

# HILLSIDE WEDDINGS



## Stunning views

- Panoramic views over the Waikato and beyond
- Function room designed to allow view from all tables

## Bush setting

- Sheltered Ceremony areas adjacent to function room
- Lush bush backdrop for on-site photography
- Good wet weather alternative ceremony areas available

## Good location

- Easy access from Auckland or Hamilton
- 4 km from SH1
- Private road

## Great food options

- Flexible options for food & beverage
- International standard chefs

## Friendly professional team

- Specialising in retreats and weddings
- Combining North Waikato hospitality with Qualmark four star service
- Courtesy supervision on the day of function room set up and liaison with wedding party for any last minute needs



## HILLSIDE HOTEL

Physical Address: Hillside Station, Taupiri Ranges, entrance from SH1 via Tregoweth Lane, Huntly

Postal address: C/- R Leader, 50 Driver Road, RD1, Hamilton, New Zealand

Phone: 00 64 7 824 9435

E-mail: [weddings@hillsidehotel.co.nz](mailto:weddings@hillsidehotel.co.nz)

# HILLSIDE CEREMONY AREAS

Wedding Dell — nestled amongst bush just 40 metres from the function room



Under the  
Karaka  
tree



*Or on the grassy knoll with Taupiri Mountain  
at your shoulder and  
the Waikato Valley at your feet*



Restaurant



Decks

# HILLSIDE PHOTOGRAPHY SPOTS



Grassy knoll



Scenic routes



Bush back drop



Stylish indoor areas



veils vs the elements





With a view



or on the stairs



Back in the bush



Or out on the farm



Or with everyone

# HILLSIDE FUNCTION ROOM



## Generously proportioned room

- Seating area 16m x 14m
- Buffet servery and bar in additional floor area
- Comfortably seats 150

## Dramatic landscape and bush views

- Great surround views for all tables

## Light airy ambience

- Windows on three sides of the room
- Wide opening windows for real fresh air or use our heat pumps for ideal temperature



## Sunny aspect

- North facing room

## Indoor/outdoor feel

- Roofed viewing deck
- Access to adjacent bush walk

# HILLSIDE WEDDING PACKAGES INCLUDE

- ❑ **Option of exclusive use of the “wedding dell” outdoor ceremony area**
  - a registry table and chair in the ceremony area & up to 10 chairs for guest use.
  - set-up of client supplied chairs and small decorations.
  - supervision of the overall presentation of the ceremony area.
  
- ❑ **Fully dressed function room**
  - Tables
  - Chairs (*alternate chair covers and or sashes fitted if supplied*)
  - White linen tablecloths & white linen napkins
  - High quality white crockery and stainless steel cutlery
  - Glassware appropriate for beverages ordered
    - Water glasses, wine glasses, champagne flutes
  - Your decorations laid out according to your instructions e.g.
    - Table runners
    - Flowers
    - Place names
  
- ❑ **Professional hospitality team**
  - Wedding co-ordination advice
  - International chefs
  - Bar & waitstaff
  
- ❑ **Complimentary Honeymoon suite**
  - Private balcony with stunning views
  - Luxurious bathroom with spa bath
  - Original artwork
  - Complimentary bottle of bubbly
    - Chilled and waiting in your suite *or for the bride to enjoy with her bridesmaids to calm pre-ceremony nerves!*
  - Cooked breakfast for two
    - Either in your suite
    - Or with your guests in the restaurant
  - Late midday check-out

*A choice of 3 packages*

- **Early bird** – no additional guest accommodation – 10pm curfew
- **Midnight** – 12 guest rooms with 10% discount – midnight curfew
- **Exclusive** – full run of house, 24 guest rooms with 20% discount and 2am curfew

# HILLSIDE WEDDING PRICING

## Booking Fee

A non-refundable booking fee of **\$500**

## Venue charge

The total venue fee is comprised of a **basic venue fee of \$1250**, an optional on-site ceremony venue charge of **\$250** and a holding fee/deposit for accommodation rooms for the midnight and exclusive packages.

- The accommodation holding fee for the **Midnight deal is \$1300**
- The accommodation holding fee for the **Exclusive deal is \$2550**
- The **holding fee is refunded** for rooms which have been booked and fully paid for by guests at check-out
  - The holding fee is \$100 per standard or superior room, \$150 for the Mackintosh Suite, and \$200 for the Leader Suite
  - The holding fee is not the full accommodation cost
  - The accommodation cost is the advertised bed & breakfast rate less the group discount

*See Hillside wedding venue contract for detail of how to book your wedding and payment schedules.*

## Accommodation

- Wedding guests to book direct with Hillside
- 10% or 20% discount off usual bed & breakfast rates (*except Early bird package*)
- Guests to pay on check-out

## Food & Beverage

- Buffet menus from \$65 pp *see enclosed example*
  - Variations available on request – often at no extra charge
- Customised set or a la carte menus from \$65 pp (*see enclosed examples*)
  - Free consultations available with the Executive Chef
- Continuous canapé menu \$37.50 pp (*regular pre-meal canapés \$9pp*)
- Non-alcoholic punch \$5 per litre
- Fully licensed premises
  - Beers from \$6 per 330ml bottle
  - Wines from \$25 per bottle
  - BYO wine by arrangement only - *\$15 per bottle corkage*
- Bar tab managed according to your instructions – no surprises!

*Surcharges apply on Public Holidays*

## Comparison of package deals:

	<b>Early Bird</b>	<b>Midnight</b>	<b>Exclusive</b>
Use of Function Room	√	√	√
Honeymoon Suite included	√	√	√
Option for on-site ceremony in Dell	√	√	√
Option to use restaurant for ceremony	X	X	√
No. guest rooms reserved	0	12	24
Guest accommodation discount	NA	10%	20%
Curfew	10pm	Midnight	2am

**Worked examples of costs for a typical wedding of 100 people:**

	<b>Continuous canapé</b>	<b>Buffet or Plated 2 course</b>	<b>Plated 3 course (set menu)</b>
Booking fee	500	500	500
Basic venue charge	1250	1250	1250
On-site ceremony fee	250	250	250
Canapés (optional)	NA	900	900
Main Meal	3750	6500	8000
Typical beverage spend (5 drinks)	3500	3500	3500
<b>Total</b>	<b>\$9,250</b>	<b>\$12,900</b>	<b>\$14,400</b>

**Optional extras:**

Wedding Dell drinks set up	250
Restaurant for ceremony ( <i>exclusive package only</i> )	150

# HILLSIDE CANAPÉ MENU

Choose 4 to be available on the day

- Smoked salmon cream cheese and chive roulade
- Creamed smoked chicken on blinis (savoury mini-pikelets)
- Bresaola (thinly sliced air dried beef) on garlic croutons with creamed horseradish
- Grilled mussels with pesto butter and a herb crust
- Walnut cheese with melba toast
- Lamb filo parcels with a cucumber and mint dipping sauce
- Chicken kofta (balls of minced meat) with lemon dipping sauce
- Duck rilletts (coarse pate) on crusty bread
- Salmon gravalax (thin sashimi-like slices) with tomato salsa
- Chicken goujons (French style "nuggets") in a sesame crust with sweet chilli sauce
- Chilled gazpacho soup cups
- Maki sushi (A traditional Japanese sushi with smoked salmon avocado and wasabi)

**\$9.00 per person**  
Extra selections \$2pp

# Hillside continuous canapé menu

- Smoked salmon cream cheese and chive roulade
- Creamed smoked chicken on belinis
- Brisola on garlic croutons with creamed horseradish
- Grilled mussels with pesto butter and a herb crust
- lamb filo parcels with a cucumber and mint dipping sauce
- Duck rilletts on crusty bread
- salmon gravalax with tomato salsa
- Chilled gazpacho cup
- Breads and dips
- Glazed lemon tartlets
- Mini pavlova
- Chocolate brownie with vanilla crème fraiche
- Grilled peppered pineapple with coconut cream

1 portion of each per person

\$37.50 per person

# HILLSIDE WEDDING BUFFET MENU - \$65 per person /Min 50 pax

<p><b>Breads</b></p>	<p><input type="checkbox"/> Selection of fresh Pandoro breads – served with butter</p>
<p><b>Carvery</b>  <i>Select 1</i>  Portion controlled</p>	<p><input type="checkbox"/> Leg of ham – Manuka honey and Dijon mustard glaze</p> <p><input type="checkbox"/> Prime beef sirloin –roasted in garlic and fresh thyme</p> <p><input type="checkbox"/> Roast pork – served with sage and apple sauce</p> <p><b>Gourmet options add \$5pp</b></p> <p><input type="checkbox"/> Roast lamb</p> <ul style="list-style-type: none"> <li>○ Red current and rosemary jelly or</li> <li>○ old fashioned mint sauce</li> </ul> <p><input type="checkbox"/> Eye fillet of beef</p>
<p><b>Hot dishes</b>  <i>Select 2</i>  Portions split 50:50</p>	<p><input type="checkbox"/> Chicken fricassee – chicken in white sauce with sherry and mushrooms</p> <p><input type="checkbox"/> Vegetarian Lasagne – with cottage cheese, spinach, pumpkin &amp; pine-nut</p> <p><input type="checkbox"/> Quinoa served with Mediterranean vegetable ratatouille <i>Gluten free and Vegan</i></p> <p><input type="checkbox"/> Steak and Guinness hot pot – <i>Old English Recipe</i></p>
<p><b>Platter options</b></p>	<p><input type="checkbox"/> Cold cut platter – roast chicken, a selection of continental meats, pickled onions and gherkins – <i>an additional \$5 pp or substitute for a hot dish at no extra cost</i></p> <ul style="list-style-type: none"> <li>○ Hillside Choice Seafood Platter –marinated mussels, hillside manuka smoked salmon fillet, shrimp rolled in a lemon and sweet paprika mayonnaise – <i>an additional \$10pp or substitute for a hot dish at an extra \$5 pp</i></li> </ul>
<p><b>Vegetables And salads</b>  <i>Select 4</i></p>	<p><input type="checkbox"/> Herb roasted Gourmet potatoes</p> <p><input type="checkbox"/> Lyonnaise potatoes</p> <p><input type="checkbox"/> slow roasted parsnip , kumara and pumpkin</p> <p><input type="checkbox"/> Minted peas and honey glazed carrots scented with orange</p> <p><input type="checkbox"/> Char grilled vegetable and cous cous salad with feta cheese</p> <p><input type="checkbox"/> Seasonal veggies</p> <ul style="list-style-type: none"> <li>○ Steamed or</li> <li>○ Stir-fried in fresh herb vinaigrette</li> </ul> <p><input type="checkbox"/> Traditional Caesar salad coz lettuce parmesan cheese croutons</p>

<p><b>Vegetables and salads</b></p> <p><i>Ctd</i></p>	<p>and Caesar dressing</p> <p><input type="checkbox"/> Mesclun salad with pear and blue cheese in a fresh herb and lemon dressing</p> <p><input type="checkbox"/> Medici salad – Tomato, red onion, basil cucumber and caper tossed in a lemon juice and olive oil emulsion</p> <p><input type="checkbox"/> Greek salad – feta, olives, red onions , tomato ,coriander tossed in olive oil</p>
<p><b>Desserts</b></p> <p><i>Select 2</i></p> <p>Portions split 50:50</p> <p>Or <i>select 3</i></p> <p>Portions split 3 ways</p>	<p><input type="checkbox"/> Chocolate marquee</p> <p><input type="checkbox"/> Lemon tarts</p> <p><input type="checkbox"/> Seasonal fresh fruit salad</p> <p><input type="checkbox"/> Hillside Fruit Strudel</p> <p><input type="checkbox"/> Classic Kiwi Pavlova</p> <p><input type="checkbox"/> Cheese platter: <i>an extra \$10 per person, or \$5 per person when substituted for a dessert</i> A selection of local cheeses served with quince paste seasonal fruit and crackers.</p> <div style="border: 1px solid black; padding: 5px; width: fit-content; margin-left: auto; margin-right: auto;"> <p><i>All desserts served with fresh cream</i></p> </div>
<p><b>Coffee &amp; Teas</b></p>	<p>Freshly brewed coffee and a selection of teas</p>
<p><b>Kids meals</b></p>	<p><input type="checkbox"/> Under three years old - <i>free</i></p> <p><input type="checkbox"/> 3-12 years old half price if dining from the buffet</p> <p><input type="checkbox"/> Kids set menu \$25pp</p> <ul style="list-style-type: none"> <li>▪ Chicken tenders in a crispy coating or Fishcakes Served with roasty spuds &amp; salad <ul style="list-style-type: none"> <li>• or Mini pizza `</li> </ul> </li> <li>▪ Vanilla ice-cream and chocolate sauce or <ul style="list-style-type: none"> <li>• chocolate brownie with vanilla ice-cream</li> </ul> </li> </ul>
<p><b>Pricing</b></p>	<p><input type="checkbox"/> Prices for food and beverage are subject to change relative to changes in Hillside costs</p> <p><input type="checkbox"/> Menu costs will be fixed 1 month prior to the wedding <i>except for requested special items subject to supply cost variability eg: strawberries, crayfish</i></p>

# HILLSIDE WEDDING SET MENU

## Starters *Select 2*

Chicken bacon and sweet pepper terrine with spicy apricot chutney

Potted duck with pear and cherry compote and crusty bread

Chilled gazpacho with fresh cream

Salmon gravalax with potato salad and fresh lemon juice

Pork knuckle and Savoy cabbage terrine on sauce verde

## Mains *Select 2*

Salmon fillet topped with minted crème fraiche on wilted spinach  
with turned potatoes and a mussel and saffron sauce

Mediterranean ratatouille and vine leaf parcels  
on fresh herb scented couscous with roasted red pepper coulis

Roast poussin filled with an apple farce  
on rosti potato with baby carrots and a calvados jus

Fillet steak on wild mushroom polenta  
with sundried tomato butter roasted shallots and a deep red wine jus

Pan fried snapper  
on vanilla potato crockets with tomato salsa in vanilla oil

## Sweets *Select 2*

Chocolate marquee with crème fraiche

Sweet wine and honey pannacotta with blackberry compote

Orange cappuccino cream

Orchard fruits steeped in muld wine with mascarpone

Local cheese selection available at an extra \$5 per person

# HILLSIDE WEDDING SET MENU

## Service Style:

The set menu is served plated to the table providing for more elegant dining than the traditional buffet. Chef is able to present each individual plate to the same standard as our restaurant meals.

## Pricing:

Two courses (*starter + main or main + dessert*) \$65pp

Three courses \$80pp

Set menu pricing is based on pre-ordering (guest to indicate on RSVP to wedding invitation) or selected dishes split 50:50 and placed alternately at the table settings. *A la carte options (where guest selects from the menu at the table) can be made available for most dishes but typically will cost \$10-\$20pp extra.*

## Glossary:

**Terrine:** French - cooked in china or earthenware lidded dish also called a terrine

**Compote:** stewed in sugar syrup

**Gazpacho:** cold Spanish spicy tomato pepper and cucumber soup

**Gravalax:** cured salmon

**Sauce verte:** green herb sauce

**Crème fraiche:** French style soured cream

**Coulis:** sauce of pureed fruit or vegetable

**Poussin:** baby chicken 400-450g

**Calvados:** apple brandy

**Pannacotta:** literally translates as "cooked cream" in Italian – a delicious chilled dessert

**Muld wine:** heated with spices and sugar