

THE OLD CHURCH WEDDINGS

2023-2024



ORTON'S

TAILORED EVENTS & CUISINE

Sam Orton



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James Orton

Congratulations ON YOUR ENGAGEMENT!

I would like to thank you for considering The Old Church as a venue to celebrate your wedding day.

The Old Church is home to Orton's, a Hawke's Bay catering company with over 40 years' experience in the Hawke's Bay region. We love weddings and we would be delighted to be a part of yours! We have been managing the weddings and events at The Old Church since May 2016 and we have a team of professional staff with many years of experience providing exceptional organisation and immense knowledge to ensure your Wedding is everything you dreamed of.

Our Head Chef, Adrian Hart, leads a talented team creating fresh and seasonal food of a consistently high standard.

We hope the information enclosed regarding weddings at The Old Church is helpful. We know how important your wedding day is and my committed team can help every step of the way.

Please feel free to contact me on 027 430 2280 or james@ortons.co.nz to make an appointment to visit or discuss any queries you may have.

Again, congratulations on your engagement and we look forward to hearing from you.

Kind regards,

James Orton,
Managing Director

ORTON'S
Tailored Events & Cuisine

The Old Church



Set amongst the grape vines, with stunning views of the Ruahine and Kaweka Ranges, The Old Church is a place where fabulous memories are made.

The courtyards, manicured gardens, conservatory and main reception room offer multiple options for ceremonies here onsite. Your party can then flow seamlessly into drinks and canapés, served from our outdoor bar and then into The Old Church for your reception under the grand chandelier.

Our venue hire fee secures the venue from 10.30am on the day of the wedding until 12:00am, giving you and your chosen suppliers' ample time to set any floral decorations and additional items you may wish to bring to make your day special. Alternatively, please speak to us, should you require assistance with setting extra items on the day or to organise earlier access.

“Our day was fantastic in every respect, however the venue allowed us to enjoy the day in a deeper dimension. The garden, grounds, and church allowed us to comfortably relax whilst feeling a sense of wonder at their elegance and beauty.”

VENUE HIRE

(November – April) \$2500.00

(May – October) \$1500.00

The Old Church Villa \$1100.00 per night, minimum of 2 nights

VENUE HIRE INCLUDES

- ◆ Ceremony set up including casual seating for 50, sun umbrellas, registry table, built in sound system and a rehearsal in the week of your wedding
- ◆ Access to your chosen venue from 10.30am until 12.30am (half past midnight) on the day of your wedding. Note, all guests must depart by 12pm.
- ◆ The setting of The Old Church ready for the reception including chairs, tables, crockery, cutlery, white linen table cloths, napkins and glassware
- ◆ 10 hours of consultation and coordination with our specialist events team. This includes an initial meeting (6-9 months prior to wedding), the creation of your working wedding letter, a second meeting (approximately 1 month prior to your wedding), a ceremony rehearsal (1-2 hours and within the week of your wedding), email and phone communication
- ◆ The use of the beautiful gardens, vineyard and property for photographs
- ◆ Recommendations for professional wedding suppliers
- ◆ Onsite wet weather ceremony options
- ◆ Sound system and microphone for use at the ceremony and reception
- ◆ Additional tables that can be used for presents, favours, cards or decorations cake table

Cuisine



Our Head Chef, Adrian Hart has designed menus with fresh and seasonal produce in mind. The menu sent alongside this Wedding Package is for the current wedding season, new menus will be available for you to select from in the August prior to your wedding season. Our packages outlined allow you to select the style of dining that suits you and your wedding party the best, from formal plated to interactive shared dining or something especially tailored to you! We have a reputation for great food and whatever the style, we promise to treat your guests to delicious food.

We are also able to cater for any dietary requirements provided we are notified in advance.

“Thank you so much for providing the most divine menu for our Wedding. The food was delicious and so beautifully presented, and the service impeccable. So many of our guests said they have never been to an event with such high standards in food presentation.”

BEVERAGES

Beverage prices are current and are subject to availability. Orton’s is licensed to serve alcohol until 12.00am. Hawke’s Bay local wines are available at competitive prices with two tiers to select from. A selection of beer and non alcoholic beverages will also be available for your guests. **There is a minimum beverage spend of \$45.00 per guest**, you then may choose to open to a cash bar or to remain charging all beverages on consumption. Please see terms and conditions on page 8 for more information.

MENU OPTIONS

Plated menus are our most popular options, designed with seasonal produce in mind; mains are served with fresh seasonal sides to the tables.

Shared table dining is a relaxed and interactive way to eat consisting of beautifully presented platters of food designed specifically for guests to share.

Roving canapé style is a delightfully casual way of entertaining, with no formal seated portion of the evening, canapés followed by substantial hand held items for guests to enjoy.

Buffet menus are available on request.

Menu Packages



PLATED	<p>PACKAGE ONE</p> <p>Plated two courses, your cake as dessert</p> <ul style="list-style-type: none"> 5 canapés Artisan breads Set entrée Set main <p>Your wedding cake, with accompaniments</p> <p>Tea and percolated coffee</p> <p>\$107.00 per person</p>	<p>PACKAGE TWO</p> <p>Plated two courses, your cake as dessert</p> <ul style="list-style-type: none"> 5 canapés Artisan breads Choice of 2 entrées Choice of 2 mains <p>Your wedding cake, with accompaniments</p> <p>Tea and percolated coffee</p> <p>\$116.00 per person</p>	<p>PACKAGE THREE</p> <p>Plated three courses</p> <ul style="list-style-type: none"> 5 canapés Artisan breads Choice of 2 entrées Choice of 2 mains <p>Dessert Petit Fours</p> <p>Tea and percolated coffee</p> <p>\$127.00 per person</p>	SHARED TABLE DINING	<p>PACKAGE FOUR</p> <p>Shared table two courses</p> <ul style="list-style-type: none"> 5 canapés Shared entrée Shared main (2 meats, 3 sides) <p>Your wedding cake, with accompaniments</p> <p>Tea and percolated coffee</p> <p>\$128.00 per person</p>	<p>PACKAGE FIVE</p> <p>Shared table three courses</p> <ul style="list-style-type: none"> 5 canapés Shared entrée Shared main (2 meats, 3 sides) <p>Dessert Petit Fours</p> <p>Tea and percolated coffee</p> <p>\$138.00 per person</p>
	<p>PACKAGE SIX</p> <p>Roving canapé style</p> <ul style="list-style-type: none"> 10 canapés 2 Plentiful substantials Dessert petit fours <p>Tea and percolated coffee</p> <p>\$124.00 per person</p>	<p>SELECTION OF NEW ZEALAND CHEESES</p> <p>Grapes, quince paste and specialty crackers</p> <p>\$13.00 per person</p>	<p>LATE NIGHT BITES</p> <ul style="list-style-type: none"> Freshly baked rolls, ham off the bone, mustard and homemade chutney (1pp) \$8.00 per person Miniature gourmet mince pie with flaky puff pastry, and homemade tomato relish (1pp) \$10.00 per person 			
	ROVING CANAPE STYLE	ADDITIONALS				

- > All pricing is based on a minimum of 80 guests and includes all chefs and waitstaff.
- > Please add 1% on to pricing for each person below the minimum 80 guests.
- > Please ask for pricing of plated desserts or other alternatives.



Additional Information

Artisan bread and butter is not included in the shared menu packages. You may choose to add these for an additional \$4.00 per guest.

The pricing in the menu package for Petit Fours is equivalent to a set plated dessert. To offer a choice of 2 plated desserts is an additional \$4.00 per person.

Additional option for the shared entrée is \$20.00 per person.

Additional side for the main course is \$6.00 per person.

Additional meat for shared main is \$12.00 per person.

Glassware breakages are charged at \$10.00 per glass.

All menu package prices include wait staff to serve the food.

Beverages (2023/24 season) Options and pricing to change for 2024/25

WINES TIER ONE

	Bottle
Sparkling	\$48.00
Sparkling Rose	\$48.00
Chardonnay	\$45.00
Sauvignon Blanc	\$45.00
Pinot Gris	\$45.00
Rose	\$45.00
Cabernet Merlot	\$45.00
Pinot Noir	\$45.00
Syrah	\$45.00

WINES TIER TWO

Sparkling	\$70.00
Chardonnay	\$68.00
Pinot Gris	\$68.00
Pinot Noir Rose	\$68.00
Sauvignon Blanc	\$68.00
Merlot/Cabernet	\$68.00
Pinot Noir	\$68.00
Syrah	\$68.00

COCKTAILS – Please ask for options and pricing

SPIRITS

Standard range	\$150.00
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CORKAGE – \$20 per bottle

BEER

Corona, Heineken, Peroni, Export 33, Export Gold	\$10.00
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LIGHT BEER

Heineken Light, Heineken 00%	\$9.00
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CRAFT BEER

Hawke’s Bay Independent Brewery Pilsner	\$14.00
Brave Tiger Milk IPA	\$14.00

CIDER

3 Wise Birds Bach Life	\$12.00
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NON ALCOHOLIC

Coke Range	\$4.00
Bundaburg Range	\$6.00
Lemmy Lemonade	\$6.00
Orange Juice	\$4.00
Sparkling Grape Juice per bottle	\$18.00

Please do speak to us if you would like us to source a particular beverage for you. We are happy to work with you if there is a particular cocktail, wine or beer you would like!

The Old Church Villa



The beautifully restored historic villa is full of character and opulent furnishings. Set amongst the private and peaceful surroundings of The Old Church gardens the Villa is the perfect escape for your wedding weekend.

The Villa sleeps eight people with four double bedrooms each with a private ensuite

Standard accommodation rate of \$1100.00 per night for a minimum of two nights.

If you book a third night, you will receive a 15% discount on this night.



Our Recommendations

ACCOMMODATION

Black Barn Retreats 06 877 7985
Porters Hotel 06 877 1234
Crown Hotel 06 833 8300
East Pier Hotel 06 834 0035
Albert Cottage 027 297 0238

AV & LIGHTING

Sight and Sound Services
www.sightsoundservices.com

BABY SITTING SERVICE

Rockmybaby 0800 rockmybaby

BANDS / MUSICIANS / DJ / ACOUSTIC REFORMER

Naked Gun 021 367 939
Pulse 021 051 7205
Stolen Records www.stolenrecords.co.nz
Ben Throp 027 423 1840
Dave Boston 06 844 1386
Ben Wright benwright74@gmail.com
Shaun Preston www.shaunpreston.com
Emma Webb 021 104 1125
Ella Maria 021 255 2890 / @ellaonsax

CAKES

Cindy's Cakes 027 6400 0092
Picnic 06 651 0194
Finch 027 362 2876

FLORAL DECORATION

Sniff 021 0862 2630
Lushka 021 058 4542
Magdalen Hill 021 213 9426
Madisons 06 835 0056
Botanical Lane 021 150 4317

HAIRDRESSERS

Abby Schofield Hair 021 752 291
Debbie Pearce Hair 027 521 8849
Loco Hair 021 415 735

MAKEUP ARTISTS

Jasmine Jardine Beauty 027 345 2639
Candice Dear, Embellish Me 027 349 2700
Vania Inc 021 174 9038
Josie Brenstrum 021 434 237

MARRIAGE CELEBRANTS

Nicola Nicholson 021 504 831
Bev Kerr 06 857 3708
Megan Banks 027 418 4602
Jo Smith 021 796 675
Wayne Mowat 027 289 7026

PHOTOGRAPHERS

Meredith Lord 021 304 476
Eva Bradley 021 159 1053
Natalie McNally 027 418 5222
Linda Bayliss 021 0286 7849
Michael Schultz 021 182 9257

PHOTO BOOTHS

Photo Booth Fun 029 479 1751

STYLING & HIRE

Miss Frou Frou 021 465 126
Flagship Marquees 027 789 0083
Flock Events 027 595 5274
Mardigras Event Hire 06 878 2361
Touch of Elegance 027 923 9461
Marquees Over Hawke's Bay 021 024 298
Social Hire 021 330 1551

TRANSPORTATION

Hastings Taxis 06 878 5055
Napier Taxis 06 835 7777
Nimon & Sons Bus service 06 877 8133
Hooters Vintage Cars 06 835 1722

Terms and Conditions

All prices within this document are valid for the period of July 2023 – July 2024.

There is a reset fee of \$450.00 for ceremonies that take place within The Old Church.

Wedding package and wine prices listed in this wedding pack are subject to a 5% change at our discretion due to the long time lines involved. New wedding packages for future seasons and the package pricing may exceed the 5% increase.

We require a minimum beverage spend of \$45.00 per person to be charged to your account prior to using cash bar services. The minimum beverage spend is based on a minimum of no less than 80 guests for Fridays and Saturdays, and a minimum of 60 guests Thursday–Sunday. Should you have less than the minimum guest numbers, your minimum bar tab will still be based on the contracted minimum of \$45.00 per guest.

Upon selecting your Wedding date we will send you a contract and deposit invoice. This first deposit will be to the amount of your venue hire. The return of the signed contract and payment of deposit will secure your booking. We will send you a second deposit invoice to the sum of your estimated total food spend (menu package x guest number) six weeks prior to your Wedding. This is required to be paid within 14 days of receipt.

Due to the nature of our business cancellations affect us significantly and we apply a strict cancellation policy.

- a) If you cancel more than six months prior to your wedding you will forfeit the first deposit. IF HOWEVER we are able to rebook the date we will refund the first deposit to you less an administration cost.
- b) If you cancel your booking within six months prior to your wedding, you will forfeit the first deposit.
- c) If you cancel your booking within four weeks from your wedding you will forfeit the first deposit and up to a maximum of 50% of the second deposit, dependent on the period of notice given pre-wedding.

Final menu choices must be confirmed six weeks prior to your wedding day. All other details, beverage requirements, entertainment, room set-up, etc, must be confirmed fourteen days prior to your wedding day.

The number of guests attending and any dietary requirements, must be advised fourteen days prior to your wedding. The actual charge will be based on these or the actual numbers of guests on the day of your wedding, whichever is the greater.



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Front cover image by Meredith Lord Photography