

WYNARD
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	64	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	56	–	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	70	120	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	750	Y	N	Y	Y

* Minimum spend required.





WYNYARD PAVILION
Function Spaces

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.





COCKTAIL MASTERCLASS

TWO-HOUR CLASS | \$70 PER PERSON

WHAT'S INCLUDED

- A GLASS OF PROSECCO ON ARRIVAL
- HANDS-ON GUIDED COCKTAIL MAKING
- TWO COCKTAILS TO MAKE AND ENJOY
- GOURMET CHARCUTERIE BOARD TO NIBBLE ON

CHOOSE FROM:

- ESPRESSO MARTINI
- WHISKEY SOUR
- AMARETTO SOUR
- COSMOPOLITAN
- PORNSTAR MARTINI
- FRENCH MARTINI

PERFECT FOR HENS PARTIES, TEAM BUILDINGS, OR A FUN NIGHT OUT WITH FRIENDS, THIS HANDS-ON EXPERIENCE PAIRS WORLD-CLASS MIXOLOGY WITH ULTIMATE INDULGENCE.

SUITABLE FOR GROUPS OF 5-35 PEOPLE.

SET MENU

CHOOSE FROM 2 COURSE \$58PP | 3 COURSE \$69PP

ENTREES

SHARED ENTREES:

- Szechuan Calamari, *Salad greens, sweet chilli lime dressing* (**LD, LG**)
- Chicken Liver Parfait, *Sourdough, cornichons* (**LGO**)
- Mushroom Arancini, *Truffle mayo, parmesan* (**V**)

MAIN

CHOOSE FROM:

220g Scotch (**LDO, LG**)

Garlic mash, red wine jus

Crispy Market Fish (**LDO, LG**)

Saffron risotto, charred greens

Parmesan Gnocchi (**V**)

Pumpkin puree, courgette, feta

Crispy Pork Belly

Kumara rosti, cauliflower puree, red wine jus

DESSERT

SHARED SWEET BITES:

- Chocolate Torte, *Raspberry crumb* (**LG, V**)
- Coconut Lime Cake, *Lemon curd* (**V**)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option |
LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option

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

4PC \$28PP | 6PC \$39PP | 8PC \$47PP

Beetroot & Feta Vol Au Vent (V)
Tomato Bruschetta (LDO, LGO, V, VGO)
Horopito Lamb (LGO)
Rare Roast Beef En Crouete (LGO)
Ika Mata Spoons (LD, LG)
Prawn Cocktail Tart (LD, LG)
Mushroom Arancini (V)
Smoked Salmon Blini
Coconut Lime Syrup Cake (V)
Chocolate Almond Torte with Chocolate Ganache (LG, V)
Mini Pavlova (LG, V)

SUBSTANTIALS \$9.5

Crispy Pork Belly Bites (LD, LG)
Fish Slider (LD)
Falafel Slider (LD, VG)
Zorba Chicken Skewer (LG)
Korean Cauliflower (LD, LG, VG)

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WHARF PLATTERS

BREADS & DIPS PLATTER \$60

Focaccia, pesto, beetroot relish, hummus, pickles (LDO, LGO, V, VGO)

PIZZA PLATTER \$95

3 pizza choices, 1 garlic & cheese focaccia (LDO, LGO, VO, VGO)

CHICKEN WINGS PLATTER \$85

Buffalo wings, fries, celery, ranch (LDO, LGO)

BEEF PIES PLATTER \$85

Beef pies, ketchup

FRIES PLATTER \$50

Fries, aioli, ketchup (LDO, LG, VO, VGO)

DESSERT PLATTER \$100

Caramel slice, brownie, cheesecake bites (V)

GRAZING TABLE \$21PP

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 (VO, VGO)

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.





DRINK PACKAGES

PARTY STARTER | 2HRS \$55PP / 3HRS \$75PP

SPARKLING

Mount Paradiso Prosecco

WHITE

The Ned Pinot Gris

ROSÉ

Rebel

RED

Roaring Meg Pinot Noir

BEER & CIDER

Emerson's Pilsner

Panhead Supercharger

Steinlager Ultra Low Carb

Steinlager Classic

Macs Cider (packaged)

Speights Mid Strength

All low & zero beers

NON - ALC

All soft drinks & juices

LIFE OF THE PARTY | 2HRS \$65PP / 3HRS \$85PP

SPARKLING

Cloudy Bay Pelorus NV

WHITE

Petal & Stem Sauvignon Blanc

Mandoletto Pinot Gris

Torea Chardonnay

ROSÉ

SUD Rosé

RED

Rose & Rose Pinot Noir

BEER & CIDER

All tap beer & cider

All low & zero beers

NON - ALC

All soft drinks & juices



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