



46 Cheltenham Road | Devonport
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Weddings

Nestled on the foreshore of Cheltenham beach, McHugh's of Cheltenham offers spectacular views of Rangitoto and the Waitemata Harbour. The venue has hosted weddings and special occasions for over 100 years. Our superb cuisine together with our unique location makes McHugh's of Cheltenham the perfect place for your special day.

Our very experience team can personalise your wedding to suit your personal taste, style and budget. We are passionate about what we do and pride ourselves in creating outstanding memorable weddings.

Testimonial

"Just a big thanks to the amazing team at McHughs, we couldn't have asked for more...you anticipated every scenario and made it a pleasure to organise and share with our family and friends" – Barry & Sharon McFee

Wedding Charges

Saturday night

5PM-12AM Midnight | 100 guest minimum | Room hire fee: \$1200

Friday night

5PM-12AM Midnight | 80 guest minimum | Room hire fee: \$600

Sunday to Thursday night

5PM-11PM | 50 guest minimum | No room hire fee.

We are happy to discuss options to fit individual needs

Buffet Menu\$68

Minimum beverage spend of \$18.00pp

Fresh baked dinner roll.

Hot Dishes

Lamb korma, mild lamb curry, coconut cream, tomato and coriander

Panko crumbed market fish, tartar sauce and lemon

Chicken cacciatore, italian tomato, confit garlic, black olives and rosemary

Seasonal vegetables baked in light mornay sauce

Rosemary roasted gourmet potato's, olive oil and flaky sea salt

Fragrant jasmine rice, baby green peas and toasted c o c o n u t

Cold Preparation

Baby red potato salad, fried capers, shallots, gherkin, italian parsley and aioli

Waldorf salad, jazz apples, celery, grapes, toasted walnuts and yoghurt mayonnaise

Garden salad, iceberg, mesculin, cucumber, radish, tomato, mint, basil and crispy shallots

Coleslaw salad, red & white cabbage, carrot, fennel, sultana and citrus mayo

Beetroot salad, spring onion, roasted hazelnuts, feta, basil and vincotto

Desserts

Classic trifle - Layers of sherry splashed sponge, raspberries, golden peaches and custard

Fresh fruit salad - A selection of seasonal fruits dressed in a light sugar syrup

Peach & passionfruit cheesecake

Hazelnut Chocolate tart

Freshly brewed tea and percolated coffee

Buffet Menu\$73

Fresh baked dinner roll.

Hot Dishes

Lamb korma, mild lamb curry, coconut cream, tomato and coriander

Panko crumbed market fish, tartar sauce and lemon

Chicken cacciatore, italian tomato, confit garlic, black olives and rosemary

Smokey BBQ pork spare ribs, ginger, orange and spring onion

Seasonal vegetables baked in light mornay sauce

Rosemary roasted gourmet potato's, olive oil and flaky sea salt

Fragrant jasmine rice, baby green peas and toasted coconut

Carvery

Mustard and orange glazed Manuka smoked champagne ham

Cold Preparation

Baby red potato salad, fried capers, shallots, gherkin, italian parsley and aioli

Waldorf salad, jazz apples, celery, grapes, toasted walnuts and yoghurt mayonnaise

Garden salad, iceberg, mesculin, cucumber, radish, tomato, mint, basil and crispy shallots

Coleslaw salad, red & white cabbage, carrot, fennel, sultana and citrus mayo

Beetroot salad, spring onion, roasted hazelnuts, feta, basil and vincotto

Sweet corn salad, pancetta, red pepper, pinenuts, celery, cucumber and coriander

Desserts

Baked Alaska - Vanilla icecream wrapped in light sponge with italian meringue

Classic trifle - Layers of sherry splashed sponge, raspberries, golden peaches and custard

Fresh fruit salad - A selection of seasonal fruits dressed in a light sugar syrup

Peach & passionfruit cheesecake

Hazelnut Chocolate tart

Freshly brewed tea and percolated coffee

Buffet Menu\$78

Fresh baked dinner roll.

Hot Dishes

Lamb korma, mild lamb curry, coconut cream, tomato and coriander
Grilled sirloin of beef, mushroom & caramelised onion jus, rosemary and thyme
Panko crumbed market fish, tartar sauce and lemon
Chicken cacciatore, italian tomato, confit garlic, black olives and rosemary
Oven baked regal salmon, preserved lemon, dill & caper butter sauce
Smokey BBQ pork spare ribs, ginger, orange and spring onion
Seasonal vegetables baked in light mornay sauce
Rosemary roasted gourmet potato's, olive oil and flaky sea salt
Panfried orzo pasta with spring onion, sultanas & citrus oil

Carvery

Mustard and orange glazed Manuka smoked champagne ham

Oyster Bar

Clevedon coast half shell natural oysters, lemon, shallots & white balsamic

Cold Preparation

Prawn cocktail served on crisp lettuce, lemon & Marie Rose sauce
Baby red potato salad, fried capers, shallots, gherkin, italian parsley and aioli
Waldorf salad, jazz apples, celery, grapes, toasted walnuts and yoghurt mayonnaise
Garden salad, iceberg, mesclun, cucumber, radish, tomato, mint, basil and crispy shallots
Coleslaw salad, red & white cabbage, carrot, fennel, sultana and citrus mayo
Beetroot salad, spring onion, roasted hazelnuts, feta, basil and vincotto
Sweet corn salad, pancetta, red pepper, pinenuts, celery, cucumber and coriander

Desserts

Baked Alaska - Vanilla icecream wrapped in light sponge with italian meringue
Fresh fruit salad - A selection of seasonal fruits dressed in a light sugar syrup
Peach & passionfruit cheesecake
Profiterole
Chocolate cherry gateau
Hazelnut Chocolate tart

Freshly brewed tea and percolated coffee



Optional Additions

Pre-dinner Canapés

Tender Chicken Goujons coated in a crispy golden crumb accompanied with a lightly spiced guacamole dip

Sweet and sour pork meatballs served with tomato and sweet soy dipping sauce

Seafood and/or vegetable, chicken sushi pieces served with wasabi paste, pickled ginger and soy sauce

Petite vol-au-vents with tasty warm savoury fillings (smoked chicken and mushroom, cream cheese and red onion, or seafood ragout)

Deluxe crostini canapés with a selection of seafood, vegetarian and meat toppings

Roast baby jacket potatoes filled with dill cream cheese, topped with smoked salmon

Lemon salted tempura prawn cutlets served with garlic and herb aioli

A selection of mini cocktail samosas and spring rolls served with dipping sauces

Canapé Selection Costs

One item - \$6.00pp

Two items - \$9.00pp

Three items - \$12.00pp

Buffet Optional Extras - *Prices vary, please check with us.*

Extra carvery available on request (beef, lamb, pork)

Oysters in the half shell

King prawns served with McHugh's cocktail sauce

Smoked salmon portions served with a herb mayonnaise



Set Menus

McHugh's set menus have been created with your personal selections in mind.
Discuss with our team and create a set menu to fit your occasion.

We can assist in styling menus to suit various cultural cuisines
and of course have vegetarian options available.

\$85 Set Menu

Your choice of one entrée, one main choice and platter-style dessert.

\$90 Set Menu

Your choice of one entrée or soup, two main choices and a platter-style dessert.

\$95 Set Menu

Your choice of one entrée, one main choice and platter-style dessert.

Services

We are able to recommend Floristry, room decoration, wedding planning or music to
compliment your function.

Some music groups are not suitable for our venue, please check for suitability.



Bar Charges

House wines, tap beers, basic spirits <i>rum, gin, brandy, whiskey, bacardi, vodka, bourbon</i>	7.00 PER GLASS
Fruit punch bowl <i>serves 30</i>	75.00
New Zealand bottled beers	8.00
Non-alcoholic beverages	4.00 PER GLASS

Our wine list is available on request and we have wine packages designed for individual budgets.

The cost of liquor is based on the total consumption used during the function.

Pre-dinner and after dinner drinks are usually charged on account (dry till).

Bottled wines are chosen from the wine list prior to the date and served during dinner and speeches (unless you wish to serve the selected bottles of wine throughout the function)

Even though we are licensed, we do allow **750ml** table wines to be brought in. A **\$20.00 service charge** will be incurred per bottle (this service charge is already included in our bottle price in the above wine list)



Frequently Asked Questions

How long is a pencil booking held for?

These booking are held for seven days. A deposit of \$1000.00 will confirm your date and you will receive confirmation & 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 and paid for the day before the function. The liquor account is paid on the night of the function.

Can my deposit be returned if my booking is cancelled?

Your deposit is nonrefundable unless your date has been re-booked with our minimum costs of food and liquor and minimum numbers as outlined in your deposit receipt.

How can I pay for my account?

Our policy is that we prefer payments made by personal or business cheque. We accept Visa and MasterCard only 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 at the venue from 5pm and florist access is from 3pm.

Can we bring our own wine?

We are fully licensed however we do allow you to supply your own wine at a service cost of \$20.00 per bottle. This cost is incorporated into the prices on our wine list.

How much is the deposit?

we require \$1000.00 deposit to secure your booking.

Additional Function Information

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

We have a cake stand and knife available.

Some candle centre pieces and free-standing candelabras are not suitable. Please discuss with our management if you have any concerns.

In-house sound system - McHugh's has a sophisticated Bose/Mackie sound system that offers the following input options if you choose to organise your dance music yourself. Ipad, laptop, CD player compatible. McHugh's has in-house background music available or the above equipment can be connected for background and dinner music. All music providers eg. DJ's and bands must plug into our in-house dance sound system as per your deposit receipt. We have a cordless microphone available for speeches.

Complimentary printing of menus for set menu option only.

Complimentary setup of your pre-arranged table centrepieces and/or placecards to be delivered to McHugh's 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 years of age are at half price.

Our menu and wine prices are valid till December 2016 only and there will be price increases from January 2017.

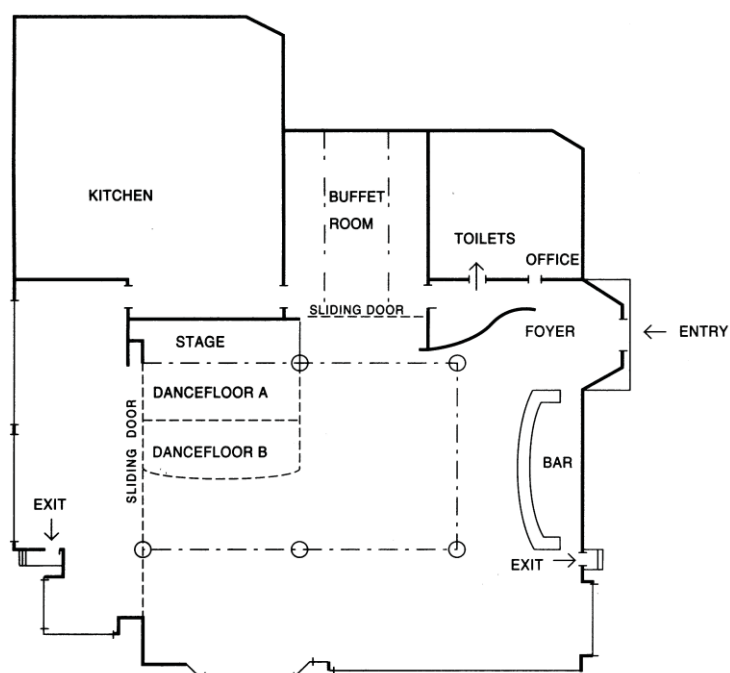
The following equipment is available for hire

Chair covers (with white satin bow) can be hired at a cost of \$5.00 per chair. We can also arrange coloured bows to match your colour scheme, an additional \$3.50 per chair. We have table skirts available to hire at \$20 per table or for \$7.00 per chair (chair cover white satin bow & table skirts)) if you would like both chair covers and skirts.

Plain glass tea lights for hire at \$2.50 per holder with long burning tea light candle.



Floor Plan



Terms and Conditions

The deposit is not refundable unless we are able to resell the date with our minimum numbers and costs.

Payment of account for function to be made prior to date. Visa and MasterCard accepted only, a 2% charge is added to accounts paid with these cards. Internet banking transfers also accepted.

Liquor account or balance of account to be paid on conclusion of function.
We are fully licensed.
