



THE  
**FALLS**  
BISTRO

WEDDING PACKAGES 2021



## YOUR SPECIAL DAY

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Here at The Falls Bistro, we understand that every bride and groom are different. We can take as much or as little control of the day as you prefer. Work closely with our experienced wedding coordinator to make sure your day turns out exactly as you wish.

Contact us on: 09 835 1135 or  
[bookings@thefallsnistro.co.nz](mailto:bookings@thefallsnistro.co.nz)

[WWW.THEFALLSBITRO  
.CO.NZ](http://WWW.THEFALLSBITRO.CO.NZ)

# THE HISTORIC FALLS HOTEL

Celebrate your love in a historic setting that has stood the test of time.

This stunning building was constructed in 1873 by John McLeod. Around the 1880s the establishment was renamed The Falls Hotel. Towards the end of the century a double story addition was made to the rear. Alienation of the hotel from the traffic passing its prominent corner site began in 1898 when Great North Road was realigned to cross Henderson's newly erected Coronation Bridge. After Henderson became a 'dry area' in 1908 the hotel was run as a guest house.

It was then purchased by Jane Wilkes in 1912 and renamed The Central Hotel and Boarding House in 1925. Six years later Steve Ozich bought the building which for the next 30 years was known as the "Central Private Hotel". During this period Ozich undertook three retail developments along the road frontages, the final one in 1961 necessitating the relocation of the hotel away from the Railside Avenue frontage. At this time the lower part of the verandah was removed to provide more parking, leaving the upper section braced by supports. Steve Ozich lived at the hotel until 1991.

The building is now owned by the Norcross-Waitakere Trust and was relocated to its current site at Falls Park, Henderson in late 1996, and now lease to The Falls Bistro who are dedicated to celebrating its history.

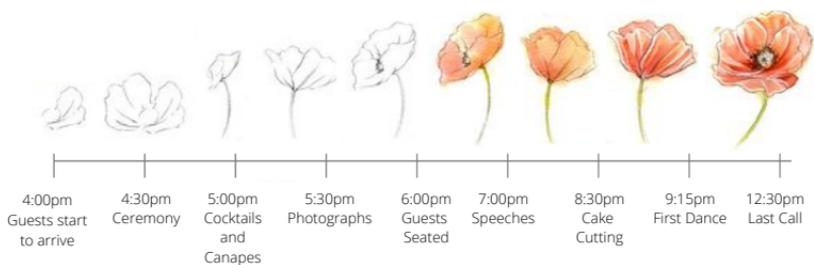


## KEY POINTS

- Built in the 1870s
- Served as a hotel until the 1960s
- Earmarked as a heritage site in 1993
- Designed in a Colonial Stripped Georgian style
- Moved to Falls Park in 1996
- The Falls Bistro acquired the lease in 2020



## TIME-LINE OF YOUR DAY



During the months of April - October, these hours will shift back by to account for daylight



## MEDITERANIAN SHARED DINING

Award winning Chef, Cristian Pincheira has designed your menu choices to encompass the feel of the Med' not only with its flavours, but also with the style of service. Feel food envy no more, as banquet platters will arrive at your table for your guests to choose as much or as little as they like of each dish. A great way to experience all the flavours and sensations The Falls Bistro has to offer.





# Wedding Packages

## Beverage

**Cocktail Hour:**

Prosecco and Non-Alcoholic Punch

**With Dinner:**

House Sauvignon / Chardonnay  
House Merlot / Syrah  
Prosecco  
Steinlager / Corona  
Coffee / Tea / Soda / Juice

**Basic**  
\$75pp

**Cocktail Hour:**

Cava Sparkling and Non-Alcoholic Punch  
a choice of Pimm's No1 Cup or Cuba Libre

**With Dinner:**

House Sauvignon / Chardonnay / Pinot Gris  
House Merlot / Syrah / Pinot Noir / Rose  
Cava Sparkling  
Steinlager / Corona / IPA / Porter  
Coffee / Tea / Soda / Juice

**Premium**  
\$85pp

**Cocktail Hour:**

Cava Sparkling and Non-Alcoholic Punch  
a choice of Espresso Martinis or Champagne Cocktails

**With Dinner:**

Full Beverage List available to your guests

**Diamond**  
\$95pp

## Non-Alcoholic

Kids (3 - 11yrs) - \$25pp  
Adults (12+) - \$40pp

**Cocktail Hour:**

Sparkling Grape Juice and Non-Alcoholic Punch

**With Dinner:**

Full Non-Alcoholic Beverage List available to your guests





# Wedding Packages

## Menu's

**Canapes:**

Choose two from the canape list

**Banquet:**

Choice of either:

Railside

Board House

Waitakere

**Basic**

\$75pp

**Canapes:**

Choose four from the canape list

**Banquet:**

Choice of either:

Railside

Board House

Waitakere

**Premium**

\$85pp

Including one additional in house made 'Primero' option:

**Canapes:**

Choose four from the canape list

**Banquet:**

Chefs tailored platinum menu

**Diamond**

\$95pp





"Cristain Pincheira's cuisine is cooked with a passion and generosity that is usually only shared with family and friends"

**Stephanie Siryj, Educator, Auckland University**

"The most outstanding experience!! Service is super friendly, down to earth but professional. The decor is simple but elegant with a lot of love clearly put in to it. And the food..... THE FOOD!!Wow, wow, wow, totally extraordinary and the attention to detail is phenomenal. I'm seriously impressed. What a great place for a party.. it really has the whole package."

**Orla Drylie, Conservation Sector**

## "Attestations"

"Thoroughly enjoyed being treated to a culinary experience like no other"

**Pip Delany-Lott, Technical Engineering Sector**

"Divine and generous food, welcoming hosts and staff and a gorgeous setting."

**Janette Howe, Film Industry**

"I'm so grateful to have hired Hayz to help us with planning our wedding and coordinating the events on the day. She helped us consider the finer details we hadn't thought about and ensured that everything was taken care of. On the day Hayz kept any stresses away from the bride allowing us enjoy ourselves, visit with all of our guests and dance the night away.

Hayz was immaculate, professional, and more importantly she became a part of our wedding as our friend. Our friends still remind us what an amazing party we had, with Hayz's help, our wedding was the smoothly-run success we hoped it would be!"

**Erica and Brendon Richardson, Corporate Sector**



## Supported Vendors

### Celebrants

Gemma Nortier

021 243 1356

gemmanortier@gmail.com

William Mutch

021 316 556

celebrantwedding@gmail.com

### Photographers

Jo Dawn Photography

021811619

joannebowey@gmail.com

### DJ's

Martin Marshall

djmartinmarshall@gmail.com

Limelight DJ and Entertainment

trev@limelightdj.co.nz

### Florists

Debbie Carter

027 658 0065

debsflowers2go@gm.com

### Wedding Cakes

Expensive Cakes (Ella)

021 114 3779

(Alternative Cake Specialist)

### Accommodation

Quest Henderson Apartments 09 839 7247

reservations@questhenderson.co.nz

### Bridal Transport and Taxis

tbc

### Specialty Decor / Activities

Hive Event Hire

hiveeventhire@gmail.com



# Menus



## THE FALLS BISTRO

### RAILSIDE

#### TAPAS

Pané, Olives & Pickles  
Calamares Fritos  
Seasonal Grilled Verduras

#### PRIMERO

Gnocchi a la Gorgonzola

#### SEGUNDO

Market Fish  
Confit Chicken Maryland  
Rosemary Potatoes  
Rocket, Pear & Manchego Salad

#### DULCE

Selection of Petit Fours

## THE FALLS BISTRO

### BOARD HOUSE

#### TAPAS

Pané, Olives & Pickles  
Tabla de Crudos  
Seasonal Grilled Verduras

#### PRIMERO

Pappardelle al Ragout

#### SEGUNDO

Market Fish  
Beef Tagliata  
Rosemary Potatoes  
Rocket, Pear & Manchego Salad

#### DULCE

Selection of Petit Fours

# Menus



## THE FALLS BISTRO

### WAITĀKERE

#### TAPAS

Pané, Olives & Pickles  
Croquetas de Patatas  
Seasonal Grilled Verduras

#### PRIMERO

Gnocchi Napoletana

#### SEGUNDO

Marinated Grilled Eggplant  
Panzanella Salad  
Rosemary Potatoes  
Rocket, Pear & Manchego Salad

#### DULCE

Selection of Petit Fours



## THE FALLS BISTRO

### CHEFS PLATINUM MENU

Pané & Burnt Butter

#### TAPAS

**Salmon Gravlax**  
agua chile, shallots, anchovies, Chardonnay vinegar,  
red onions, tapioca & poppy wafer

#### Cortadito de Vacuno

beef carpaccio, cipriani dressing, sous vide egg and  
potato foam, rocket, crisps

#### PRIMERO

**Gnocchi a la Gorgonzola**  
zucchini, pine nuts, crispy courgettes, concassé

#### Saffron Tortellini

stuffed with goats curd, chives, lemon zest, almond  
beurre noisette, dates, earl grey tea gel, parmesan

#### SEGUNDO

**Embueltto de Codorniz**  
quail wrapped in pancetta, wild mushrooms, Valencia  
calasparra rice, broad beans, manchego

#### Lomo de Venado

venison loin, celeriac puree, roasted chogia beetroot,  
smoky tapioca and paprika crisp, Pedro Ximenez demi-  
glaze

#### SIDES

**Grilled Verduras**  
sherry vinegar, olive oil, chilli, garlic, herbs

#### Rosemary Potatoes

#### DULCE

Crema Catalana

# Additions



THE  
**FALLS**  
BISTRO

THE  
**FALLS**  
BISTRO

## PRIMERO OPTIONS

- Gnocchi a la Gorgonzola
- Gnocchi a la Pomodoro
- Pappardelle al Ragout
- Pappardelle a la Napolitana
- Saffron Tortellini con Goats Curd (+\$3pp)

## CANAPES

- Chicken Liver Parfait on Crostini w/ Crispy Pancetta
- Croqueta de Patata, Salsa brava
- Market Fish Ceviche, Tigers Milk, Coconut Cream, Baby Cos
- Caprese Skewer (Mozzarella, Tomato, Basil)
- Grilled Vegé Potato Crisp
- Calamari w/ agrodulce
- Tomato Gazpacho
- Prawn Cocktail on Cos

# Younger Guests

For our younger guests, aged 3yrs - 11yrs, we have designed a special menu, ensuring that all are included in the multiple courses. For children younger than 3, if they are on solids, they are able to order directly from our children's menu. Children 12+ are able to eat from your chosen set menu with the adults.



**THE FALLS BISTRO**

**UNDER 12S MENU**

**TAPAS**  
Fruit Skewer  
Pané & Burnt Butter

**PRIMERO**  
**The Picnic**  
selection of vegetable sticks,  
romesco dip , cheese and crackers

**SEGUNDO**  
**Linguini**  
- w/ tomato sauce and parmesan  
- w/ butter and parmesan

**DULCE**  
Selection of Petit Fours



**KIDS MENU**

**Kids Crepes** \$10.00  
dulce de leche, brulee banana,  
devonshire cream, maple syrup,  
hokey pokey (gf, v)

**Kids Brekkie** \$10.00  
Egg any style, bacon, toast

**The Picnic** \$10.00  
selection of vegetable sticks ,  
romesco dip, fruit salad, cheese and  
crackers (gfo / dfo)

**Linguini** \$10.00  
- w/ tomato sauce and parmesan,  
- w/ butter and parmesan.

**Fish Goujons** \$10.00  
shoe string fries, mini salad, aioli

**Banana Split** \$10.00

**Ice Cream Sundae** \$10.00

**THE FALLS BISTRO**

\$35pp



## TERMS AND CONDITIONS - WEDDINGS

### Booking Requirements:

- Final numbers must be confirmed 2 week prior to function to ensure full menu availability.
- Dietary requirements must be given as early as possible and finalised 1 week prior to function to ensure we can cater to them.
- Some costs such as food and beverage, staff, hire may fluctuate if guest numbers and staff hours change.
- The Falls Bistro is licensed until 1am only. All patrons must be off premises by 1:30am. This is a legal requirement.
- Please note your booking is not confirmed until deposit is paid and Terms and Agreement signed.
- Some menu items may change due to seasonal produce availability.
- All guests within one party must dine from the same function menu. We are able to adapt all set menus to suit most dietary requirements. We do not allow a mix of set menus and a la carte within one group

### Payment and Invoicing

- A deposit of \$1000.00 will be required to hold the venue on confirmation of reserved date. This deposit will be deducted from your bill upon final payment.
- Payment for chosen food and beverage package per head is due 2 weeks ahead of your booking once final numbers have been confirmed.
- The balance of your account will be payable on completion of your function.
- A venue hire of \$500 will be charged.
- A minimum spend of \$6000.00 is required.

### Guest Numbers

We will require a closer estimated number of guests attending your function at least 3 weeks prior, and final confirmation at 2 weeks prior. Once final confirmation is received, the original number of estimated guests or the actual number of guests who attended the event (whichever is greater) will be charged for.

### Cancellation

The Falls Bistro will keep any monies paid as a cancellation fee in the event of a cancellation.

### Agreement of term and conditions:

If you have read these terms and conditions carefully and agree, please sign this agreement and scan back to us at [bookings@thefallsbistro.co.nz](mailto:bookings@thefallsbistro.co.nz)

Signed \_\_\_\_\_ on behalf of \_\_\_\_\_

Print name \_\_\_\_\_ on the date \_\_\_\_\_