



W



WINTERGARDEN CAFE

Corporate Events

20 Kiosk Road
Auckland Domain
09 354 3360

enquiry@wintergardenpavilion.co.nz
www.wintergardenpavilion.co.nz

Welcome to the Wintergarden Pavilion!

Set in the heart of Auckland Domain, our boutique venue offers a unique and inspiring setting for business meetings and conferences.

Housed within a character-filled historic homestead, the space blends natural surroundings with a professional atmosphere, featuring flexible meeting rooms accommodating up to 16 or 80 guests. Equipped to support seamless presentations and collaboration, our venue provides the ideal environment for productive and memorable corporate events.



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.



MEETING ROOMS
AVAILABLE FOR
ALL SIZES



The Venue

The **Nikau Room**, with its elegant Victorian features and roaring fireplace for cooler winters, provides seating for up to 80 guests.

The **loft space**, with double French doors opening to the duck pond and the beautiful scenery of Auckland Domain makes it an ideal day away from the office for a small team. This room offers seating up to 16 guests.



Morning meetings or whole day retreats

All catering at the Wintergarden Pavilion is prepared on site. We offer several catering options to match the style of the occasion including:

- Morning and afternoon tea
 - Premium Set 2 – course lunch
 - Buffet dining
- Vegetarian and other special dietary requirements can be catered for.

AV available and technology support

We have

- Projector + Screen
- 65” TV screen with audio
- Mic + Speaker

Along with technology Engineer support.



MORNING TEA

Assorted finger sandwiches
Baby croissant with cheddar and ham
Baby croissant with cheddar and tomato
Cheese and herb scone
Sausage rolls
Savory muffin
Vege Frittata

hashbrown with chili jam
Mini bagel with salami
Mini bagel with salmon

Orange cake Low gluten DF
Lemon tart
Ginger crunch slice
Chocolate brownie
Caramel chocolate slice
Carrot cake
Scone

Sweet muffin
Lamington
Passion fruit cake GF DF
Seasonal fresh fruit
Vege stick with humus

SET LUNCH

(min 25 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

MAIN COURSE (Choose 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)
- Thyme roasted crisp skin chicken thighs, lemon beurre blanc, seasonal greens(gf)
- Vegan bowl : Pumpkin hummus pickled carrot, wild rice, avocado tomato with tofu and seasonal greens (gf,v, vegan, df)

DESSERT (Choose 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

(min 30 guests)

Our lunch buffet menu offers a wonderful selection of beautifully presented dishes.

Each buffet comes with freshly baked bread rolls

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)

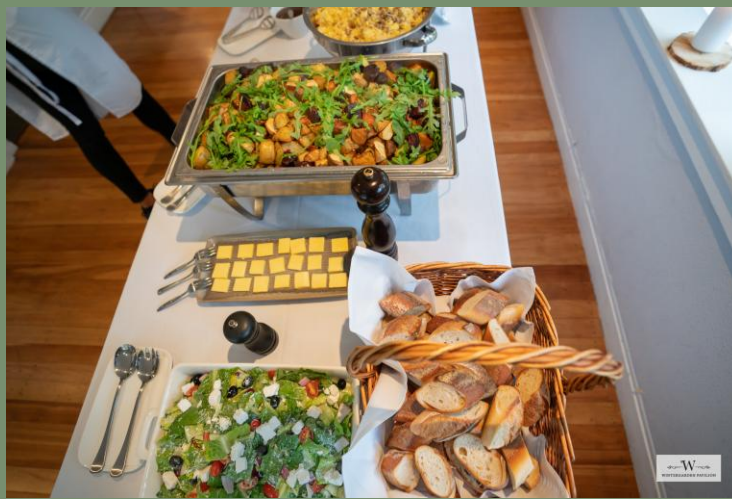
SIDES (Choose 2)

- 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



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.



© Zanthe Vorsatz Photography

© Zanthe Vorsatz Photography



Celebrate a milestone in style

Whether you are hosting a client appreciation evening or celebrating an anniversary for your company you are welcome to engage your won decorators, DJs, and musicians. Alternatively ask us to arrange fresh flowers or contact DJs to save you the hassle!



CANAPES

Minimum 30 pieces per type

CHILLED

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)
Spicy prawns with garlic & chili jam
Thai chicken ball with coconut, coriander & lime sauce (gf)
Lamb kofta with tahini yoghurt (gf)

DINNER BUFFET

(min 30 guests)

Our dinner buffet menu offers a wonderful selection of beautifully presented dishes. Each buffet comes with freshly baked bread rolls

CARVED MEAT (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)
- Seasonal vegetables in a Southeast 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)
- 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 (v,df)

DESSERT (CHOOSE 1)

- Dessert bites selection of chocolate torta caprese, berry yoghurt mousse, French macarons, chocolate truffles,
- Fresh seasonal fruit with fresh cream, and vanilla anglaise (gf)

SET DINNER

Alternate drop*

Minimum number of 25 guests and Maximum of 50 guest
includes fresh bread

ENTRÉE (CHOOSE 1)

- Smoked salmon carpaccio, citrus crème fraiche, puffed cappers, pickled ginger, dill
- Smoked chicken herbed creamy mushroom, truffle Potatoe puree, Potatoe crisp, micro salad
- Caprese salad pine nuts and balsamic glaze (v)

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.
- Crisp skin salmon fillet, potato fondant, seasonal greens, pickled red onion, cucumber, saffron veloute
- Vegan bowl: Pumpkin hummus, fresh onion, orzo, avocado, tomato with tofu and seasonal greens (v, vegan, df)

DESSERT (CHOOSE 1)

- Brownie, Ice cream and chocolate soil. Orange cake with citrus mascarpone
- Crème Brule, white chocolate biscotti crumb, berries
- Tiramisu and vanilla ice cream

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

CORPORATE MEETING PACKAGES LOFT

Tea and meeting	Meeting and lunch	Fully catered ½ day retreat	Fully catered day retreat
from \$30.00pp* (min 10 guests)	from \$55.00pp* (min 10 guests)	from \$65.50* (min 10 guests)	from \$83.00pp* (min 10 guests)
Full venue exclusivity for 3 hours	Full venue exclusivity for 3 hours	Full venue exclusivity for 3 hours	Full venue exclusivity for 8 hours
Tea or Coffee	Tea or Coffee	Tea or Coffee	Tea or Coffee
Scone/muffin/slice	Lunch from our curated menu	Scone/muffin/slice for morning tea and lunch from our curated menu	Morning and afternoon tea Lunch from our curated menu
WIFI, Microphone	WIFI, Microphone	WIFI, Microphone, Projector and Screen	WIFI, Microphone, Projector and Screen
Personalised room set up	Personalised room set up	Personalised room set up	Personalised room set up
Dedicated service staff	Dedicated service staff	Dedicated service staff Technology Support	Dedicated service staff Technology Support

*Event package prices above is based on 16 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. Recurring meetings are negotiable send through an email, and we will work with your budget.

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.

CORPORATE MEETING PACKAGES NIKAU

Tea and meeting

from \$36.60pp*
(min 30 guests)

Full venue
exclusivity for 3
hours

Tea or Coffee

Scone/muffin/slice

WIFI, Microphone

Personalised room set
up

Dedicated service staff

Fully catered 1/2 day retreat

from \$106pp* (min 30 guests)

Full venue exclusivity for
3 hours

Tea or Coffee

Scone/muffin/slice for
morning tea and lunch from
our premium menu

WIFI, Microphone,
Projector and Screen

Personalised room set up

Dedicated service staff
Technology Support

Fully catered day retreat

from \$120pp* (min 30 guests)

Full venue exclusivity for 8
hours

Tea or Coffee

Morning and afternoon tea
Lunch from our premium
menu

WIFI, Microphone, Projector
and Screen

Personalised room set up

Dedicated service staff
Technology Support

Milestone celebration

from \$150pp* (min 30 guests)

Full venue exclusivity for
4 hours in the evening

Welcome drinks

2 Canapes pp to start

Followed by our premium
plated dinner or buffet

WIFI, Microphone, AV

Personalised room set up

Dedicated service staff
Dedicated Bar service

*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.

We are happy to work with your budget, send through an email with your budget and requirements and we can see what could be done!

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.