

salty Dog

OLDE ENGLISH INN

WEDDINGS AT THE SALTY DOG INN

Everything you need to know about having your Wedding at The Salty Dog Inn; from Wine & Cuisine, to Accommodation, to The Venue itself.



242 Mahurangi East Road, Snells Beach, Auckland 0920

t. 9 425 5588 | f. 9 425 6767

e. functions@saltydoginn.co.nz

WELCOME

First and foremost, we would like to welcome you to the Salty Dog Inn. We appreciate you considering having us host your special day and we shall endeavour to meet your expectations of what a Wedding Venue should be. We respect that this is a very significant milestone for not only you; The Bride and Groom; but also, your friends and families. We will do our best to ensure that your dreams and aspirations come to fruition.

Beyond these pages is an in-depth Proposal outlining exactly who we are and what we can offer at The Salty. With over 6 years of experience, and more than one hundred Weddings to our name, rest assured that we will endeavour to meet your standards with grace and professionalism.

If you require any further information, please do not hesitate to Contact your Functions Co-ordinator via Phone or Email.

Warmest Regards,

Allannah-May Simpson | Functions Co-ordinator

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THE VENUE

The Salty Dog Inn is a complete Venue with purpose-built Function quarters, Bar & separate Restaurant, and Accommodation. Situated in the outskirts of Auckland, in the idyllic Suburb of Snells Beach rests our Olde English style Inn. Snells Beach is a small town on the Matakana Coast surrounded by luxurious foundations such as an abundance of picturesque Beaches and Regional Parks.

A focal point of our Inn is the Hotel, situated conveniently adjacent to the Main Building. We can accommodate up to 34 Guests with Wheelchair accessible and Family Rooms present. If you entail extra Accommodation, please refer to Snells Beach Motel, located a short distance up the Road from our grounds.

THE TUDOR ROOM

The Tudor Room is our Pivotal Functions quarter, located on the upper level of the Main Building. The Tudor Room boasts its own Private Restrooms, Bar, Electronic equipment, Balcony, and a 5 metre Projector screen. With a sit down Dinner, we can comfortably cater up to 150 Guests and 100 Guests for a Banquet Setting; both with a separate dance area.

PRICE

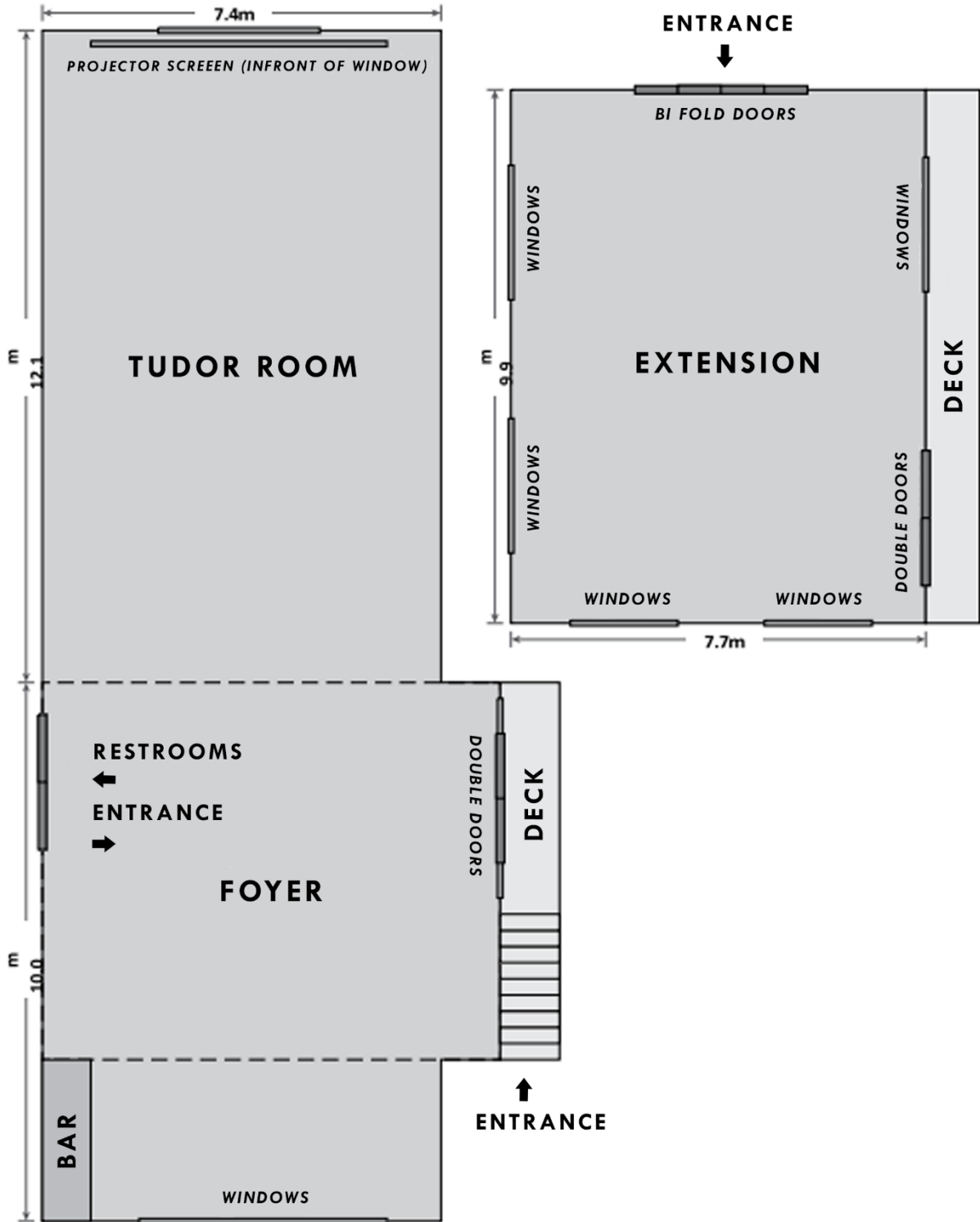
Room Hire: \$2, 500 (including GST)

Minimum Bar tab required: \$1, 000

The Cost of Room Hire covers your Wedding Co-ordinator, Bar Tenders, standard Room decorations and table set up including white linen table cloths and napkins.

At a further cost, we also have an extensive range of table settings including table runners, different style vases, pebbles, and coloured lights to suit your style or theme. Seat covers are also offered in Black or White. Extra equipment that may be required will carry additional charges e.g.; marquees, flowers, and candles.

TUDOR ROOM & EXTENSION FLOOR PLAN



ACCOMMODATION

Please note: The Bedding configurations below are just our Standard but can be split into Singles if required. If you require this service, please inform your Conference Coordinator prior to arrival for the convenience of our Housekeeping Staff.

2 BEDROOM EXECUTIVE SUITE

There are 2 Executive Suites in total, both situated on the Top Floor of the Hotel, Rooms 5 & 6.

Bedding Configurations: 2x Super King (Room 5) or 1x Super King and 2x King Single (Room 6)

1 BEDROOM DELUXE STUDIO

There are 10 Deluxe Studios in total, with 6 being situated on the Ground Floor and 4 being situated on the Top Floor.

Bedding Configurations: 1x Super King

1 BEDROOM DELUXE STUDIO TWIN SHARE

There are 2 Deluxe Studio Twin Shares in total, both situated on the Ground Floor of the Hotel.

Bedding Configurations: 1x Super King & 1x King Single



WINE LIST

Presenting you with a large
selection of local wines
from Matakana Wine
Country

CHAMPAGNE

MOËT & CHANDON ICE IMPERIAL	750ml — \$ 95.5
NICOLAS FEUILLATTE BRUT RÉSERVE	750ml — \$ 75.5
DANIEL LE BRUN BRUT NV	750ml — \$ 48.5

SPARKLING WINE

MAHURANGI RIVER MERLOT ROSÉ	750ml — \$ 45.
LINDAUER BRUT CUVÉE	200ml — \$ 9.5
LINDAUER FRAISE	200ml — \$ 9.5
LOTHLORIEN MEDIUM SPARKLING FEIJOA	200ml — \$ 9.5

CHARDONNAY

JULES TAYLOR CHARDONNAY	GLS — \$ 10. BTL — \$ 45.5
KOPIKO BAY CHARDONNAY	GLS — \$ 8.5 BTL — \$ 37.5
RIVERLANDS CHARDONNAY	GLS — \$ 7.5 BTL — \$ 28.5

SAUVIGNON BLANC

JULES TAYLOR SAUVIGNNON BLANC	GLS — \$ 10. BTL — \$ 45.5
KOPIKO BAY SAUVIGNON BLANC	GLS — \$ 8.5 BTL — \$ 37.5
RIVERLANDS SAUVIGNON BLANC	GLS — \$ 7.5 BTL — \$ 28.5
BRANCOTT ESTATE FLIGHT SAUVIGNON BLANC	GLS — \$ 7.5 BTL — \$ 28.5

PINOT GRIS

JULES TAYLOR PINOT GRIS	GLS — \$ 10. BTL — \$ 45.5
KOPIKO BAY PINOT GRIS	GLS — \$ 8.5 BTL — \$ 37.5
DUSKY SOUNDS PINOT GRIS	GLS — \$ 7.5 BTL — \$ 28.5

AROMATICS ROSÉ

JULES TAYLOR ROSÉ (DRY)	GLS — \$ 10. BTL — \$ 45.5
MAHURANGI RIVER ROSÉ (SWEET)	GLS — \$ 8.5 BTL — \$ 42.5

CABERNET SAUVIGNON MERLOT BLENDS

RANSOM MAHURANGI BORDEAUX BLEND	BTL — \$ 48.5
MAHURANGI RIVER MERLOT CABERNET SAUVIGNON MALBEC	GLS — \$ 9. BTL — \$ 42.5
KOPIKO BAY MERLOT	GLS — \$ 8.5 BTL — \$ 37.5
RIVERLANDS CABERENT MERLOT	GLS — \$ 7.5 BTL — \$ 28.5

PINOT NOIR

ROARING MEG PINOT NOIR	GLS — \$ 10. BTL — \$ 52.
KOPIKO BAY PINOT NOIR	GLS — \$ 8.5 BTL — \$ 37.5

SYRAH

RANSOM K SYRAH	GLS — \$ 10. BTL — \$ 52.
MORTON ESTATE WHITE LABEL SYRAH	GLS — \$ 8.5 BTL — \$ 42.5

BEER & CIDER

TAP BEER

LION RED | \$8.

MACS THREE WOLVES | \$8.

MACS HOP ROCKER | \$8.

SPEIGHTS GOLD MEDAL ALE | \$8.

SPEIGHTS SUMMIT | \$8.

SPEIGHTS OLD DARK | \$8.

SPEIGHTS MID ALE | \$8.

GUINNESS | \$10.

KILKENNY | \$10.

TAP CIDER

ISAACS APPLE CIDER | \$10.

MACS CLOUDY APPLE CIDER | \$10.

BOTTLE BEER

STEINLAGER PURE | \$8.

STEINLAGER CLASSIC | \$8.

HEINEKEN | \$8.

CORONA | \$8.

CANAPÉS

Choose between 3 Options for \$10 per head.

- × Vegetarian spring rolls.
- × Smoked Salmon on garlic croute with lemon crème fraiche and fried capers.
- × Deep Fried Prawn twisters.
- × Poached tomato with soft Bocconcini and fresh basil on a savoury sable.
- × Chicken and Bacon Roulade with spinach and drunken cranberries.
- × Deep fried Chili, coriander and Shrimp won-tons.
- × Marinated calamari with fresh herbs, olive oil, and lemon zest & juice.

CUISINE

SAVOURY

- × Roasted Kumara, Bacon, and egg Salad.
- × Poppy seed hand crafted Dinner rolls.
- × Moroccan Chickpea Salad.
- × Beetroot & Feta orange Salad.
- × Crisp Garden Salad.
- × Herb & Mustard crust whole Sirloin with a Béarnaise sauce.
- × Honey glazed Champagne Ham accompanied by Pineapple puree.
- × Rum & Maple syrup Baked Salmon Fillet with Saffron Caper Aioli.
- × Pan Roasted Snapper.
- × Tuscan style Roasted Seasonal Vegetables.
- × Roasted Gourmet Potatoes with Rosemary and Thyme Butter.
- × Lemon scented Chicken with Thyme jus.

DESSERT

- × Steamed Pudding dressed with Butterscotch sauce.
- × New Zealand Pavlova dressed with Fresh Fruit.
- × Seasonal Fresh Fruit Salad.
- × Whipped Chantilly cream with Chocolate shards.
- × Italian Lemon Meringue Pie.

Prices are based on:

Minimum: 80pax

Maximum: 150 pax

\$55.0 PER PERSON: Choose 2 Meats, 1 Salads, 2 Vegetable options, 2 Desserts.

\$65.0 PER PERSON: All Savoury options, All Desserts.

\$75.0 PER PERSON: All Savoury options, All Desserts, 3 Canapes.