



Wintergarden Pavilion

Kiosk Road

Auckland Domain

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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 museum, you will discover our idyllic boutique venue. Make this intimate place your own for one night and experience the atmosphere of its natural surrounding.



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.

Historic with a
modern twist.



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.

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.

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.

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.





Catering

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

Vegetarian, Hallal and other 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. BYO options and beverage packages also available.

FRESH FROM OUR KITCHEN.

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

Elevate your
event with a
delicious
wedding cake.

W E D D I N G P A C K A G E S

Petit Garden

(From \$125.00 per person)

Full venue exclusivity

Dedicated service staff & event manager

WIFI, Microphone
In-House Music System

Petit Ballroom personalised set up*

Welcome drink

2 Canapes
Wedding buffet
or 2 course set menu

Grand Garden

(From \$155.00 per person)

Full venue exclusivity

Dedicated service staff & event manager

WIFI , Microphone
In-House Music System

Grand Ballroom personalised set up**

Welcome drink

4 Canapes
Wedding Buffet
or 2 course set menu

Royal Garden

(From \$ per person)

Full venue exclusivity

Dedicated service staff & event manager

WIFI, Microphone
In-House Music System

Grand Ballroom personalised set up**

3/4 drinks per person

4 Canapes
2 course set menu
Wedding cake

*Petit ballroom: chairs, tables, tablecloths, basic centrepiece, crockery, glassware, cutlery

**Grand ballroom: chairs, chair covers, tables, tablecloths, basic centrepiece, crockery, glassware, cutlery,

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AFTERNOON
POP UP WEDDING
(from \$60.00 per person)
High tea and bubbles

EVENING POP UP WEDDING
(from \$80.00 per person)
Canapes and cocktails

CANAPES

CHILLED

- Sesame crusted tuna with creamy wasabi sauce (gf,df)
- Fresh vegetarian spring roll with Asian sweet chili (gf, df, v)
- Serano Ham, fresh grapes & feta cheese skewers (gf)
- Salmon gravlax, lemon mascarpone, dill snips on blini
- Prawn and guacamole tostada (df)
- Selection of mini sushi (gf,df)
- Mozzarella pearl, cherry tomato, fresh basil, balsamic glaze skewers (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)



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 COURSE (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 sauce

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





WINTERGARDEN PAVILION

BUFFET

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)

SALAD (1)

Greek salad, cos, cherry tomatoes, cucumber, onion rouge macedoine, crumbed 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)

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)

DESSERT

Chocolate Torta Caprese, French Macarons, Yoghurt and Berry mousse, Chocolate Truffles,

Fresh Fruit, served with fresh cream, fruit coulis and vanilla anglaise (gf)