



# Thank you for considering Bridgewater Country Estate for your corporate function.

We would love the opportunity to help you with your requirements whether it is a business meeting, planning day, team building day or a celebration of any kind.

#### **ABOUT US**

Justin & Tracey are Bridgewater's hands on owners. We are focused whilst remaining relaxed and we love to have fun. Tracey comes from a Human Resources background in large multinational company. Within her roles she has had to organized many corporate functions therefore she knows what is required for such a function and can help guide you through it.

#### THE VENUE

• Sixteen acres of beautifully manicured gardens and native bush. Exclusively yours for the entirety of your day.

- Extensive space for team building activities.
- Lovely covered al fresco setting overlooking the estate where your meeting and lunch will be held. This is a point of difference where your group will enjoy being outside which encourages creativity.
- Chalet style accommodation for the organizer or facilitator.

#### **PACKAGES**

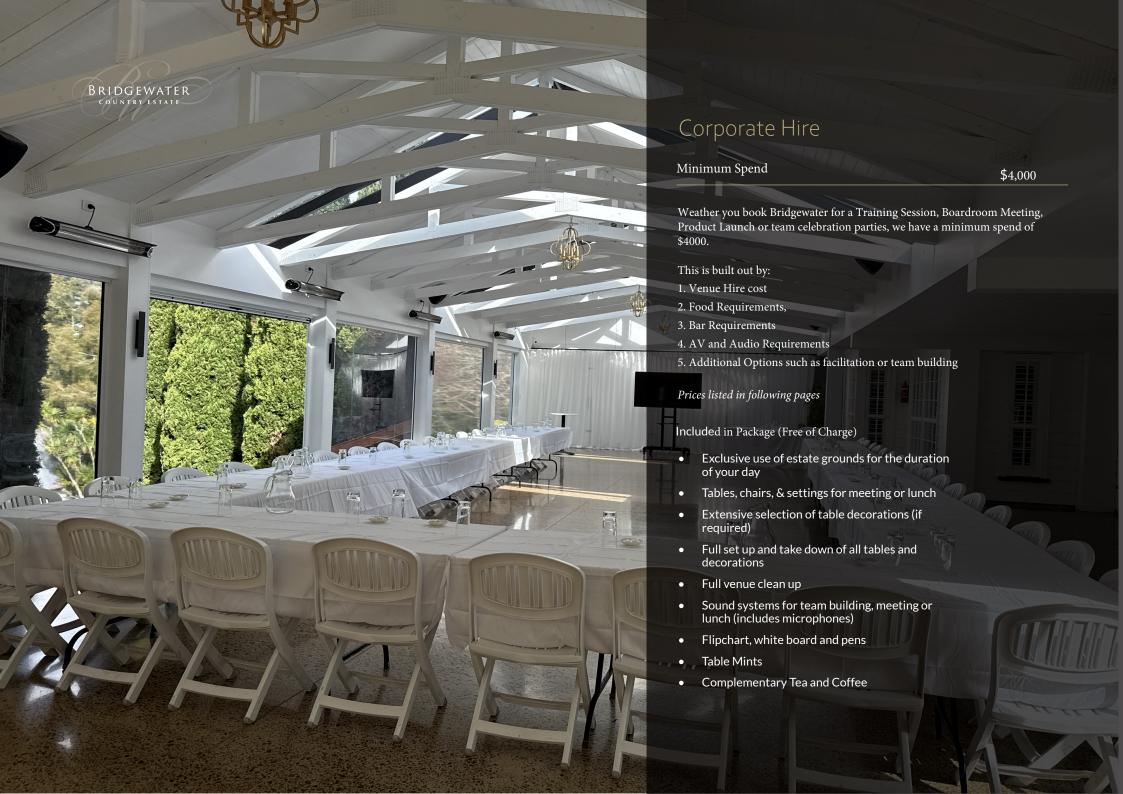
Several food packages available, designed to suit most corporates. We are also happy to discuss and work with you on special requests/requirements. All pricing is GST inclusive.

#### **NEXT STEPS**

Further information available in this brochure. To book a viewing please contact us at enquiries@bridgewaterestate. co.nz or call (09)441 6499

We would love to hear from you & show you around the estate.

Your hosts, Justin and Tracey Button





# Venue Hire

Example Schedules on following pages of booklet

Four Hour Day Package  For Example 11.00am until 3.00pm	\$600
Eight Hour Day package For Example 8.00am until 4.00pm	\$1,000
Four Hour Evening Package For Example 5.00pm until 9.00pm	\$600
Eight Hour Evening Package For Example 3.00pm until 11.00pm	\$1,500
Fifteen Hour Day and Night Package  For Example 8.00am until 11.00pm	\$2,000

# Food Options

Menus on following pages of booklet

## Working Style Morning Tea and Lunch

Option 1 (2 choices for morning tea and 3 choices for lunch)

Option 2 (2 choices for morning tea and 4 choices for lunch)

Option 3 (2 choices for morning tea and 5 choices for lunch)

\$75 pp

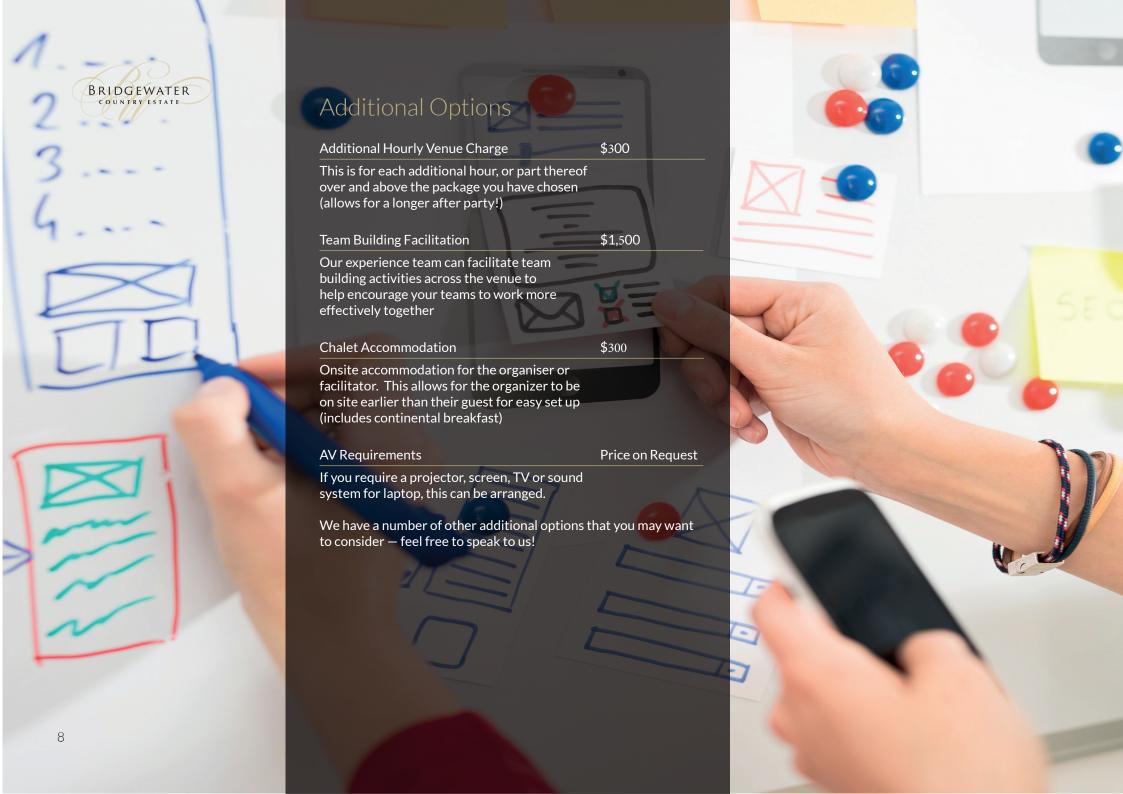
Corporate Buffet Lunch Banquet Buffet Dinner \$99 pp

ffet Dinner \$120pp

# Beverage Options

Menu on following pages of booklet

We operated on a Bar Tab or Eftpos Bar basis. Discuss your requirements for event beverages with us directly and we can recommend the best option





# Schedule Example

Below examples are to give you an idea of flow of your event but can be customised to suit.

## 8 Hour Day Package

8.00am - Facilitator/Host arrives to set up

8.30am - Guests arrival time (tea and coffee on arrival)

9.00am - Start workshop/meeting/presentation

10.30am - Break for Morning Tea

10.45am - Continue workshop

12.30pm - Break for Lunch

1.30pm - Continue Workshop

3.30pm - End of Workshop / break for end of session drinks

4.00pm - Depart from venue

## 15 Hour Day Package

8.00am - Facilitator/Host arrives to set up

8.30am - Guests arrival time (tea and coffee on arrival)

9.00am - Start workshop/meeting/presentation

10.30am - Break for Morning Tea.

10.45am - Continue workshop

12.30pm - Break for Lunch

1.30pm - Continue Workshop

3.30pm - End of Workshop / break for end of session drinks

4.00pm - Team Building Activities on the Garden Bar

6.30pm - Conclude Team building and make way up to reception for dinner

8.00pm - Dinner and Desert concluded and drinks and dancing begins

10.30pm - Evening Concludes

11.00pm - Depart from venue





# Main Hall

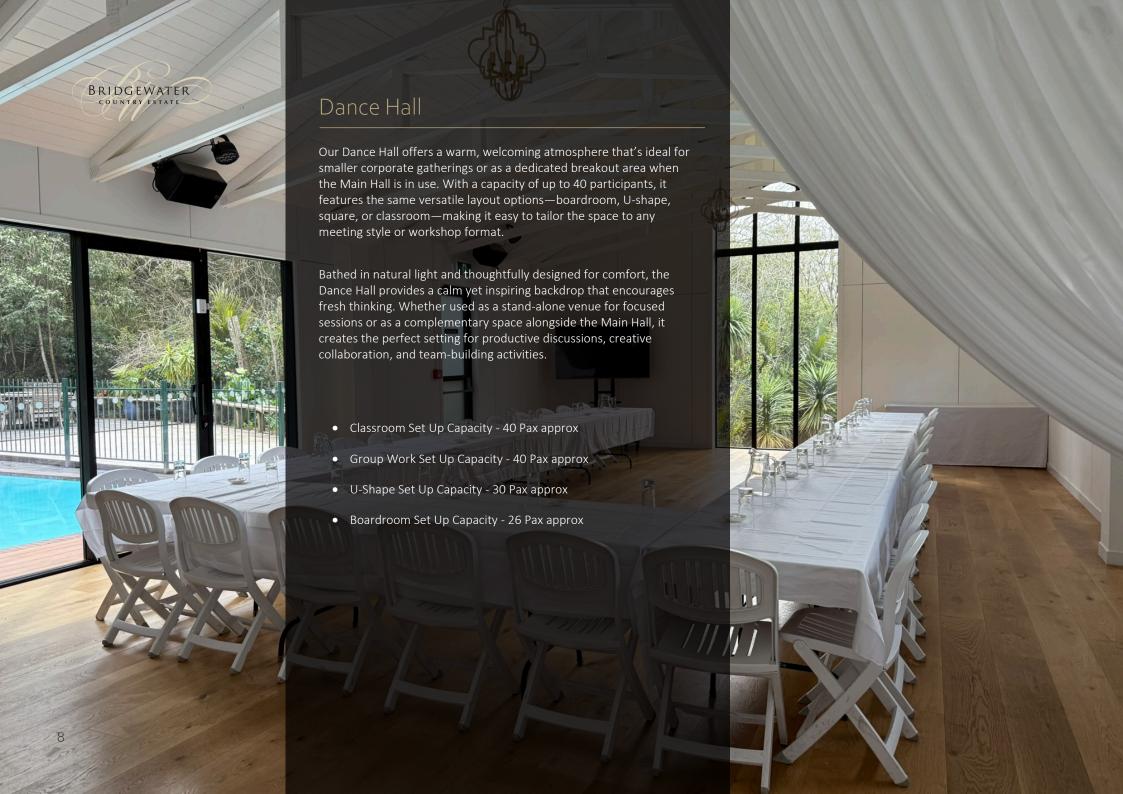
Our Main Hall provides a versatile and inspiring setting for corporate events of up to 70 participants, depending on your chosen layout. Whether you need a boardroom, U-shape, square, or classroom setup, our flexible space can be tailored to suit your event's goals.

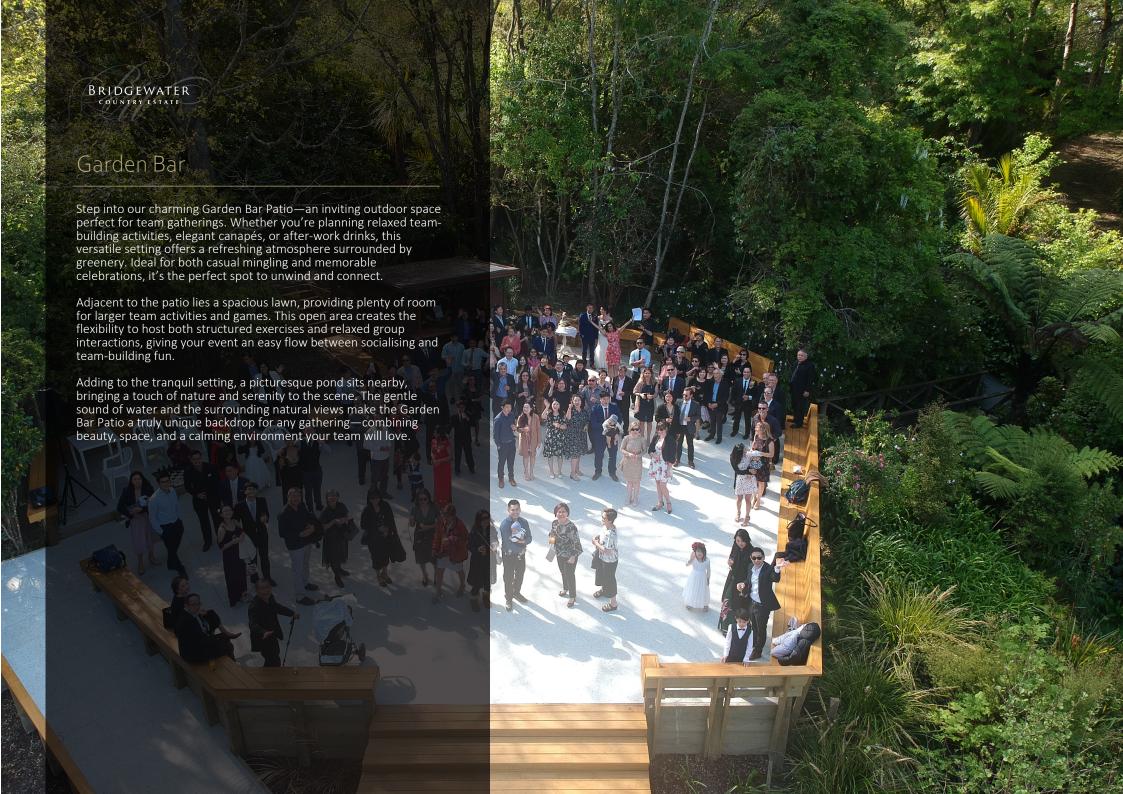
Overlooking our beautiful gardens, the Main Hall offers a serene backdrop designed to spark creativity and fresh ideas. In the warmer months, an entire wall can be opened to let in fresh air and natural light, creating an invigorating atmosphere. When the weather cools, we can close the space and switch on the heaters to ensure a warm, welcoming environment for workshops, meetings, or training sessions.

Bring your team together in a space where comfort, flexibility, and inspiration meet.

- Classroom Set Up Capacity 60 Pax approx
- Group Work Set Up Capacity 70 Pax approx
- U-Shape Set Up Capacity 48 Pax approx
- Boardroom Set Up Capacity 36 Pax approx
- Townhall 140 Pax
- Lunch or Dinner only 140 Pax









# Food Menus

# **Working Lunch Options**

Working Lunch 1	\$65 per person (2 choices for morning tea and 3 choices for lunch)
Working Lunch 2	\$70per person (2 choices for morning tea and 4 choices for lunch)
Working Lunch 3	\$75 per person (2 choices for morning tea and 5 choices for lunch)

# Working lunch Menu selection:

## Morning Tea:

- Mini Muffins Sweet/Savoury (D, E, G)
- Cheese Scones (D, E, G)
- Scones Jam and Cream (D, E, G)
- Fruit Skewers (Vg, Vt)
- Fruit Platter (Vg, Vt)
- Assorted Slices (D, E, G, N)
- Assorted Cookies (D, E, G, N)
- Friands (D, E, G)
- Orange Almond Cake (D, E)

## Lunch:

French Baguette with the following choices of fillings:

- Champagne Ham, Gruyere, petite Cornichon, Mustard-Mayo (D, E)
- Salami, Brie, Cornichon, Aioli (D, E)
- Creamy curried Egg, Walnuts and spring Onion (D, E)
- Hummus, Celery, Gherkins, Dijon (Vg, Vt)



Wraps with Crunchy Greens and variety of Fillings (1 cut into 2) (G). Choices of fillings are:

- Chicken, Cranberry, Aioli, Camembert, Rocket (D, E)
- BBQ Beef, Onion Jam, Tomato Relish, Baby Spinach
- Cold Salmon, Cream Cheese-Capers, Wasabi-Aioli (D, E, Sf)
- Chicken Caesar, Parmesan, Bacon, Cos Lettuce (D, E, Sf)
- Roasted Vegetables, Onion-Chilli Relish (Vg, Vt)
- Mini Pizza, soft Base, assorted Fillings (D, G)
- Tart fine, Feta Cheese, black Olives (D, G, Vt)
- Empanada Meat (E, G)
- Cheese, Garlic and Spinach Quesadillas (D, G, Vt)
- Classic Bacon and Egg Slice (D, E, G)
- Spinach and Feta Tart (D, E, G, Vt)
- Chicken Satay, Peanut dipping Sauce (G, N)

We proudly make our sandwiches every morning with fillings such as free range ham and bacon, poached or roasted chicken, pastrami, grilled vegetables and the freshest greens and deli cheeses. Let us give you a mix of the above or please specify if you have a preference.

Below is a list of abbreviations describing allergens and dietaries used in the menu above. Despite careful preparation, products may contain traces of substances that are listed as allergenic.

D = Dairy Sf = Seafood E = Egg

G = Gluten Ss = Sesame Seeds Vg = Vegan N = Nuts

Vt = Vegetarian





# **Corporate Buffet**

\$99 per person

## Mains

- Baked ham
- Slow roasted leg of lamb
- Classic roasted chicken

## Sides

- Roasted potatoes
- Steamed seasonal vegetables

## Salads

- Green salad
- Oven roasted vegetable salad
- New season potato salad,
- Roasted pumpkin with beans

## Dinner rolls

#### **Deserts**

- Fruit salad
- Lemon meringue pie
- Cheesecake strawberry
- Pavlova

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# Banquet **Buffet**

## Canapés

Choose four from the selection below:

- Assortment of Little Pinwheel Sandwiches including Sun-dried Tomato, Ricotta, and Chickpeas (Mi, Se, Wh, Vt)
- Crostini with Tomato and Pesto (Mi, Vt, Wh)
- Asian marinated Beef on toasted Bread (Mi, Wh)
- Mini Falafel, Capsicum Relish and Spiced Hummus (Vg, Vt)
- Fried Prawn Cutlet Rolls, Sweet Chili Sauce (Cr, Wh)
- Crispy Pork Belly, served with spiced Bread Sauce (Wh)
- Pork and Prawn Siomai topped with Black Bean and Tamarind Chutney (Cr, So, Wh)
- Smoked Salmon and Cream Cheese Profiteroles, Dill (Fi, Mi, Wh)
- Fresh Tuna, Soy Sauce and Wasabi, Pickled Cucumber (Fi, So, Wh)

Canapés will be served in the Garden after your Ceremony

#### Mains

Choose two from the selection below:

- Slow roasted Leg of Lamb studded with Rosemary and Sea Salt, served with its natural Jus
- Oven baked Ham with Pineapple, Cherries and Wholegrain Mustard (Mu)
- Roast Beef Sirloin, medium rare, coated with Garlic and Thyme, served with Port Wine Jus
- Spiced roast Pork Belly, crispy Skin, Apple Horseradish Sauce
- Kumara Wellington, Portobello Mushroom and Balsamic Glaze (Mi, Vt, Wh)

Selection of Artisan Breads, Extra Virgin Olive Oil, Spiced Butter, homemade Dukkha





Choose one from the selection below:

- Classic roasted whole Chicken with Tarragon and Lemon served with Chicken Jus
- Braised Lamb with Garam Masala, Raita and crispy Mung Beans (Mi)
- Chickpea Curry, Coconut Cream and fresh Coriander (Vg, Vt)
- Lentil Casserole, Cherry Tomatoes, Thyme and Paprika (Vg, Vt)
- Curried Chicken Thighs, with Tomatoes, freshly toasted Coriander and Cumin

#### Sides

Choice of two from the selection below

- Roasted Potatoes, Garlic Butter and Herbs (Mi, Vt)
- Couscous, grilled Sweet Corn Kernels, Lemon, Toasted Almonds, Mint (Al, Vg, Vt, Wh)
- Steamed Cauliflower grilled Halloumi and Hazelnuts (Mi, Vt)
- Blackened Asian Greens with Garlic and Oyster Sauce (Vt, Vg, Wh,)

#### Salads

Choose four from the selection below:

- Oven roasted Vegetable Salad, fresh Mint, Pistachio Nuts, Tahini Citrus Dressing (Ce, Ha, Pis, Se, Vg, Vt)
- Greek Salad, Tomatoes, Kalamata, Feta, Cucumbers with extra Virgin Olive Oil and Oregano (Mi, Vt)
- New Season Potato Salad, Mustard Dressing, Shallots, Gherkins (Eg, Vt)
- Roasted Pumpkin with green Beans and freshly toasted Dukkah (Ha, Pis, Se, Vg, Vt)
- Charred Bok Choy, Medley of Capsicum, Chili and Citrus Vinaigrette (Vg, Vt)
- Crispy Green Leaves, Pancetta, Croutons Crumbs, chopped
   Egg, Anchovy dressing (Eg, Fi, Mi, Wh)
- Chickpea and Kumara Salad, vegan Curry Mayo,
   Cranberries, fresh red Peppers and Coriander (Vg, Vt)
- Four Beans Salad, flavored with Rocket and toasted Corn and spicy Peppers (Vg, Vt)

#### Dessert

Choose four from the selection below:

- Tropical Fruit Salad, Jackfruit and Palm Seeds (Vg, Vt)
- Lemon cheesecake on biscuit with chocolate shards (Eg, Mi, Vt, Wh)
- Seasonal Fruit Crumble with Vanilla Crème Fraîche (Al, Mi, Vt, Wh)
- Chocolate Cremeux on Almond Sponge, Cocoa Nibs (Al, Mi, Vt)
- Pavlova with Passion Fruit, Kiwi and Cream (Eg, Mi, Vt)

OR

Petite Fours - Choose four from the selection below:

- Profiteroles filled with Mascarpone and Pistachio Cream (Eg, Mi, Pis, Vt, Wh)
- Chocolate Brownie topped with 70% Mousse and Cocoa Nibs (Eg, Mi, Vt, Wh)
- Salted Caramel and Tart and toasted Pecan (Eg, Mi, Pec, Vt, Wh)
- Specially made artisan Mint and Chili Chocolates (Mi, Vt)
- Raspberry and Cream Macarons (Al, Mi, Vt)
- Hand crafted Chocolate Truffles (Eg, Mi, Vt, Wh)
- Marinated Fruit Skewers with Rose Petals and Honey (Vt)

Coffee and Tea will be served with your Wedding Cake



# Beverage Options (Bar Tab or Eftpos Bar)

	Heineken
Beer - \$9.00 per bottle	• Asahi
	DB Export 33
	<ul> <li>Macs Gold</li> </ul>
	<ul> <li>Corona</li> </ul>
	Export Citrus
	Heineken Zero
Cider - \$9.00 per bottle	Apple Cider
	Lemon, Lime and Bitters
	VM Private Bin Sauvignon Blanc
	Thornbury Pinot Gris
Wine - \$11.00 per glass	Leftfield Chardonnay
	Villa Maria Private Bin Rose
	Leftfield Pinot Noir
	Vidal Estate Merlot Cabernet Sauvi
Sparkling Wine - \$11.00 per glass	<ul><li>Villa Maria Sparkling Curve Brut</li><li>Sparkling Grape Juice</li></ul>
	Appleton Estate Signature Blend Ru
	Brandy
Spirits - \$13.00 per glass	Absolute Vodka
Spirits - \$13.00 per glass	<ul><li>Beefeater London Dry Gin</li><li>Canadian Club Whiskey</li></ul>
	<ul><li>Canadian Club Whiskey</li><li>Iim Beam Bourbon</li></ul>
	Jim Death Doubbin
	Queen Peach Mojito
	Chocolate Orange Negroni
Cocktails - \$22 per glass	Pink Gin Sling     Italian Physhaub Spuitz
	<ul><li>Italian Rhubarb Spritz</li><li>Passion fruit and Vanilla Spritz</li></ul>
	• Coke
	Coke No Sugar
	• Sprite

 Sprite No Sugar Apple Juice Orange Juice



# The Fine Print

#### PRICES

All prices are subject to change, and GST Inclusive unless otherwise noted.

If you have a budget in mind, let us know and we can work with you on designing a day that will suit your needs and budget

#### PARKING.

We have 40 carparks available with NO on street parking. If you require more space, we would suggest you partner with a bus company or shuttle company to arrange transport for your guests. We have our own relationships with companies, and happy to help arrange (this will not be part of the minimum spend)

Please note that buses are unable to be larger than 31-seaters

#### MENIIS

Our Chef goes out of his way to ensure that the menu is just want you want for your event. Talk to us about your food requirements as we can work to design something fitting for your day.

All dietaries are taken into consideration so long as we have been advised prior to the event at the time you confirm the final number of attendees

We do not allow for BYO Food or drink on our premises

#### VENUE ACCESS

The Venue Hire hours are from the time your guests arrive to when they must depart. We do not extend venue hire booking on the spot but can extend with prior notice at least two days before the event.

Please note that venue hire cannot extend past midnight, therefore last drink served at 11.30pm, gone from venue by midnight

If you require pack in and out times, please discuss with venue on how long and when you can gain access to the venue. Typically this is one hour before your guests arrive and one hour after the guests depart

#### PAYMENT

A \$2000 deposit is required to secure your booking. This is a non-refundable deposit and will not be return if cancellation occurs.

Final Invoice will be issued three weeks before your event following receipt of guest numbers, food choices, etc. Payment is required one week before the event.

At time of final invoice, we collect \$1,000 bond that we hold in account until the day following. This is to cover any damages incurred during the event.

\*Further Terms and Conditions found in the Corporate Event Booking Form, however they are repeating these T & C's with a few minor additional clauses