

FUNCTIONS

General Information

Whatever your occasion, the Boatshed team will ensure your party, function or gathering is memorable and stress free.

We love hosting whether it's simple afternoon tea or a highly detailed dinner function,.We will take care of everything to ensure you are free to relax and enjoy time with your guests.

Location

The Boatshed sits above Lake Karapiro just off SH1. Our beautiful venue is relaxed yet stylish with spacious grounds and stunning lake views. We can host groups from as small as 20 to as large as 100. The Boatshed Karapiro is located 10 minutes south of Cambridge and is only 20 minutes from Hamilton Airport. If you need assistance with transport or accommodation options please ask as we work with several providers.

Food

Our food is simple, flavoursome and delicious.

We use fresh, seasonal ingredients & take pride in presentation. We like to sit down and tailor menus to your individual requirements. Our setup is most conducive to buffet or banquet (along the middle of the tables) service, but we also offer plated meals, food bars, platters or any other format you are interested in!

Beverages

Please see our beverages on the price list.

This list can be adjusted & choices extended as required. You may BYO wine only @ \$12 per bottle ex gst. You may BYO beer wine and nonalcoholics @ \$12 pp ex gst if hiring the venue exclusively.

Venue includes

Tables & chairs

Plates & cutlery & glassware

Quality white paper serviettes

Sound System with roving mic (when booked exclusively)

Associated cleaning

In house set up & pack down

Prices & Details

The Boatshed has a maximum capacity of 100 pax.

There is a \$250.00 deposit to secure your booking.

To book with us you need to pay a venue hire fee of \$200 per hour ex gst.

The rates below are charged only when booking the venue for your **exclusive use**.

Please make yourself familiar with our Terms & Conditions attached before proceeding with your booking & feel free to contact us with any queries you may have. In confirming your booking you agree to these terms & conditions.

Summer exclusive hire

October thru April . Venue only for 4 hours

Saturday

The cheaper of \$300 per hr (min. 4 hr hire) OR Minimum \$5000.00 spend (conditions apply)

Friday and Sunday

The cheaper of \$200 per hr (min. 4 hr hire) OR Minimum \$4000.00 spend (conditions apply)

Monday thru Thursday

The cheaper of \$150 per hr (min. 4 hr hire) OR Minimum \$3000.00 spend (conditions apply)

Winter exclusive hire

May thru September . Venue only for 4 hours

Saturday

The cheaper of \$200 per hr (min. 4 hr hire) OR Minimum \$4000.00 spend (conditions apply)

Friday thru Sunday

The cheaper of \$150 per hr (min. 4 hr hire) OR Minimum \$3000.00 spend (conditions apply)

Monday thru Thursday

The cheaper of \$90 per hr (min. 4 hr hire) OR Minimum \$2000.00 spend (conditions apply)

Credit Cards transactions will incur a 2% fee

All prices are ex GST unless otherwise stated

Canapes

Arancini

Assorted Savoury Tartlets

Smoked Salmon & Creme Fraiche Blini

Beans/Asparagus wrapped in Prosciutto

Fresh Salmon & Ginger on Seasoned Rice

Thai Fishcakes

Fries with Aioli

Spiced Lamb Cutlets (add \$2)

In Spoons or Cups

Gazpacho with Feta

Coconut Fish Salad

Asian Prawn Salad

Seasonal Soup

On Skewers

Spiced Lamb

Coconut & Coriander Chicken

Grilled Veg

On Rosti

Pumpkin Blue Cheese & Walnut

Spiced Lamb & Hummus

Smoked Chicken Ricotta & Pesto

On Cucumber Rounds.

Feta Cherry Tomato & Olive

Marie Rose Shrimp

In Yorkshires

Salmon Sour Cream & Caper Salsa

Rare Beef & Horseradish & Cream Cheese

In Bao

Spiced Pork with Hoisin

Mains

Peppercorn Roasted Beef Fillet
Middle Eastern Spiced Lamb Rump
Rosemary Garlic Lamb Rump
French Roasted Duck Legs
Slow Cooked Fennel Pork
Herb Marinated Chicken Breast
Spanish Style Baked Chicken Thigh
Slow Cooked Chicken Legs
House Smoked Salmon Fillet
Eggplant Parmigiana
Beef Daube

Veges

Ratatouille
Eggplant Parmigiana
Mixed Roast Vegetable Salad
Spiced Chickpea Greens & Quinoa Salad
Mexican Vege & Bean Salad . Stew
Greens with Spinach . Artichokes . Pangrattato
Beetroot Feta & Hazelnut Salad
Warm Italian White Bean Salad . Stew
Seasonal Greens. Roasted Carrots . Soy Beans
Brown Rice & Vegetable Salad with Seeds
Leaf Salad with Seasonal Yummies
Silverbeet . Red Onion . Sun dried Tomatoes . Seeds

\$50pp 2 mains . 2 vegetables . Potatoes & Aioli

\$55pp Breads & Dips . 2 mains . 2 vegetables . Potatoes & Aioli

\$58pp 1 canape . 2 mains . 2 vegetables . Potatoes & Aioli

\$62pp 2 canape . 2 mains . 2 vegetables . Potatoes & Aioli

\$66pp 3 canape . 2 mains . 2 vegetables . Potatoes & Aioli

\$70pp 4 canape . 2 mains . 2 vegetables . Potatoes & Aioli

Prices are ex GST

Sweets

Iced Celebration Cakes

4pp finger portion . 5pp dessert portion

Banana . Lemon . Chocolate . Carrot . Hummingbird . Red Velvet

Cakes . Desserts

5 each . 9 each plated with accompaniments

Apple Walnut

Orange Almond Cake (gf)

Sicilian Apple Cake

Dark Chocolate Brownie

Chocolate Cheesecake

Sicilian Apple Cake

Lemon Tartlets

New York Cheesecake

Pear & Almond Tartlets

Sticky Date Pudding

Far Breton

Tres Leches Cake

Mango Puddings (gf.vg)

Chocolate Date Cheesecakes (gf.vg)

White Chocolate Bread & Butter Pudding

Other

Duck Island Ice Creams 4 scoop

Fresh Fruit Salad 4pp

Cheese Board 7pp

Prices are ex GST

Platters

\$35pp ex GST

To include items such as

(variable & depends on seasonality . availability)

Arancini
Homemade Dips
Roasted Seasonal Vegetables
Fresh Vegetables
Roasted Eye Fillet
Herbed FR Chicken Breast
House Smoked Salmon Fillet
Slow Roasted FR Chicken Drums
Selected Cheeses
Mediterranean Specialties
Homemade Labneh
Spanish Tortilla
Kachoori
Pakora
Fresh Bread
Aioli

Not all the above would necessarily be included but a selection.
Served with plates to help yourselves.

Sample Plated Dinner

58pp ex gst . add Canape from List @ extra cost

Entree 50.50 drop (choose 2)

Creamy Chicken & Avocado Salad with Microgreens
Roasted Vege & Feta Stack with Balsamic Glaze
Carpaccio with Beans & Olives
Pork Chicken & Mushroom Terrine with Pesto
Cured Salmon with Rocket & Lemon Preserve
Asian Prawn Peanut & Avocado Salad

Main 50.50 drop (choose 2)

Spiced Roasted Pork Belly with an Asian Slaw & a Coriander Salsa
House Smoked Salmon Fillet on Charred Beans & Peppers
Rosemary & Sea Salt Lamb Rack with Kumara & Parsley Hash
Stuffed Chicken Breast with Borlotti Beans & Salsa Verde
Slow Roasted Duck Leg with Lemony Risotto & Watercress
Beef Fillet with Polenta and Warm Roasted Tomatoes
Eggplant Parmigiana with Tapenade

Served with...

Seasonal Salad
Fresh Ciabatta
...for the table

Add Sweets from the list @ extra cost

SAMPLE DRINKS

colds

Juice by the glass . orange . apple . cranberry . tomato 6
Coke . Coke Zero . Sprite 5
Almighty Sparkling Water . peach & ginger . lemon . 7

coffees

black 4 . white 5
large . oat . soy . coconut . syrup 5.5
mocha . chai . hot choc 5.5

teas

tea for one . 4 . for two . 7
english breakfast . earl grey . green . peppermint . ginger & turmeric

iced drinks

iced coffee . iced chocolate . iced mocha . iced chai 6.5

cocktails

Aperol Spritz . Limoncello & Peach Spritz . Pina Colada 14
Espresso Martini . Reposado Margarita . Lime Lychee and Gin 16
Black Doris Whisky Sour . Pink Elderflower Sour . Blackcurrant Cosmo 16

beer & cider

Heineken . Heineken Zero 9
Waikato 7
Corona 10
Garage Project . fugazi (2.2%) . chipper hazy pale ale (5%) 11
Good George Cider . passionfruit . doris plum 10

wine

Mills Reef Rose . Hawkes Bay . 14gl . 48btl
Mills Reef Estate Pinot Gris . Hawke's Bay . 12gl . 42btl
Mills Reef Estate Sauvignon Blanc . Marlborough . 12gl . 42btl
Mills Reef Reserve Chardonnay . Hawke's Bay . 14gl . 48btl
Mills Reef Merlot Cabernet . Hawke's Bay . 12gl . 42btl
Mills Reef Syrah . Hawke's Bay . 14gl . 48btl
Mills Reef Pinot Noir . Marlborough . 14gl . 48btl

bubbles

Veuve du Vernay Blanc de Blancs Brut . France . 200ml 14 . 750ml 44 btl
Veuve du Vernay Blanc de Blancs Brut Rose . France . 200ml 14 . 750ml 44 btl

spirits

Please ask us about our selection of spirits single 8 . double 13
Alcoholic Punch & Cocktail Jugs P.O.A

Other drinks available on request.

Beverage prices inc. GST

Terms & Conditions

1. Your contract is with us, The Boatshed Limited, of 21 Amber Ln, Cambridge.
2. The contract is with the client, who agrees to hire the The Boatshed function venue in accordance with these terms.
3. In these terms, 'The Boatshed' refers to the The Boatshed function venue and includes all surrounding environs.

Booking.

1. The Boatshed allows a client to 'pencil-in' a function date.
2. A client with a penciled-in function date gives the client the priority over that function date up to and including 48 hours (real time) from the time The Boatshed notifies by email, phone or other means the client of another interested party.
3. If a client has penciled-in a date this means that that date is not confirmed. The Boatshed has no obligation to hold the date longer than 48 hours unless client confirms.

Confirmation

1. A non-refundable deposit may be required to confirm the booking.
2. The deposit will be subtracted from the final payment.
3. In confirming your booking you agree to our terms & conditions below.

Catering & Payment

1. The Client must pay in full on the day of the function. Credit Card transactions will incur a 2% surcharge.
2. The client will confirm guest numbers no later than two weeks before the function date. This is the number the client will be charged for. A decrease in the confirmed guest numbers after this time will not decrease the catering price charged to the client.
3. The client will be charged according to The Boatshed price list or otherwise agreed by The Boatshed and the client.
4. All prices except The Boatshed house beverage prices are excluding GST.
5. The client may be charged for other services as agreed by The Boatshed and the client.
6. The numbers of guests must be confirmed TWO weeks before the function date for catering purposes.
7. The Boatshed menu prices and other prices provided are subject to change at The Boatshed's discretion.

Function entertainment and noise restrictions

1. Bands may be allowed at The Boatshed discretion and only with The Boatsheds' prior approval.
2. Music may be performed/played for a maximum of two hours outside the venue.
3. Music levels must not exceed 35 dbH at any one time at the nominal boundaries outlined by The Boatshed Management.
4. Music in the Band room is not exceed 85 dbH at any one time & 65 dbH in the venue proper.
5. The Boatshed takes no responsibility for any kind of shut down resulting from excess noise.
6. Doors into the band room must remain shut when the band is playing.
7. For noise mitigation, the front sliding door will be required to be completely closed and the deck area vacated by 9.00pm or at direction of management. All outside mingling after 9.00pm must take place on the lawn in centre of roundabout and the gravelled area that goes back from there to the band room/northern cafe entrance.

Timing

1. On the function day, all guests must have exited the venue by 11.30pm on Fridays and Saturdays and by 10pm on other days.
2. The client agrees to begin and complete their function at the scheduled time outlined in their confirmation. The bar closes and music stops at 11pm sharp.

Alcohol & Other Beverages

1. Beverages are not permitted in the band room.
2. The Boatshed is bound by the Sale of Liquor Act 1989. We are required to act on this at all times through the event. This includes refusing service to intoxicated and prohibited persons.

Events outside our control

1. If the venue cannot be made available to the client for causes beyond the control of The Boatshed (for example fire or earthquake), The Boatshed may offer the client a substitute function date but must give the client prior notification of the change.
2. Under these circumstances the client can opt to cancel the event and have the deposit refunded in full.

Guest expectations

1. All guests are required to show respectful behaviour at all times at The Boatshed.
2. Disorderly conducted is not permitted & management reserves the right to remove any disorderly person from The Boatshed at their own discretion.
3. If the client or the clients guests create excess mess at The Boatshed, The Boatshed may charge the client an extra cleaning fee at The Boatsheds discretion. Excess mess includes but is not limited to inappropriate vomiting or urinating

Damages

1. In the event of any damages, the client has full responsibility for any and all damages caused by the client or any of the clients guests or invitees or other person's attending the function, anywhere on The Boatshed property.

Buses

1. If buses are being used as a form of transport for delivering or collecting guests, the bus must drop off or pick up and then promptly exit the property.

Location & Other

1. Lake Karapiro is used for events. Please make yourself aware of what might be going on around your chosen function dates as The Boatshed has no control and takes no responsibility or accepts any liability over how other events or any other happenings outside the environs of the Boatshed may affect your event.
 2. Terms and Conditions are subject to change at the discretion of The Boatshed
 3. These terms shall be governed by New Zealand law.
- The Boatshed Management