



— Weddings & Events —

BROADLANDS LODGE

—

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

www.broadlandslodge.co.nz

334 White Road, RD1, Reporoa, 3081

info@broadlandslodge.co.nz



Broadlands Lodge is a family owned and operated business set in established country gardens, surrounded by farmland. The large Edwardian house is the owner's accommodation while the second Victorian villa serves as accommodation for guests. Both look out to the pool and the beautiful 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?

The hire fee of \$6,900.00 and includes exclusive use of the venue and manicured gardens for the duration of your event, up to eight hours and includes the following:

- 1-night accommodation for 4 guests (extra 2 guests by arrangement)
- Rustic barn
- Country gardens
- Toilet facilities
- Indoor and outdoor festive and task lighting
- Reception coordinator to ensure your day is perfect
- Round reception tables and chairs for 150 guests indoors (capacity 200, extra charge)
- Crockery, cutlery, water glasses, carafes, salt and pepper
- Cake table
- Professional, uniformed food and bar staff
- Clean up and pack down
- Refuse disposal
- Helipad



Optional extras:

Electrical

- PA System and mic \$95.00
- Bluetooth speakers \$150.00

Signing table and chairs \$25.00

Table linen

- Round tablecloth \$16.00
- Trestle cloth \$12.00
- Bridal table skirt \$35.00

Outdoor ceremony seating for 60

- 7 Rustic wooden forms (seat 4 people each) \$15.00
- 35 White French café chairs \$3.00

Free Extras

- 4 rustic cream cans – great for flowers etc
- 30 Small glass jars for table flowers & seed lights

When can we set up for the wedding?

The premises will be available for set up and rehearsal (strictly from 2pm until 5pm on the Friday before the wedding.) 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 catering team will work with you to accommodate your special requirements. We have a full bar, please refer to our wine list.



Do you have accommodation?

Yes, and it is ideal for the bridal party the night before the wedding or the bride and groom on the night of the wedding. We have a 2 bedroom, 2 ensuite villa, which can sleep up to 6 people. There are 2 king beds and we can add a queen bed for extra guests. First night is free for up to 4 guests and an extra \$25 per person for additional guests. Extra nights by arrangement.

Includes continental breakfast.

Checkin 2pm - Checkout 11am.



Wine & Drinks List

Reds

Ash Ridge Estate Hawke's Bay - Merlot | \$46.50

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

Ash Ridge Estate Hawke's Bay - Syrah | \$46.50

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

Mansion House Bay – Pinot Noir - | \$46.50

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

Hills and River Hawke's Bay - Merlot | \$44.00

Fruit driven style.

Whites

Ash Ridge Estate Hawke's Bay - Sauvignon Blanc | \$46.50

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 | \$46.50

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 | \$46.50

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 | \$46.50

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

Mansion House Bay - Pinot Gris | \$46.50

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 | \$44.00

Hills and River Hawke's Bay - Pinot Gris | \$44.00

Bubbles

Mionetto Prestige Prosecco – Treviso Brut | \$46.50

Rosé

Eradus Awatere Valley - Pinot Noir Rosé | \$46.50

Wine & Drinks List

Beer

Local \$7.00

Tui

Speights Gold

Lion Red

Waikato

DB Citrus

Premium \$8.50

Heineken

Corona

Light \$7.00

Amstel Light

Other

Long White Vodka \$9.00

Apple Cider \$8.50

Non-Alcohol \$4.50

Bundaberg Ginger Beer

Bundaberg Lemon Lime and Bitters

Lemonade, Coke

Orange Juice

Broadlands Punch \$11.00 per litre



Menu Option 1

Classic Banquet \$72.50 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) 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

Dessert - Your wedding cake served with tea & coffee

Extra – Platters of sweet treats add \$11.00 pp



Menu Option 2

Prime Banquet \$75.00 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) gluten free

- Whole roasted scotch fillet of beef seasoned and served with red wine and rosemary jus
- Tender seared chicken thigh (gluten free) marinated in lemon, garlic and fresh herbs
- Pan-seared salmon fillet (extra \$4 per person) classic French style served with a citrus hollandaise sauce
- Slow cooked shoulder of lamb infused with thyme, rosemary, and garlic

Served with:

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

Dessert - Your wedding cake served with tea & coffee

Extra – Platters of sweet treats add \$11.00 pp



Menu Option 3

Plated Bespoke Menu

Our chefs can work with you to design a menu of your choice.



Late Night Snacks

\$5.00 per item

- 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 smoky, spicy and delicious

Please note catering and bar prices are subject to change.



Recommended Vendors & Suppliers

Celebrants:

Belinda de Lautour Celebrant
theweddingangel.co.nz
belinda@weddingangel.co.nz
021482858

Wendy Hay Celebrant
lakeview@hotmail.co.nz
0272548107

Samantha Johnston Celebrant
Marrymesam.co.nz
samnz@live.com
0274188778

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



Recommended Vendors & Suppliers

Decor Hire:

Eventrent

www.eventrent.co.nz

Get Set

www.getseteventhire.co.nz

Florists:

Donna Inch

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

Makeup:

Julia Donaldson - Mobile Makeup Artist

Beauty & Massage Therapy

0274222231

julia_design@outlook.com



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