



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 remains 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 a 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 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" Samsung Flip
- 65" TV screen with audio
- Mic + Speaker

Along with technology Engineer support.



MORNING TEA

SAVORIES

Assorted Finger Sandwiches
Baby Croissant with Cheddar & Ham
Baby Croissant with Cheddar & Tomato
Cheese & Herb Scone
Sausage Rolls
Savory Muffin
Vege Frittata
Vege Sticks with Humus

Hashbrown with Chili Jam
Mini Bagel with Salami
Mini Bagel with Salmon

SWEETS

Orange Cake (Low gluten, DF)
Lemon Tart
Ginger Crunch Slice
Chocolate Brownie
Caramel Chocolate Slice
Carrot Cake
Scone

Sweet Muffin
Lamington
Passionfruit Cake (GF, DF)
Seasonal Fresh Fruit

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 the guests*

Grilled Scotch Fillet

With roasted garlic, maple cream, vine tomato, pine nuts, caper berries, crispy curry leaves

Fish of the Day (gf)

Oven baked, with tomato hollandaise, fries, salad

Crisp Skin Chicken Thighs (gf)

Roasted with thyme, lemon beurre blanc, seasonal greens

Vegan Bowl (gf, v, vegan, df)

With pumpkin hummus pickled carrot, wild rice, avocado tomato with tofu and seasonal greens

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Dessert (Choose 1)

*All desserts served with freshly whipped cream

Warm Apple Rhubarb Tart – Perfect with vanilla ice cream

Chocolate Torta Caprese - Perfect with coffee

Glazed citron tart - Tangy and refreshing



LUNCH BUFFET

(min 30 guests)

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

Each buffet comes with freshly baked bread rolls

MAIN COURSE (Choose 2)

Manuka Smoked Salmon Fillet

Served with lemon hollandaise

Roasted Chicken Thighs (gf, df)

Cooked with rosemary and lemon

Baked Mediterranean Fish Fillets (gf, df)

With tomato, kalamata olives, herbs & lemon

Asian Prime Beef (gf, df)

With vegetables and light soy sauce

South-East Asian Seasonal Vegetable Curry (v)

Coconut turmeric gravy served with white rice

SIDES (Choose 2)

Roasted Potatoes (gf, df)

Roasted Seasonal Vegetables (gf, df, v)

With fresh herbs and toasted seeds

Garden Salad (gf, df, v)

Fresh harvest leaves, tomatoes, seasonal produce

Kale Salad (gf, v)

With parmesan, toasted almond and lemon

Mediterranean Orzo Pasta Salad (v)

Spiced Jasmine Pilaf (gf, v)

With saffron and roasted seeds

Dessert (Choose 1)

*All desserts served with freshly whipped cream

Warm Apple Tart

Chocolate Torta Caprese (gf)

Perfect with coffee Glazed citron tart, tangy and refreshing

Glazed Citron Tart (gf)

Tangy and refreshing





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.



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 own decorators, DJs, and musicians.

Alternatively, ask us to arrange fresh flowers or DJs to save you the hassle!



CANAPES

CHILLED

Fresh Vegetarian Spring Roll (gf, df, v)
With Asian sweet chili sauce

Serrano Ham, Fresh Grapes & Feta Cheese (gf)

Salmon Gravlax
With lemon mascarpone, dill snips on rye

Prawn & Guacamole Tostada (df)

Selection of Sushi (gf, df)

Caprese Brochette (v, gf)
Mozzarella pearl, cherry tomato, fresh basil

Fresh Pear Bites (v, gf)
With blue cheese and walnut crumbs

HOT

Pork Spring Roll (df)

Vegetarian Spring Roll (df)

Vegetarian Samosa (v)
With mint-cilantro dipping sauce

Yakitori Chicken Skewers (gf, df)

Arancini Risotto Ball (v)
With mozzarella and sundried tomato

Spicy Prawns
With garlic & chili jam

Thai Chicken Ball (gf)
With coconut, coriander & lime sauce

LambKkofta (gf)
With tahini yoghurt



SET DINNER

(min 25 guests, max 50 guests)

Our three-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

Entree (Choose 1)

Smoked Salmon Carpaccio

With citrus crème fraiche, puffed cappers, pickled ginger, dill

Smoked Chicken Creamy Mushroom

With truffle potato puree, potato crisp, salad

Caprese Salad (v)

With pine nuts and balsamic glaze

MAIN (Choose 1) OR ALTERNATE DROP (Choose 2)

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

Roasted Chicken Breast

With potato galette, seasonal greens, herb chicken jus

Grilled Scotch Fillet

With roasted garlic, maple cream, vine tomato, pine nuts, caper berries, crispy curry leaves

Crisp Skin Salmon Fillet

With potato fondant, seasonal greens, pickled red onion, cucumber, saffron velouté

Vegan Bowl (v, vegan, df)

With pumpkin hummus, fresh onion, orzo, avocado, tomato with tofu and seasonal greens

Dessert (Choose 1)

Chocolate Brownie

With ice cream, chocolate soil

Orange Cake

With citrus mascarpone

Crème Brule

White chocolate biscotti crumb, berries

Tiramisu and Vanilla Ice Cream



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 (gf, df)

With horseradish sauce

Slow Cooked Lamb Shoulder (gf, df)

With roasted fennel and apple

Apricot-glazed Champagne Ham (gf, df)

Off the bone with wholegrain mustard

MAIN (Choose 1)

Thyme-roasted Crisp Skin Chicken Thighs (gf)

With lemon beurre blanc

Manuka-smoked Salmon Fillet (gf)

With saffron hollandaise

South-East Asian Seasonal Vegetable Curry (v)

Coconut turmeric gravy served with white rice

Baked Mediterranean Fish Fillets (gf)

Tomato, kalamata olives, herbs & lemon

Asian Garlic and Ginger Beef Stir Fry

SIDES (Choose 2)

Roasted Seasonal Vegetable Medley (gf, v, df)

With arugula and toasted buckwheat

Wild Rocket & Mushroom Risotto (gf, v)

Roasted Potatoes (gf, df)

Cauliflower & Broccoli Béchamel Gratin (v)

SALADS (Choose 1)

Greek Salad (gf, v)

With cos leaves, cherry tomato, onion, rouge macedoine, feta, olives

Roasted Pumpkin, Kale & Farro salad (gf, v, df)

With pumpkin seeds, grapes, miso sesame vinaigrette

Pineapple and Corn Salad (v, df)

Dessert (Choose 1)

Dessert Bites Selection

Chocolate torta caprese, berry yoghurt mousse, macarons, truffles

Fresh Seasonal Fruit (gf)

With fresh cream, and vanilla anglaise

CORPORATE MEETING PACKAGES

NIKAU ROOM

(Max 80 guests)



Tea and Meeting

from \$36.60 pp*
(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 \$106.00 pp*
(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 \$120.00 pp*
(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 \$150.00 pp*
(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.

CORPORATE MEETING PACKAGES

LOFT SPACE

(Max 16 guests)



Tea and Meeting

from \$30.00 pp*
(min 10 guests)

Full venue exclusivity for 3
hours

Tea or Coffee

Scone/muffin/slice

WIFI, Microphone

Personalised room set up

Dedicated service staff

Lunch and Meeting

from \$55.00 pp*
(min 10 guests)

Full venue exclusivity for 3
hours

Tea or Coffee

Lunch from our curated menu

WIFI, Microphone

Personalised room set up

Dedicated service staff

Fully Catered 1/2 Day Retreat

from \$65.50 pp*
(min 10 guests)

Full venue exclusivity for 3 hours

Tea or Coffee

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

WIFI, Microphone, Projector and
Screen

Personalised room set up

Dedicated service staff
Technology Support

Fully Catered Day Retreat

from \$83.00 pp*
(min 10 guests)

Full venue exclusivity for 8 hours

Tea or Coffee

Morning and afternoon tea
Lunch from our curated menu

WIFI, Microphone, Projector and
Screen

Personalised room set up

Dedicated service staff
Technology Support

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