

PRIVATE EVENTS



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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 historic homestead 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:

Canapes & Finger food.
Set menu-2 or 3 courses
Buffet dining

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, puff pastry and fresh apples

Chocolate torta caprese, with berry coulis (gf)

Glazed citron tart, tangy and refreshing

*All desserts served with freshly whipped cream

SET LUNCH

Alternate drop main course from \$48.50 pp
(min 20 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, roasted 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 (gf)

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

DESSERT (1)

Warm apple tatin, puff pastry and fresh apples

Chocolate torta caprese, perfect with coffee

Glazed citron tart, tangy and refreshing

*All desserts served with freshly whipped 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



TONY BANKS
PHOTOGRAPHY



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PHOTOGRAPHY

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

**Looking for something
different ?**

Our High Tea menu can be varied for larger groups, or where you might be limited for time. Please enquire.

HIGH TEA*

High tea from \$39.00 pp; with a glass of bubbly, \$48pp

Seasonal vegetable mini frittata

Filo pastry cup with tuna cream cheese filling

Corn blini with beetroot hummus and fresh cherry tomato (v)

Cucumber, egg and aioli finger sandwich (v)

Chicken caprese finger sandwich

Lemonade scone with raspberry jam & whipped cream

French macaron (gf)

Rich chocolate brownie cupcake

Fresh fruit custard tart

Citrus coconut bliss squares

menu subject to change subject to seasonal availability



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

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.

EVENING EVENT PACKAGES*

Cocktail party

from \$48.00pp
(min 30 guests)

Full venue exclusivity
for 3 hours

Welcome drink

4 selected canapes

In-House music system,
WIFI, Microphone

Personalised room set up

Dedicated service staff

Light Buffet

from \$66.00pp
(min 30 guests)

Full venue exclusivity
for 4 hours

Welcome drink

3 canapes followed by
a light supper buffet

In-House music system,
WIFI, Microphone

Personalised room set up

Dedicated service staff

Buffet or 2 courses

from \$97.00pp
(min 25 guests)

Full venue exclusivity
for 4 hours

Welcome drink

2 canapes followed by a
2 course set menu dinner

or

Buffet dinner with dessert

Personalised room set up

Dedicated service staff

Let's Celebrate!

from \$127.00pp
(min 25 guests)

Full venue exclusivity
for 7 hours

Welcome drink

3 course set dinner

In-House music system,
WIFI, Microphone

Personalised room set up

Dedicated service staff

Event packages are base prices only, and exclude beverages unless stated. All packages can be customised to include your personalised beverage selection, additional canapes, or meal options. Please enquire...

A service fee for "byo" cake or other food is payable. Please enquire..

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)

Serrano 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 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 (1)

Dessert bites selection of chocolate torta caprese, berry and yoghurt mousse,

French macarons, chocolate truffles,

or

Fresh seasonal fruit with fresh cream, 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)

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 (1) or alternate drop (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

Chocolate torta caprese with berry coulis and cream

Caramelised apple tatin with vanilla bean gelato

*subject to minimum number of 20 guests