

WELCOME

A magical spot for something special. Create a unique day that you'll never forget. Crisp white weatherboards, leafy Pohutukawa and sun drenched decks overlooking beautiful Omaha Estuary and our thriving vegetable gardens.

Family underpins everything we do here; dining with us is like coming into the home of a good, old friend.

With a wedding, party or event at The Farmers Daughter, you're guaranteed a feast featuring the finest seasonal ingredients sourced from local farms and fisherman as well as produce grown here in our gardens. We are less white tablecloth dining and more a come-as-you-are kind of vibe!

Enjoy making our place your own, and we'll ensure your day is executed to perfection.









The Farmers Daughter sits at the gateway to Omaha, overlooking the estuary, North Omaha Point, and out to Little Barrier in the distance.

Omaha is the epicenter of the Matakana Coast, framed with vineyards, farmland and the famous white sand of Omaha Beach, and all less than an hour from Auckland's CBD.

The Matakana Coast provides endless opportunities for beautiful photos, that create stunning, easy memories of your event.









THE DINING ROOM

The dining room has a rustic, country charm with an open kitchen serving farm to fork, ocean to plate, rural New Zealand dining with a spectacular view. Enjoy the space as it is, or bring your own touches to imbue a little more of you, into your special day.

VENUE FEE: A \$3000 venue fee is charged for any event or wedding held in The Farmers Daughter Dining Room, with exclusive use of the restaurant.

This includes; The Farmers Daughter team and the following:

- 8 hour package with use of the dining room and top deck, the front courtyard, fire pits and gardens.
- Locally milled Macrocarpa tables and cross back chairs
- Bespoke crafted ceramic plates and bowls, glassware, cutlery
- Lit fire pits and wood for the duration of your event
- Outdoor Festoon Lighting
- The Farmers Daughter signature style and setting

CAPACITY:

50 guests seated 75 guests cocktail + canape style

THE FRONT LAWN

Our breathtaking Sperry Tent creates a truly magical backdrop for a show-stopping wedding. Placed on our front lawn, less than 100 metres from the ocean, the hand-crafted tent provides a canopy under which good times are bound to unfold. As the sun slowly dips, it's architectural silhouette becomes increasingly impressive, setting the scene for an unforgettable evening.

CAPACITY:

195 guests seated240 guests cocktail +canape style

VENUE HIRE: \$21,000

Includes:

- The Sperry Tent, including pack in and out
- Woven matt flooring
- Internal tent lighting, canopy lights, perimeter and pole fairy lights
- Oak cross back chairs, and banquet tables
- Private chefs, floor staff and bar staff
- Pre-wedding planning and on the day coordination
- Handmade ceramic tableware, glassware and cutlery
- The Farmers Daughter bar Three Bay Luxury Portaloo www.luxeloos.co.nz

Feel free to style the space as you like, from furniture to lighting and flowers, or make use of the chic The Farmers Daughter ceramic tableware, glassware and furniture for an effortless elegance.







EVENT PACKAGES



CANAPES

3 smalls, 3 bigs, 1 sweet \$50/pp 4 smalls, 3 bigs, 2 sweets \$65/pp 5 smalls, 4 bigs, 2 sweets \$85/pp

TO START:

Freshly Shucked Te Matuku Oysters | mignonette + lemon oil Cloudy Bay Clams | chimmi churri





SMALLS:

Beef Flank Tartare | Iemon mayo, capers, dill, tostada
Porchetta | sourdough foccacia, salsa verde
Mt Cook Alpine Salmon Gravlax | cucumber, capers, pickled red onion
King Prawn | cos, sesame, lime
Caprese Skewers | baby mozzarella, heirloom tomato, Iemon basil
Tofu Lettuce Cup | crispy shallots, vegan kimchi

BIGS:

Grilled Lamb Arrosticini | mint, anchoinade
Turmeric + Ginger Spiced Chicken | roast peanuts, charred lime
Heirloom Tomato | ajo blanco, peach, local oil
Grilled Egglant | balsamic, teriakyi
Polenta Fries | truffle, pecorino
Smoked Kahawai Pate | charred sourdough, pickled shallots
Pork Loin Tonnato | crispy sage, fried capers,



SHARE TABLE

2 small canapes, 2 shared mains, 3 shared sides \$70/pp

3 small canapes, 2 shared mains, 3 sides, alternate drop of 2 desserts \$90/pp

2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts \$105/pp

3 small canapes, 2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts \$125/pp

*All packages include sourdough bread & butter

SHARED SMALLS:

Ceviche | labneh, leche de tigre
Crudite | taramasalata, local oil
Grilled Asparagus | seaweed cream, pebre
Lamb Cutlet | anchovies, mint gremolata
Burrata | lightly smoked with hay, basil, sourdough
Courgette Carpaccio | sunflower seed, preserve lemon,

SHARED BIGS:

Grilled Cabbage | cashew cream, black currant
Beef Short Rib | carrots, sumac, salsa verde
Bostocks Organic Chook | a la diavola, harissa
Whole Market Fish | seasonal garnish
Braised Lamb Shoulder | blood orange, roast pineapple









SHARE TABLE

SHARED SIDES:

Charred Eggplant | miso, pomegranate, parmesan
Heirloom Tomatoes | pickled mustard, shallot
Roast Potatoes | crispy sage, seaweed salt
Smokey Nduja Corn | pecorino, lime
TFD Farm Salad | beetroot leaves, soft herbs, nasturtium
Heirloom Beetroot | whipped feta, sorrel, chardonnay vinegar
Charred Zucchini | mint, broadbeans, lemon, local oil

DESSERTS:

Milk & Honey Pannacotta | burnt caramel, preserved fruit

Dark Ghana Chocolate Mousse | creme fraiche, seasonal fruit

Sticky Date Pudding | dulce de leche mousse, almond

Boozy tiramisu | macadamia liqueur

Local blue cheese | smoked honeycomb, date crostini

Seasonal Trifle | whipped coconut, hazelnut praline, seasonal fruits











We're here to help you create the event of your dreams and make the most of your celebration with friends and family.

Because we're local, we can put you in touch with our preferred suppliers from venue styling to an excellent photographer.

We will meet with you the day prior to your wedding to deliver all your items and arrange any other styling requirements. This is also the time when we will discuss last-minute details to ensure the day flows smoothly and without any concerns.

It's our priority that you feel supported and at ease come the big day. Just ask us.









TERMS AND CONDITIONS

PAYMENT DETAILS & TERMS

To confirm your booking, we require a nonrefundable deposit of 25% of total account. Full payment must be made on confirmation of final numbers 4 weeks prior to your event. Any additional cost incurred on the day of the event must be settled on the day.

CANCELLATION POLICY

All cancellations or change of date made 60 days or less prior to your event, will incur a loss of 50% of the minimum spend. All cancellations made within 30 days of your event will incur a loss of all monies due, as stated on your invoice. Cancellations must be confirmed to The Farmers Daughter in writing. In case of unforeseen circumstances, extreme weather conditions or accidents, The Farmers Daughter reserves the right to cancel any booking and refund any deposit payments made. In case of a lockdown, The Farmers Daughter will work with you on securing a new date for your event or function.

ALCOHOL AND DECORUM

The Farmers Daughter is a fully licensed venue. No BYO beverages are permitted. It is your responsibility to ensure the orderly conduct of your guests. Beverages are subject to seasonal change, but you'll be notified of any alterations.

CLEANING FEE

A cleaning fee will be charged, at the discretion of Management, should the premises be left in an unacceptable state.

PUBLIC LIABILITY INSURANCE

The Farmers Daughter holds public liability insurance, however all external suppliers will be required to have their own as The Farmers Daughter public liability insurance is very specific to our venue and fit-out. No harm or damage to guests caused by any external supplier equipment, styling, decor, furniture or goods is covered by The Farmers Daughter.

FOOD ALLERGIES

Please advise details of guests with food allergies when confirming final numbers. Whilst the chef and kitchen staff will do their utmost to comply, we cannot guarantee it, as our kitchen does use a wide variety of ingredients on a daily basis.



