

PRIVATE EVENTS



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Auckland Domain

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www.wintergardenpavilion.co.nz



WINTERGARDEN PAVILION

Welcome to the Wintergarden Pavilion!

Set in the heart of Auckland's Domain across from the charming glasshouses and an easy stroll from the Auckland museum, you will discover our idyllic boutique venue. Make this intimate house your own and experience the atmosphere of its natural surroundings.



OUR STORY.

In summer 1913-14, our building featured as an ideal home at the industrial Exhibition in the Domain. Our venue and the band rotunda are all that remain from that event.

Unique venue in
central Auckland.

The Venue

The Nikau room, with its elegant Victorian Features and roaring fireplace for cooler evenings, provides seating for up to 80 guests. The outdoor Terrace offers an alfresco atmosphere for pre-dinner drinks and canapes. Through French doors, the adjoining room, with its wooden floor creates an additional space for your dj and musicians.

**HISTORIC WITH A
MODERN TWIST.**





Lunch/ afternoon events

All catering at the Wintergarden Pavilion is prepared on site. We offer several catering options to match the style of the occasion including: Set menu- Buffet- Canapes & Finger food.

Vegetarian, Halal and other special dietary requirements can be catered for.

CELEBRATE MILESTONE.

Take the time to pause and celebrate important milestones – birthdays, baby showers, family gatherings, wedding anniversaries, Christmas parties, hens parties, private high teas, graduation lunches, fundraisers and memorial services, to name just a few.

Elevate your
event with a
personalised
cake

BUFFET LUNCH

From \$48.50 per person (min 15 guests)

Our lunch buffet menu offers a wonderful selection of beautifully presented dishes. Each buffet comes with freshly baked bread rolls and tea or coffee to finish

MAIN (2)

Manuka smoked salmon fillet and lemon hollandaise

Rosemary and lemon roasted chicken thighs (gf, df)

Baked Mediterranean fish fillets, tomato, kalamata olives, herbs & lemon (gf,df)

Asian prime beef skewers with light soy sauce (gf,df)

Quinoa, almond, ricotta polpettes, herb sauce, zucchini & carrot pasta (gf,v)

SIDES (2)

Duck fat roasted potatoes (gf,df)

Roasted seasonal vegetables, fresh herbs and toasted seeds (gf,df,v)

Garden salad, fresh harvest leaves, tomatoes, seasonal produce (gf,df,v)

Kale, Parmesan, toasted almond and lemon salad (gf,v)

Mediterranean orzo pasta salad (v)

Spiced jasmine pilaf with saffron and roasted seeds (gf,v)

DESSERT (1)

Warm apple tatin with vanilla bean gelato (v)

Chocolate torta caprese with vanilla bean gelato (gf,v)

Glazed citron tart with fresh cream (v)

SET LUNCH

Alternate drop from \$48.50 pp or 2 options menu from \$53.50 pp
(min 15 guests)

Our two courses plated set lunch offers an elegant dining experience with meals served to the table by our attentive waiting staff. All set menus include fresh bread with local NZ boutique olive oil to start and coffee or tea to finish.

MAIN COURSE (2)

Grilled scotch fillet served with roasted potatoes and seasonal vegetables (gf)

Fish of the day, oven baked with brown butter, creamy scallop potatoes, arugula salad and lemon aioli (gf)

Chicken fillet schnitzel with a garlic and parsley crust, with seasonal vegetables, kale salad and herbed lemon sauce

Quinoa, almond and ricotta polpettes, with herb sauce, zucchini and carrot pasta (gf,v)

DESSERT (1)

Warm apple tatin with vanilla bean gelato

Chocolate torta caprese with vanilla bean gelato

Glazed citron tart with fresh cream

Celebration High Tea

High Tea at the Pavilion is ideal for any occasion such as afternoon tea with family or friends, birthdays, baby showers, hens parties or as a light lunch alternative.

Enjoy a tiered stand of scones, savouries, sandwiches and sweet treats served alongside premium leaf teas blended by Websters Tea Company



**Make it fancy!
Serve it in
vintage china!**

NOT SO HUNGRY?

Afternoon tea, morning tea or half high tea are also available and are always a good reason to catch up with your friends and celebrate!

HIGH TEA*

High tea from \$38.00 per person - Half High tea from \$25.00 per person

Seasonal vegetable mini frittata

Filo pastry cup with tuna cream cheese filling

Corn blini with beetroot hummus and fresh cherry tomato

cucumber , egg and aioli finger sandwich

Chicken caprese finger sandwich

Lemone scones with raspberry jam & whipped cream

French macaron

Rich chocolate brownie cupcake

Fresh fruit custard tart

Citrus coconut bliss squares

*menu may change depending on season



Evening event

Our historic building will be entirely your own for one night!

From a casual cocktail party to a formal gala dinner we offer a range of catering options to match the style of your event.

MAKE IT PERSONAL

We work alongside a number of preferred suppliers (florist, dj, props, AV...) and can put you in contact with them to make your event memorable.

EVENING EVENT PACKAGES*

*price based on minimum of 50 guests. Contact us for different amount of people

Cocktail party
from \$49.00pp

Full venue exclusivity
for 2 hours

In-House music system,
WIFI, Microphone

Personalised room set up

Dedicated service staff

Welcome drink

4 selected canapes

Light Buffet
from \$59.00pp

Full venue exclusivity
for 4 hours

In-House music system,
WIFI, Microphone

Personalised room set up

Dedicated service staff

Welcome drink

Light supper buffet
2 savoury canapes
1 sweet canape

Buffet or 2 courses
from \$95.00pp

Full venue exclusivity
for 5 hours

In-House music system,
WIFI, Microphone

Personalised room set up

Dedicated service staff

Welcome drink

Buffet or
2 courses set dinner

Gala Dinner
from \$134.00pp

Full venue exclusivity
for 7 hours

In-House music system,
WIFI, Microphone

Personalised room set up

Dedicated service staff

3/4 drinks pp

3 courses set dinner

PERSONALISED PACKAGE

Your event is unique! Tell us more, and we'll help you make it happen.
Please provide the following details to enquiry@wintergardenpavilion.co.nz

- Preferred date, starting time and ending time
- Planned (minimum) number of people attending
- Preferred type of catering (buffet, set menu, finger food...)

We will get back to you with a personalised offer.

CANAPE

CHILLED

Sesame crusted tuna with creamy wasabi sauce (gf,df)

Fresh vegetarian spring roll with Asian sweet chili sauce (gf, df, v)

Serano ham, fresh grapes & feta cheese (gf)

Salmon gravlax, lemon mascarpone, dill snips on blini

Prawn and guacamole tostada (df)

Selection of sushi (gf,df)

Mozzarella pearl, cherry tomato, fresh basil, balsamic glaze brochette (v,gf)

Fresh pear, blue cheese and walnut crumb bites (v,gf)

HOT

Pork & kimchi spring roll (df)

Vegetarian samosa with mint-cilantro dipping sauce (v)

Yakitori chicken skewers (gf,df)

Arancini risotto ball with mozzarella and sundried tomato (v)

Spiced prawn pakoras with chili jam

Mussel fritter with spring onion & lemon aioli (gf)

Thai chicken ball with coconut, coriander & lime sauce (gf)

Lamb kofta with tahini yoghurt (gf)

BUFFET DINNER

CARVERY (1)

Roasted Sirloin beef, with horseradish sauce (gf, df)

Slow cooked lamb shoulder with roasted fennel and apple (gf,df)

Apricot glazed champagne ham, off the bone with wholegrain mustard (gf,df)

MAIN (1)

Thyme roasted crisp skin chicken thighs with lemon beurre blanc (gf)

Dukkah crusted lamb rump, date and ginger chutney (gf,df)

Marinated prime beef skewers on stir fry vegetables with light soy sauce (gf,df)

Manuka smoked salmon fillet with saffron hollandaise (gf)

Quinoa, almond and ricotta polpettes with fresh basil sauce (gf,v)

Baked Mediterranean fish fillets, tomato, kalamata olives, herbs & lemon (gf)

SIDES (2)

Roasted Seasonal vegetable medley, arugula and toasted buckwheat (gf,v,df)

Wild rocket, pea and lemon risotto (gf,v)

Gourmet duck fat roasted potatoes (gf,df)

Cauliflower and broccoli béchamel gratin (v)

Creamy pea and mint puree with parmesan (v,gf)

SALADS (1)

Greek salad, cos leaves, cherry tomato, cucumber, onion rouge macedoine, feta, olives (gf,v)

Roasted pumpkin, kale & farro salad, pumpkin seeds, grapes, miso sesame vinaigrette (gf,v,df)

Bulgur wheat tabbouleh, cucumber, red bell peppers, mint and lemon dressing (v,df)

DESSERT

Chocolate Torta Caprese, French Macarons, Yoghurt and Berry mousse, Chocolate Truffles, Fresh Fruit, served with fresh cream, fruit coulis and vanilla anglaise (gf)

SET DINNER

ENTREE (1)

Seared tuna loin with radish salad and wasabi honey soy (gf,df)

Goat cheese and herb potato filo with roasted beetroot and walnut hummus (v)

Seafood creamy chowder, fresh fish, prawns, mussels served with crostini

Chicken terrine, cranberry paste, warm baguette and fresh garden salad

Roasted pumpkin or eggplant, sweet miso & sesame, parmesan cheese, spiced peanuts (gf,v)

Waldorf salad, fresh apple, grape, walnut, blue cheese, lettuce, creamy ranch dressing (gf,v)

MAIN (2)

Pan fried snapper, roasted gourmet potatoes, seasonal greens and lemon hollandaise (gf)

Roasted crisp skin chicken thighs, lemon beurre blanc, potato galette and seasonal greens (gf)

Grilled Scotch fillet on potato galette, roasted pumpkin, seasonal greens and balsamic jus (gf)

Quinoa, almond & ricotta polpettes with herb sauce on zucchini and carrot pasta (gf,v)

Crisp skin salmon fillet with wild rocket, butter and herb potatoes (gf)

Dukkah crusted lamb rump on potato galette, prune salsa

DESSERT (1)

Heilala vanilla panacotta, raspberry and brown sugar Madeline's

Glazed citron tart with crème fraiche

Matcha and azuki cheesecake

Chocolate torta Caprese with vanilla bean gelato

Caramelised apple tatin with vanilla bean gelato