



THE OLIVE SHED

FUNCTION PACKAGE



The Olive Shed is a rescued siding shed from Hawkes Bay Railway. The history, charm and rustic feel of the original shed has been retained to create an authentic setting with the sophistication and relaxed style of Black Barn. A totally unique and new DIY venue full of character and charm. The Olive Shed is perfect for medium sized functions, launches, photo shoots and meetings.

VENUE HIRE

\$1 000.00 INC. GST DAY HIRE + \$250 SETUP AND PACK-DOWN FEE

CAPACITY

UP TO 100 GUESTS SEATED OR 150 GUESTS COCKTAIL STYLE

INCLUSIONS

THE VENUE HIRE INCLUDES:

- EXCLUSIVE USE OF THE OLIVE SHED FOR 1 DAY
- ONGOING CONSULTATION WITH IN-HOUSE FUNCTION PLANNER
- USE OF MARKETPLACE FURNITURE (INCLUDING SMALL CHAIRS, TABLES, BENCH SEATING, TRESTLE TABLES)
- SERVICING OF THE VENUE BEFORE AND AFTER YOUR FUNCTION
- SET UP, PACK DOWN AND CLEAN-UP OF THE FUNCTION



FOOD

We are happy to work with food trucks and other caterers. Please ask us for further information on this.

BEVERAGE

All of our venues share a seasonal Beverage List of Black Barn wines, a selection of beers, cider and non-alcoholic beverages. Spirits and any wines or beverages outside of our list can be sourced with ample notice. All beverages must be sourced by Black Barn Vineyards. No cash bar. Minimum spend of \$2,500.00. We do require our BBV staff to serve the beverages and are charged out at \$29.00 per hour. Their vast knowledge of the venue allows them to be on hand to offer any other professional help on the day. They also take the hassle out of running a function and allow you to enjoy the occasion with your guests.

CURFEW AND LIQUOR LICENSING

Our Liquor License and therefore curfew of 11.00pm applies for all functions. Guest departure can be 11.30pm.

AMPHITHEATRE CONCERTS

We run a busy and exciting summer events season in the amphitheatre (a stones throw from the Olive Shed, Marketplace and Underground Cellar). Due to the nature of these large public events, the season is only ever announced annually from September onwards. There is an element of risk that there might be a clash between events. Please ask us more about this.

TRANSPORT

The Black Barn Marketplace venue is located 5 minutes from Havelock North. There is ample parking at the venue.

A WORD ON THE WEATHER

Hawke's Bay's weather is typically stable during the summer months, you can almost bank on sunshine and forecasting 7 days out is quite reliable. However, can we also say right here that bad weather does not equal a bad function - even in a marquee! We understand everyone wants a sunny day for their function but please be assured some of the best functions we have held have been in average weather and even heavy rain. Our strong recommendation with this site is to work with us on an agreed 'wet weather backup plan' and then as the day gets closer and if the weather is not looking good we can give this plan much more attention. As good event planners always say - hope for the best and plan for the worst.

ACCOMMODATION

Black Barn Vineyards has some of New Zealand's most spectacular accommodation. There are 16 luxury retreats within our portfolio. 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. Rush Cottage and Black Barn Retreat is a short stroll through the vines to this venue.

SUPPLIERS

Black Barn Vineyards are to provide the venue, staff and beverage and also assist you with any other requirements to ensure the success of your function. Please note, this is a blank canvas venue where additional hireage and toilets need to be brought in. Should you require any assistant with any of these suppliers, please let us know as we have an amazing team of preferred suppliers that we're happy to recommend.

EVENT PLANNING AND MANAGEMENT

All venue hire fees include event planning. function. We cover being there from initial questions you may have, to on-going beverage, liaising with suppliers, and any special requests you may have. This also includes the set up and pack down of the function.



We take the stress out of planning your point of contact and answering any consultations, the organisation of food and beverage, liaising with suppliers, and any special requests you may have. This also includes the set up and pack down of the function.