

WYNYARD
PAVILION
BAR & EATERY

Function Pack



WELCOME TO WYNYARD PAVILION!

Wynyard Pavilion is your waterfront home for effortless celebrations and memorable moments. Whether you're planning a long lunch, a milestone event or after-work drinks with a view, our spaces are designed to make every occasion feel special.

Choose the backdrop that suits your style – the sun-drenched garden bar, the yacht-club-inspired bistro, or the lively main bar with front-row harbour vistas. With a dedicated team taking care of every detail, you can relax, settle in, and enjoy good food, good company and that unbeatable waterfront atmosphere.





Good Times







**START AT
THE PAV!**



GARDEN BAR

A lush, sun-drenched oasis in the heart of the Wynyard Quarter, this versatile all-weather space features its own private bar so your guests won't ever go thirsty.

Celebrate into the night with your own DJ – and maybe an Espresso Martini or three.





SPACE TYPE						
OUTDOOR	60	120	Y	N	Y	Y

** Minimum spend required.*

BISTRO

A bright, modern take on the traditional yacht club, this sophisticated dining space is ideal for more corporate or formal occasions.

The bistro is a semi-private area, with low tables, suited exclusively to seated dining.







SPACE TYPE						
INDOOR	60	–	N	N	N	N





WATERFRONT

Overlooking the harbour, this casual waterfront space is made for easy going celebrations. Host up to 100 guests for drinks, snacks, and sunshine-soaked socialising with unbeatable harbour views.

SPACE TYPE						
OUTDOOR	-	100	N	N	N	N







* Minimum spend required.

** Availability is weather dependent.

FULL VENUE

Make Wynyard Pavilion all yours. With private use of the entire venue – from the sunlit garden bar to the yacht-club-inspired bistro and lively main bar – you'll have complete flexibility to shape the night your way.

Perfect for large celebrations, product launches, corporate functions, or any occasion that deserves the whole waterfront to itself.

SPACE TYPE						
OUTDOOR	320	500	Y	N	Y	Y

* Minimum spend required.



EVENT ACTIVITIES

PUBBLE

TAKE YOUR EVENT TO THE NEXT LEVEL WITH PUBBLE

THINK OF IT AS AN ESCAPE ROOM MEETS A PUB QUIZ. IT'S NOT ABOUT WHAT YOU KNOW, IT'S ABOUT WHAT YOU SEE.

GUESTS WILL WORK IN TEAMS TO DECODE IMAGES, CRACK PATTERNS, AND SOLVE CLEVER RIDDLES IN A FAST-PACED, HIGH-ENERGY FORMAT THAT GETS EVERYONE INVOLVED.

DETAILS

- AVAILABLE FOR GARDEN BAR AND VENUE EXCLUSIVE EVENTS ONLY
- \$1,000 ADD-ON
- INCLUDES A THEMED PUBBLE GAME, A DEDICATED HOST AND ALL GAME MATERIALS

PERFECT FOR CORPORATE FUNCTIONS, TEAM BUILDING, AND SOCIAL CELEBRATIONS, PUBBLE BRINGS A UNIQUE, COMPETITIVE TWIST THAT GUARANTEES ENGAGEMENT AND PLENTY OF FUN.



SET MENU

CHOOSE FROM 2 COURSE \$69PP | 3 COURSE \$79PP

ALL SET MENUS COME WITH SHARED SALAD AND FRIES. WE HAPPILY CATER TO ALL DIETARY REQUIREMENTS. PLEASE BE AWARE THERE MAY BE SEASONAL CHANGES TO THIS MENU UP TO 2 WEEKS IN ADVANCE.

FOR GROUPS OF 20 OR MORE. OVER 60 PAX, MAINS MUST BE PRE-ORDERED OR AN ALTERNATIVE DROP SELECTED.

ENTREES

SHARED ENTREES:

- Chicken Liver Parfait
- Szechuan Calamari **(GFR)**
- Mushroom Arancini

MAIN

CHOOSE FROM:

Parmesan Potato Gnocchi **(V)**

Rocket pumpkin, garlic cauliflower cream, rocket, feta and toasted seed

250g Savannah Scotch Fillet **(NGA)**

Roast garlic mash potatoes, red wine jus

Crispy Pork Belly **(NGA, DFR)**

Potato rosti, spinach, cauliflower puree, caramelised onion, marmalade and apple jus

Market Fish **(NGA, DFR)**

Saffron and citrus risotto, grilled broccolini, salsa verde

DESSERT

SHARED SWEET BITES:

- Almond Chocolate Torte **(NGA)**
- Mini Pavlova **(NGA, DFR)**
- Coconut Lime Syrup Cake

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

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.





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.

ORDERS MUST BE MADE 5 DAYS IN ADVANCE

RED SHED BITES \$7

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)
Bruschetta, buffalo mozzarella, summer blush, cherry tomato, and basil pesto
Te Ika Mata, coconut, lime and coriander raw fish salad
Prawn Cocktail, mini tartlets with basil, lemon oil
Mushroom arancini, truffle aioli (v)

PAV FAVOURITES \$10

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, yoghurt 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

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WHARF CANAPES CONTINUED

PIZZA STATION \$15PP

A selection of your favourite pizzas + fries + polenta fries

Minimum quantity order of 50 people

UPGRADE \$5PP/PER OPTION

- Add calamari
- Add Pav fried chicken

GRAZING TABLE

\$16PP OR \$26PP INCLUDING 2 SWEET BITES

Wow your guests with a gorgeous grazing table on arrival with Whitestone cheese, cured meats, house made dips, crackers, daily bread sourdough, seasonal fruit & more.

Minimum quantity order of 50 people

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DRINKS

SPRITZ TREES ON ARRIVAL \$18PP /PER COCKTAIL

Choose from Aperol Spritz, Signature G&Ts, 1800 Coconut & Mango Soda or ask our bar team to create something just for you.

Minimum quantity order of 40 people

BAR TAB ON CONSUMPTION:

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.





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