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WINTERGARDEN PAVILION

PRIVATE EVENTS

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Auckland Domain
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www.wintergardenpavilion.co.nz

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.



**HISTORIC WITH A
MODERN TWIST.**



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.





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 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.





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SET LUNCH

(min 20 guests)

Our two course 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 to start and coffee or tea to finish.

MAIN COURSE (2)

Alternate drop main course

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

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

Fish of the day, oven baked, tomato hollandaise, fries, salad (gf)

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

Vegan bowl : Pumpkin hummus pickled carrot, courgette spaghetti red kidney beans with tofu and seasonal greens (gf,v, vegan, df)

DESSERT (1)

Warm apple tart

Chocolate torta caprese, perfect with coffee

Glazed citron tart, tangy and refreshing

*All desserts served with freshly whipped cream

BUFFET LUNCH

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

MAIN (choose 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 with vegetables and light soy sauce (gf,df)
South-East Asian seasonal vegetables in a coconut turmeric gravy, white rice(v)

SIDES (choose 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 (choose 1)

Warm apple tart
Chocolate torta caprese, with berry coulis (gf)
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.



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*

Herbed volauvent (v)

Salmon cream cheese bite on rye

Vegetable rice paper roll (v, gf)

Cucumber, egg and aioli finger sandwich (v)

Chicken avocado finger sandwich

Lemonade scone with raspberry jam & whipped cream

French macaron (gf)

Orange citrus cake (gf)

Fresh fruit custard tart

Carmel praline tart

menu subject to change subject to seasonal availability

High tea stand may have several guests high teas on one stand, they are not served on individual stands

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*

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

Grazing table

from \$69.00pp*
(min 30 guests)

Full venue exclusivity
for 4 hours

Welcome drink

2 canapes followed by
a grazing table

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 6 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 \$120.00pp
(min 25 guests)

Full venue exclusivity
for 6 hours

Welcome drink

3 canapes followed by
3 course set dinner

In-House music system,
WIFI, Microphone

Personalised room set up

Dedicated service staff

*Event package prices above is based on 50 guests and 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. There is a minimum number of guests and spend to hold a private evening event 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 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

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)

Manuka smoked salmon fillet with saffron hollandaise (gf)

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

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

Chicken biryani coriander, mint, onion, yoghurt

Asian garlic and ginger beef stir fry.

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 yoghurt mousse, French macarons, chocolate truffles,

or

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

SET DINNER

Alternate drop*
subject to minimum number of 20 guests
includes fresh bread

ENTREE (1)

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

Chicken terrine bruschetta, cranberry chutney, micro medley

Fried cauliflower floret, Carmel miso, nori flakes (v)

MAIN (1) or alternate drop (2)*

Crayfish, squid ink pasta, Napoli and dried shrimp crumb served with garlic bread (gf)

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.

Crisp skin salmon fillet, potato fondant, seasonal greens, pickled red onion, cucumber, saffron veloute

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

DESSERT (choose 1)

Brownie, Ice cream and chocolate soil

Glazed citron tart, creamy vanilla ice-cream, Italian meringue

Crème brulee, white chocolate biscotti crumb, summer berries

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