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WINTERGARDEN CAFE

PRIVATE 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'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 A 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.



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 (add \$10pp)
- 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

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.



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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

Pumpkin hummus on rye(v)

Salmon cream cheese tarte

Hash brown with pesto (vegan)

Egg and aioli finger sandwich (v)

Chicken finger sandwich

Mini scone with raspberry jam & whipped cream

French macaron (gf)

Orange citrus cake (gf)

Raspberry chocolate tart

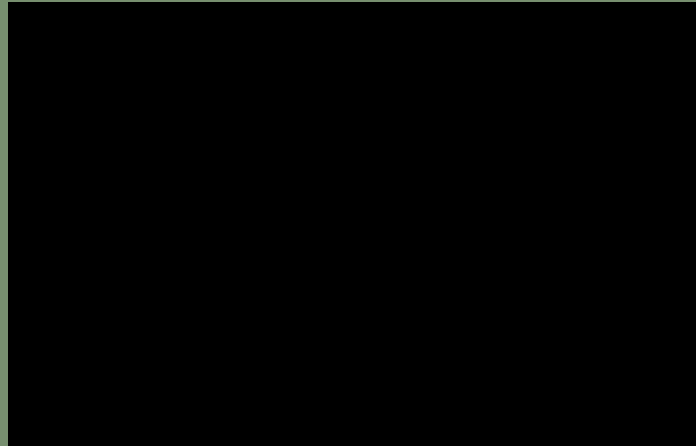
Chocolate torte

menu subject to change subject to seasonal availability



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

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.





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.