



WEDDINGS AT



Contact

Graham - 021 427 110

E-mail

info@sidatthefrenchcafe.co.nz

Address 210 symonds st, Auckland







THE FRENCH CAFÉ WEDDING

\$175pp | \$225pp

4 Course with canapes 6 Course with canapes

Optional Extras

Artisan Cheese Course **\$25pp**Wine Pairing **\$100-\$150pp**

SEATING PLAN

MAXIMUM GUESTS 36

12-18 pax (one long table)19-24 pax (Two tables)25-36 pax (Three Tables)

BOOKING INFORMATION

Minimum Spend* \$7,500 (Fri-Sat) \$5,000 (Sun-Thur)

Gratuity

5% Gratuity added to final bill

Ceremony Fee: \$800 (If you choose to have onsite)

Deposit

\$5000 (to secure the booking)
Paid no later than 6 months out

Full venue buyout options available \$20,000 Minimum Spend Sunday-Thursday

\$25,000 Minimum Spend Friday & Saturday



*Based on The French Kitchen space only







THE





















WEDDING SCHEDULE

CEREMONY
CANAPE RECEPTION
4 COURSE MENU

GUESTS ARRIVE 3:30PM-3:45PM

CEREMONY 4:00PM-4:25PM

CANAPES & DRINKS 4:30PM-5:30PM

DINNER 5:45PM-9:00PM

WEDDING CONCLUDES 10:00-11:00PM



10:00am - 2:00pm - Pack in of florals / decorations

3:30pm: Guests & Celebrant to arrive 3.45pm: Groom(s) or Bride(s) to arrive

SAMPLE

4.00pm: Ceremony to start

4.25pm: Ceremony concludes, reception snacks, drinks and photos

(Staff will start to clear courtyard space of chairs)

5:30pm - 5:45pm: Move into the French Cafe, ready for dinner

5:45pm - 6:00pm: Guests seated (MC / Bride/Groom to welcome guests)

6:15pm: 1st Course

Speech #1 (6:25-6:35pm)

6:45pm: 2nd Course

Speech #2 (7:00-7:15pm)

7:30pm: 3rd course (Main)

Speech #3 (8:00-8:15pm)

8:30pm: 4th Course (Dessert)

Speech #4 (9:00-9:15pm)

9:30pm: Artisan Cheese Course (Optional) Served

9:30pm-10:00pm: All tables cleared of plates/cutlery

9:30pm-10:30pm: Guests can stand/sit mingle inside or by the courtyard

10:30pm-11:30pm: Guests start to leave in small groups

- Any tweaks can be made (this is just a guide) Cake cutting/signing of papers etc have not been added
- Speeches can (and sometimes do) take longer. In any case it will take us approx 10-12 mins to plate up a course
- Minimum speeches? We can work to a course every 30 mins



CHAMPAGNE COCKTAILS CANAPES

FOR THE RECEPTION

LOUIS ROEDERER CHAMPAGNE* NV COLLECTION '244'

STRAWBERRY COCKTAIL*
FERMENTED BASIL AND STRAWBERRY, YUZU
PLUM WINE, CHAMPAGNE, LEMON

WHITE PEACH MOCKTAIL*
SEEDLIP GARDEN, WHITE PEACH, LYCHEE, LIME

CANAPES*

SINGAPORE BLACK PEPPER CRAB TART
BRAISED BEEF RENDANG PIE
GOCHUJANG & BLACK TRUFFLE ARANCINI



*SAMPLE PURPOSES ONLY



PRE-WEDDING SCHEDULE

CONTACT DETAILS

THE FRENCH CAFE GRAHAM - 021427110

COUPLE

CELEBRANT

FLORAL/DECORATIONS

CAKE

RECEPTION ENTERTAINMENT



DETAILS TO CONFIRM

FLORALS/DECORATIONS/NAME CARDS

COMPANY & CONTACT DETAILS

ENTERTAINMENT BOOKED

DURING & AFTER CEREMONY?

SEATING PLAN

TO BE CONFIRMED

AISLE MUSIC / PLAYLIST ON THE DAY

MC RESPONSIBLE / BRIDAL PARTY

COURTYARD CEREMONY

NICE WEATHER / BAD WEATHER

BRINGING OWN AV EQUIPMENT

(YES/NO)

EVENT HIRE COMPANY FOR CUSTOM ITEMS

COMPANY & CONTACT DETAILS





4 COURSE MENU \$175pp

Dietaries

Any dietaries should be confirmed at least 1 week prior the date

Menu Choice

There is no option to a choice of on the day - we will swap out elements of dishes accordingly for individuals dietary needs provided

There is no 'choose option' for the 6-Course Menu
Our chef will provide a menu for your approval - certain preferred proteins can be requested if available.
(E.g Beef instead of Lamb)

Children's Options

Depending on the age, children can enjoy the menu as is, or have the parents select some items from our normal A la carte menu on the day

Canapes (CHOOSE THREE)

Beef rendang pies, kaffir salt
Gochujang and black truffle arancini, chili tamarind
Spanner crab tarts, smoked egg yolk, dashi, finger lime
Parmesan churro, feta, maple, pork crackling

First Course (CHOOSE ONE)

Kingfish, coconut, chili jam, makrut lime, thai basil Beef tartare, sesame, burnt onion, nduja

Second Course (CHOOSE ONE)

Pork belly, red curry, prawn floss, fenugreek, fennel Dry aged duck breast, shitake, fermented pepper, macadamia

Third Course (CHOOSE ONE)

Wagyu beef, eggplant kasundi, kimchi, vindaloo, carrot Hawkes bay lamb rump, artichoke, kombu, fig

Dessert (CHOOSE ONE)

Chewy mango, sticky black rice, jasmine rice ice cream Banana, caramelised white chocolate, hazelnut, black pepper Coconut sorbet, licorice, lychee, pavlova



LOUIS ROEDERER CHAMPAGNE NV COLLECTION 244 \$180

STRAWBERRY COCKTAIL
FERMENTED BASIL & STRAWBERRY, YUZU PLUM WINE, LEMON
\$23

WHITE PEACH MOCKTAIL
SEEDLIP GARDEN, WHITE PEACH, LYCHEE, LIME
\$15

RIMAPERE PLOT 101, SAUVIGNON BLANC, MARLBOROUGH 2022 \$118

ODYSSEY LIMITED RELEASE HERA, CHARDONNAY, GISBORNE, 2021 \$129

PEREGRINE PINOT NOIR, CENTRAL OTAGO, 2018 \$155

CHATEAU MARSYAS, CAB/SYRAH BLEND, BEKAA VALLEY, 2014 \$170



SAMPLE



WINE LIST

Please see below a small selection of our extensive wine list.

Looking for something different, then please let us know and we can send over a full version of our wine list to view and discuss further.

Champagne and Sparkling wine

Louis Roederer Brut Collection 244, Reims, NV

\$180

Louis Roederer Brut Rose, Reims, 2016

\$270

Peregrine Méthode Traditionelle NV

\$120

White wine

Rimapere Plot 101, Sauvignon Blanc, Marlborough 2022

\$118

Gibbston Valley GV Collection, Pinot Gris, Central Otago, 2021

\$68

Schlumberger Les Princes Abbes, Pinot Gris, Alsace 2018

\$108

Marc Bredif Vouvray Classic, 2022

\$86

Te Mata Elston Chardonnay, Hawke's Bay, 2023

\$150

Odyssey Limited Release Hera, Chardonnay, Gisborne, 2021

\$129

SAMPLE

Rose wine

By. Ott Grenache, Provence 2021

\$90

Poppies Pinot Noir Rose, Martinborough, 2023

\$125

Red wine

Peregrine Pinot Noir, Central Otago, 2018

\$155

Ata Rangi, Pinot Noir, Martinborough, 2019

\$230

Craggy Range Gimblett Gravels Syrah, Hawkes Bay 2020

\$90

Wirra Wirra RSW Shiraz, Mclaren Vale

\$160

Pegasus Bay Maestro Merlot Cabernet, 2020

\$195

Chateau Marsyas, Cabernet/Syrah Blend, Bekaa Valley, 2014

\$170

Beer and Non-alcoholic beverage list available upon request.

If you would like cocktails, please choose from our list or have us make a bespoke one for your special day.



BOOKING INFO

FAQ'S

Phone +64 21 427 110

E-mail

info@sidatthefrenchcafe.co.nz

Address
210 symonds st, Auckland

Deposit: \$5000 to secure your booking - this will be removed from the final bill on the day.

(Non-refundable if cancelled within 30 days of the booking date)

Payment: Payment of confirmed numbers, plus ceremony / out of hours charge (if applicable) can be made prior if preferred, leaving beverage to be settled on the day.

Final numbers to be confirmed 72 hours prior. (This will be the minimum number of guests charged for)

Frequently asked questions?

Music:

An Aux Jack is available if you want to bring in your own music to connect to the in-house speakers.

AV:

We have no AV equipment - if you plan on doing a number of speeches (or during ceremony) we suggest bringing a portable speaker and mic setup, however the acoustics in the room are usually good enough for small-mid sized groups

Menu:

The menus include your snacks/canapes - which can be enjoyed on arrival or after your ceremony if you choose to have it onsite.

Most dietary requests can be accommodated with advance notice

Beverage:

For all weddings, you must pre-select a range of wines from our events wine list at least 2 weeks in advance. We recommend choosing at least 4 or 5 on top of champagne.

We are happy to suggest wines (within a budget per bottle) to complement your menu once confirmed.

Wine Corkage fee:

A corkage fee of \$100 per 750ml - applies if you wish to bring in something special of your own



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Phone +64 21 427 110

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Address
210 symonds st, Auckland

Frequently asked questions continued...

Florals / Decorations:

The site is accessible from 10:30am on the day of the wedding for vendors to come in and set up the space

- Candles must be non-drip
- Helium balloons are not permitted
- Confetti is not permitted
- Flower petals are permitted
- Tablecloths for the tables can be requested \$250 Charge

Out By time:

Morning weddings must finish up by 4:00pm to allow for the restaurant to be setup for dinner service

Afternoon weddings have no out by time - most weddings finish up around 10:30pm / 11:30pm

Entertainment:

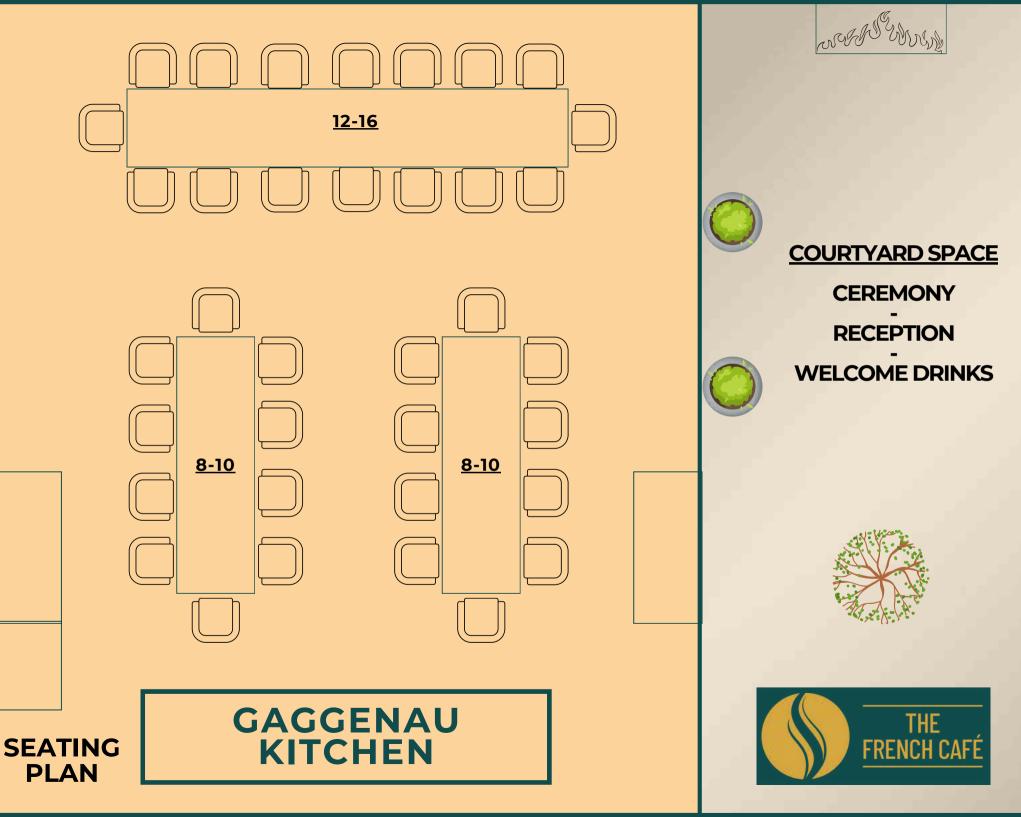
Entertainment can be booked for the duration of the ceremony and reception - the courtyard must be vacated no later than 5:45pm as guests will be arriving to dine in the main building

Courtyard Space:

The courtyard space is exclusive to you until 5:30pm - guests from the main dining room can use the courtyard once your party has moved into The French Kitchen for your meal.

Wet weather contingency:

In the event of wet weather, the ceremony will take place in either the conservatory space or in the front room of the main building (depending on the number of guests)





SUGGESTIONS FOR SUPPLIERS

FLORALCENTRIC by Ainsley











SUGGESTIONS FOR SUPPLIERS

ISADIA

by Isabel and Lydia

- flowers@isadia.co.nz
- 027 296 7349









SUGGESTIONS FOR SUPPLIERS

Revel & Light

- **©** 021 066 0009
- contact@revelandlight.com









SUGGESTIONS FOR SUPPLIERS



LIVE MUSIC FOR CEREMONY & RECEPTION

Sally-Anne@ Real Entertainment

Phone: +64 27 4208410

Email: real-entertainment@xtra.co.nz

Website: www.realentertainment.co.nz







SUGGESTIONS FOR SUPPLIERS



LIVE MUSIC FOR CEREMONY & RECEPTION

Mike@Gig HQ

Phone: 021 024 84432

Email: mike@gighq.co.nz

Website: www.gighq.co.nz







SUGGESTIONS FOR SUPPLIERS

EVENT EQUIPMENT HIRE

David Alloway @ **Diamond Event Hire**Info@diamondeventhire.co.nz
+64 27 380 2227





AUDIO / VISUAL EQUIPMENT HIRE

+64 22 639 0985 www.livewireav.co.nz