

OUR FARM, VENUE & EVENT CATERING OPTIONS



The Farmhouse is a rural coffee shop and farm, located on our 140-acre farm, 5 minutes from Clevedon Village and 35 minutes south of Auckland City.

We open our doors to our loyal customers 8 am - 2 pm, 6 days a week, where they enjoy our large open spaces, freshly baked food, organic tea and coffee, fresh produce, the walking track around our farm and our friendly animals.

Out the back of our converted Grey Lynn white villa, is a private veranda with a fully enclosed pergola and private lawn, looking over the farm, where our cattle, sheep, alpacas, free-range chickens, water buffalo and bees call home.

We have several different options for your event. See below the catering options as well as optional extras and seating that we can tailor for your gathering.



EVENT SPACE HIRE

DURING OPENING HOURS

PORCH + LAWN HIRE

\$400 ON TUESDAY - THURSDAY

\$700 ON FRIDAY - SUNDAY

EX GST

This is exclusive access to the back deck and the lawn for up to 2 hours, allowing half an extra hour for set up. Extra hours are billed at \$100 per hour on weekdays and \$200 per hour on Fridays and weekends.

Includes;

- Seating for up to 25 people or informal for up to 35 people
- Water bottles, glassware and cutlery set
- Recycled paper napkins
- Lawn games

Notes;

- Additional staff charged at \$30 an hour
- Catering is required and is at extra costs
- Limited to 35 people max. Larger groups must book outside of cafe hours.

OUTSIDE OF OPENING HOURS

ENTIRE VENUE

This gives you the freedom to use more space, including the barn and the main lawn, which can be set up however you like using our furniture and decorations.

GROUP UP TO 30 PEOPLE

\$450

EX GST

The price is for up to 2 hours allowing half an hour extra for set up. Any additional hours will be charged at \$100 per hour.

Includes everything as per opening hours.

Notes;

- Catering is an additional cost
- Limited to 30 people max
- Event must start after 2.30PM

GROUP FROM 31 TO 60 PEOPLE

\$900

EX GST

The price is for up to 2 hours allowing half an hour extra for set up. Any additional hours will be charged at \$300 per hour.

Includes all amenities available during opening hours, plus the services of two waitstaff.

Notes;

- Catering is an additional cost
- Limited to 60 people max
- Event must start after 2.30PM





GRAZING

The Farmhouse offers informal but fulfilling dining options. We offer beautiful curated grazing tables with a wide range of quality, locally sourced* seasonal products including cured meats, cheese, crackers, breads, seasonal fruits and sweets.

Price;

Mini 4-8 people - \$175

Small 8-15 people - \$350

Medium 15-25 people - \$500

Large 25 + starts from \$25 per head

Some of our favourites, but not limited to;

Fresh Wild Wheat Sourdough

Olive Oil + Balsamic

Housemade Dukkah

Cured Meats

Honey Bros Honeycomb

Clevedon Buffalo Marinated Cheese

The Cheese Barn Organic Gouda

Kapiti Aged Cheddar

Danish Havarti

Farmhouse Seed Crackers

Quince Jelly

Artichoke Hearts

Green + Black Olives

Onion Relish

Housemade Pesto - Vegan

Fresh Seasonal Fruits

Honey Caramelised Nuts

Mini Chocolate + Macadamia Brownies

Mini Choc Chip Cookies

Note;

- Any changes to the menus may result in additional charges, which will be discussed and agreed upon before the booking is confirmed.
- Grazing options can include any dietary or allergy requirements and can be tailored to your preferences.
- Grazing tables are approx 2.5 meters for > 60 guests

We provide cabinet catering services during business hours, with selections that change daily and are available for order on the same day.

Optional Additions;

Clevedon Oysters - Priced subject to season and availability
Served with vinaigrette + lemon wedges

Hot Roasted Salmon Fillet - \$135

Free Range Manuka Champagne Ham

Whole - \$165

Half - \$105

Seasonal salad greens - \$40

Garlic + herb roasted potatoes - \$40

Mini Sliders - \$4.50 each minimum of 10

Miso Tofu + pickles + crispy lettuce

Falafel, hummus + carrot

Mexican Jackfruit + slaw

Champagne Ham, honey mustard + pineapple

Manuka smoked salmon, cream cheese + capers



DRINKS

KOKAKO ORGANIC COFFEE

Espresso - \$4.50
Americano, Long Black - \$5

Macchiato - \$5
Piccolo - \$5.50

SMALL \$5.50 - MEDIUM \$6 - LARGE \$6.50

Espresso Based:

Flat White

Latte

Cappuccino

Mocha

Non-Espresso Based:

Lavender Latte

Matcha Latte

Chai Latte

Hot Chocolate

Iced Drinks - \$7

Iced Americano, Latte, Mocha, Chocolate, Chai, Matcha

WEBSTER'S ORGANIC TEA 4.5

BLACK TEA

English Breakfast, Earl Grey, Chai

GREEN TEA

Sencha, Kawakawa, Lime & Ginger

HERBAL TEA

Turmeric, Peppermint, Chocolate

MILKS

Green Valley Velvet, Green Valley Trim

Milk Lab Coconut

Milk Lab Macadamia

Alpro Soy

Boring Oat

Alternative Dairy Co. Almond

COLD

Karma Kombucha - Box of 12 - \$50

Lemon + Ginger

Raspberry + Lemon

Mango + Passionfruit

Karma Can - Box of 12 - \$40

Karma Cola

Lemmy Lemonade

Raspberry Lemonade

Gingerella Ginger Ale

Karma Fruit Juice - Box of 12 - \$50

Orange

Apple

Orange, Mango + Apple

Apple, Blackcurrant + Raspberry

Apple, Guava + Passionfruit

Antipodes Sparkling, Still 500ML - Box of 12 - \$60

Antipodes Sparkling, Still 1L

Box of 6 - \$45

Box of 12 - \$80

ALCOHOL

We do not sell any alcohol. We are currently working towards a BYO liquor license, allowing event hosts to choose and bring their own alcohol. In the meantime, we can apply for a special license for your event. This will be at your own cost and a corkage fee will also apply.

Special License cost - \$170 - \$310 (depending on the size of the event)

BYO corkage per person - \$7

Please Note:

- BYO alcohol only includes wine, beer and selected pre mixed drinks. No spirits or hard liquor allowed.
- Corkage fee applies to anyone attending the event over the age of 18.
- Cost includes disposal of rubbish.
- A simple bar set up can be included if requested, staff to maintain and manage the bar are charged at \$30 per hour.
- Alcohol will only be permitted at events outside of cafe hours - after 2.30PM



THANK YOU



FOR MORE INFORMATION,
PLEASE CONTACT

EVENTS@FARMHOUSEDELI.CO.NZ

[@THEFARMHOUSENZ](https://www.instagram.com/THEFARMHOUSENZ)

