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Catering to
your
needs
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**Functions
& Events**

We will make a
memorable
event *out of*
any
occasion



We pride ourselves on authentic service with a genuine commitment to assisting you to create a great impression for your corporate guests, a great location for an event or one of your best life long memories for your wedding day. TOAD Hall seamlessly combines rustic charm with natural surroundings to create a relaxed and caring atmosphere. There is loads of outside space with spectacular trees, a garden area with a unique green space and a rustic but quirky Playground.

There is an expansive courtyard with spectacular courtyard lighting that provides a magical space

CORPORATE FUNCTIONS

This is the perfect place to meet your corporate needs. Book our venue out for your private corporate event, we will impress your clients with a great selection of local Beer and wines, some of the best food you can get in the the region, a full PA for any presentations and speeches, a live band if you wish and a courtesy coach to drop them home afterwards.

SPECIAL EVENTS

You just need to let us know your requirements and we will make it work. From great food to unique atmosphere, beautiful surroundings and caring staff - there is everything here to make your event special and memorable. We have hosted funerals, celebrations of life, Anniversaries, Weddings, Birthdays, corporate functions and every other excuse for a great party, if you want to celebrate, we will make it happen.

WEDDINGS

We will plan and host your big day to surpass all of your dreams , we will work closely with you to make sure no detail is overlooked and your big day is perfect or for the more casual couple we will organise everything... We can accommodate from 40 guests to 200. You can host your ceremony & entire wedding here or just the reception. We will work closely with you during all of the planning stages, we have florists that we work with, we have musicians to meet all of your dancing wishes, we can recommend photographers & we can design the perfect menu to meet your budget and culinary desires.

PRIVATE FUNCTIONS

Small, intimate and quiet or a big party for everyone you have ever met – we can make it a night to remember for you. We have a stage for a live bands we have a full sound system & PA and we have a quiet garden with secluded spaces, delicious food, craft beers and local wines. Come and talk to us and let us make your event a success.

for outdoor dining & dancing plus some great photo opportunities. There is also our cosy rustic indoor dining space with the ability to roll up the walls in the warmer months to give you that garden dining feel, whilst also having the luxury of ample heating and a log burner to keep everyone warm, great lighting & a sound system for both music & speeches.

There is a large stage area that has been used to host some great musicians or for more dining space & a dance floor.

EQUIPMENT OPTIONS

- You can arrange to use our table linen and runners, table decorations and specialty lights

Discuss your equipment needs and we will know someone that can source or supply it.

VENUE HIRE

This is a unique venue with plenty of indoor & outdoor space with room for 40 to 200 people. There are braziers and a stage for the band if you decide that is what you want. Local musicians can be hired or bring your own music to be played through the sound system which includes a cordless microphone for speeches or your own playlist. There is rustic seating with large wooden tables to suit 2 to 16 people. Venue hire for the private function is \$550 in winter and \$1100 in summer.

DINING STYLES

Grazing Table - A selection of tasty bite sized canapes where your guests graze during the evening, for the hungry guests they can fill a plate with lots of tasty treats, for those more interested in chatting and drinking they will graze away whilst catching up with friends.

Buffet - A sit down meal menu where guests come to a buffet table and fill their plates from the options you have chosen on your menu, great for a hungry diner and a good option if there is people with dietary requirements. Suits those looking for a more traditional sit down meal.

Banquet - Like a buffet except platters of your chosen menu are placed down the centre of each table, meaning guests dont have to get up and go to the buffet table, tables are sett with knives and forks and plates so guests arrive, find their table and we do the rest.

Plated Menu - This is where our wait staff deliver plated meals to your guests, alternative drop shown on the menu is where you choose 2 options and they are served alternatively to each guest i.e beef to 1, then fish to the next, then beef, then fish, if the guests want to swap meals they do so.

Functions & Catering (on site & off-site)

TOAD Hall is able to take care of all your catering and function needs. From special occasions such as birthdays and weddings to work lunches, business meetings or dinners we have a team of talented chefs and our own in house baker who can make your event perfect.

We can cater to a small office shout right through to a large 200 person sit down meal, We can write a menu to suit your budget and meet all dietary requirements. Call us now to design your menu and ensure you event is perfect.

For more information and a list of our menu options available fill in the form below.

Name _____

Address _____

Email _____

Phone Number _____

Type of Event

Lunch Dinner Business Wedding Birthday Other

If you selected other please specify below.

Number of guests attending your event: _____

Proposed Date of event: _____

Please see example menus & the different dining styles in our brochure. This allows us to send you menus based on your requirements.

We have a full selection of Townshend beers and local wines. Talk to us about your drinks preferences, we are happy to order in your favourite beers and wines for your event.



Corporate Functions

We specialize in Corporate Functions to promote and celebrate your successes or win your customers over. Corporate events here can be formal and impressive or rowdy and unforgettable, depending on your wishes.

For 10 years now we have hosted Corporate Christmas parties, corporate presentations, and Corporate sales events.

We impress your clients with the freshest food our region has to offer and the most hospitable service you can experience in our region.

Events of up to 150 people inside and if it is an outdoor summer event up to 300 guests can be hosted.

Toad Hall Bar

We have a cool little bar stocked with all of our onsite TOWNSHEND Brewed beers, seasonal brews and some tasty ciders we have chosen to feature for you to enjoy.

We showcase some of the greatest wines our region grows and produces and supplement our selection with some from further a field.

We happily order in and serve whatever alcohol you want for your private function, talk to us about pricing and options. By the glass, bottle or keg.



Buffet

BUFFET MENU SAMPLE 1

Starters - Served to guests mingling on arrival

Fresh baked Breads & Dips

Antipasto platters

Mains

Whole roasted sirloin of beef with fresh mixed herb and garlic crust served with red wine jus.

Crispy baked chicken wrapped in bacon with lemon and herbs

Roasted Seasonal vegetables.

Rosemary and rock salt crusted potatoes.

TOAD Green Salad

Dessert

Triple Chocolate Brownie served with Berry Compote & whipped Cream

BUFFET MENU SAMPLE 2

Starters - served to guests on arrival

Breads & Dips

Antipasto Platters

Mains

Whole roasted sirloin of beef with fresh mixed herb and garlic crust served with red wine jus

Whole Roasted Salmon Sides served with pineapple salsa

Seasonal vegetables including roast kumara parsnip & carrots

Rosemary and rock salt crusted potatoes.

Green Salad

Dessert

Triple Chocolate Brownie

Baked Lemon Cheesecake

Served with Berry Compote & whipped cream

Prices provided upon enquiry



Grazing Tables

BASIC GRAZING TABLE OPTION 1

A selection of Sliders - Pulled Lamb, Crumbed Fish, Pork Belly, Halloumi

Antipasto Platters - Served with preserved meats, cheeses, mussels, olives & sundried tomatoes, breads & dips

Crumbed fish bites served with Tartare sauce

Mini Sausage Rolls served with tomato sauce

Mini Chicken Quesadillas served with lemon crema

BASIC GRAZING TABLE OPTION 2

A selection of Sliders - Pulled Lamb, Crumbed Fish, Pork Belly, Halloumi

Crumbed fish bites served with Tartare sauce

Mini Sausage Rolls served with tomato sauce

Mini Chicken Quesadillas served with lemon crema

Mini Thai Risotto Balls (GF/DF/vegan)

Quiche Bites

Sweet slice bites

GOURMET GRAZING TABLE OPTION 1

Canapes - Circulating on Arrival

Rare Beef Crostini

Coronation Chicken Bruschetta

Fish Bites

Main Grazing Table

Sliders - Pulled Lamb, Crumbed Fish, Pork Belly, Halloumi

DIY Tacos - Chicken, Pork & Battered Fish

Scallops wrapped in Bacon

Panko Crumbed Prawns

Beetroot Tarts(GF)

Dessert

Warmed Chocolate Brownie Bites served with whipped cream & berry compote

Lemon Tart served with whipped cream & berry compote

GOURMET GRAZING TABLE OPTION 2

Canapes - Circulating on Arrival

Rare Beef Crostini with onion jam & microgreens

Coronation Chicken Bruschetta

Smoked salmon mousse on rye with micro greens

Main Grazing Table

Sliders - Pulled Lamb, Fish & Halloumi

Scallops wrapped in Bacon

Panko Crumbed Prawns

Thai Pumpkin arancini balls (gf/dg/vegan)

Mini corn fritters with avocado & feta mousse

Sticky Pork belly bites

Dessert

Triple chocolate Brownie Pieces

Lemon Tart pieces

seasonal Fruit platter

GOURMET GRAZING TABLE OPTION 3

Canapes - Circulating on Arrival

Rare Beef Crostini

Coronation Chicken Bruschetta

Salmon cream cheese blinis

Main Grazing Table/Banquet

Sliders -Battered Fish, Pork Belly, Halloumi

DIY Tacos - Chicken, Pork & Battered Fish

Scallops wrapped in Bacon

Mini Yellow fin tuna Kokoda bowls

Mini Pulled Lamb Souvlakis

Panko Crumbed Prawns

Beetroot Tarts (GF)

Dessert

Warmed Chocolate Brownie Bites

Mini Tiramisu cups

Mini Lemon Possett cups

Served with Berry compote & whipped cream

Prices provided upon enquiry



Design your own grazing table using our canape selection below:

HOT SELECTION

Tempura battered Fish Bites served with house made tartare
Sliders - succulent slow roasted Lamb, Crispy Pork Belly, Char
grilled Halloumi

DIY Tacos - Your option of the following meat

- Marinated FR Chicken, Crispy Pork belly chunks or
Battered Fish chunks
- Served with asian slaw, garlic aioli, soft flour tortillas & fresh
coriander

Panko Crumbed Prawn skewers served with Toad chilli sauce
dipping sauce

Panko crumbed cheese curds with a plum dipping sauce

Sticky pork belly & asian slaw bao buns

Thai pumpkin arancini balls (vegan) (g.f)

Lamb koftas served with minted yoghurt sauce (g.f)

Fish cakes with mascarpone whip & micro greens

Mini chicken quesadillas

Salmon, spinach & cream cheese quiche bites

Mini smoked chicken, cranberry, cream cheese & spinach
filos

potato rosti with capsicum jelly, cashew mayo & micro greens
(vegan) (g.f)

Your choice of Pork, chicken or vegan dumplings

Karaage chicken bites served with sriracha aioli (g.f)

COLD SELECTION

Mini filled croissants filled with fresh ham, mustard & micro
greens

Toad garden salad with tamari nuts & herb vinaigrette
dressing

Seasonal roast vege bowls g.f, d.f, vegan

Creamy vegetarian pesto pasta salad, with feta & sundried
tomatoes

Rare Beef Crostini

Coronation Chicken Bruschetta

Baguette bites with cold meat & salad

Mini Wraps - Packed full of salad, sauces & your choice of
either bacon or falafel wrapped in a soft shell tortilla

SWEET SELECTION

Platter with a selection of bite sized baked slices

Platter of fresh seasonal fruits & berries

Gluten free Raspberry brownie Pieces

Mini Date & ginger loaf

Mini Banana Walnut loaf

Your choice of either triple chocolate or Strawberry chia
vegan cheesecake (g.f) (r.s.f)

Prices provided upon enquiry



Plated Wedding Menus

PLATED WEDDING MENU 1

Starters

Antipasto Platters to share - a selection of cold meats, olives, sundried tomatoes, pickled onions, cheeses, relishes, housemade breads & grapes

Mains

Served alternate drop*

Pan fried Fresh Fish of the day on potato Gratin & Fresh picked Toad Green Salad with roasted red pepper aioli & salsa verde.

Beef Fillet served medium rare on crushed new potatoes, green beans & bacon, Red wine Jus & Bernaise sauce

Vegetarian Option*

Garlic Bruschetta with Fresh mixed tomato salad, cumin feta, fresh basil & Balsamic reduction

Dessert

Lemon Brulee Tart with Fresh Berries & Soft Vanilla Cream

PLATED MENU OPTION 2

Upon Arrival

Housemade Bread Platters to share

Specialty sourdough artisan breads with a selection of Homemade spreads, pestos and Olive Oil.

Starters

Stuffed Portobello Mushrooms with walnuts, mixed fresh herbs & feta topped with aged Balsamic and Micro Greens

Mains

served alternate drop*

Slow Roasted Pork Belly Salad with spiced roast nuts, Fresh picked Cos, Red peppers, Radish & Pineapple Salsa

Herb Crusted Lamb Rack on Caponata, Green Beans, Confit Potatoes & Jus

Vegetarian Option*

Garlic Bruschetta with fresh mixed Tomato Salad, cumin Feta Fresh Basil and Balsamic Reduction

Desserts

served alternate drop*

Cream Brulee with Lychee soft cream & Ginger snap

or

Chocolate Pistachio Semi Freddo with Fresh Raspberry Sauce

Vanilla Shortbread & soft Cream

PLATED WEDDING MENU 3**

Canapes On Arrival

A choice of 3 canapes from our canape Menu

Starters

Salmon Gravlax on Housemade Toasted Rye with Fennel & Citrus Salad,

Peppered Creme Fraiche & Salsa Rosso

Vegetarian Option*

Stuffed Portobello Mushrooms with walnuts, mixed fresh herbs & feta topped with aged Balsamic and Micro Greens

Mains

served alternate drop*

Nelson Scallops wrapped in Bacon served on an Asparagus,

New Potato & Chervil Salad

with Lemon Oil & Salsa Verde

Beef Fillet served medium rare on crushed new potatoes, green beans & bacon, Red wine Jus & Bernaise sauce

Vegetarian Option*

Garlic Bruschetta with Fresh mixed tomato salad, shaved fennel, cumin feta, fresh basil & Aged Balsamic

Desserts

served alternate drop*

Chocolate Tart with Masala Poached Cherries & Chocolate Parfait Soft cream

Raspberry Lemon Gateaux with Candied almonds, Limoncello cream & Fresh Raspberry Couli

**Alternate drop – This means that the meal options are a 50% split, people dont pre-order, they are given plated meals by wait staff on an alternating placement.*

**Vegetarian Option would be pre-ordered by those that require this option.*

**This menu is subject to change depending on seasonal availability of produce.*

***seasonal availability & pricing will affect this menu*

Prices provided upon enquiry



Banquet Menus

BANQUET MENU OPTION 1

Nibbles

Smoked Salmon on Rye with fresh rocket & Lemon Cream
Coronation Chicken Bruschetta with micros
Rare Beef crostini with Roast Garlic aioli & micros

Mains

Whole roasted sirloin of beef with fresh mixed herb and garlic crust served with red wine jus.
Spiced Roasted side of Salmon with pineapple salsa.
Fresh Green Salad with Herb dressing & Tamari nuts
Fresh Baked Breads
Rosemary and rock salt crusted potatoes

Dessert

Lemon Tart with berry compote.

or

Chocolate Mud Cake with Raspberry coulis
Both served with Fresh whipped cream
Tea & Coffee

BANQUET MENU 2

Nibbles

Smoked Salmon Blinis with micros
Balsamic Beetroot Tarts with feta mousse
Rare Beef Crostinis with horseradish & Micros

Mains

Whole roasted sirloin of beef with fresh mixed herb and garlic crust served with red wine jus
Spiced Roasted side of Salmon with pineapple salsa
Crispy baked chicken wrapped in bacon with lemon and herbs
Caesar Salad
Fresh Baked Breads
Rosemary and rock salt crusted potatoes

Dessert

Lemon Possett cups
Tiramisu Cups
Triple Chocolate Brownie Bites with Raspberry coulis
Tea & Coffee

Prices provided upon enquiry



QUESTIONS & ANSWERS

Q Do you place the names, favours etc?

A No, you do that and the centre pieces, table decorations etc.

Q Do the florists usually turn up on the day and put the flowers out where they are meant to be?

A Yes, you arrange with your florist to arrive at 4pm to do that.

Q How many guests can fit around a table?

A There are different sizes tables 6pax 8 pax 14 pax 16pax. A seating plan is discussed and set in the late stages of the wedding plan.

Q Can you provide the cake?

A Yes, you show us some examples of the design you like and we will do the rest.

Q Can you cater for special diets?

A Yes, we specialise in catering to special dietary requirements, these need to be discussed and confirmed in the menu design stages.

Q How long should the speeches last?

A It is your day, you can talk as long as you like .

Q What time should the band start?

A See sample run sheet below. This is also discussed in the planning stages and written into the run sheet.

Q Could we have a linen covered table to place teas/coffee cake etc?

A Yes.

Q What are the local cab services for the area?

A There are none. Some transport can be arranged so please speak to us, we have a courtesy coach available & can arrange buses.

Q What time does the reception Finish?

A Bar closes at 11pm. The premises must be clear by midnight.

Q Is there additional cost for glasses, crockery and linen?

A To be discussed.

Q Can you arrange table and venue flowers and decorations?

A Yes, we work closely with local florists etc, this is all organised in the planning phase of your wedding or event.

SAMPLE WEDDING RUN SHEET

4.00pm - Decorate area, place settings set, table decorations placed and Head table

5.00pm - Guests arrive

5.30pm - Canapes served to guests whilst mingling

6.00pm - Bridal party arrives

6.30pm - Buffet served

7.30pm - Speeches

8.00pm - Cake cut

8.15pm - Desserts served

8.30pm - Live music begins

11.00pm - Buses leave with guests going to Nelson

Midnight - Venue closed, remaining guests taken home in courtesy coach or to our other late night venue to continue partying.

At **T.O.A.D Hall** we will ensure your function is successful and have a range of menus and suggestions available. If you have special requirements please let us know at the time of booking the event. We will be happy to discuss your needs and do our best to meet your special requirements.

Final numbers for your function must be confirmed no later than 5 days before the event. Any variation to the numbers after this time is at the customers expense.





To arrange our services please call 03 528 6456

toadhallmotueka.co.nz

502 HIGH STREET, MOTUEKA, NEW ZEALAND