



Wedding and Event Packages

Set in the wild beauty of Western Southland, Brunel Peaks pairs open-sky views with award-winning hospitality and truly memorable dining experiences

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A Destination, Not Just a Venue

Built from recycled shipping containers and set amongst the sweeping landscapes of Western Southland, Brunel Peaks Cafe + Bar is unlike anywhere else you'll find to celebrate. Roaring fireplaces, handcrafted local food, and space for everything from an intimate elopement to a full-scale reception with all your family and friends.

We believe a day this memorable shouldn't come with the price tag of a traditional venue — or the fine print. Here's what that means in practice:

- Flexible & affordable — packages for celebrations of any size and any budget
- No venue hire fee — a minimum spend applies instead (this is the one place we hold a firm line)
- Go fully DIY — bring your own everything except food & drinks, which stay with us — or hand it all to our Event Manager for a fully arranged, all-inclusive day





How It Works

Every Brunel Peaks celebration starts with the same simple choice — how much of the planning you want to do yourself, and how much you'd like us to take off your hands.

DIY

- You bring your own styling, decor, entertainment, and coordination
- We look after the food and drinks, and the venue itself
- Great if you love planning and want to make the day entirely your own

ALL-INCLUSIVE

- Our Event Manager arranges everything — styling, suppliers, run sheet, the lot
- One point of contact from booking through to the big day
- Great if you'd rather hand it over and just show up

NO VENUE HIRE FEE

We don't charge a venue hire fee. Instead, a minimum spend applies based on your guest count and chosen package — see the Reception Packages below for details.

Reception Packages

Whatever the size of your guest list, there's a Brunel Peaks package for you.

UNDER 25 GUESTS

Private Dining

Your own dedicated area within Brunel Peaks adjacent to our expansive lawns and views, styled for your celebration.

No venue hire fee — minimum spend: \$500

25+ GUESTS

Full Venue Exclusive

The whole of Brunel Peaks, exclusively yours — grounds, fireplaces and all, for the entirety of your celebration.

No venue hire fee — min. spend: \$2,000

Private Dining

Under 25 guests

No venue hire fee — minimum spend: \$500

Perfect for elopements, vow renewals or an intimate gathering with your closest family and friends, The Dedicated Space gives you a beautifully set-up area of Brunel Peaks to call your own for the day.

Inclusions

- A dedicated area of the venue, set up and styled for your celebration
- Seating and tables for up to 24 guests
- Access to Brunel Peaks' fireplaces and grounds
- Catering from our Wedding Catering Menu (see below)
- Support from our team throughout your celebration
- Choose DIY, or ask about our Event Manager for a fully arranged day



Please note: this package includes a dedicated area within Brunel Peaks rather than exclusive use of the venue. Regular cafe guests may continue to be welcomed elsewhere on-site during your celebration.

Full Venue Exclusive

25+ guests

No venue hire fee — minimum spend: \$2,000

For celebrations of 25 guests or more, Brunel Peaks is exclusively yours — the whole venue and grounds, fireplaces roaring, for the entirety of your day. Minimum spend varies by season, day of the week and guest numbers — get in touch for a tailored quote.

Inclusions

- Exclusive use of the entire venue and grounds for your event
- Seating and tables for up to 200 guests (marquee required for 50+)
- Full access to fireplaces, bar and outdoor spaces
- Catering from our Wedding Catering Menu (see below)
- Dedicated support from our team on the day
- On-site camping available for guests staying over
- Parking for campervans and helicopters
- Choose DIY, or ask about our Event Manager for a fully arranged day



Wedding Catering Menu

Our food and drinks are the one part of your day that always stays with us — here's how it's priced.

Set Plates *Maximum 50 guests*

Style	Details	Price
2 Course	2 entrée, 2 main, 2 dessert	\$100 pp

Buffet *Minimum 30 guests*

Style	Details	Price
Standard	2 carvery options, 3 vegetable options, 3 salads, assorted desserts plus bread and condiments	\$85 pp
Deluxe	2 carvery options, 2 hot dishes, 3 vegetable options, 3 salads, assorted desserts plus bread and condiments	\$150 pp

Banquet — Shared Platters

Placed on the table for sharing — shared antipasto, carved meats, vegetable dishes, salads and dessert platters.

2 courses – choose two of entrée, main, or dessert	from \$85 pp
3 courses – entrée, main, and dessert	\$100 pp

Canapés (pre-dinner add-on)

Option	Price
Selection of 4	\$24 pp
Selection of 6	\$36 pp
Additional canapé	\$6 pp each

Reception Package (Canapés and Welcome Cocktails or Champagne)

2 hot canapé options, 2 cold canapé options, 2 sweet options, plus 1 cocktail OR 2 glasses of champagne.

From \$50 pp

Additional Catering Menu

Grazing Tables

Minimum 20 guests

Selection of savoury and sweet options plus condiments.

From \$25 pp

Platters

Standalone platters, not part of a banquet.

From \$100 — serves 6-8 people



Beverage Options

We have a range of local and international alcoholic beverages and non-alcoholic options, including coffee and tea service. Beverage packages are tailored for every event – our team will work with you to design the perfect accompaniments for every stage of your celebration. All drinks packages include staff trained in responsible alcohol service and glassware.

Cocktails

- Signature cocktails or designed for your event

Wines and Champagnes

- Sparkling Wines and Champagne – selection of local and international options
- White – selection of premium local options
- Red – selection of premium local and international options

Beers, Ciders and Ready To Drink (RTD)

- Tap Beer and Cider – Heineken Lager, Fiordland IPA, Monteiths Original and Monteiths Apple Cider
- Bottled and canned beers, ciders and RTD – selection of local and international options
- Low and no-alcohol beer – selection of local options

Spirits

- Standard and premium options – including choice of mixers

Non-Alcoholic

- Soft drinks
- Juice
- Sparkling water
- Freshly brewed coffee and selection of teas

Menu Examples

A taste of what's typically on offer — chef-prepared in-house using fresh, local Southland ingredients. Final menus are confirmed with your Event Manager closer to your date and adjusted seasonally.

Canapés — Cold

- Smoked salmon & dill blinis
- Venison carpaccio crostini
- Southland cheese & fig skewers
- Mini seafood chowder shooters

Canapés — Sweet

- Mini pavlova bites
- Chocolate & feijoa truffles
- Mini lemon curd tarts

Platter Inclusions

- Seafood chowder shooters
- Kiwi fish & chips bites
- Local cheese & crackers
- Antipasto selection
- Sweet treats platter

Carvery Meats

- Honey glazed ham
- Roast lamb leg
- Roast beef sirloin
- Roast pork loin

Desserts

- Pavlova with seasonal fruit
- Sticky date pudding
- Lemon meringue pie
- Chocolate & feijoa cake
- Fresh fruit platter

Canapés — Hot

- Blue cod goujons, tartare sauce
- Lamb koftas, mint yoghurt
- Mini venison pies
- Whitebait fritters (seasonal)

Grazing Table Inclusions

- Local Southland cheeses
- Cured meats
- Fresh baked breads
- Seasonal fruits, dips & crackers
- Nuts, olives & honey

Hot Dishes

- Venison sauté
- Butter chicken
- Blue cod bake
- Vegetable curry
- Beef & Southland ale pie

Salads

- Kumara & feta salad
- Southland potato salad
- Garden green salad
- Coleslaw
- Beetroot & walnut salad

Wedding Add-Ons

We provide a range of additional food, beverage and event add-ons to ensure your day runs smoothly. Please contact us for any additional requests — we'll always try our best to accommodate.

Meals

- Children 2–12 years — \$25 per child
- Crew or supplier meals — \$55 per person
- Wedding Party Picnic baskets – food, drinks and service items for your bridal party, pre-wedding or during photography sessions

Styling & Entertainment

All styling and entertainment options are priced on application.

- Styling & decor
- Marquee Hire — with dancefloor, including setup/pack down
- AV system — including projector or TV, microphones, and speakers
- Live entertainment — including ceremony accompaniment, reception/canape singers, first dance and reception dancefloor options
- Photography and Videography — including ceremony and reception coverage from experienced vendors with knowledge of local area
- Transport — mini-bus, bus and vintage car hire



Accommodation

However far your guests are travelling, there's somewhere nearby to rest their head.

On Site at Brunel Peaks

- On-site camping available for self-contained vehicles
- Parking for everything from bikes to helicopters

Nearby Accommodation

Borland Lodge

A gateway to Fiordland National Park, Borland Lodge offers convenient, comfortable and affordable group accommodation for up to 150 people — a great option for larger wedding parties.

www.borlandlodge.co.nz

Mountains Edge Cabins

Rustic cabin accommodation in the nearby village of Monowai, close to Lake Monowai and the edge of Fiordland National Park. Ten cabins plus a caravan, a communal cook house, and a covered gazebo for gatherings — a budget-friendly, laid-back option for guests.

www.mountainsedgecabins.com

Frequently Asked Questions

Is there a venue hire fee?

No — we don't charge a venue hire fee. A minimum spend applies instead, based on your package and guest count.

Can I DIY my wedding?

Yes — bring your own styling, decor and entertainment. We look after the food, drinks and venue. Or, ask about our Event Manager to have everything arranged for you.

How many guests can Brunel Peaks accommodate?

Brunel Peaks accommodates up to 50 guests in our main dining area, and up to 200 guests on our open lawn (additional marquee hire required).

What happens if it rains?

All events are staged either indoors in our main dining area, or in a weather-proof marquee with floor on our open lawn.

Can we bring our own vendors?

Absolutely! We allow DIY for all event requirements excluding food and beverages.

Is there accommodation nearby, or can guests camp on site?

On-site camping is available for guests who'd like to stay over, as well as a number of local accommodation options.

Do you cater for dietary requirements?

Yes — guests with dietary requirements are catered for individually.

What's the difference between the two packages?

Celebrations under 25 guests are hosted in a dedicated space within Brunel Peaks (not exclusive use). Celebrations of 25 guests or more can book the entire venue exclusively, subject to a minimum spend.

Is there parking for campervans or helicopters?

Yes, both are catered for on site.

Can we bring our own alcohol?

No — due to our liquor licence, only alcohol provided and served by Brunel Peaks staff can be consumed on premises.

READY TO CELEBRATE AT BRUNEL PEAKS?

Get in touch and let's start planning your day.

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