

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 CHEESEBOARD 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

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

ENTREES

CHOOSE FROM

House Made Hummus | Turkish Pide, Parchment Cracker, Crisp Chickpea | LD, LGO, VG

Pavilion Fried Chicken | Hot Maple Mayo, Pickles, Bacon Snow |

Market Fish Crudo | Kiwifruit, Vegetable Caponata Salsa, Dehydrated Olive | LD, LG

MAINS

CHOOSE FROM

200G Butchers Cut Steak | Fries, Salad, Peppercorn Gravy | LDO, LG

Pan Roasted Market Fish | Cauliflower Puree, Caper & Raisin Dressing, Charred Onion | LDO, LG

Summer Pesto Linguini | Cherry Tomato, Feta, Herb Pangratatto | LDO, LGO, V, VGO

Pavs Chicken Parma | Tomato Marinara, Mozzarella, Smoked Ham, Fries

DESSERTS

CHOOSE FROM

Trio Of Chocolate | Brownie, Mousse, Chocolate Snow, Summer Berry | LG, V

Mango & Passionfruit Cheesecake | Mango Sorbet, Biscuit Crumb | LD, VG

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

PORK CROQUETTE | parmesan, nduja mayo

KIWI DIP VOL-AU-VENT | crushed potato chips, chives | V

TOMATO BRUSCHETTA | feta, basil, toasted ciabatta | LDO, LGO, V, VGO

PANKO CRUMBED PRAWNS | sriracha & lime mayo | LD

TANDOORI CHICKEN SKEWERS | curry leaf, mint yoghurt | LD, LG

CAPRESE SKEWERS | mozzarella, basil, tomato, balsamic, olive oil | LDO, LG, V, VGO

ANTIPASTO SKEWERS | salami, cheddar, cornichon, olives, sun-dried tomato | LDO, LG, VO, VGO

PUMPKIN & FETA ARANCINI | confit garlic aioli, parmesan | V

ETON MESS PAVLOVAS | berry mascarpone, soft herbs | LG, V

LEMON MERINGUE PIES | berry crumble | V

CHOCOLATE MOUSSE TARTLET | dark chocolate snow | V

SUBSTANTIALS | \$9.5 A PIECE

FRIED CHICKEN SLIDERS | sesame bun, hot maple mayo, pickles

BBQ PULLED PORK SLIDERS | sesame bun, pickles, slaw

BATTERED FISH SLIDERS | sesame bun, cos lettuce, tartare sauce, pickled onions

HALLOUMI SLIDERS | sesame bun, hot honey, hummus, lettuce | V

SAVANNAH BEEF SLIDERS | burger sauce, cheese, pickles, cos lettuce

COASTAL LAMB SKEWERS | harissa marinade, hung yoghurt, pickled onion | LDO, LG

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WHARF PLATTERS

PIZZA PLATTER | 95

3 pizza choices, 1 garlic pizza bread | LDO, LGO, VO, VGO

WEDGES & WINGS PLATTER | 85

buffalo wings, wedges, celery, ranch, blue cheese sauce | LDO

BREADS & DIPS PLATTER | 60

house focaccia, turkish pide, garlic flatbread, hummus, pesto, whipped ricotta | LDO, LGO, V, VGO

MINCE & CHEESE PIE PLATTER | 85

beef pies, ketchup, bbq sauce

VEG SPRING ROLLS PLATTER | 50

soy, sweet chilli, coriander | LD, VG

SAUSAGE ROLLS PLATTER | 96

ketchup, BBQ sauce, aioli

SHIITAKE MUSHROOM GYOZA PLATTER | 90

soy, spring onion, chilli oil | VG

DESSERT PLATTER | 100

caramel slice, brownie, cheesecake bites, fresh seasonal fruit | V

GRAZING TABLE | \$35PP

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 of 50 people required

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DRINKS

SPRITZ TREES ON ARRIVAL \$18PP /PER COCKTAIL

Choose from Aperol Spritz, Signature G&Ts 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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