansen@gmail.com

Makeup:

Beauty on Location
www.beautyonlocation.co.nz





“From the moment we decided Broadlands was the place we wanted to get married everything moved along with ease. Sandy and Adam were amazing every step of the way, including answering our many questions.

Even after the news of Covid broke and weddings got put under restrictions, with a few changes made two days before, Sandy and Adam worked with us to make our day run smoothly. The venue was perfect for what we had always envisioned with many options of where to have our ceremony. We chose the pergola option as we were a bit nervous of rain.

But the main reason we chose the venue was the barn. Samuel could not stop looking up at the detailing during our first visit. The rustic look with the recycled iron and timber suited our style completely.

Overall, we would like to thank Adam and Sandy for all the hard work they put in to make our wedding possible.”

- Samantha & Samuel



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