

Red Shed *Palazzo*

www.redshedpalazzo.co.nz

Wedding & Function Venue

Specialising in weddings, private functions, or any special occasion

Thank you for considering your Wedding or Function at Red Shed Palazzo.

We are located 1 km from Drury off-ramp heading towards Waiuku on the right, which is less than a 25 minute drive from Auckland's CBD.

Red Shed Palazzo is a specialised wedding and function venue, with the focus of helping you make your wedding or function day the best it can be. We are fully licensed, with an experienced team of staff to ensure all you and your guests needs are met during the planning and your special day.

We can cater for groups from 40-100 guests. For larger groups a cocktail style event is very popular and our beautiful gardens make a perfect venue.

At Red Shed Palazzo we provide flexible Weddings and Functions to suit your personal taste and style. We are more than happy to discuss any additional requests, ideas and themes that you may wish to incorporate into making your celebration a unique and memorable experience.

Please feel free to contact Kristina to discuss further details at your convenience.

Kristina Smith - 027 213 1440



Stay connected with us by following
our social media



www.redshedpalazzo.co.nz

FREQUENTLY ASKED QUESTIONS

All menu and wine list prices include GST of 15%

Provisional bookings will be held for seven days

We are able to cater for vegetarians and all other special dietary requirements

The access time for florist's and other set up is between 3pm and 5.00pm

Napkins, crockery, cutlery, glassware, service staff are included

Please note that our menus are subject to change on a seasonal basis

POLICY AND GUIDELINES

Please find below some points which may help you organising your function.

Deposit: \$1000.00

Reservations: To confirm a date please send a written confirmation by email.

Numbers: Confirmation of numbers attending your function to be given five working days prior to the reserved date.

(Please note numbers confirmed will be the number charged regardless if they show or not).

Trading Hours: Standard venue hire covers access from 4.30pm until midnight. We are happy to discuss other timing that may suit your needs better.

Music: We welcome all forms of entertainment for Weddings & Functions.

Venue Hire: Weddings \$950.
Private functions \$500.

Cancellation: Should unforeseen circumstances arise and cancellation is necessary, the deposit is non-refundable.

Rehearsals: Wedding rehearsals are welcomed. Rehearsal times will be by mutual agreement.

Public Holidays: Additional costs may be incurred should you wish to hold your event on a Public Holiday.

Cleaning: General cleaning after your event will be met by staff, with the exception of excessive cleaning. Any damage to the venue, equipment or excessive cleaning costs will need to be met by the client at the conclusion of the function.

Costs: Dependant on your booked date, we may require a minimum number of guests, please enquire for further information.

Night lighting: KiwiPower - Phil 021 898 732 - www.kiwipower.co.nz

Accommodation: Drury Motor Lodge - (09) 294 7690

Wedding Hire: Silver Fern Marquees - (09) 238 4882

Wedding Photos: Gary De Beer - (09) 021 644 766.

Gary has beautiful gardens which are perfect for wedding ceremonies and photos.

**Some buffet & set menu items,
so you can create your own menu**

Lamb shanks

oven braised, marinated in garlic, fresh herbs & red wine

Scotch fillet or Roast sirloin for buffets

oven roasted finished on a port mushroom sauce

Chicken Coq au vin

chicken saute with bacon, baby onions & finished in a wine tarragon sauce

John Dory

topped with prawns on smoked salmon dill beurre blanc

Duo of game

duck confit & smoked venison sausage in a port plum sauce or in a grand marnier
orange maralade sauce

Champagne ham on the bone

apricot glazed with condiments (carved at buffet table)

Goujons of crumbed John Dory

with salt & pepper Calmari with lime & caper aioli

Salmon fillets

oven seared, topped with lime hollandaise sauce

Scallops & prawns

sauteed with chorizo, garlic, onions, wine and baby spinach

Vegetarian Pumpkin Ricotta Tortellini

with roast pumpkin finished in spinach garlic pesto cream sauce

Vegetable selections

Palazzo lyonnaise scalloped potatoes

Cauliflower mornay gratin topped with cheese

Oven roasted potatoes, kumara & pumpkin in rosemary and whole garlic with leeks

Julienne vegetables with seasonal greens sautéed with cumin & lemon grass broad beans,

Salad selections

Risossa Orzo with green beans, chorizo with red onion, tomato & a warm vinaigrette

Green bean & pasta salad with tomatoes, feta, capsicum & curry yoghurt dressing

Baby beetroot with bacon, red onion & coriander vinaigrette

Greek salad with vine tomatoes, cucumber, feta & kalamata olives

Garlic pesto bread

Temptations

Selection of desserts available

* Individual pavlova's topped with fresh cream, kiwi fruit & passionfruit coulis

* Brandy snaps filled with Frangelico cream

* Chocolate raspberry fudge tart garnished with fresh cream

* Caramel chocolate fudge tart

* Roulade of Meringue filled with passion fruit mousse

* Fudge bake made with dark & white chocolate

* Carrot cake topped with orange marmalade icing

* Profiteroles filled with vanilla custard dipped in chocolate

* Meringue vol-au-vent topped with fresh vanilla cream with kiwifruit & berries

* Ambrosia with fresh cream, yoghurt, dairy milk chocolate, marshmallows & blueberries

* Raspberry cheesecake with fresh cream & berries

* Petit fours (variety of small desserts) for buffets at extra cost

Hors d'oeuvre Function

12 Hors d'oeuvre to choose from
\$25 per person

An Arrangement of Hors d'oeuvres

- * Scallops lightly seared in wine, garlic butter & served in spoons
 - * Gourmet lamb & beef bites with satay dipping sauce
 - * Pork medallion En Croute with duck pate
 - * Blinis topped with smoked salmon mousse
- * Mini Yorkshire puddings topped with duck cognac pate & smoked chicken
 - * Calamari salt & pepper
- * Ricotta herb lunghi ravioli with ceaser dipping sauce
 - * Filo case filled with crab & shrimp mousse
- * Mini chicken & vegetable samosa with curry yoghurt dip
 - * Prawn twisters with lime aioli
- * Moroccan lamb or satay chicken skewers with curry yoghurt sauce
 - * Vegetable dim sim with sweet chilli
 - * Prawns on skewers with garlic basil
- * Mini Sushi, chicken or salmon, avocado & wasabi mayo
 - * Mexican beef quesadilla
- * Crumbed prawns with lemon & coriander mayonnaise
 - * Spring rolls filled with steamed veg
 - * Fish bites with garlic pesto aioli
 - * Tomato & mozzarella rice balls
- * Mini Yorkshire puddings with roast beef and horseradish sauce

An Arrangement of Hors d'oeuvres on arrival

- * Mini Yorkshire puddings topped with duck cognac pate & smoked chicken
- * Gourmet lamb & beef bites with satay dipping sauce * Prawn twisters with lime aioli
- * Crumbed prawns * Vegetable dim sum with sweet chilli * Shrimp & Salmon Blinis
- * Mini chicken & vegetable samosa with curry yoghurt dip
- * Spring rolls filled with steamed veg

Champagne Ham on the bone

apricot glazed with condiments (carved at buffet table)

Roast Beef Sirloin

finished on a port mushroom sauce

Chicken Coq Au Vin

chicken saute with bacon, baby onions, wine & finished in a tarragon sauce

Goujons of crumbed John Dory

with lime & caper aioli

Vegetarian Pumpkin Ricotta Tortellini

with roast pumpkin finished in spinach garlic pesto cream sauce

Vegetable selection

Palazzo lyonnaise scalloped potatoes

Julienne vegetables with seasonal greens sauteed with cumin & lemon grass

Salad selection

Pasta & green bean salad with tomatoes, feta, capsicum with curry yoghurt dressing

Baby beetroot with bacon, red onion & coriander vinaigrette

Palazzo coleslaw with red & white cabbage, apples & sultana's with honey mustard dressing

Garlic pesto bread

Temptations

Raspberry cheese cake with fresh cream

Individual pavlova's topped with fresh cream, kiwi fruit & passionfruit coulis

Brandy snaps filled with Frangelico cream

Tea and coffee

An Arrangement of Hors d'oeuvres on arrival

- * Fresh scallops lightly seared in wine, garlic butter & served in spoons
- * Mini Yorkshire puddings topped with duck cognac pate & smoked chicken
- * Gourmet lamb & beef bites with satay dipping sauce * Prawn twisters with lime aioli
- * Vegetable dim sum with sweet chilli * Spring rolls filled with steamed veg
- * Mini chicken & vegetable samosa with curry yoghurt dip * Shrimp & Salmon Blinis
- * Mini Sushi, chicken or salmon, avocado & wasabi mayo * Crumbed prawns

Champagne Ham on the bone

apricot glazed with condiments (carved at buffet table)

Lamb shanks

oven braised, marinated in garlic, fresh herbs & red wine

Chicken Coq Au Vin

chicken saute with bacon, baby onions, wine & finished in a tarragon sauce

Salmon fillets

oven seared, topped with lime hollandaise sauce

Vegetarian Pumpkin Ricotta Tortellini

with roast pumpkin finished in spinach garlic pesto cream sauce

Vegetable selection

Palazzo lyonnaise scalloped potatoes

Julienne vegetables with seasonal greens sauteed with cumin & lemon grass

Salad selection

Riscossa Orzo with green beans, chorizo with red onion & tomato & a warm vinaigrette

Baby beetroot with bacon, red onion & coriander vinaigrette

Green bean & pasta salad with tomatoes, feta, capsicum with curry yoghurt dressing

Green mix leaf salad, garnished with tomato, cucumber, red onions with two dressings

Garlic pesto bread

Temptations

Individual pavlova's topped with fresh cream, kiwi fruit & passionfruit coulis

Profiteroles fill with vanilla custard dipped in chocolate,

Brandy snaps filled with Frangelico cream

Tea and coffee

À la carte menu

An Arrangement of Hors d'oeuvres on arrival

- * Fresh scallops lightly seared in wine, garlic butter & served in spoons
- * Pork medallion En Croute with duck pate * Mini lamb samosa with curry yoghurt dip
- * Vegetable dim sum with sweet chilli * Smoked salmon mousse on blinis

Scotch Fillet with Prawns

sauteed in garlic rosemary butter, finished on a wild mushroom & port sauce, topped with crumbed prawns & horseradish hollandaise, comes with lyonnaise potatoes

Chicken Breast Cezanne

stuffed with smoked salmon, brie, avocado & spinach, finished on smoked salmon & lime caper beurre blanc sauce, comes with lyonnaise potatoes

Salmon Fillet with Scallop Mousse

accompanied with a filo pastry basket, filled spinach and scallop mousse, topped with lime & coriander hollandaise

Vegetarian Pumpkin Ricotta Tortellini

with roast pumpkin finished in a spinach garlic pesto cream sauce

Served on your table a selection

Julienne vegetables with seasonal greens sauteed with cumin & lemon grass
Cauliflower mornay gratin topped with cheese
Baby beetroot with a warm bacon & red onion vinaigrette

Trio of taste all on one plate

Pavlova roulade filled with passion fruit mousse on strawberry coulis
Profiteroles filled with vanilla custard dipped in chocolate, Brandy snap filled with Frangelico cream

Tea and coffee

On arrival

An arrangement of Hors d'oeuvre on your table



BUFFET

Champagne Ham on the bone

honey glazed with whole grain mustard sauce (carved at buffet table)

Chicken Coq Au Vin

chicken Sautee with bacon, baby onions, tarragon, mushrooms
& finished with a wine jus

John Dory

goujons of crumbled John Dor with homemade lime tartar sauce

Vegetarian Pumpkin & spinach tortellini pasta

with roast pumpkin finished in spinach garlic pesto cream sauce

Vegetables

Palazzo lyonnaise scalloped potatoes
Julienne vegetables with seasonal greens sautéed
with cumin & lemon grass

Salads

Pasta & green bean salad with tomatoes, feta, capsicum with curry yoghurt dressing
Palazzo coleslaw with red & white cabbage, apples & sultana's with honey mustard dressing
Garlic pesto bread



Temptations

Brandy snaps filled with frangelico & fresh cream
Individual pavlova's topped with fresh cream, kiwi fruit & passionfruit coulis
Raspberry cheese cake with fresh cream



Tea and coffee

WINE - *Marlborough*

Mount Riley - Sauvignon Blanc

Mount Riley - FEATHER Sauvignon Blanc - low alcohol

Mount Riley - Chardonnay

Mount Riley - Rose

Mount Riley - Gewurztraminer

Mount Riley - Merlot Malbec

Mount Riley - Pinot Gris

Mount Riley - Riesling

Mount Riley - Syrah

Mount Riley - Pinot Noir

Glass 9.5 - Bottle 44.0

Picton Bay - Sauvignon Blanc

Picton Bay - Pinot Noir

Glass 8.5 - Bottle 32.0

Sparkling

Lindauer mini

Bottle 11.5

Lindauer range

Bottle 28.0

Te Hana Reserve

Bottle 40.0

Morton Premium Brut Methode

Bottle 44.0



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BEER

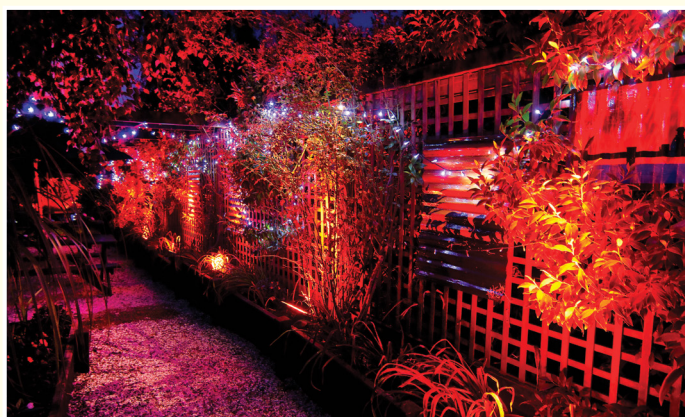
NOW TAP Steinlager Classic / Macs Gold	8.5
Corona	9.0
Stella Artois	9.0
Apple Cider	8.5
Macs - Black / Hop Rocker Pilsner	8.5
Speights - Summit	7.0
Lion Red	7.0
Speights Mid Ale - Light Beer	7.0

Spirits

Single 7.5 Double 9.50

Non Alcoholic Drinks

Phoenix Organic Range	5.0
Organic Orange / Pineapple / Tomato Juice	5.0
Macs Ginger Beer / Lemon Lime & bitters	5.0
Coke - Diet - Zero/ Lemonade / L & P	5.0



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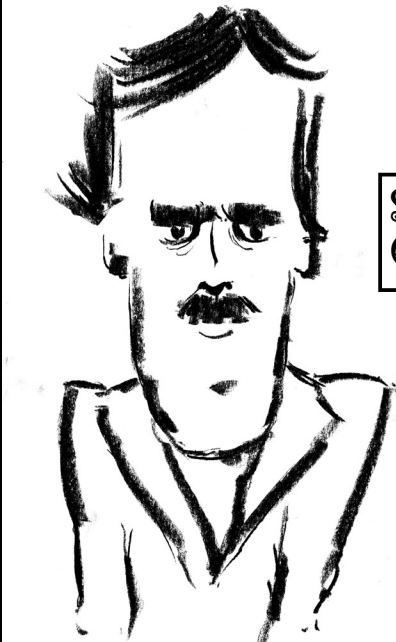
*So, where are you going for a
great night out? What about.....*

Dinner Theatre at its Best

MURDER AT HOTEL BALLE BALLE



FAULTY TOWERS



**A choice of
two hilarious
shows**

MURDER AT HOTEL BALLE BALLE

April 2nd-Aug 13th-Nov 26th

Dec 2nd-10th

FAULTY TOWERS

June 25th-Nov 25th

Dec 3rd-8th-9th-16th-17th

Red Shed
Palazzo
www.redshedpalazzo.co.nz

Red Shed Palazzo

64 Jesmond Road, DRURY

(1km from Drury off ramp heading towards Pukekohe)

Delicious Meal with Licensed Bar
**\$85 per head for show, meal
& dancing till late**

Contact Maree Strange
faulitytowersshow@xtra.co.nz
09 296 1854 or 027 270 4772



www.faulitytowersshow.co.nz