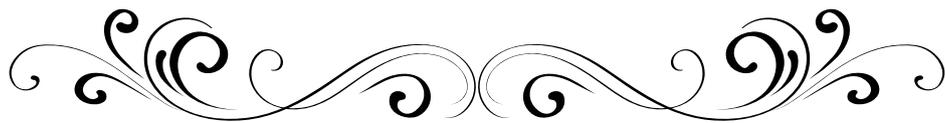


THE GABLES

WEDDINGS





Thank you for your interest in a wedding at The Gables. We are located in Russell, just 3 hours north of Auckland in the beautiful Bay of Islands.

We hope you enjoy reading through our weddings package. Please do not hesitate to contact us with any queries and to take the first steps toward enjoying your special day in a truly historic and charming setting, New Zealand's first capital, Russell.

THE VENUE



With huge old world charm, polished wooden floors, open fires and a stunning waterfront setting, The Gables is a truly unique place. Positioned on the picturesque Russell Waterfront, The Gables offers stunning reach out and touch the water views over the bay toward Waitangi.

One of the oldest buildings in the country and a Russell landmark, it maintains all its historic appeal with a modern elegance achieved through thoughtful refurbishment throughout the years.

The Gables can host ceremonies as well as receptions for up to 75 guests, however many couples choose to hold their ceremony at the Christ Church, New Zealand's oldest Church or Pompallier House, both a short walk from the restaurant.

With charming old décor and original New Zealand prints, maps and artwork, The Gables offers remarkable photo opportunities with great natural light to make for an unforgettable wedding.

Our alfresco license allows our wedding receptions to spill out onto the beach front if necessary; this is always a favorite for welcome drinks in the summer and to watch the famous sunset over Waitangi.

In the winter The Gables offers a more, cosy intimate atmosphere with two open fireplaces.

TIMING AND SEASONS



The Bay of Islands is one of New Zealand's premier summer destinations, so naturally most of our weddings are hosted in the spring and summer, however recent late summers have shown we can still hold lovely summer style weddings throughout April and into May. Equally appealing are late October and November when nights are getting longer, and the sunsets can be enjoyed during evening meals.

Our venue hire fee and required minimum spend vary throughout the year. Because of varying public holiday dates and local events it is best to make contact with us to find out what the minimum spend will be for your planned wedding day. For reference however most of our summer wedding receptions are around \$10k.

The Gables is licensed until 1am so evening wedding receptions have ample time to enjoy themselves after the formalities. Evening receptions typically start around 6pm, and daytime receptions anytime from 12–3pm.

The Gables also has a luxury, two bedroom, waterfront apartment above. It is the ideal place for couples, friends or family to stay and must be booked for all evening weddings for noise reasons.



FOOD & MENUS



The Gables is renowned for producing some of Northland's finest cuisine. Executive Chef Matt Schaeffer (formerly at Vue de monde Melbourne) loves utilizing seasonal produce from the Bay of Islands and wider Northland area, especially fresh seafood.

Our menus change with the seasons, so what is fresh at the time will always dictate our wedding menus. Please see below for sample menus, which we can happily alter to suit your special day.

CANAPÉS

4-6 PIECES RECOMMENDED PER PERSON
FROM \$2.50 PER ITEM

rocket, basil and parmesan arancini
goats cheese, onion jam and walnut crostini
buffalo mozzarella, basil, slow roast cherry tomato
mushroom cappuccino with truffle cream

kingfish sashimi
local orongo bay oysters
lamb tartare, smoked mussel fritter, creme fraiche
manuka smoked salmon, beetroot mousse, crisp bread
salmon gravlax, shaved beetroot, horseradish, whipped goats curd
market fish ceviche, citrus, avocado oil, compressed fruit
local oyster shots (bloody mary or kiwifruit vodka)
tiger prawn with lemon & dill mayo

duck liver parfait, onion jam, crouton
braised beef cheek, corn purée, nasturtium, candied orange
crispy pork belly, sticky plum sauce
spiced lamb riblettes
classic steak tartare



BASIC BANQUET

FOOD SERVED TO SHARE ON EACH TABLE - \$60

To Start:

home baked breads with home marinated olives, local olive oil
and gables reduced balsamic

Mains: Choose 2

whole rib of beef with café de paris butter
locally caught whole baked snapper with a citrus beurre blanc
roasted free-range chicken with lemon and garlic stuffing

Served with: Choose 2

classic green salad with cherry tomatoes and french vinaigrette
seasonal greens with sea salt and local avocado oil
herb buttered new potatoes
fries with aioli

Dessert:

wedding cake - provided by client, served by The Gables
(no extra charge)

BAY OF ISLANDS BANQUET

FOOD SERVED TO SHARE ON EACH TABLE - \$80

To Start:

antipasto platters: cured meats, cheeses, olives, breads & dips
seafood platters: locally caught fresh fish, salmon, oysters, prawns,
scallops, mussels & sashimi

Mains: Choose 2

bacon wrapped chicken ballotines with sage jus
crispy skinned cider braised pork belly with aromatic asian spices
whole roasted angus eye fillet with port wine jus & horseradish cream
locally caught whole baked snapper with a citrus beurre blanc
rosemary crusted butterflied whole leg of n.z lamb

Served with: Choose 2

crushed new potatoes
seasonal greens with sea salt and local avocado oil
caprese salad of clevedon buffalo mozzarella and vine-ripened tomato
roasted root vegetables with keri keri macadamias

Desserts: Choose 2

ginger panna cotta with saffron poached pears
sticky toffee pudding, vanilla bean ice cream, butterscotch sauce
assiette of seasonal fruits with mango sorbet and toasted pistachios

New Zealand Cheeseboard – add \$12 per person

FAR NORTH FINE DINING

INDIVIDUAL PLATED DISHES - \$110 (plate drop...)

Amuse Bouche

To Start: Choose 2

½ doz orongo bay oysters with raspberry & sauv blanc granita

duck liver parfait, red onion jam & melba toasts with truffle oil

sesame crusted tuna carpaccio with namida wasabi mayo and petit avocado salad

quick seared scallops, corn puree, spicy chorizo, coriander & green chili

Refresher Course

Mains: Choose 2

wakanui eye fillet, smoked onion puree, asparagus, agria, tomato, beef cheek jus

pistachio and parsley crusted hapuka on a smoked kahawai and kumara cake
with watercress salsa verde

sumac rubbed rack of wild venison, duck fat roasted potato, beet gel, syrah jus

lamb rack, pancetta & white bean puree, brassicas, olive tapenade

far north free-range pork belly, trio of kumara, black pudding,
cider glazed baby onions

Desserts

chocolate mess - meringue, dark chocolate ice cream, fudge,
white chocolate mousse and boysenberry (gf)

kumara sponge, quark & citrus mousse, kumara puree, candied macadamias

Northland Cheeseboard – add \$12 per person

WEDDING CAKES

We will plate and serve your wedding cake for \$3 p/p.
Ice cream if required is additional.

VEGETARIANS/ALLERGIES

If you have a number of vegetarians we are very happy to provide you with other dishes depending on your guests more specific dietary needs.

CHILDRENS MEALS

We can accommodate children and will provide more simple options depending on their age and tastes.

THE SERVICE

We pride ourselves on employing mature service professionals both young and old. You can be confident that our staff will be highly presentable, attentive and fun during your wedding.



BEVERAGES

We aim to not only provide guests with outstanding local food, but also cocktails, wines and other drinks to suit the mood and individual flavours of each dish. A welcome drink is the perfect way to start your reception; it allows guests to relax as they arrive at different times and wait for further formalities to begin. We think a cocktail, or glass of bubbly will help your day flow and provide a suitable transition from your ceremony to the reception. The Gables stocks a full bar of spirits and liqueurs, as well as premium and craft NZ beers. Consider our canapés in addition to the wedding drinks below. An up to date wine & beverage list can be found on our website.

COCKTAILS

bloody mary

grey goose, worcester, tabasco, salt, pepper, lemon and lime

spring blossom

tanqueray gin shaken with fresh cucumber, elderflower and pressed apple juice

mojito

fresh lime, mint and brown sugar muddled with havana especial rum

negroni

bombay sapphire, red vermouth & campari over ice with fresh orange

espresso martini

vodka, kahlua and white chocolate liqueur shaken with espresso

margarita

golden tequila shaken with cointreau, lemon and lime

pimms cocktail

no.1 cup mixed with fresh fruit
mint and cucumber topped with lemonade

tall ship

drambuie, baileys & kahlua over ice

dark and stormy

dark rum and fresh lime topped with ginger beer

TERMS & CONDITIONS

- (1) To ensure your requirements can be met, we request menu and beverage selections, final numbers and timing to be confirmed no later than 7 days prior to the function. Once final numbers are confirmed you will be charged for that number given.
- (2) A non-refundable deposit of \$1000 is required within seven days of making the booking to secure your chosen date.
- (3) Wines & menus are subject to availability. Prices of wines and menus are subject to change.
- (4) The Client agrees to begin the function at the scheduled time, and agrees to have all guests and other persons vacate the premises at the time given, or for evening functions no later than 1:00am, unless a special license has been arranged.
- (5) The Gables will take all possible care but will take no responsibility for any loss or damage to any items or property belonging to guests or other persons during the function; we recommend the Client take out their own insurance.
- (6) It is the responsibility of the Client to provide insurance cover for their employees, contractors or sub- contractors while on site at The Gables.
- (7) The Client is financially liable for any damage sustained, or loss incurred to The Gables property through their own actions or through the actions of their guests, contractors or sub-contractors.
- (8) Liquor may not be brought onto the premises for consumption, we are strictly non BYO.
- (9) Sound System: The Gables fixed sound system, which includes an amp and speakers, is available for guest use. Guests may play their own music within reason, and under the control of The Gables staff.
- (10) Gifts, wedding cake, lost property and floral arrangements are to be taken with you on the day. Final payment for the day will also need to be settled before departure.
- (11) For your event The Gables will provide the following – * Cutlery, Crockery, Glassware, Linen Napkins, Linen Table Cloths, Service Staff.
- (12) All prices include G.S.T
- (13) A Surcharge of 15% will be added on Public Holidays
- (14) The Gables Waterfront Apartment must be booked in conjunction with your wedding at The Gables Restaurant. A link to information about the apartment can be found on our website.
- (15) Accommodation costs are not part of the minimum spend.
- (16) Full payment is to be made within 24 hours of the reception.

If you would like further information on any of the above please do not hesitate to contact us.

THE GABLES

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