



W
WINTERGARDEN PAVILION

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WINTERGARDEN PAVILION
available
for
private
functions
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Wither Hills

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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.



Unique venue in
central Auckland.



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.



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.**



ALL WEATHER VENUE



Ceremony

We are an all-weather venue. Your reception can be held on our outside deck under the oak tree, or inside the Nikau room set up Chapel Style.

The Auckland Domain also offers popular and romantic spots to hold your wedding ceremony, such as the Band Rotunda or the Wintergarden complex itself.





NO FILTER NEEDED.

The glasshouses and the lush garden are a photographer's delight. The garden, fountains and flowerbeds surrounding the venue make a picturesque setting for formal photos and are convenient for getting everyone together for group photos.



TAILORED.

We work alongside a number of preferred suppliers (Dj, florists, props, etc.). We would be happy to put you in contact with them.



Elegant and personalised room set up.



Reception

The Nikau room, with its elegant Victorian Features (and roaring fireplace in Winter), 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 or band.



FRESH FROM OUR KITCHEN.

All catering at the Wintergarden Pavilion is prepared in our kitchen by our qualified chefs.



Catering

We offer several catering options to match the style of the occasion. Options include 2 or 3 course set dinner - buffet - canapes.

Special dietary requirements can be catered for.

To make your wedding unique we are happy to assist you to match beverages with your chosen menu. Full bar service also available.



CANAPE

CHILLED

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

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

Serrano ham, fresh grapes & feta cheese (gf)

Salmon gravlax, lemon mascarpone, dill snips on rye

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 spring roll (df)

Vegetarian 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)

Spicey prawns with garlic & chili jam

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

Lamb kofta with tahini yoghurt (gf)

BUFFET

CARVERY (choose 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 (choose 1)

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

Manuka smoked salmon fillet with saffron hollandaise (gf) (add \$10 pp)

Seasonal vegetables in a South East Asian coconut tumeric curry and white rice (v)

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

Asian garlic and ginger beef stir fry.

SIDES (choose 2)

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

Wild rocket, mushroom risotto (gf,v)

Gourmet duck fat roasted potatoes (gf,df)

Cauliflower and broccoli béchamel gratin (v)

SALADS (choose 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)

Pineapple and corn salad (gf, df, v)

DESSERT (choose 1)

Dessert bites selection of chocolate torta caprese, berry yoghurt mousse, French macarons, petite four.

or

Fresh seasonal fruit with fresh cream, and vanilla anglaise (gf)

SET DINING

Alternate drop*

includes fresh bread

ENTREE (choose 1)

Gin cured salmon carpaccio, citrus crème fraiche, puffed cappers, pickled ginger, fresh herb

Smoked chicken, herbed creamy mushroom, truffle potato puree, potato crisp, micro salad,

Caprese salad, pine nuts balsamic glaze herb oil

MAIN (choose 1) or alternate drop (choose 2)*

Roasted chicken breast, potato galette, seasonal greens, herb chicken jus

Grilled scotch fillet roasted garlic, maple cream, vine tomato, pine nuts, caper berries , crispy curry leaves.

Crispy skin salmon fillet, potato fondant, seasonal greens, pickled red onion, cucumber, saffron hollandaise

Vegan bowl: Pumpkin hummus, pickled carrot avocado grilled tofu and seasonal greens

DESSERT (choose 1)

Brownie, Ice cream and chocolate soil

Orange cake with citrus mascarpone

Tiramisu and vanilla ice cream

Crème brulee, white chocolate biscotti crumb, summer berries

*Alternate drop is when the two main choices are placed alternately around table in front of your guests.

