

Function Room Hire







Nau mai haere mai ki te karapu Johnsonville Welcome all to the Johnsonville Club!

Thank you for considering Johnsonville Club as the venue for your upcoming event. This compendium is designed to provide you with all the relevant information you require when planning your event. If there is something extra you would like, then please do ask and we will do our best to accommodate your request.

Situated in the heart of the northern suburb that it takes its name from; the Johnsonville Club is the perfect venue for your next function. Our spacious, fully airconditioned function room is ideal for corporate training sessions, trade displays, seminars and presentations. At night, the room transforms into an elegant space for you and your guests to celebrate that special occasion or milestone birthday. A full bar, large dancefloor, and a range of seating options are available to accommodate formal sit-down dinners or a more relaxed casual social event.

Venue hire includes complimentary use of our wireless mic and connectable sound system (bring your own playlists), and free WiFi. There is plenty of natural light from our north-facing large windows or draw the curtains for a more intimate cozy homelike feel.

Catering is provided by our in-house kitchen team and all dietary requirements can be catered for. Our team can cater to a wide range of function styles from buffets to finger food platters, grazing tables, morning and afternoon teas, and working lunches. Take the stress out of choosing by selecting one of our standard menus at the back of this compendium.

Whether your event is big or small, my team and I look forward to making it a positive and successful one that will have your guests and attendees talking about it for a long time after.

Nga mihi nui Nicole Stephens- Club Manager



Function Hire Costs:

*Room Hire: (prices include GST)

Monday to Friday

- 1/2 Day morning or afternoon \$100 (approx 4 hours)
- Full-Day Session \$250 (approx. 8 hours)
- Evening \$300 (approx. 6 hours)

Saturday and Sunday

- 1/2 Day morning or afternoon \$200 (approx. 4 hours)
- Full Day Session \$300 (approx. 8 hours)
- Evening \$350 (approx. 6 hours)

Venue Hire includes:

- Whiteboard
- Microphone
- Sound-System
- Free WiFi
- Refresh of water/mints etc between sessions

Additional Costs:

- Security Guard \$50ph
- Extraordinary Cleanup\$200 AV as required
- Additional linen (custom tablecloths, chair covers, napkins etc)











The perfect venue for:

- Weddings
- Special Occasions
- Birthdays
- Corporate Events
- Farewells
- Theme Nights

Capacity:

- Banquet 100pax
- Theatre 150 pax
- Cocktail 200 pax
- Size 10m x 23m















Buffet Menu One

Salads

Tossed, Coleslaw, Beetroot

Mains

Ham off the bone Roast Pork with Apple Sauce Roast Chicken New & Roasted Potatoes Seasonal Vegetables

Desserts

Meringues with Fresh Cream Fresh Fruit Platter

\$40 per person inc G.S.T







Buffet Menu Two

Salads

Tossed, Coleslaw, Beetroot

Mains

Ham off the bone Roast Beef with Yorkshire Puddings Roast Chicken New & Roasted Potatoes Seasonal Vegetables

Desserts

Meringues with Fresh Cream Fresh Fruit Platter

\$40 per person inc G.S.T







Buffet Menu Three

Platters

Selection of fresh cocktail sandwiches & hot finger food

Salads

Tossed, Beetroot

Mains

Ham off the bone
Roast Pork with Apple Sauce
Roast Beef
New & Roasted Potatoes
Seasonal Vegetables

\$45 per person inc G.S.T







Buffet Menu Four

Platters

Selection of fresh cocktail sandwiches & hot finger food

Salads

Tossed, Coleslaw, Beetroot, Potato & Egg

Mains

Roast Pork with Apple Sauce Roast Beef Roast Chicken New & Roasted Potatoes Seasonal Vegetables

Desserts

Pavlova with Fresh Fruit & Cream Fresh Fruit Platter

\$50 per person inc G.S.T







Buffet Menu Five

Platters

Selection of fresh cocktail sandwiches & hot finger food

Salads

Tossed, Coleslaw, Beetroot

Mains

Cold Ham on the Bone with Bread Rolls
Roast Pork with Apple Sauce
Roast Beef
Roast Chicken
New & Roasted Potatoes
Seasonal Vegetables

Desserts

Fresh Fruit Platter

\$65 per person inc G.S.T







Cold Platters

Cold Selection - \$51.75 each

Ciabatta Bread, focaccia Bread, grissini sticks, pepper dew, caper berries, basil & sundried tomato pesto, parma ham, salami, cold smoked salmon, green & black olives

Premium Cheese Selection \$57.50 each

Kikorangi blue cheese, kaimai creamy blue, double brie, feta, french baguette with a selection of crackers

Gourmet Cheese Selection \$51.75 each

Selection of soft & hard cheeses, cheese ball with a selection of crackers

Sandwich Selection \$51.75 each

Selection of fillings including meat & vegetarian

Fresh Fruit Selection \$46 each

Selection of fresh seasonal fruits

Cakes \$34.50 each

Mini chocolate eclairs, meringues, lamingtons, mini cream puffs & mini carrot cake

Prices quoted include GST







Hot Platters

Hot Selection - \$28.75 each

Mini spring rolls, cocktail samosa, Indian platter, season wedges or chips with sour cream & tomato sauce

Home Made Savories \$57.50 each

Ham & egg, ham & mushroom, ham & tomato, cheese & onion, mince & cheese, vegetarian

Mini Cocktail Skewers \$28.75 each

Small skewers loaded with delightful, tasty combinations. Easy to eat & totally delicious

Mini Cocktail Filoettes \$51.50 each

Beautifully presented bite sized filoettes, the perfect starter or entertaining treat

Salmon or Prosciutto Blinis \$46 each

Bite sized blinis topped with fresh salmon or prosciutto, cream cheese & pesto

Meatball Skewers \$41.75 each

Mix it up with these stacked and colourful meatball skewers, full of flavour and served with a tasty dipping sauce

Prices quoted include GST







Salads

Tossed, Coleslaw, Beetroot

Mains

Hot or cold ham off the bone Roast Beef Roast Pork with apple sauce New & roasted potatoes Seasonal Vegetables

Desserts

Meringues with fresh cream Fresh fruit platter Cream Puffs



\$45 per person inc GST







Salads

Tossed, Coleslaw, Beetroot

Mains

Hot or cold ham off the bone Roast Chicken Roast Pork with apple sauce New & roasted potatoes Seasonal Vegetables Vegetarian Options

Desserts

Meringues with fresh cream Fresh fruit platter Christmas Cake



\$42.50 per person inc GST







Salads

Tossed, Coleslaw, Beetroot

Mains

Hot or cold ham off the bone Roast Chicken Roast Pork with apple sauce New & roasted potatoes Seasonal Vegetables Vegetarian Options

Desserts

Christmas pudding with custard & cream Pavlova with fresh cream



\$45 per person inc GST







Salads

Tossed, Coleslaw, Beetroot Pickled Onions, gherkins

Mains

Hot or cold ham off the bone Roast Chicken Roast Pork with apple sauce Roast beef New & roasted potatoes Seasonal Vegetables

Desserts

Pavlova with fresh cream Fresh fruit Christmas Pudding



\$60 per person inc GST - Christmas cracker included







Grazing Tables







From \$30pp (min 10pax)



Elevating Your Function Experience

Contact Manager Nicole Stephens

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Bar Manager -Liz Boynton

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Bistro Manager - Chrissy O'Callaghan

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Location

