

THE TASTING SHED



At The Tasting Shed, you can expect a function with a difference.

The meal is served how The Tasting Shed's restaurant dishes are prepared as shared plates on the table, with your guests being able to try a little bit of everything. It's a very social way of dining and something different from the usual buffet or single plate option at most venues. The seating plan works best in tables of ten to twelve people.

The meal price is \$90 per person*. You can read the menu below as an example, but please bear in mind that this will vary according to what is in season and on our current menu at the time of your function.

For alcohol and beverage packages, we recommend a \$50 per head allowance (based on an average of 4-5 alcoholic drinks per person) which is a reasonable quantity for most functions. We require this as a minimum per person spend, and suggest offering a pre-selected range of wine and beer for your guests. Our full drinks list is available for viewing on our website at : <http://www.thetastingshed.co.nz/wine-and-drinks>

We have an exclusive venue hire fee of \$4000** regardless of the day of the event or the time of year, which is required as a deposit when you confirm your function date. This is 100% refundable up to 12 weeks prior to your event, and for each week after that, we hold 25% per week for cancellations leading up to the date. If there is a cancellation eight weeks or less beforehand, the deposit is non-refundable. We require final guest numbers and full payment for the meal portion of the function at least 5 days prior to the event.

Our venue hire fee means that anything already within the premises is yours to use for your occasion, such as lanterns, tea light candle holders, vases, glass jars, easels etc. This fee also covers costs of extra staff and clean-up, so you know you will not be charged any hidden 'extras' by choosing The Tasting Shed for your special occasion.

As we are a boutique venue, we prefer not to do functions of more than 90 people simply because we want to ensure that we can deliver great service and food without compromising quality. However I must advise that we are not a traditional function centre and therefore you may need to consider additional costs for a marquee if you want a large sit-down dinner on our outdoor deck, as we can only comfortably seat a maximum of 75 people within the building in the event of rain. There are some options we can suggest for hiring in some gorgeous tents or marquees for the outdoor area as a wet or cold weather option.

We are flexible in allowing limited access to the venue prior to your function to install tents, extra lighting etc. Please bear in mind that we always run our regular lunch service on Fridays, Saturdays and Sundays, so functions booked for weekend evenings cannot start prior to 4pm to allow us time to prepare the venue for your event.

If you haven't been to The Tasting Shed before, I suggest making an appointment to come and view the venue in person so that I can show you some of the options for holding a function here. Please email me at : jo@thetastingshed.com to arrange a time to meet.

Having hosted many weddings, corporate events, and private parties, I know we can offer you a unique venue for your occasion. Thank you for considering us.

Warmest Regards,

JO RAJ
General Manager



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SAMPLE MENU

TO START

Cashews - honey roasted, chilli salt
Olives – arbequina, sicilian green, rosemary, garlic, lemon
Warm bread, olive oil, balsamic
The Shed Platter – charcuterie, pickles, focaccia

TO EAT

PORK BELLY - pigs cheek, cauliflower, soy beans, mirin, radish (G)
MARKET FISH - spiced pumpkin, wild rice, coriander, yoghurt
LAMB SHOULDER - romesco, fennel, gherkin, walnuts
MEATBALLS - lamb, pork, tomato, parmesan
CARROTS - buttermilk, sumac, pistachio, chimichurri
ASPARAGUS - pea, horseradish, hazelnut, pecorino
POTATOES - garlic, rosemary, paprika, feta

TO FINISH

Cheese, fig compote, water crackers served as a cheese table for supper

\$90 per person*

*Individual dietary requirements can be catered for
if we have been advised in advance of your function.*



** Prices quoted may be subject to an increase
if the function is being booked more than 12
months in advance. All prices are inclusive of
GST.*

*** Lunchtime events running from 12pm-4pm
only will be charged an exclusive venue hire
fee of \$2500 if The Tasting Shed can open for
regular restaurant bookings from 5pm
onwards on that day.*