



FUNCTION DETAILS

Please find key information to assist you when planning a function at the river room. If you have any further questions don't hesitate to [contact us](#).

VENUE HIRE

The venue hire is priced at \$575 for a half day and \$900 for a full day hire. Please note that if you are planning a wedding the full day hire cost applies. Included in the rental is glassware, cutlery and flatware. Please be aware we do not allow amplified music outside and there is a curfew of 11pm.

FUNCTION SIZE

The Room will accommodate a maximum of 45 people for a sit down dinner, also it will accommodate up to a maximum of 60 people for a cocktail function.

CATERING

It is our policy that Black Barn Bistro only is used when the River Room is booked. The benefits to you are that they have vast experience, staff to serve the food and beverages, whilst also being on hand to offer professional help in any way on the day. With their familiarity and knowledge of the venue they can really take the hassle out of running an event – leaving you then to enjoy the occasion.

MENU

The menu pricing for a more formal sit down dinner/lunch is priced from \$110.00 per person. This includes 5 canapés, 1 entree, 2 main courses, and 1 dessert filter coffee and tea. Final prices will depend on numbers confirmed and the menu style. We are very happy to discuss menu variations and are able to offer alternatives such as BBQ and cocktail party menus. Prices would be discussed on enquiry. We can print menus for a \$30-00 charge. You can find a sample menu below.

BEVERAGES

We serve Black Barn wines, a selection of beer, spirits and non-alcoholic beverages. If there is anything you would like that is not on the list, simply ask and we will be more than happy to source these for you. Please note only beverages sourced through Black Barn can be served at the River Room. [Click here](#) for our current beverage list.

BOOKING

A deposit of \$250 and a valid credit card is necessary at the time of confirmation to secure the booking. Payment of the balance is required within seven days from receipt of invoice.



ASSOCIATED OPTIONS

ACCOMMODATION

Black Barn has some of New Zealand's most spectacular accommodation. There are 15 luxury retreats within our portfolio, with 5 of these are within walking distance of The River Room. Whether you want to be nestled amongst the vines, beside the river or by the beach we have an array of options for you to consider. [Click here](#) for more retreat information.

FUNCTION PRODUCTION

[Click here](#) for our personal recommendations for wedding production. Flowers, celebrants, music and photographers.

LINEN

If you wish to present the room with linen cloths on the tables the cost is \$10.00 per cloth and \$1.50 per napkin.

RIVER ROOM SET UP

There is a charge of \$150.00 to prepare and set the room for your exclusive use.

WET WEATHER OPTIONS

If you specially require part of your function to occur in the courtyard we would recommend hiring a weatherproof hood to ensure against all weather possibilities. This requires two days notice and will only be charged if used. The cost is approx. \$1500.

WEDDINGS AND CEREMONIES

If you are planning a wedding and would like to hold your ceremony at The River Room a \$200 fee will apply to cover the cost of a rehearsal, liaison with the celebrant and administration. Alternatively, The [underground cellar](#) is an atmosphere-filled wine cellar, which can be transformed in to a spectacular venue for a wedding ceremony.

If you require chairs for the ceremony we can utilize the indoor chairs and move these back inside after the ceremony takes place.

Anything we can help with, don't hesitate to [contact us](#).



CANAPÉS

Crispy Twice Cooked Pork Belly
with Granny Smith chutney

Pan seared NZ Scallop
with citrus injection

Lime and Chilli Squid Twist
with lemon aioli

Grilled Hohepa Halloumi
on toasted brioche with caramelised onion

Prawn Lollipop
with lime dipping sauce

Woodburn Venison Carpaccio
with crispy shallots and horseradish cream

Crayfish Vietnamese Spring Roll
with Chilli and lime dipping sauce

White Balsamic Tomato and Buffalo Mozzarella
on crispy garlic pita with Village Press olive oil and fresh basil

Mini fillet of beef burger
with Café de Paris butter

Mahurangi Oysters
in a half shell with raspberry and shallot dressing

Ceviche
Lime and coconut marinated fish

Crispy Pressed Orange Scented Duck
with quince jelly

Sugar Cured Short loin
with summer melon and micro basil

Pumpkin and Ham Hock Tortellini
with a lemon beurre blanc

CHOOSE 5 FROM THE ABOVE SELECTIONS



ENTRÉES

Warm Lamb Salad

olive tapenade stuffed lamb shortloin with char-grilled new potatoes, green beans and an Oriental spiced jus

Seared Nelson Scallops

on lemon polenta, sorrel mash, parsley oil and salmon pearls

Panfried Market Fish

tiger prawn, pumpkin and amaretti tortellini and a citrus butter sauce

Beef Cheek and Porcini Cannelloni

on a celeriac puree with micro garden salad

Duck and Pork Rilette

with fresh baguette, stone fruit salsa and duck and pork crackling

Waikanae Crab Salad

of pressed avocado, cucumber, tomato and chilli with summer tomato gazpacho and lime snow

Grilled Goats Cheese

wrapped in parma ham on pear and roquette salad with toasted hazelnuts

Furikake Crusted Yellowfin Tuna

on fresh wakame and pickled ginger salad with Chinese rock sugar dressing

CHOOSE 1 ITEM FROM THE ABOVE SELECTIONS



MAINS

Angus Pure Fillet

served medium rare with horseradish mash, Café de Paris butter, watercress, slow roasted vine tomato and a cabernet jus

Slow and Fast Lamb

Thyme and rosemary braised lamb shoulder with sumac crusted lamb cutlets
pea puree, potato rosti, pancetta bean bundle, slow roasted tomato

Macadamia Lemon Kelp Crusted Market Fish

with a tiger prawn, chorizo and new potato crush, cherry tomato,
olive and caper vinaigrette

Duck Two Ways

confit of orange scented duck leg, honey and soya marinated duck breast,
Five-spice young vegetable stir fry, cumin noodles

Lemon Scented Poussin

Whole roasted baby chicken stuffed with duck confit served with pearl barley risotto, truffle oil and braised fennel

Pork Belly

Twice cooked free range pork belly with a roast garlic mash, char-grilled courgette ribbons
and crackling served with feijoa and apple salsa

Lemongrass Tea Smoked Salmon

Hot smoked salmon fillet with Asian spiced noodle roll, char-grilled bok choy and lime and
soy butter

Char-grilled Venison

Woodburn venison, served medium rare, with new potato and thyme tart, pancetta bean
bundle and a spiced berry compote

CHOOSE 2 FROM ABOVE SELECTIONS



DESSERTS

Coconut Crème Brulee
with pineapple malibu carpaccio, manuka honey
and coconut tuille with redcurrants

Valrhôna Chocolate Kahlua Mousse
fresh raspberries and pomegranate coulis

Individual Lime and Pear Cheesecake
brandy snap basket, apple syrup and pear pearls

Classic Meyer Lemon Tart
lemon curd, lemon sorbet with a limoncello shooter

Jelly and Icecream
Scotts strawberries in a rose jelly and Frantoio olive oil icecream
with macadamia praline

CHOOSE 1 FROM ABOVE SELECTIONS

AS AN ALTERNATIVE TO DESSERT YOU CAN CHOOSE A DESSERT PLATTER

DESSERT PLATTER

Chocolate Truffles
Summer Berry vanilla mascarpone tartlets
Macarons and cupids shortbreads
Scott's strawberries with chocolate fondue

CHOOSE 3 FROM ABOVE SELECTIONS

*This menu would be \$110 per head. This is based on a minimum of 30 guests. If numbers were to drop below this we reserve the right to re-quote.
All prices include GST.*