THE FLOATING PAVILION

A showcase wedding on the viaduct harbour.

Nestled in the heart of Auckland city, The Floating Pavilion is the perfect location to celebrate your wedding with loved ones.

Choose from a sumptuous buffet or a three course plated banquet, or have our Executive Chef work with you to create a culinary experience perfect for your special day.

Featuring wrap around decks with stunning harbour and city views, The Floating Pavilion offers a completely romantic waterfront setting coupled with beautiful glassware, crockery, fairy lights and candles, linen and table decorations. Added features of this spectacular venue are ample parking outside & hotel accomodation close by.

We look forward to hosting you here for a magical day.

The Floating Pavilion 220 Quay Street Viaduct Harbour Auckland City
PH: 368 4135 WB: floatingpavilion.co.nz EM: enquiry@floatingpavilion.co.nz

Views from front deck (Viaduct Room)

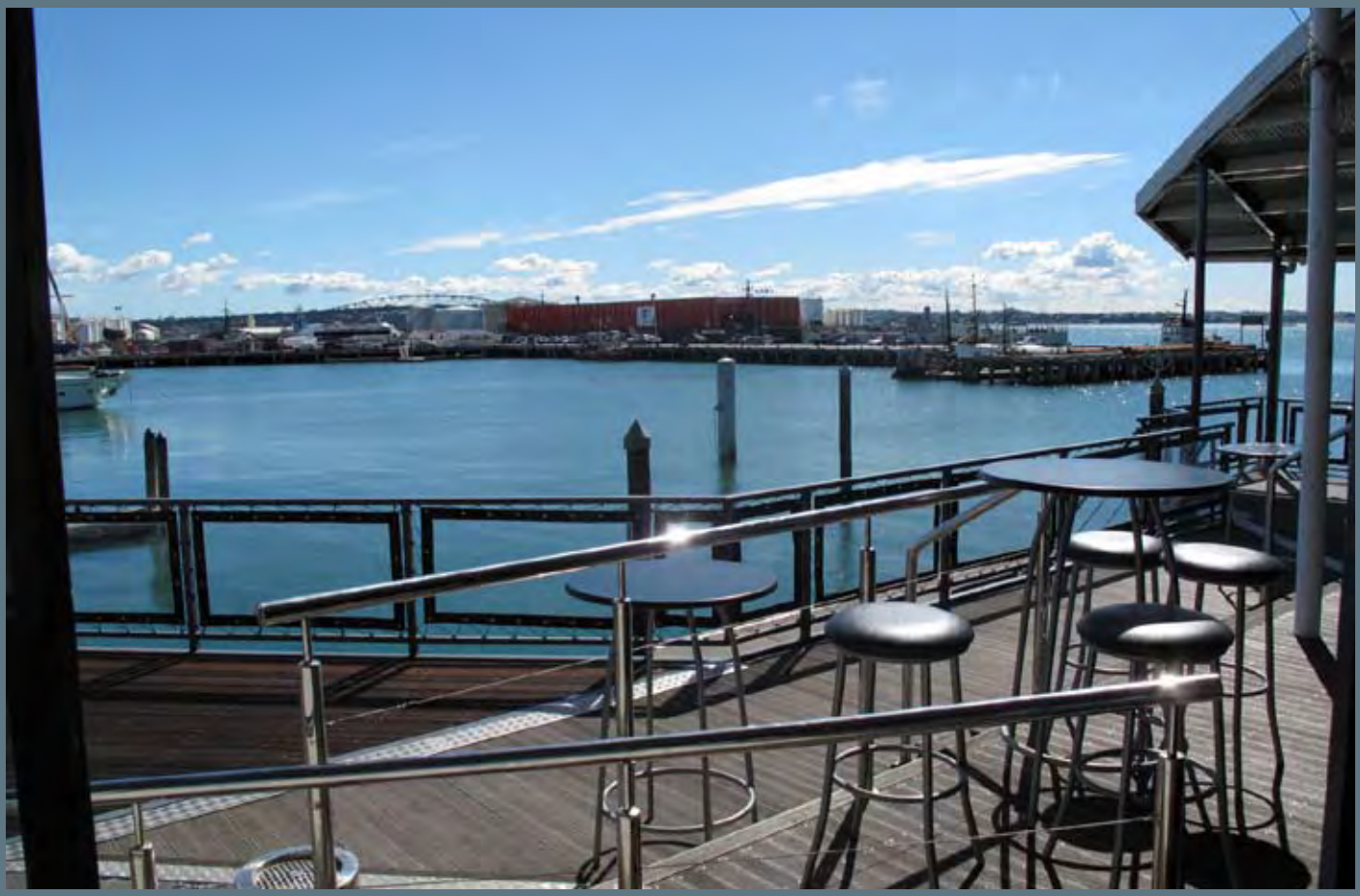


Photo album page 1

View from dining area (Viaduct Room)

View from side deck (Viaduct Room)

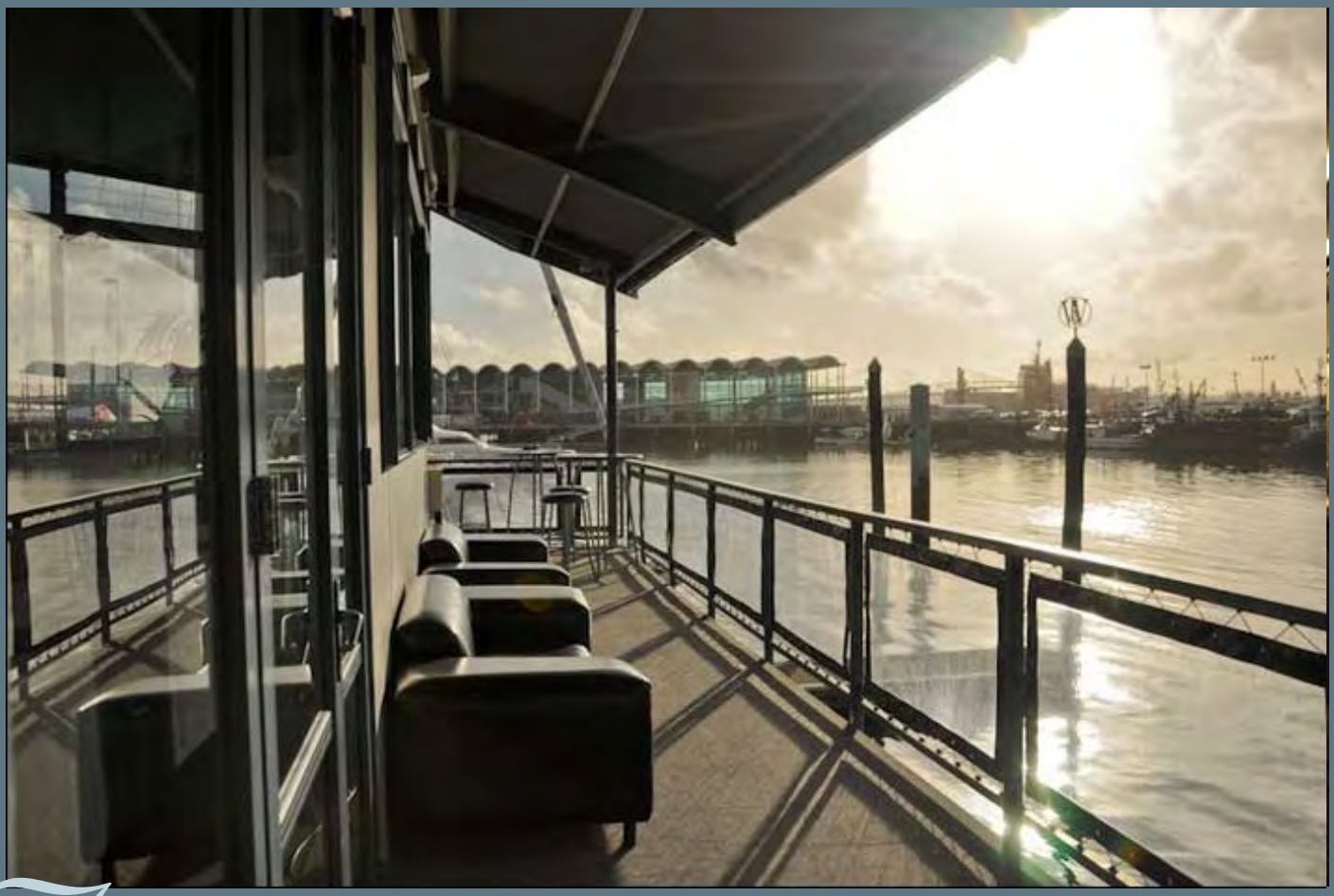


Photo album page 2

View from dining area (Viaduct Room)

View from head table (Viaduct Room)

Photo album page 3

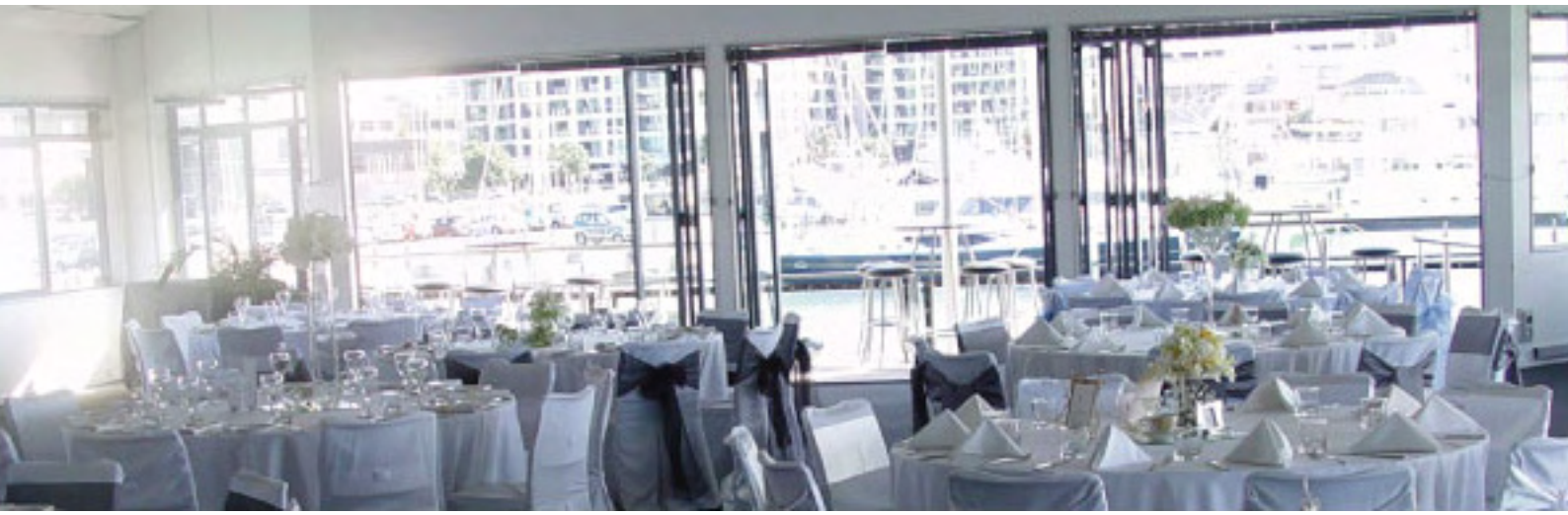
View from dining area (Dockside Room)

View of front deck (Viaduct Room)

Photo album page 2

Alternative table set up (Viaduct Room)

THE FLOATING PAVILION



Wedding Reception Package

Wedding packages include:

- Floating Pavilion venue hire (6 hours)
- Serving staff & doorman
- Crisp and fresh full length table linen / folded linen napkins in your choice of white or black
- Elegant table setting featured polished cutlery and crockery
- Silk ceiling draping in your choice of white or black
- Fairy light curtain for behind head table
- Canapes on arrival
- Full seated meal
- Planning meeting with event producer
- Dressed gift and cake tables
- Sound system and wireless microphone for speeches

Costs (per person - based on a minimum of 80 guests) including GST:

Cocktail wedding package (with Cocktail party menu) $87 per person

Standard wedding package (with wedding buffet menu) $107.50 per person

Plated wedding package (with wedding plated menu) $122.50 per person

Platinum wedding package (with wedding table banquet menu) $138 per person

Extra's:

Beverages - charged on consumption, cash bar, or select a package - see our attached price list / packages
A BYO beverageoption is available on request - please ask if you'd like to BYO
Times - all costs are based on a reception of up to 6 hours, with a $120 per hour charge for additional time.
Wedding ceremony on site - Ceremonies can be held at the Floating pavilion for an additional charge of $300 (depending on time required)
Entertainment - we can provide one of our regular wedding DJ's, or you may source your own
Chair Covers & bows- available in a range of fabrics and colours from $8.50 per person
Table decorations - we have a comprehensive range of table centre piece arrangements. POA

THE FLOATING PAVILION

Wedding Buffet Menu Selections

Our wedding buffet menu has been designed so that the offering can be customised to suit you & your guests.
All of our buffet meals are served with a selection of fresh breads & condiments / dips

Buffet menu package per person @ $107.50 per person (GST incl)

Your choice of:

3 x canapés, 3 x Salads, 2 x Vegetable Dishes, 2 x Meat Dishes, 1 x Carvery selection, 2 x Desserts

Choose your menu items from the list below, and feel free to add extra dishes.

Canapes - select three

Served Cold

Bruschetta with prosciutto, rock melon and rocket salad wrap
Mascarpone and ricotta stuffed vine ripened tomato
Mini sweet corn fritters with roasted red pepper cream and rocket pesto
Thai style crab cakes with honey dew and salmon caviar

Served Hot

Chicken and coconut fingers with lime soya
Malaysian style chicken kebabs with peanut sauce
Petite croque monsier (Garlic toast with dijon mustard spiced cheddar and ham)
Petit lamb kebabs with coriander dipping
Baked ricotta and spinach stuffed baby mushrooms

Salads - select three

Asian Slaw: Crunchy cabbage, capsicum and ginger
Soba Noodle Salad: Snow peas, spring onions and capsicum with a lime sesame dressing
Rice Salad: Basmati brown rice with peanuts, raisins, corn and soy sauce
Green Salad: Fresh herbs, cherry tomatoes and crispy cos lettuce
Kumara Salad: Roasted kumara with orange, spinach and a citrus dressing
Couscous Salad: Moroccan style with sultanas, pine nuts and feta cheese

Vegetables - select three

Crispy roast potatoes with rosemary and garlic
Oven roasted vine tomatoes with parmesan and thyme crust
Roasted medley of root vegetables with basil pesto dressing
Seasonal steamed vegetables
Roasted paprika spiced pumpkin with celery and coriander
Nepalese vegetable curry, coriander, green peas, cumin and ginger

Select an additional vegetable dish @ $6.25 pp

Classic potato gratin, topped with garlic, cream and cheese
Moussaka, layers of courgettes and aubergine with ricotta and hearty tomato sauce
Stir fry vegetables & noodles with sesame soy sauce

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Wedding buffet continued...

Meat Dishes - select two

South Indian lamb curry with turmeric, cumin and white fluffy rice
Chicken Marbella, roasted chicken with oregano, garlic and capers
Stir Fry black bean beef and broccoli
Roasted beef fillet with tomato, mushroom and green peppercorn sauce
Spiced Salmon fillet served whole with herb salsa

Select an additional meat dish @ $10.75 pp

Prosciutto wrapped chicken portions stuffed with pine nuts and ricotta
Rolled pork loin with pistachio and sage stuffing, served with a pear jus

Carvery - select one

Tuscan style pork loin with apricot and white wine sauce
Hearty roast beef with Yorkshire pudding and gravy
Roasted ham on the bone with honey and mustard glaze
Home style roast chicken with lemon oregano stuffing and gravy

Dessert - select two

Apple and blueberry crumble with oat and sultana topping
Individual chocolate mousse with vanilla wafers
Banana and toffee sweet pie topped with vanilla whipped cream
Crème caramel, custard flan with a caramel topping

Select an additional dessert @ $5.75 pp

Panecotta with cinnamon and brandy fruit compote
Tarte au citron with candied lime zest
Tiramisu, mascarpone, chocolate, vanilla and lady sponge fingers
Passionfruit and white chocolate cheesecake

additional selections

Seafood

Ceviche, fresh fish cured in lime and coconut cream - **$5.00 per person** + GST
Green lipped mussels with lime hollandaise dressing - **$4.50 per person** + GST
Prawn tower with thousand island dipping sauce - **$5.00 per person** + GST
Fresh Oysters on the half shell with ponzu relish - **$6.00 per person** + GST

Carvery

New Zealand roast lamb rubbed with garlic and rosemary - **$10.50 per person** + GST
Tuscan style pork loin with apricot and white wine sauce - **$8.50 per person** + GST
Hearty roast beef with Yorkshire pudding and gravy - **$8.50 per person** + GST
Roasted ham on the bone with honey and mustard glaze - **$7.50 per person** + GST
Home style roast chicken with lemon oregano stuffing and gravy - **$8.00 per person** + GST

THE FLOATING PAVILION

Wedding Plated Menu

Plated Wedding Package Menu @ $120 per person (GST inclusive) - includes: canapes x 3, one choice entrée, two choice main, one choice dessert (extra options additional)

Canapes (select three)

Served Cold

Bruschetta with prosciutto, rock melon and rocket salad wrap
Mascarpone and ricotta stuffed vine ripened tomato
Mini sweet corn fritters with roasted red pepper cream and rocket pesto
Thai style crab cakes with honey dew and salmon caviar

Served Hot

Chicken and coconut fingers with lime soya
Malaysian style chicken kebabs with peanut sauce
Petite croque monsier (Garlic toast with dijon mustard spiced cheddar and ham)
Petit lamb kebabs with coriander dipping
Baked ricotta and spinach stuffed baby mushrooms

Entrée Selections (select one)

Chargrilled Seasonal Vegetables
marinated in virgin olive oil, fresh Italian herbs with mozzarella

Smoked Chicken Salad
served with shaved parmesan and semi-dried tomatoes

Thai Beef Salad
with crispy noodles and cucumber salad

Blue Cheese Salad
with green beans, candied walnuts and balsamic vinaigrette

Peppercorn Encrusted Tuna Salad
with soy and mirin dressing

Pan-fried Scallops
tossed in a mourney sauce served in the scallop shell with a parmesan crust

Freshly Shucked Oysters
with sushi su and red onion dipping sauce

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THE FLOATING PAVILION

Plated menu continued

Mains Selections (select 2)

Braised Chicken
with cacciatore with wild mushroom risotto

Roasted Chicken and Sage
wrapped in bacon with croquette potatoes, fresh green beans with port wine jus

Roasted Chicken Breast
wrapped in bacon and sage, on wild mushroom risotto with caper olive relish

Vegetarian Filo Parcel, with Fresh Roasted Vegetables
caramelised onion, cream cheese and chef's own tomato salsa

Pork Fillet
wrapped with sage, silverbeet and pear chutney

Chargrilled Salmon Fillet
with macadamia and pumpkin seed crust, cucumber and roast capsicum salad, garlic mash and hollandaise

Market Fish
chargrilled on leek confit with parsley sauce, fresh green beans and gourmet potatoes

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Desserts (select 1)

Lemon Citrus Tart topped with sugared lemon rind
Chocolate Whiskey Cake covered with chocolate ganache
White Chocolate and Passionfruit Gateau
Seasonal Fruit Platter

THE FLOATING PAVILION

Wedding Table Banquet Menu

Platinum Wedding Package@ $135 per person (GST inclusive)

Canapés on arrival
(select 3 from plated menu above)

Entrée
(platters to each table)

Antipasti Platter
Kalamata olives, roasted field mushrooms, red peppers,
Chargrilled zucchini, salami, baked cherry tomato,
Eggplant, mozzarella and artichokes
Served with ciabatta breads

Seafood Selection Platter
Mussels served in the half shell, smoked fish fillet, prawns, freshly shucked oysters

Mains
(platters to each table)

Chicken breast wrapped in bacon
Lamb medallions with port wine jus
Potato and green beans with basil pesto
Crisp mesculin salad with vine tomatoes and shaved parmesan

To Finish
(from the buffet)

Pavlova
Lemon citrus tart
Chocolate whisky cake
Fresh fruit
A selection of fine Kapiti and Puhoi cheese, crackers, grapes and chutneys

Tea and coffee available with dessert

Add tea and coffee table service to any menu for $2.50 per person

Menu selections & pricing subject to seasonal / price change. All prices GST inclusive.

THE FLOATING PAVILION

Wedding Cocktail Menu

Cocktail wedding package @ $85.00 per person (GST incl)

Tray Service

Cold Finger Food Selection (select 2 items)

Smoked salmon blinis with dill cream
Mini sweet corn fritter and chive cream
Bruschetta topped with vine tomato and bocccini
Honey mustard prosciutto palmiers
Brochettes with Dutch salami, olive and tomato

Hot Finger Food Selection (select 2 items)

Scallops wrapped in honey cured bacon
Vegetarian samosas with mint dressing
Chicken and coconut fingers with lime soya
Malaysian style chicken kebabs with peanut sauce

Bigger Bites (select 3 items)

Mini philli steak sandwich (ham)
Smoked salmon bagels with chive cream
Caramelised onion and cumin seed tart
Baby gourmet burger
Asparagus aioli rolls
Smoked chicken with sundried pesto roularde
Vegetarian wrap with alfalfa sprouts, hummus and seedlings

Fork & walk (select 2 items)

Served in Noodle boxes with chopsticks or Bamboo boats with fork

Singapore style spiced noodles with shrimps
Hong Kong style fried rice with BBQ pork
Kirimi fish bites and chips with tartare sauce
Pumpkin and feta ravioli with vine tomato sauce

Desserts (select 2 items)

Chocolate profiteroles
Cappuccino petit éclairs
Chewy chocolate brownie
Fruit kebabs with candied pineapple yoghurt

THE FLOATING PAVILION

Beverage Price List

Filtered tap water always available throughout the night

	Glass	Bottle
Sparkling		
Deutz Marlborough Cuvee		$59.00
Verde Methode Traditionnelle		$34.00
Jacobs Creek Brut Cuvee		$28.00
Chardonnay		
Boundary Tuki Tuki Rd	$7.50	$37.00
Settlers Hill	$6.50	$27.00
Sauvignon Blanc		
Boundary Raupara Rd	$7.50	$37.00
Settlers Hill	$6.50	$27.00
Triple Bank Awatere Valley	$8.50	$41.00
Aromatics		
Triple Bank Awatere Valley Pinot Gris	$8.50	$41.00
Boundary Rd Paper Lane Pinot Gris	$7.50	$37.00
Cabernet Blends		
Settlers Hill Merlot Cabernet	$6.50	$27.00
Montana Cab Sav Merlot	$7.50	$36.00
Pinot Noir		
Triple Bank Awatere Valley PN	$9.00	$46.00
Boundary Kings Rd Pinot Noir	$8.50	$42.00
Bottled Beers		
Macs Gold		$7.00
Speights Gold		$7.00
Steinlager Premium Light		$7.00
Premium Beers		
Steinlager Pure		$8.00
Corona		$8.00
Premium Spirits	*Glass*	
Gin.Bourbon.Vodka.Rum	$7.50	
Pre Mixed Bottled Spirits		*Bottle*
Smirnoff Ice.Gordons G & T.Bourbon & Cola		$7.50
Non Alcoholic	*Glass*	
Softs(Coke Range)	$3.50	
Orange Juice per glass	$3.50	
Apple Juice per glass	$3.50	

All our beverages are fixed for functions booked within a period of 90 days from our quotation date. Outside this period prices are subject to change. Cellar selection available on request.

Beverage Packages

Water is always available throughout your event.

Silver Package

Wine / Sparkling

Jacobs Creek Brut Cuvee
Settlers Hill Chardonnay, Settlers Hill Sauvignon Blanc
Settlers Hill Merlot Cabernet

Beers

Speights Gold,
Macs Gold, Steinlager Premium Light

Non-Alcoholic

Coke, Diet Coke, Lemonade, Orange/Apple Juice,
Tonic Water, Soda Water, Gingerale

Gold Package

Wine / Sparkling

Jacobs Creek Brut Cuvee

Boundary Vineyards Tuki Tuki Road Chardonnay
Boundary Vineyards Rapaura Road Sauvignon Blanc
Boundary Vineyards Kings Road Pinot Noir
Montana Merlot Cabernet Sauvignon

Beers

Macs Gold, Steinlager Premium Light
Speights Gold,
Corona, Steinlager Pure

Non-Alcoholic

Coke, Diet Coke, Lemonade, Orange/Apple Juice,
Tonic Water, Soda Water, Gingerale

All our beverage prices (above) are fixed for a period of 90 days from our quotation date. Please note that outside this period, all prices will be subject to change.. Other selections are available on request.

Platinum Package

Wine / Sparkling

Verde Methode Traditionelle

Boundary Vineyards Tuki Tuki Road Chardonnay
Triple Bank Awatere Valley Sauvignon Blanc
Triple Bank Awatere Valley Pinot Noir, Montana Merlot Cabernet Sauvignon

Beers

Macs Gold, Steinlager Premium Light
Speights Gold,
Corona, Steinlager Pure

Premix Spirits

Smirnoff Ice, Gordons Gin & Tonic, McKenna & Cola

Spirits

Premium spirits selection, Vodka, Bourbon, Rum & Gin
Served with mixers

Non - alcoholic

Coke, Diet Coke, Lemonade, Orange/Apple Juice,
Tonic Water, Soda Water, Gingerale

Beverage Pricing

Function duration = cost per person x total persons attending function

Time Periods	*Silver Package*	*Gold Package*	*Platinum Package*
one hour	$ 18.00	$ 25.00	$ 30.00
two hours	$ 24.00	$ 32.00	$ 40.00
three hours	$ 30.00	$ 39.00	$ 52.00
four hours	$ 36.00	$ 46.00	$ 58.00
five hours	$ 42.00	$ 52.00	$ 62.00
six hours	$ 48.00	$ 59.00	$ 68.00
seven hours	$ 52.00	$ 65.00	$ 72.00
eight hours	$ 56.00	$ 70.00	$ 74.00

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