



Wedding Packages



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Mchugh's

Nestled on Devonport's Cheltenham beach stands the historic building, Mchugh's of Cheltenham.

Built over 110 years ago in 1913, Mchugh's of Cheltenham started its days as a kiosk with tearooms and bathing sheds for tourists to the area. Also having a small area for Weddings and dancing.

In the 1960's it developed into a reception area where larger Weddings, balls, and other functions could be held.

From the 1980's Mchugh's of Cheltenham was redeveloped again into the beautiful building that stands today.

Mchugh's of Cheltenham offers spectacular views of Rangitoto, North head, and Waitemata Harbour.

Our Superb cuisine together with our unique location makes Mchugh's the perfect place for your special day.

Our very experienced team can personalize your Wedding to suit your own taste, style, and budget. We are passionate about what we do and pride ourselves in creating outstanding memorable weddings.

Additional info

Our round wedding tables are 150cm in diameter.
A typical head table of 8 people would be approximately by 5m in length.

We have a cake table and knife available. Some candle centerpieces and free-standing candelabras are not suitable. Please discuss with management if you have concerns.

In house music system: McHugh's has a sound system with 12 channel mixer that covers phones (with aux) and laptops. All music providers eg: DJ's and bands must plug into our in-house sound system as per your deposit receipt. We may not be able to allow bigger bands due to Noise restrictions.

We also have a cordless microphone available for speeches.

Complimentary printing of menus for set menu option only.

Complimentary set up of your pre-arranged table centerpieces and/ or place cards if delivered the day before. All gifts are to be removed from McHugh's on the night as they are not covered by insurance.

After reaching our minimum numbers, children under 9 are half price.

If you would like to book your ceremony at our venue, please let us know at the time of booking and we can talk over the options.
Extra charges will apply.



Frequently asked questions

How long is a pencil booking held for?

We do not take pencil bookings. A deposit will confirm your date and you will receive confirmation and a receipt by email. This deposit will be subtracted from your final food account.

When do final guest numbers need to be confirmed?

The final number of guests will need to be confirmed 14 days prior to the event and paid for 7 days before the event (including minimum bar spend).

Can my deposit be refunded if my booking is cancelled?

Please read our terms and conditions (last pages in document) for more information on this.

How can I pay for my account?

We prefer payments made by bank transfer, EFTPOS, cash. We accept Visa and Mastercard and a 2% charge is added to accounts paid with these cards. All costs include GST.

What time does the venue open?

Guests can arrive from 5pm and florists/ setup will have access from 3pm.

Can we bring our own wine?

We are fully licensed however we do allow you to supply your own wine at a corkage charge of \$20 per bottle (standard 750ml bottle). No spirits/ Beers or non-alcoholic drinks can be BYO. Alcohol must always be under our control.

How much is the deposit?

We require a \$1000.00 deposit to secure your booking.

Can the menus be altered to suit our requirements?

Yes, the menus can be tailored to suit most dietary, cultural or religious needs. Extra charges may apply.

What are the minimum and maximum numbers allowed ?

Our maximum capacity is 160 seated and minimum numbers are

Pre Dinner Canape Selection

- ~ Spiced chicken skewers with garlic aioli
- ~ Kumara and herb Croquette
- ~ Money bags (Pork wontons) with lime and chilli dipping sauce
- ~ Beef on toasted crostini with caramelised onion and horseradish cream
- ~ Tempura prawns, sweet chilli sauce
- ~ Smoked salmon blinis with citrus cream cheese
- ~ Vol au vents mushroom herb filling
- ~ Tuna on chilli bread
- ~ Chicken and sundried tomato on toasted crostini
- ~ Citrus glazed prawns on toasted crostini
- ~ Tandoori Chicken Tikka
- ~ Chilli Chicken
- ~ Vegetable pakora (crispy fried vegetables in a chickpea flour batter) with tamarind chutney

(One Hour of Canape service)



Wedding Buffet Menu

BREADS

~ Selection of freshly baked breads and rolls, Homemade dips. Olive oil

SALADS (SELECT FIVE)

- ~ Fresh garden salad
- ~ Baby red potato salad, fried capers, shallots, gherkins, Italian parsley
- ~ Beetroot & Orange salad
- ~ Classic Shrimp and Surimi cocktail salad
- ~ Chef's traditional coleslaw
- ~ Greek Salad - Peppers, cucumber, red onion, Feta, olives in a mustard vinaigrette
- ~ Roasted pumpkin & Quinoa salad
- ~ Chickpea & Coriander salad

FROM THE CHEF'S CARVERY (SELECT ONE)

- ~ Citrus glazed Champagne ham on the bone with accompanying sauce
- ~ Roast pork, crackling, apple sauce, gravy
- ~ Roast Sirloin of Prime steer beef with seeded mustard crust Accompanying sauces
- ~ Roast leg of New Zealand lamb

HOT MAINS (SELECT FOUR)

- ~ Roasted chicken breast, creamy mushroom
- ~ Butter Chicken
- ~ Panko crumbed fish with tartare sauce
- ~ NZ green lip mussels, garlic & tomato sauce
- ~ Matar Paneer (Cottage cheese and minted peas with delicate Indian spices & herbs)
- ~ Beef stroganoff
- ~ Sweet & Sour Pork
- ~ Spinach and feta Penne pasta, homemade tomato sauce, shaved Parmesan
- ~ Vegetarian lasagna
- ~ Lamb Korma

SIDES DISHES/ ACCOMPANIMENTS (SELECT FOUR)

- ~ Ratatouille of eggplant, courgettes & onions
- ~ Baby potatoes roasted with olive oil, rosemary
- ~ Yellow Dal - Tempered yellow lentils
- ~ Creamy Gratin potatoes with thyme & garlic
- ~ Medley of chefs seasonal vegetables
- ~ Roast kumara & pumpkin
- ~ Steamed Fragrant Rice
- ~ Broccoli & Cauliflower Au gratin

DESSERTS (SELECT FIVE)

- ~ Pavlova with cream & Fruit topping
- ~ Cheesecake selection
- ~ Seasonal Fresh Fruit salad
- ~ Selection of New Zealand cheese & crackers
- ~ Sticky date pudding with toffee sauce
- ~ Chocolate Mud Cake
- ~ Citrus Tart
- ~ Cream filled profiteroles, chocolate dipped

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Selection of Herbal teas and Filter coffee

Beverage Packages

PLATINUM BEVERAGE PACKAGE (5 HOURS)

- ~ Oyster Bay Bubbles
- ~ Oyster Bay Chardonnay
- ~ Oyster Bay Sauvignon Blanc
- ~ Oyster Bay Pinot gris
- ~ Oyster Bay Rose
- ~ Oyster Bay Pinot Noir
- ~ Oyster Bay Merlot
- ~ Premium beers
- ~ Juices & Soft drinks

GOLD BEVERAGE PACKAGE (5 HOURS)

- ~ Brancott estate bubbles
- ~ The Grayling Chardonnay
- ~ The Grayling Sauvignon Blanc
- ~ The Grayling Pinot Gris
- ~ The Grayling Pinot Noir
- ~ Festival Block Merlot
- ~ Standard Beers
- ~ Juices & Soft drinks

SILVER BEVERAGE PACKAGE (MINIMUM SPEND OF \$22 ON DRINKS AS A BAR TAB)

~ Including drinks (Non-alcoholic & alcoholic) up to the value of \$22 per person. This Bar tab can be topped up with prior arrangement or on the day of the event

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Spirits will be charged on per actual consumption

Free Drinking Water will be available throughout the event. Our Host Responsibility Policies apply.



Packages/Inclusions

Platinum Package

- ~ 3 choices from the finger food options served for an hour on arrival
- ~ Premium bubbles served on arrival to all guests
- ~ White Chair covers with sash
- ~ Full buffet dinner with dessert, filter coffee & tea
- ~ Premium beverage pack 5 hours (for extending the package, please talk to us)
- ~ 6 Hours of venue access (for extending the time, please talk to us)

Gold Package

- ~ 3 choices from the finger food options served for an hour on arrival
- ~ House bubbles are served on arrival to all guests
- ~ Full buffet dinner with dessert, filter coffee & tea
- ~ House beverage pack for 5 hours (for extending the package, please talk to us)
- ~ 6 Hours of venue access (for extending the time, please talk to us)

Silver Package

- ~ Full buffet dinner with dessert, filter coffee & tea
- ~ \$22 towards drinks per head included in the package (Including non-alcoholic)
- ~ Full buffet dinner with dessert, filter coffee & tea
- ~ 6 Hours of venue access (for extending the time, please talk to us)



Pricing

Packages:	Platinum	Gold	Silver
1st Apr – 30th Sep (Sun – Thur)	\$160 PP	\$150 PP	\$115 PP
(Fri/Sat)	\$165 PP	\$155 PP	\$120 PP
1st Oct – 31st Mar (Sun – Thur)	\$160 PP	\$155 PP	\$120 PP
(Fri/Sat)	\$170 PP	\$160 PP	\$125 PP

Optional Buffet Add Ons

Seafood Platter – \$12 PP

Scallops, prawns, smoked salmon, steamed mussels with dips

Antipasti with continental meats – \$8 PP

Add extra Carvery – \$8 PP

Extra Salad : \$4 PP

Extra Main : \$5 PP

Extra Dessert : \$4 PP

Fresh oysters – POA

Seasonal availability (Either pacific rock or Clevedon coast)

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For full Wedding Packages

- Minimum 60 full paying Adults : Friday - Sunday
 - Minimum 40 full paying Adults : Monday - Thursday
- Maximum capacity is 160 seated.

Inclusions

All Wedding packages offer

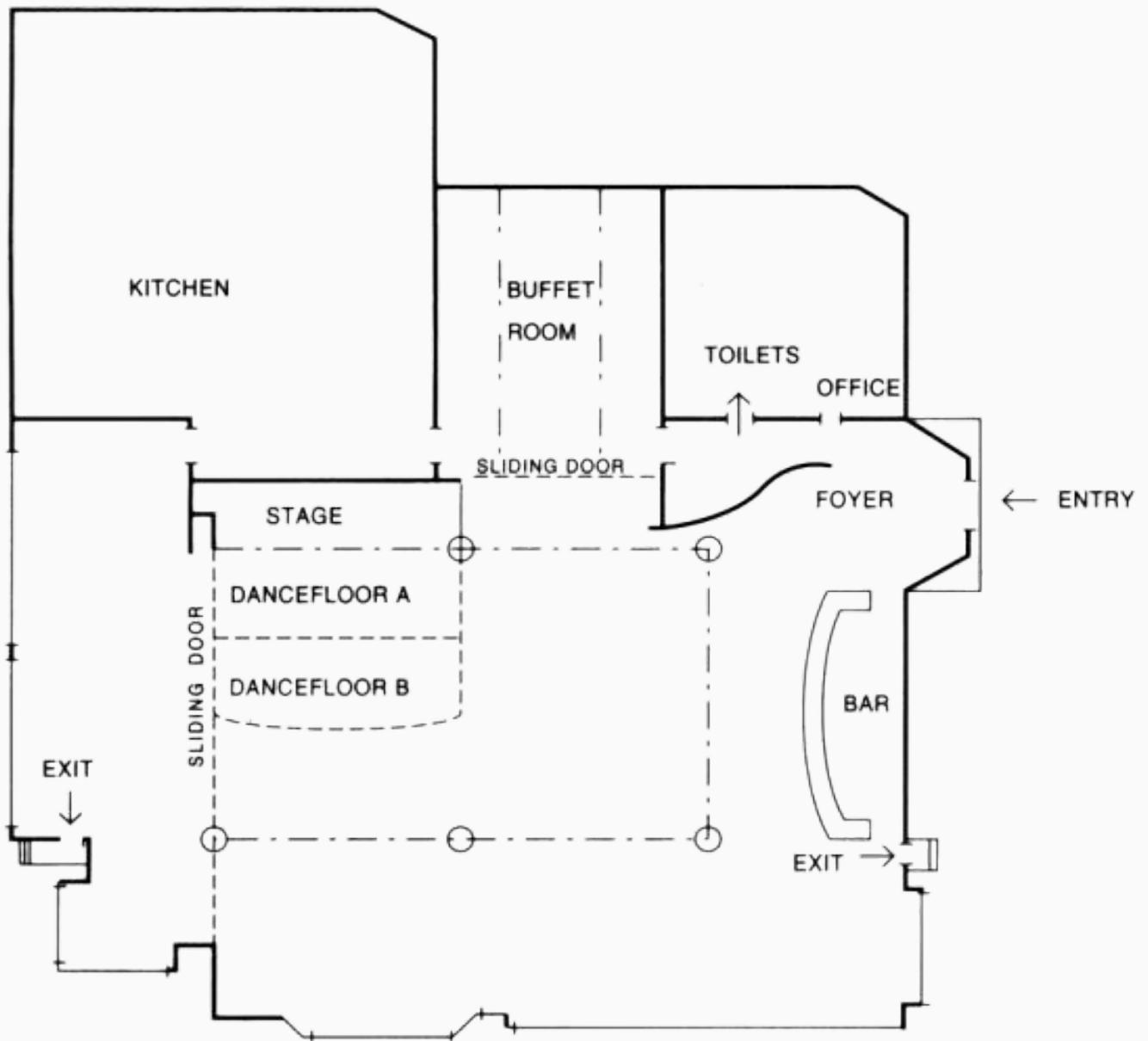
- ~ Exclusive access to the venue for up to 6 hours after 4PM
- ~ Bridal table with table skirting
- ~ Food for most dietary requirements/cultures
- ~ Liquor license
- ~ Indoor reception with fairy lights on the pillars & ceiling
- ~ Sound system to plug in your music
- ~ 12 channel Mixer Plug in for the DJ with Speakers and Subwoofer
- ~ Microphone for speeches
- ~ Projector & screen hire (additional charge of \$80)
- ~ Permanent Dance floor
- ~ Tableware: Glassware, cutlery & crockery
- ~ White linen tablecloths/linen napkins for reception dinner
- ~ Cake table/cake knife & gifts table
- ~ Use of easel
- ~ Set up & cleaning
- ~ Bar closes & music stops at 11PM, venue vacated by 11.30PM. For extension of time please talk to us at the time of booking.

Catering

- ~ Full Buffet menu with plenty of choices
- ~ Dessert Buffet
- ~ Cutting of your cake & serving on the Dessert Buffet
- ~ Filter coffee/Tea
- ~ Beverages as per your package inclusion
- ~ Add ons : as selected
- ~ Finger food : Platinum / Gold package



Floor Plan



Terms of Booking & Agreement

Partnership

- Contained in this contract are the detailed commitments and arrangements to be provided for your Event. To enable us to provide maximum service, you should indicate any requirements beyond the level of these commitments upon return of the signed copy of this agreement to McHugh's of Cheltenham.
- Client obligations pertinent to deposits and cancellation terms are embodied in this agreement. Any changes can be requested in writing to McHugh's of Cheltenham, but not necessarily granted.
- If a copy of your signed contract or deposit is not received by the date requested McHugh's of Cheltenham reserves the right to release all venue space held. McHugh's of Cheltenham must agree to any alterations to arrangement details in this document in writing.
- All prices quoted include Goods and Services Tax, 15%.

Confirmation

- No provisional bookings will be held under any circumstances.
- By Paying or agreeing to pay the deposit for the booking, you are deemed to have accepted these terms and conditions, you also acknowledge that you have received a copy of the terms of booking.

Deposit

- A non-refundable deposit of \$1000 is required no later than 5 working days after the receipt of the signed booking Form and terms of Booking.
- Failure to pay the deposit within this time will result in the booking being released and reservation cancelled.

Cancellations or Change of date

- All cancellations and change of event date must be in writing.
- A change of date is allowed (subject to availability) without any penalty, within 90 days of the original date of booking (date deposit was paid), but not less than 30 days prior to the Event date.
- A date of change is allowed only once and without change to the cancellation policies listed herewith.
- All monies paid are non-refundable and will only be adjusted on the Final account.
- The reduction (significant drop in numbers and minimum spend) in any services confirmed at the time of booking are also subject to cancellation fees as outlined above.
- If a cancellation or change of date is notified less than 30 days prior to the event date, you may be liable for the total estimate of the Event (minimum spends agreed at the time of booking).
- In event of "Force Majeure", and our inability to operate, McHugh's of Cheltenham's liability is limited to the refund of monies paid or as required by law.

Guaranteed Food and Beverage numbers

- Final catering numbers are to be advised 10 days prior to the event/booking date; this is regarded as the minimum number for catering purposes; this number will be charged on your final account regardless of any drop in numbers. Any increase in numbers will be charged accordingly. (MINIMUM GUARANTEED OR ACTUAL, WHICHEVER IS HIGHER).
- Please note that the final catering numbers cannot deviate more than 20% from the original catering numbers booked.

Payment

- Full payment is required 7 days prior to the wedding date. You will be provided with a total wedding estimate / invoice. Please note any additional on consumption charges such as beverage (over and above the minimum spends agreed) will be required to be paid in full upon departure from the venue.
- The Host accepts responsibility for all accounts (e.g. dinner, liquor, decorations, set up, incidentals, if any (and any other miscellaneous charges) for the guests or invitees that are not paid directly on departure.
- The deposit of \$1000 will be retained till the conclusion of the event to cover any incidentals. Any balance (after deducting the incidental expenses) will be transferred to your nominated account within 2 working days.
- Credit card payments will incur a surcharge of 2%.

Menu selection

- Please confirm your menu selection no later than 10 days prior to the event, or as otherwise advised. If the menu choices are not selected 10 days prior, we will make the selection as deemed fit.
- Wine List is subject to change, please contact McHugh's to obtain an updated wine list when making your menu selection.

Food & Beverage

- No Food or Beverage of any kind is permitted to be brought into or removed from the premises by the Host, guests or invitees under any circumstances unless agreed prior in writing (Wedding cakes are exempted)
- In case we have agreed to, and you are bringing your own food , McHugh's of Cheltenham will not be liable for any food related incident and our Kitchen and staff will not handle that food. No reduction in Menu prices applies.

Insurance and Damages

- We will take all necessary care but will not accept any liability for damage to or loss of any property or merchandise left in the premises prior to, during or after any event.
- It is recommended that the Bride and Groom arrange their own personal liability insurance and security as required.
- On signing the terms and conditions the client accepts responsibility for all damages to the venue i.e. walls, carpet, doors, tables, chairs, or any equipment etc. The client accepts to pay the full amount of repair and/or replacement.

Decorations

- Wedding table items/decorations are the responsibility of the Host to arrange and organize the placement of on the tables.
- It is the Host's responsibility to arrange collection of all material within 24 hours (or as agreed) after the event. Any items left at McHugh's of Cheltenham will be disposed of after that time period - this includes table decorations, flowers and cakes.
- It is expressly forbidden to use screws, nails, tacks, adhesive paper or any similar fixing devices on any part of the interior or exterior of the venue, except with prior consent of the Manager.
- No Confetti, glitter/glitter or confetti filled balloons or artificial petals are to be used. Excessive cleaning charges applies.

Music Options

- We provide a plug in for Music and it must comply with the permitted noise levels for the zoning (Residential - suburban). Management discretion is binding.
- DJ's/ Juke box or Two-piece bands can be booked. Sorry, bigger bands are not permitted.
- DJ's must plug into our sound system and not allowed to bring speakers/ woofer. We have these installed at the venue.

Alcohol & Drinks

- Our closing times are dictated by our licensing hours.
- We do allow pre-determined BYO Wine ONLY, (Corkage charges apply). Please note that the alcohol/ drinks must be in our control. No other BYO drinks allowed.
- No drinks can be carried outside the building.
- The Duty manager reserves the right to decide on the level of intoxication of patrons and request them to leave the premises if deemed so.
- If the venue finds patrons acting in a manner which is a breach of Liquor license conditions, Management reserves the right to deny service.
- If the management deems fit that there is requirement of security arrangements, these charges will be passed on to you.

Access Times

- Access to the venue is during the agreed times only. Extra charges will apply for any extended times, subject to availability (must be pre-arranged).

Event Booking Form

EVENT DATE : _____ Deposit Paid (Nonrefundable) : \$ _____

Type of Event : _____

All Access times to the Venue: From : _____ Till _____

Event/Service Start Time: _____ Event Concludes at : _____

Minimum numbers of adults guaranteed for catering purposes: _____

Estimated Numbers Attending: Adults _____ Children aged between 2 & 9 years- Half price): _____

No. of vendors for Catering purposes(Photographer/ Videographer/ DJ/ Celebrant/ others): _____

Package selected : Silver _____ Gold _____ Package _____

Any other options agreed _____

Mode of Payment: (2% Surcharge applies for Credit card payments) _____

Account Name : (Person or Company responsible for all accounts) _____

Full Name/s of Event Organizer or Contact person/s:

Postal Address :

Physical Address (if different)

Contact Number/s: Primary : _____ Alternate Contact number: _____

Email (Primary) : _____

Email (Alternate) : _____

We have carefully read & fully understood the Event booking terms and conditions as outlined by McHugh's of Cheltenham. We agree to adhere to these terms & conditions as such, we wish to confirm our event to be held at McHugh's of Cheltenham, at 46 Cheltenham road, Devonport, Auckland, as per details given on this booking form.

Payments Can be made into our BNZ Bank a/c – McHugh Hospitality NZ Ltd 02-0152-0580155-00, quoting the Ref no. on the top corner of the booking form.

This form can be treated as a GST invoice once paid. GST no. 119-221-536 (McHugh Hospitality NZ ltd T/A McHugh's of Cheltenham)

Agreed & Signed _____ Dated : _____