



WINTERGARDEN PAVILION

Welcome to the Wintergarden Pavilion, set in the heart of the Auckland Domain, a serene and natural surrounded by New Zealand native flora.

The Park setting central location, close to motorway, hotels and CBD makes the Wintergarden Pavilion a unique alternative venue for meeting and conferences. Parking is available within the domain and public transport close by.

Please contact us to discuss your meeting requirements.



MEETINGS & CONFERENCE

Contact us

enquiry@wintergardenpavilion.co.nz
09 354 3361

Wintergarden Pavilion
Kiosk Road, Auckland Domain

NIKAU ROOM

Our main meeting venue, the Nikau Room with its views of the native Palms and a roaring for cooler days provides a light and airy venue for meetings and conference in central Auckland.



SEATING OPTIONS

- U-Shape - Capacity 40
- Theater Style - Capacity 80
- Classroom style - Capacity 50
- Cabaret style - Capacity 35

PRICING

- Full day : \$650.00 incl. GST
- Half day : \$460.00 incl. GST

ROOM HIRE INCLUSION

- Tables with crisp white table cloths
- Tripod screen (2mx1.3m)
- Flipchart, whiteboard and markers
- WiFi, Microphone, multiplugs
- Notepads and pens
- Water jugs & peppermints

ADDITIONAL EQUIPMENT

- Data projector : \$160.00 full day
\$100.00 half day
- Pod Phone, lectern, stage, etc.
(price on request)

NIKAU ROOM

LOFT ROOM

Upstairs is the loft, a smaller room, with French doors opening out to a Juliette Balcony and the view of the duck pond, fountain, and lush gardens of the Domain. The Loft is ideal for breakaway groups or small meetings.



SEATING OPTIONS

Board Table - Capacity 8/9
Trestle Table - Capacity 12
Theater Style - Capacity 14

ROOM HIRE INCLUSION

Tables with crisp white table cloths
Tripod screen (2mx1.3m)
Flipchart, whiteboard and markers
WIFI, Microphone, multiplugs
Notepads and pens
Water jugs & peppermints

PRICING

Full day : \$460.00 incl. GST
Half day : \$250.00 incl. GST

ADDITIONAL EQUIPMENT

Data projector : \$160.00 full day
\$100.00 half day
Pod Phone, lectern, stage, etc.
(price on request)

LOFT ROOM

CONFERENCE SPECIAL EVENING PACKAGE

The Great
Wrap up
(\$20.00pp)

Nikau room
exclusivity for 1h

Welcome drink

Aperitif Platters

Cocktail
Reception

(\$48.00-\$53.00pp)

Full venue
exclusivity for 2h

Welcome drink

4 selected canapes

Corporate
Dinner

(\$111.00-\$119.00pp)

Full venue
exclusivity for 3h

2 glass of wine

3 courses set dinner

Gala Dinner
(from \$141.00pp)

Full venue exclusivity
for up to 7h

3/4 drinks

2 selected canapes

3 courses set menu

Personalised package

Your event is unique! Tell us more, we will make it happen.

Please provide the following details to enquiry@wintergardenpavilion.co.nz

- Preferred date, starting time and ending time
- Minimum number of people
- Preferred type of catering (buffet, set menu, finger foods...)

We will get back to you shortly with a personalised offer.

Conference Breakfast

• **LIGHT BREAKFAST** •

\$17.00 per person (minimum of 15 guests)

Croissants filled with scrambled egg and bacon
Mini muesli pot or chia pudding with fresh fruits (v)

Tea and coffee

• **BUFFET BREAKFAST** •

\$24.00 per person (minimum of 15 guests)

Potato and kumara galette (gf,v)
Fresh scrambled eggs with toast
Manuka smoked bacon
Hot banana loaf with butter and jam (v)

Juice, tea and coffee

EXTRA ENERGY BOOSTERS

Mini Smoothie (\$5.00pp) : Banana, dates, peanut butter, vanilla with chilled milk (gf,v)
Green apple, banana, fresh ginger, spinach (gf, df, v)
Berries, banana, beetroot, chilled milk (gf,v)

Carafe of Juice (800ml) ; \$16.00

Morning & afternoon Tea*

• SAVOURY SELECTION •

Assorted filled finger sandwich
Baby croissant with cheddar and ham
Cheese and herbs scone (v)
Grilled cheese and ham croque monsieur
Sausage roll
Savoury muffin (v)
Caprese mini Focaccia (v)

• SWEET SELECTION •

Blueberry muffin (df,v)
Buttermilk scone with Jam (v)
Bliss Ball (gf,df,v)
Ginger Crunch slice (v)
Chocolate Brownie (df,v)
Caramel and chocolate slice (v)
Carrot cake (v)

1 item with tea & coffee \$10.00
2 items with tea & coffee \$13.00
3 items with tea & coffee \$16.00
4 items with tea & coffee \$19.00

**Minimum 15 guests*

Conference lunch

• **LIGHT LUNCH \$21.00pp (min 15 guests)** •

Build you own salad & sandwich bar

Variety of bread (e.g: white bread, ciabatta, wholegrain...), Daily meat (e.g: champagne ham, manuka smoked bacon, roasted chicken...), Cheeses (e.g swiss cheese, cheddar cheese...), Garden vegetables (e.g:lettuce, tomato, cucumber, carrot julienne, red onion...), seeds, dressing and condiments

Warm arancini risotto croquette

• **HOT LUNCH \$26.50pp (min 15 guests)** •

Hot Main (please choose 1)

Rosemary and lemon chicken thighs with roasted potatoes (gf,df)

Hot Smoked Salmon, hollandaise and seasonal vegetables (add \$5.00pp)(gf)

Corn Fritters, spring onion, edamame bean puree, natural yoghurt (gf,df,v)

Marinated beef skewers with jasmine coconut rice (gf,df)

Salad (please choose 1)

Fresh coleslaw with fresh apple and turmeric aioli (gf,df,v)

Garden salad of seasonal vegetables (gf,df,v)

Kale, parmesan, toasted almonds and lemon dressing (gf,v)

Mediterranean orzo pasta salad (v)

SWEETS AND ADDITIONAL OPTIONS

Dessert (\$7.50pp): Glazed citron tart, Apple caramelized Tatin, Fresh fruit platter

Barrista coffee/tea \$5.00pp - Coffee/Tea urns \$50.00 each - Juice carafe \$16.00