



FLATWHITE

== WAIHI BEACH ==

Flatwhite is an all new, absolute beachfront wedding venue at gorgeous Waihi Beach. Seating up to 80 people, our venue provides stunning views across the ocean to Mayor Island and Mt Manganui.

We are a fully licensed and full catering, ceremony and reception venue providing the perfect location for a perfect day. With an experienced coordinator on hand to help plan your day and a dedicated service team, your guests will be well looked after.

Venue Hire \$5000 incl GST

Venue Hire includes:

- Exclusive use of the Beachfront room from 9am the day of your wedding till 12:30am
- Full use of the front deck for post ceremony champagne and canapés
- Experienced event coordinator to assist you with planning your wedding
- All bar and wait staff
- Full venue set up with all tables and chairs
- Full bridal table set up with skirting and fairy lights
- Linen napkins, glassware, cutlery and crockery
- Unlimited non alcoholic punch (with minimum bar tab of \$1000)
- Use of the in house music system and wireless microphone for speeches and background dining music
- Easel for your seating plan
- Cake table and cake knife
- Gift table
- Bridal basket with a bottle of bubbles, beers, water and snacks for offsite bridal photos
- Any accidental equipment breakages
- Pre and Post reception cleaning

.... And if your ceremony is held on site or the immediate beach front

- 12 Chairs for your ceremony (if required)
- Signing table and chair (if required)
- Filed Council Application form for event on Council Reserve

Sample Wedding Menu ~ \$80pp

Tuscan Style Menu

Canapés ~ passed around to your guests on the deck post ceremony.

Canapés

❖ Gluten Free option available

Select 2 options

- Salmon gravlax on melba toast ❖
- Tomato basil crostini bites ❖
- Smoked lamb, Char-grilled crostini with tomato salsa ❖
- Crostini with brie & roasted peach chutney ❖
- Snapper ceviche ❖
- Shrimp cocktail spoon ❖
- Crisp vegetable rice paper rolls nouc cham dressing ❖
- Duck parfait, caramelised onion on crostini ❖
- Filoettes with smoked fish mousse
- Assorted sushi with condiments ❖
- Vogel toast crisp with salmon mousse ❖
- Smoked fish mousse crostini

Select 3 options

- Mushroom & goats cheese Arancini balls
- Satay chicken skewer ❖
- Spicy Lamb kofta & plum sauce ❖
- Rare beef tataki & crisp shallots
- Frittata with spicy eggplant relish
- Tempura prawns with Marie rose
- Corn & zucchini fritters, tomato relish & micro cress
- Dukkha rubbed salmon cubes with tzatziki ❖
- Smoked fish & potato cakes with lime aioli ❖
- Broccoli & blue cheese petit quiche
- Prawn twister's chilli lime dressing
- Mini Mussel fritters lemon pickle
- Fish Goujons with tartare
- Pumpkin, smoked cheddar, rocket & pine nut filo parcels
- Spicy pork wontons sweet chilli sauce
- Japanese marinated chicken pieces' with miso sesame mayo ❖
- Polenta crisps with Napoli sauce ❖
- Chicken & leek filoettes

Tuscan Style Mains

Vegetable dishes placed on the tables for guests to share, both meats will be served to your guests.

Select 2 of the following meat dishes

- Honey glazed ham on the bone
- Rosemary, mint and pink salt rubbed lamb leg
- Tarragon and Cajun rubbed sirloin of beef served with a port wine jus
- Lemon and white wine baked salmon fillet
- Herb rubbed Roasted chicken
- Baked Market fish with a citrus and herb crust
- Honey and sage roasted pork loin

Select 4 of the following vegetable dishes

- Minted and buttered gourmet Potatoes
- Pesto infused Gratin potato
- Gourmet potato salad, boiled eggs, whole grain mustard, spring onion & fresh aioli
- Honey roasted kumura & pumpkin with quinoa, feta and balsamic dressing
- Rosemary, sea salt and garlic roasted root vegetables
- Sauteed Seasonal Vegetables
- Caesar style salad, baby cos, crispy bacon, croutons, boiled eggs, anchovy and parmesan dressing
- Mediterranean couscous salad with olives and sundried tomatoes
- Mixed fresh bean and green pea salad with wild rice, rocket.
- Mixed green salad, crisp greens with cucumber, tomato, spring onion
- Thai noodle salad with Nam Jim dressing
- Vine ripened tomato salad with slow roasted red onion, herb marinated mozzarella, kalamata olives, fresh basil and red wine dressing
- Sautéed cabbage and spring onions, lemon, feta, candied almonds
- Cucumber and French beans salad, roasted peanuts and minted yoghurt

Petit Desserts

Desserts will be plattered and placed on the tables

Choose 4 desserts

❖ Gluten Free option available

- Mini éclair various fillings
- Profiteroles various fillings and icings
- Mini Swiss roll chocolate sponge with cream filling
- Mini pav with mascarpone cream and kiwifruit
- Fruit platter ❖
- Mini Tiramisu
- Lemon meringue tartlets
- Mini cheesecakes various flavour
- Chocolate and raspberry tartlet
- Black forest truffles
- Apricot and white chocolate truffles
- Lemon and white chocolate truffles
- Brownie, mascarpone cream and strawberry ❖
- Baklava - honey and crème fresh filled
- Mousse tartlets ❖

Kiwi Supper

Passed around to your guests approx. 10:30-11pm

Mini Potato top pies

Wedding Beverage Menu

Bandini Prosecco ~ Treviso, Italy ~ \$32
Louis Bouilliot Perle de Vigne NV Brut ~ Burgundy, France ~ \$36

Clearview Estate Black Reef Blush Rose ~ Hawke's Bay ~ \$32
Dr Loosen Riesling ~ Mosel/Germany 8.5% alc ~ \$32

Catalina Sounds Pinot Gris ~ Marlborough ~ \$32
Te Mania Pinot Gris ~ Nelson ~ \$34
Odyssey Pinot Gris ~ Marlborough ~ \$36

Auntsfield Sauvignon Blanc ~ Marlborough ~ \$32
Mahi Sauvignon Blanc ~ Marlborough ~ \$34
Dog Point Sauvignon Blanc ~ Marlborough ~ \$36

TW Estate Chardonnay ~ Gisborne ~ \$32
Fat Bastard Chardonnay ~ California ~ \$32
St Clair 'Block 10 - Twin Hills' Chardonnay ~ Marlborough ~ \$38

Homer Pinot Noir ~ Marlborough ~ \$32
Mt beautiful Pinot Noir ~ North Canterbury ~ \$38

Big Bunch Merlot ~ Hawkes Bay ~ \$32
Pablo Claro Tempranillo ~ Italy ~ \$32
Mojo Cabernet Sauvignon ~ Coonawarra, Australia ~ \$32
Clearview 'Cape Kidnappers' Syrah ~ Hawke's Bay ~ \$38

Beer & Cider

Classic Beers ~ \$5 ea ~ Lion Red / Waikato / Speight's / Export Citrus
Premium Beers ~ \$7 ea ~ Heineken / Heineken Light / Steinlager Pure / Corona
Hallertau Hand Craft Beers and Cider 400ml Tap ~ \$7.50ea

Spirits & Liqueurs

House Spirits \$9 ea ~ Premium Spirits \$10 ea ~ Liqueurs/Shots \$12ea

**Please enquire about prices for the rest of our Flatwhite list if you'd like something else.

Beverage is charged on consumption, tabs and limits can be arranged to suit your requirements, please enquire with our Wedding Coordinator for more details.

No BYO beverages of any sort on premises & No beverage to be removed from the premises please.
Beverage list and pricings are subject to change.

Terms & Conditions

Booking, Cancellation and Billing Policies

Flatwhite Beachfront venue is available for wedding bookings Monday to Saturday of every week with the exception of the following:

- 24th December to Waitangi Day (February 6th) inclusive of any Mondayised dates.
- All Public Holiday weekends i.e. Easter, Queens Birthday & Labour weekends.

Minimum of 50 guests for weddings held in February, March, April & December. Minimum food spend of \$65 per person for weddings all year round.

Your tentative booking will be confirmed when the signed contract and deposit have been received - deposit being 50% of the venue hire. Invoices for deposits will be sent at the time of booking. If payment of the deposit and signed contract have not been received within 21 days of the invoice being sent, Flatwhite reserves the right to cancel the booking and release the date to other enquirers. Tentative bookings are not binding to either party.

Remaining 50% of the venue hire fee and 50% of expected catering costs will be due 21 days prior to the wedding date, or immediately if booked within 1 month of the wedding day. Final catering and beverage account/tab from the wedding day must be settled within 7 days of the invoice being sent. If payment has not been made within the instructed 7-day settlement period, Management reserves the right to add a 1% increase to the accumulated account per overdue day.

Cancellations to bookings up to six months prior to the date will be subject to a cancellation fee of 10% of the deposit. Cancellations within three months of the wedding date are subject to a cancellation fee of 50% of the deposit, and within one month of the wedding date 100% of the deposit.

Flatwhite requests that an approximate number of guests be provided at the time of booking. Confirmation of final numbers is required a minimum of 14 working days prior to the event. The client will be charged according to the confirmed final numbers.

All credit payments will incur a 2.5% transaction fee. Food and Beverage prices are GST Inclusive; Venue hire fee s GST exclusive. Prices are valid for the dates on the pricing list. Prices are subject to change.

Children under 13 are \$30pp and under 5's are free.

Venue Hire

Flatwhite Venue access is from 9am the day of your wedding until 12:30am. Your guests are required to vacate the premises by no later than 12.30am.

Once your wedding date is confirmed and your deposit is paid, our Event Coordinator will arrange a meeting at least one month prior to the wedding to confirm menus, beverages, guest numbers, decorating requirements etc.

Due to Resource Consent noise restrictions, all doors/windows must be closed by 10:30pm and guests may be asked to come in from the front deck. Smoking is allowed on the side decks and conservatory only.

Given our location and our ongoing commitment to keeping Waihi Beach in pristine condition, we request that you ask your guests to stay off the sand dunes and Eco-friendly confetti is used.

Flatwhite will meet general cleaning. The Bride and Groom will be liable for any damage sustained to Flatwhite premises and equipment; this includes excessive glass breakages.

A minimum \$200 clean up fee will be added to the final account if there is any urine, faeces or vomit left anywhere on the Flatwhite premises by your guests.

Flatwhite accepts no responsibility for loss or damage of items left at the venue, prior to, during or after your reception. The Bride and Groom take responsibility for the conduct of their guests and safe removal of property from the Flatwhite venue.

Children are the responsibility of their parents/guardians and must be supervised. Please keep children off the dunes and gardens.

Catering and Bar

We are fully licensed until midnight and provide a full range of beverages. External food and beverage is not permitted on the premises for consumption. Any unapproved beverage, brought in by the clients or guests, will not be accepted, corkage charges will be added to the final account if this occurs and guests may be asked to leave.

Our bar is licensed till Midnight only, we are unable to extend this.

Flatwhite reserves the right to discontinue the supply of liquor at any time, pursuant to the Sale of Liquor Act. No liquor may be removed from the premises at any time.

Beach Ceremony

Our Event Coordinator can guide you to arrange your ceremony on the beach at the front of Flatwhite if you wish, or at another location of your choice.

It is advisable to check tides and moon position to ensure you have sufficient space for a ceremony also. Its also advisable to have a sound system for ceremonies and music.

Please ensure your guests/photographers stay off the sand dunes.

Entertainment and Dancing

Dance floor space will be provided as well as a basic sound system including a microphone for speeches and background dining music for within the venue only.

For suggested entertainment visit our 'Local vendors' page on our website.

Due to Resource Consent noise restrictions, all doors/windows must be closed by 10:30pm and guests may be asked to come in from the front deck. Smoking is allowed on the side decks and conservatory only

Miscellaneous

We can arrange babysitting facilities if needed, please ask our coordinator for contact details.

Flatwhite will make every effort to maintain prices quoted, however these may be subject to change due to unexpected price increases, we will notify the client if this is the case. GST is included in our quotations unless specified)

We agree/disagree to the use of images taken at the venue on our wedding day. The images are to be used solely for promotional purposes on the Flatwhite Website and Flatwhite Facebook page only.

We have read and understood the above terms and conditions:

Wedding Date: _____

Brides Name: _____ Signature: _____

Grooms Name: _____ Signature: _____

Date signed: _____