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WINTERGARDEN PAVILION

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WINTERGARDEN PAVILION
available
for
private
functions
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Wilher Hills

Wintergarden Pavilion and cafe
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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 Auckland museum, you will discover our idyllic boutique venue. Make this historic homestead your own and experience the atmosphere of its natural surroundings.



Unique venue in
central Auckland.



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.



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.

**HISTORIC
WITH A
MODERN
TWIST.**



ALL WEATHER VENUE



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.





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.



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.



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.



FRESH FROM OUR KITCHEN.

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



Catering

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

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. Full bar service also available.





CANAPES

Minimum 30 pieces per item \$7 each item

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

Lamb Kofta (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

