

# PARTIES AT THE PAV ARE AS EASY AS...



CHOOSE YOUR





CHOOSE YOUR





MAKE IT



# CELEBRATE IN YOUR OWN PRIVATE AREA

# GARDEN BAR

A lush, sun drenched completely private oasis in the heart of Auckland city. This versatile, all weather space has its own private bar so your guests won't ever go thirsty. Party until late with a band or DJ & an Espresso Martini or three.



# YOUR PARTY YOUR WAY

# COMBINE OUR SPACES TO CREATE YOUR PERFECT EVENT.







# **BISTRO**

A bright modern take on the traditional yacht club, this sophisticated dining space plays host to more corporate or formal affairs. Bistro is not a private area, low tables and is only for seated meals.

SEATED: 60 people

# MAIN BAR

Be where the action is! Put your group front & centre to the big screen and good times. The ideal space for breakfast seminars right through to large corporate celebrations for a job well done.

**STANDING:** 100 people **SEATED:** 60 people

# FULL VENUE - T&C's APPLY

There may be a venue hire and minimum spend associated with booking the full venue at peak times. Please email <a href="mailto:events@wynyardpavilion.co.nz">events@wynyardpavilion.co.nz</a> for details

**STANDING:** 500 people **SEATED:** 230 people



# FOOD

IT'S TRUE OUR FOOD
IS INSPIRED BY OUR
SEASIDE SURROUNDINGS BUT YOU'LL FIND MORE THAN
JUST LINE-CAUGHT FISH
AND FRESHLY SHUCKED
OYSTERS HERE.

DEPENDING ON THE STYLE
OF YOUR EVENT YOU CAN
CHOOSE FROM OUR SEATED SET
MENUS OR OUR MORE RELAXED
WALK & FORK OFFERING.

OUR WATERSIDE EATERY WITH ITS FOCUS ON FRESH, SEASONAL PRODUCE HAS SOMETHING FOR EVERY OCCASION.



# SET MENU

15 TO 60 PAX ONLY! BIGGER GROUPS
NEED TO EMAIL EVENTS FOR MORE INFO

# CHOOSE FROM 2 COURSE \$69PP OR 3 COURSE \$79PP

### ENTREE MAIN DESSERT SHARED ENTREES: CHOOSE FROM: SHARED SWEET BITES: Chicken Liver Parfait Parmesan Potato Gnocchi v Almond Chocolate Torte nga Rocket pumpkin, garlic cauliflower cream, rocket, feta and toasted seed Szechuan Calamari gfr • Mini pavlova nga, dfr 250g Savannah Scotch Fillet nga Mushroom Arancini Coconut Lime Syrup Cake Roast garlic mash potatoes, red wine jus Crispy Pork Belly nga, dfr OUR Potato rosti, spinach, cauliflower MENUS puree, caramelised onion, marmalade CHANGE and apple jus SEASONALLY Market Fish nga, dfr Saffron and citrus risotto, grilled broccolini, salsa verde



ALL SET MENUS COME WITH SHARED SALAD AND FRIES

# WHARF CANAPES

OUR SOCIAL MENU IS ONLY AVAILABLE ON PRE-ORDERS AND FOR GROUPS OF 50 OR MORE.

A MINIMUM QUANTITY ORDER WILL ALSO BE REQUIRED FOR ALL CANAPES.

NO CHANGES TO THE FOOD ORDER CAN BE MADE 5 DAYS PRIOR TO THE EVENT.

PLEASE BE AWARE THERE MAY BE SEASONAL CHANGES TO THIS MENU UP TO 2 WEEKS IN ADVANCE.

# RED SHED BITES

\$7

# PAV FAVORITES

\$10

Market oysters df/nga

Horopito Lamb, onion Jam, kikorangi crumb, oat and walnut Biscuit df

Rare Roast Beef, honey dijon cream, parmesan shavings on focaccia croute

Mousse Vol-au-vent, orange, beetroot and goat cheese with chive snips *v* 

Brushetta, buffalo mozzarella, summer blush, cherry tomato, and basil pesto

Te ika mata, coconut, lime and coriander raw fish salad

Prawn cocktail mini tarlets with basil, lemon oil

Mushroom Arancini, truffle aioli v

Crispy Pork Belly Bites, chilli caramel, baby coriander and fried shallots

Fish Slider, house tartare, quick pickled cucumber, lettuce gfr

Falafel Slider gfr, v

Zorba Chicken Skewer, yogurt hummus sauce nga

Eggplant Agedashi, garlic and dashi braised eggplant on sushi rice, seaweed wrap

Blinis with cold smoked salmon and dill crème fraiche

Korean Fried Cauliflower v/vg/gfr/df

# SOMETHING SWEET

\$7

ALMOND CHOCOLATE TORTE nga

MINI PAVLOVA nga/dfr

COCONUT LIME SYRUP CAKE

MINI CHOCOLATE DOUGHNUT

Orders must be made 5 days in advance



### **Pizza Station**

A selection of your favourite pizzas + fries + polenta fries.

\$15 Per Person

### **UPGRADE:**

- + \$5 Per Person / Per Option
- Add Calamari
- Add Pav Fried Chicken

\*Minimum quantity order of 50 people



# **Grazing Table**

Wow your guests with a gorgeous grazing table on arrival with
Whitestone Cheese, cured meats,
housemade dips, crackers, Daily Bread sourdough, seasonal fruit & more

\$16 Per Person <u>OR</u> \$26 Per Person including 2 Sweet bites

\*Minimum quantity order of 50 people



# Cocktail Trees on arrival

Choose from Aperol Spritz, Signature G&Ts, 42 Below Watermelon Mint or ask our bar team to create something just for you

\$15 Per Person / Per Cocktail

\*Minimum quantity order of 40 people

FULL VENUE HIRE ONLY, FINAL NUMBERS CONFIRMED 7 DAYS IN ADVANCE. \$68 OR \$81 WITH DESSERT INCLUDED

## **Whole Baked Marlborough Salmon**

Topped with a fresh herb, citrus, cranberry and nut crust

# Champagne-Glazed Ham with Tropical Spiced Rum nga

Carved at the table, with a sweet and aromatic pineapple glaze

### **Roasted Rosemary & Sea Salt Gourmet Potatoes**

Crispy on the outside, fluffy on the inside

### Roast Kumara & Bacon Salad nga

With green peas, red onion, fresh herbs, and a creamy sour cream dressing

# Pumpkin, Broccoli & Roasted Chickpea Quinoa Salad

Finished with a tangy tahini lemon yoghurt dressing

### **Garden Vegetable Salad**

Tossed seasonal greens with a medley of fresh vegetables

### **NZ Artisan Cheese Selection**

A trio of local cheeses with fruit pastes, dried and pickled fruits, roasted nuts, cheese biscuits and pretzels

### **Traditional Pickles & Preserves**

Pickled onions, gherkins and festive pickled fruits

### Fresh Cruditès Platter

Carrot sticks, cucumber, radish and celery, served with a selection of dips

### "Daily Bread" Selection

Freshly baked breads served with whipped butter

### **Condiment Station**

Beetroot chutney, lemon hummus, tomato kasundi, cranberry sauce and free-range mustard mayonnaise

# SWEET SELECTION

Christmas Fruit Mince Tarts

Meringue Lemon Kisses

- Strawberries & Summer Fruit Platter
- Mini Chocolate-Filled Doughnuts

nga - no gluten added / nda - no dairy added / gf - gluten free / gfr - gluten free on request / v - vegetarian / vg - vegan / vgr - vegan on request



# DRINKS

WITH A RANGE OF SIGNATURE GINS,
11 SPECIALTY BEERS ON TAP AND A
COCKTAIL LIST RATED BY DENIZEN AS
A "MUST TRY" - YOUR GUESTS WILL
BE ABLE TO RELAX AND WATCH THE
SUNSET AS OUR EXPERT BARTENDERS
ENSURE THEY HAVE JUST THE RIGHT
DRINK IN THEIR HAND.

# I. BAR TAB

Set up a bar tab and we'll keep you posted on how it is tracking throughout the event. Choose what is included on the tab and we'll sort the rest.

# 2. SUBSIDISE DRINKS FOR YOUR GUESTS

Subsidising drinks for your guests is a great way for your bar tab to go further. Eg. For a delicious rosé you contribute \$6 & your guest pays \$6

3. EVERYONE PAYS AS THEY GO





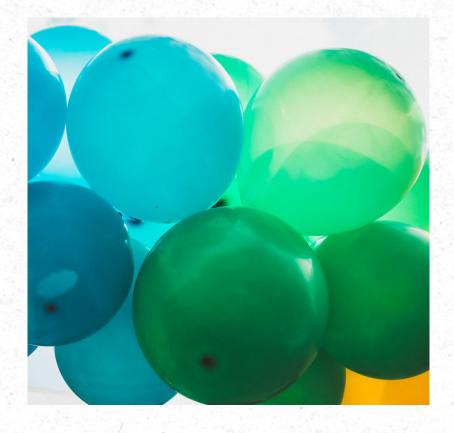


Wow your guests with our famous Cocktail Trees on arrival



Our legendary Music Bingo, hosted by the one and only Splits Dan — expect great tunes, big laughs, and a dash of friendly competition

**FULL VENUE HIRE ONLY** 



Set the tone with a jaw dropping balloon entrance



Our Quiz Night: where office know-it-alls finally get their moment, and the rest of the team pretends not to Google under the table

**FULL VENUE HIRE ONLY** 



Book a photobooth so your guests can take home a fun memory of your event



Everyone knows that music makes a party!
We have you sorted with connections to Auckland's best musicians & DJs

T&C'S APPLY



# WE'RE HERE TO MAKE PLANNING YOUR EVENT A BREEZE

**Email the Events Team** 

E Events@wynyardpavilion.co.nz

