

CHURCH ROAD WEDDINGS

2023-2024

CHURCH
ROAD

ORTON'S
TAILORED EVENTS & CUISINE

Sam Orton



ORTON'S

TAILORED EVENTS & CUISINE

James Orton

Congratulations ON YOUR ENGAGEMENT!

I would like to thank you for considering Church Road as a venue to celebrate your wedding day.

Church Road is home to Orton's, a Hawke's Bay catering company with over 40 years' experience in the Hawke's Bay region. We love weddings and we would be delighted to be a part of yours! We have a team of professional staff with many years of experience providing exceptional organisation and immense knowledge to ensure your Wedding is everything you dreamed of.

Our Head Chef, Adrian Hart, leads a talented team creating fresh and seasonal food of a consistently high standard.

We hope the information enclosed regarding weddings at Church Road is helpful. We know how important your wedding day is and my committed team can help every step of the way.

Please feel free to contact me on 027 430 2280 or james@ortons.co.nz to make an appointment to visit or discuss any queries you may have.

Again, congratulations on your engagement and we look forward to hearing from you.

Kind regards,

James Orton,
Managing Director

ORTON'S
Tailored Events & Cuisine

Church Road



The century-old Church Road Winery has earned a reputation as one of New Zealand’s premier wedding venues. A very special location and ambience, award-winning wines and fabulous cuisine make it the picture-perfect place to start your married life together.

The winery is situated within the Taradale township that lies in beautiful country surroundings near Napier in Hawke’s Bay. First established in 1897, major restoration has seen the rebuilding of this historic winery and the addition of New Zealand’s first winemaking museum.

Along with being one of Hawke’s Bay’s most awarded wineries, our highly skilled team is proud to have forged a name for unrivalled service and attention to detail. After all, we know it’s the little extras that will make your wedding day extraordinary.

Church Road offers a stunning garden ceremony option which can also be utilised during your drinks and canapé period alongside our outdoor container bar. Plus, there’s no need to go off-site for your wedding photographs. Wedding parties love our award-winning gardens and underground cellars for the spectacular backdrops they provide. Our beautiful grounds can be used to capture your special day and fill your album with unforgettable memories.

We are here to help you every step of the way and can provide you with local information on everything from your cake to entertainment.

THE GARDEN

The perfect space for your wedding ceremony. Nestled amongst magnolia trees and lush greenery, our garden creates a romantic atmosphere to say your vows. The garden boasts an expansive lawn, with surrounding trees that provide shade for your guests on typically sunny Hawke’s Bay days.

This space can be customised to suit your style and to make your wedding day unique to you.

Opened at Christmas 2018, our modern outdoor container bar is conveniently situated near the magnolia trees and shade sail area, providing a relaxed and exclusive environment for your guests during the canapé period.

THE TOM MCDONALD CELLAR

The winery’s premium wedding reception venue is the striking Tom McDonald Cellar that overlooks 1.5 hectares of parklands. The cellar pays tribute to Tom McDonald’s contribution to the New Zealand wine industry.

Fusing Old World French Provencal style with uniquely New Zealand influences, the Cellar boasts native tawa floors, open jarrah beams and contemporary copper lighting. Wooden wine barrels impart a rich ambience of class and warmth.

Church Road



VENUE RATES

November through April \$2500.00

May through October \$1500.00

All rates are subject to change

- ◆ Once your date is confirmed, the venue hire fee is required as a deposit to secure your booking, along with acceptance of our contract
- ◆ On-site ceremonies or drinks & canapés can commence from 4pm with guest access to the Tom McDonald Cellar room from 5.30pm
- ◆ Service of alcohol and music must conclude at 11pm with guests required to depart the venue by 11.30pm
- ◆ Please note that on public holidays the venue hire is doubled and a 15% surcharge will be added to your food and beverage account
- ◆ All pricing is based off a minimum of 80 guests. Please add 1% to the menu package price for each guest number under 80 (ie. 70 guests = +10%)
- ◆ There is a minimum bar spend of \$45.00 per guest or a minimum of 80 guests on a Friday and Saturday, and 60 guests Sunday–Thursday, before you can move to a cash bar.
- ◆ Please note that confetti, rice and rose petals are not allowed on site with the exclusion of real rose petals used outside. Please talk to us about alternatives for your ceremony
- ◆ Any candles used on site must be in enclosed holders
- ◆ No food can be taken offsite at the conclusion of your wedding
- ◆ Reception seating capacity is up to 13 round tables, seating 8 guests each as well as a rectangular head table that can seat 8 people.
- ◆ Maximum 120 people in attendance, including bridal party after 9pm

OUR VENUE RATES INCLUDE THE FOLLOWING:

- ◆ Access to the venue from 9.30am on your wedding day for you and your suppliers. If we have no function bookings the day prior, access can be arranged from 2pm for set up (subject to availability)
- ◆ Access to the venue between 9.30am–10.30am the day following your wedding for collection of items (subject to availability)
- ◆ Set up of tables including tablecloths, napkins, cutlery, crockery, glassware and chairs
- ◆ Access to the venue for a one hour rehearsal the day prior to your wedding (based around function & operational activity)
- ◆ A full cleaning service pre and post wedding
- ◆ A detailed function sheet, including a timeline, for your wedding day
- ◆ Support and assistance in the lead up to your wedding day
- ◆ Recommendations on suppliers
- ◆ Ceremony set up including a barrel with a flat top applied for your register signing and provision of 20 chairs for ceremony seating
- ◆ A floor plan of the reception venue so you can plan your seating arrangements
- ◆ Use of our table number cards
- ◆ Use of our sliced wooden log bases for your centre piece base, if required
- ◆ Use of our seating plan display options, such as a window frame with up to 12 panes
- ◆ Printing of your menus and table plan, if required
- ◆ Gift table
- ◆ 2 x outdoor tables and bench seats with umbrellas set on the steps of the Tom McDonald Cellar for use throughout the reception period (weather permitting)
- ◆ Provision of a bridal hamper to enjoy while you are having your photos (only applicable if drinks and canapés are held onsite)
- ◆ Access to private spaces within the winery for bridal photographs, including museum (subject to availability)
- ◆ Provision of a wine barrel for display of your wedding cake
- ◆ Provision of additional wine barrels for display of items, use as lectern etc. will be provided upon consultation with Church Road (subject to availability)
- ◆ Use of our indoor sound systems (with audio connections) in the Tom McDonald Cellar (suitable for background music only)
- ◆ Small portable speaker with audio connections (Perfect for ceremony and canapé period music)
- ◆ Hand-held microphone for the speech period and MC announcements

We'd love to hear from you with any queries regarding our facilities and services. If you require further assistance please let us know and we can supply rates on request.

Cuisine & Bar



Our Head Chef, Adrian Hart has designed menus with fresh and seasonal produce in mind. The menu sent alongside this Wedding Package is for the current wedding season, new menus will be available for you to select from in the August prior to your wedding season. Our packages outlined allow you to select the style of dining that suits you and your wedding party the best, from formal plated to interactive shared dining or something especially tailored to you! We have a reputation for great food and whatever the style, we promise to treat your guests to delicious food.

We are also able to cater for any dietary requirements provided we are notified in advance.

“Thank you so much for providing the most divine menu for our Wedding. The food was delicious and so beautifully presented, and the service impeccable. So many of our guests said they have never been to an event with such high standards in food presentation.”

BEVERAGES

Beverage prices are current and are subject to availability. Orton’s is licensed to serve alcohol until 11.00pm. Church Road local wines are available at competitive prices with two tiers to select from. A selection of beer and non alcoholic beverages will also be available for your guests. **There is a minimum beverage spend of \$45.00 per guest**, then you may choose to open to a cash bar or to remain charging all beverages on consumption. Please see terms and conditions on page 8 for more information.

MENU OPTIONS

Plated menus are our most popular options, designed with seasonal produce in mind; mains are served with fresh seasonal sides to the tables.

Shared table dining is a relaxed and interactive way to eat consisting of beautifully presented platters of food designed specifically for guests to share.

Roving canapé style is a delightfully casual way of entertaining, with no formal seated portion of the evening, canapés followed by substantial hand held items for guests to enjoy.

Buffet menus are available on request.

Menu Packages



PLATED	<p>PACKAGE ONE</p> <p>Plated two courses, your cake as dessert</p> <ul style="list-style-type: none"> 4 canapés Artisan breads Set entrée Set main <p>Your wedding cake, with accompaniments</p> <p>Tea and percolated coffee</p> <p>\$100.00 per person</p>	<p>PACKAGE TWO</p> <p>Plated two courses, your cake as dessert</p> <ul style="list-style-type: none"> 4 canapés Artisan breads Set entrée Choice of 2 mains <p>Your wedding cake, with accompaniments</p> <p>Tea and percolated coffee</p> <p>\$108.00 per person</p>	<p>PACKAGE THREE</p> <p>Plated three courses</p> <ul style="list-style-type: none"> 4 canapés Artisan breads Choice of 2 entrées Choice of 2 mains Dessert Petit Fours <p>Tea and percolated coffee</p> <p>\$120.00 per person</p>	SHARED TABLE DINING	<p>PACKAGE FOUR</p> <p>Shared table two courses</p> <ul style="list-style-type: none"> 4 canapés Shared entrée Shared main (2 meats, 3 sides) <p>Your wedding cake, with accompaniments</p> <p>Tea and percolated coffee</p> <p>\$121.00 per person</p>	<p>PACKAGE FIVE</p> <p>Shared table three courses</p> <ul style="list-style-type: none"> 4 canapés Shared entrée Shared main (2 meats, 3 sides) Dessert Petit Fours <p>Tea and percolated coffee</p> <p>\$131.00 per person</p>
	<p>ROVING CANAPE STYLE</p> <p>PACKAGE SIX</p> <p>Roving canapé style</p> <ul style="list-style-type: none"> 10 canapés 2 Plentiful substantials Dessert petit fours <p>Tea and percolated coffee</p> <p>\$124.00 per person</p>	<p>ADDITIONALS</p> <p>SELECTION OF NEW ZEALAND CHEESES</p> <p>Grapes, quince paste and specialty crackers</p> <p>\$13.00 per person</p>	<p>LATE NIGHT BITES</p> <p>Freshly baked rolls, ham off the bone, mustard and homemade chutney (1pp)</p> <p>\$8.00 per person</p> <p>Miniature gourmet mince pie with flaky puff pastry, and homemade tomato relish (1pp)</p> <p>\$10.00 per person</p>			

- > All pricing is based on a minimum of 80 guests and includes all chefs and waitstaff.
- > Please add 1% on to pricing for each person below the minimum 80 guests.
- > Please ask for pricing of plated desserts or other alternatives.



Additional Information

Artisan bread and butter is not included in the shared menu packages. You may choose to add these for an additional \$4.00 per guest.

The pricing in the menu package for Petit Fours is equivalent to a set plated dessert. To offer a choice of 2 plated desserts is an additional \$4.00 per person.

Additional option for the shared entrée is \$20.00 per person.

Additional side for the main course is \$6.00 per person.

Additional meat for shared main is \$12.00 per person.

Glassware breakages are charged at \$10.00 per glass.

All menu package prices include wait staff to serve the food.

Beverages (2023/24 season) Options and pricing to change for 2024/25

SPARKLING WINE

Deutz Vintage Blanc de Blanc	\$60.00
Mumm Marlborough	\$75.00
Church Road Blanc de Blanc	\$100.00
Mumm Champagne	\$130.00

WINES PACKAGE 1

Bottle

Gwen Rose	\$48.00
Gwen Pinot Gris	\$48.00
Gwen Chardonnay	\$48.00
Sauvignon Blanc	\$38.00
Syrah	\$38.00
Merlot Cabernet Sauvignon	\$38.00
Grand Reserve Pinot Noir (Can request not to serve)	\$72.00

WINES PACKAGE 2

Bottle

Gwen Rose	\$48.00
McDonald Series Pinot Gris	\$48.00
Grand Reserve Chardonnay	\$65.00
Grand Reserve Sauvignon Blanc	\$65.00
Grand Reserve Syrah	\$72.00
Grand Reserve Merlot Cabernet	\$72.00
Grand Reserve Pinot Noir	\$72.00

Please enquire about additional Church Road wines available

BEER

Corona, Heineken, Peroni	\$10.00
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LIGHT BEER

Heineken Light, Heineken 00%	\$9.00
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CRAFT BEER

Brave Tiger Milk IPA	\$14.00
Brave Bottle Rocket EPA	\$14.00

CIDER

3 Wise Birds Bach Life	\$12.00
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NON ALCOHOLIC

Coke Range	\$4.00
Bundaburg Range	\$6.00
Lemmy Lemonade	\$6.00
Orange Juice	\$4.00
Sparkling Grape Juice per bottle	\$18.00

Our Recommendations

ACCOMMODATION

Black Barn Retreats 06 877 7985
Porters Hotel 06 877 1234
Crown Hotel 06 833 8300
East Pier Hotel 06 834 0035
Albert Cottage 027 297 0238

AV & LIGHTING

Sight and Sound Services
www.sightsoundservices.com

BABY SITTING SERVICE

Rockmybaby 0800 rockmybaby

BANDS / MUSICIANS / DJ / ACOUSTIC REFORMER

Naked Gun 021 367 939
Pulse 021 051 7205
Stolen Records www.stolenrecords.co.nz
Ben Throp 027 423 1840
Dave Boston 06 844 1386
Ben Wright benwright74@gmail.com
Shaun Preston www.shaunpreston.com
Emma Webb 021 104 1125
Ella Maria 021 255 2890 / @ellaonsax

CAKES

Cindy's Cakes 027 6400 0092
Picnic 06 651 0194
Finch 027 362 2876

FLORAL DECORATION

Sniff 021 0862 2630
Lushka 021 058 4542
Magdalen Hill 021 213 9426
Madisons 06 835 0056
Botanical Lane 021 150 4317

HAIRDRESSERS

Abby Schofield Hair 021 752 291
Debbie Pearce Hair 027 521 8849
Loco Hair 021 415 735

MAKEUP ARTISTS

Jasmine Jardine Beauty 027 345 2639
Candice Dear, Embellish Me 027 349 2700
Vania Inc 021 174 9038
Josie Brenstrum 021 434 237

MARRIAGE CELEBRANTS

Nicola Nicholson 021 504 831
Bev Kerr 06 857 3708
Megan Banks 027 418 4602
Jo Smith 021 796 675
Wayne Mowat 027 289 7026

PHOTOGRAPHERS

Meredith Lord 021 304 476
Eva Bradley 021 159 1053
Natalie McNally 027 418 5222
Linda Bayliss 021 0286 7849
Michael Schultz 021 182 9257

PHOTO BOOTHS

Photo Booth Fun 029 479 1751

STYLING & HIRE

Miss Frou Frou 021 465 126
Flagship Marquees 027 789 0083
Flock Events 027 595 5274
Mardigras Event Hire 06 878 2361
Touch of Elegance 027 923 9461
Marquees Over Hawke's Bay 021 024 298
Social Hire 021 330 1551

TRANSPORTATION

Hastings Taxis 06 878 5055
Napier Taxis 06 835 7777
Nimon & Sons Bus service 06 877 8133
Hooters Vintage Cars 06 835 1722

Terms and Conditions

All prices within this document are valid for the period of July 2023 – July 2024.

There is a reset fee of \$450.00 for ceremonies that take place within Church Road.

Wedding package and wine prices listed in this wedding pack are subject to a 5% change at our discretion due to the long time lines involved. New wedding packages for future seasons and the package pricing may exceed the 5% increase.

We require a minimum beverage spend of \$45.00 per person to be charged to your account prior to using cash bar services. The minimum beverage spend is based on a minimum of no less than 80 guests for Fridays and Saturdays, and a minimum of 60 guests Thursday–Sunday. Should you have less than the minimum guest numbers, your minimum bar tab will still be based on the contracted minimum of \$45.00 per guest.

Upon selecting your Wedding date we will send you a contract and deposit invoice. This first deposit will be to the amount of your venue hire. The return of the signed contract and payment of deposit will secure your booking. We will send you a second deposit invoice to the sum of your estimated total food spend (menu package x guest number) six weeks prior to your Wedding. This is required to be paid within 14 days of receipt.

Due to the nature of our business cancellations affect us significantly and we apply a strict cancellation policy.

- a) If you cancel more than six months prior to your wedding you will forfeit the first deposit. IF HOWEVER we are able to rebook the date we will refund the first deposit to you less an administration cost.
- b) If you cancel your booking within six months prior to your wedding, you will forfeit the first deposit.
- c) If you cancel your booking within four weeks from your wedding you will forfeit the first deposit and up to a maximum of 50% of the second deposit, dependent on the period of notice given pre-wedding.

Final menu choices must be confirmed six weeks prior to your wedding day. All other details, beverage requirements, entertainment, room set-up, etc, must be confirmed fourteen days prior to your wedding day.

The number of guests attending and any dietary requirements, must be advised fourteen days prior to your wedding. The actual charge will be based on these or the actual numbers of guests on the day of your wedding, whichever is the greater.



PO BOX 8557, HAVELOCK NORTH, HAWKE'S BAY
ortons.co.nz 06 877 9034 enquires@ortons.co.nz

Front cover image by Meredith Lord Photography