

WYNYARD PAVILION

GROUP BOOKINGS AND PRIVATE EVENTS

We love a seaside soirée at The Pav

Whether it's a waterfront catch up with your mates or treating the company for a job well done; we have Auckland's best waterfront event space for parties of 40 to 400 people.

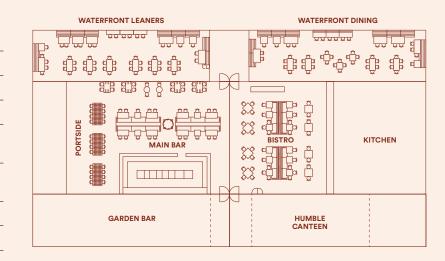


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Your event, your way.
Combine our spaces to create the perfect party.

SPACE	COCKTAIL	SEATED	GROUP BOOKING	PRIVATE EVENT
Portside	35	24	Ø	Ø
Main Bar	90	60	Ø	Ø
Bistro	-	60	Ø	Ø
Waterfront Leaners	100	_	Ø	Ø
Waterfront Dining	-	60	Ø	Ø
Garden Bar	120	80	Ø	Q
Whole Venue	400	240	-	Q
Humble	50	30	Ø	Q

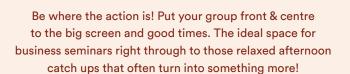






Whether you're loosening your tie for after work drinks or celebrating that milestone birthday with friends; our Portside leaners are easy, breezy and oh so close to the bar.











Bistro

A bright, modern take on the traditional yacht club, this sophisticated dining space plays host to more corporate or formal affairs.





Garden Bar

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







Sip spritz seaside as you and your friends take over Auckland's most sort after waterfront location. Think canapes, craft beer, cocktails and catamarans - you won't get closer to the water unless you're on it!



Humble Canteen

With natural timbers and native greenery throughout, this sustainable space with its own private bar & kitchen is ideal for curated events & creative product experiences.







Whole Venue

Create a one of a kind event as you & your guests commandeer this masterfully restored heritage site right by the water. Enjoy uninterrupted views of Auckland's Waitemata Harbour.





WYNYARD PAVILION

Menn

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.

From meandering Mediterranean long lunches through to creative canapes, our waterside eatery with its focus on fresh, seasonal produce has something for everyone.



WYNYARD

Canape Menu

NATURAL OYSTERS

champagne vinegar, fresh cucumber - df/gf

BEER BATTERED OYSTERS

salt & vinegar mayo - df

SALT AND PEPPER SOUID

charred capsicum puree - gf

TOMATO, GOAT CHEESE AND BASIL TARTS

caramelised onion - v

FRIED FISH TACO

Pico de Gallo, chipotle, mayo shaved lettuce

BRESAOLA

pickled kohlrabi, American mustard - df/gf

SMOKED KAHAWAI PATE

pickled beetroot, rye toast

FRIED CAULIFLOWER

gochujang, coriander - vg/v/df/gf

PORK BELLY SLIDER + 3.0

Fennel slaw, rocket fuel sauce

PANKO CRUMBED MUSHROOMS

feta, balsamic reduction - v

GRILLED PUMPKIN

burnt onion gel, candied walnut crumb - vg/df/gf/v

MARKET FISH TARTARE

jalapeno, witlof, citrus - df/gf

FRIED CHICKEN

Korean dressing, coriander - gf

PUMPKIN AND SAGE ARANCINI

Provolone, truffle mayo - v

v - vegetarian / gf - gluten free df - dairy free / vg - vegan

GRILLED MUSSELS

chorizo & brioche crumb

POTATO WRAPPED PRAWN TAILS

sumac yoghurt - gf

MAC & CHEESE CROQUETTES

Sweet Bites

LEMON MERINGUE TARTLETS

PECAN PIES

whipped mascarpone

DARK CHOCOLATE AND SEA SALT CARAMEL TARTLETS

TRIPLE CHOCOLATE BROWNIE BITES

cherry gel

PER HEAD OPTIONS

\$30 per head. Choose 6 menu items, 6 pieces per person | \$50 per head. Choose 10 menu items, 10 pieces per person \$70 per head. Choose 14 menu items, 14 pieces per person



WYNYARD

PAVILION Set Menus

ENTREE

Choose

Pumpkin & Sage Arancini

Provolone, pumpkin puree - v

Salt & Pepper Squid

Capsicum puree, coriander, lemon - gf

Burrata

Caponata, burnt scallion oil, dukkha, sourdough - v

MAIN

Choose

Free Range Chicken Schnitzel

Sage, crisp capers, sherry vinegar, fried egg, jus

Whole Flounder

Green beans, almonds, brown butter - gf

Scotch Fillet

Brown butter mash, confit tomato, Cafe de Paris, jus - gf

Grilled Halloumi & Quinoa Salad

Baby beets, roasted yams, kale, lemon dressing - v

DESSERT

Choose

New York Baked Cheesecake

Roasted rhubarb, ginger crumbs

Triple Chocolate Brownie

Salted caramel. pistachio ice cream, praline

All set courses come with shared salads & fries

v - vegetarian / gf - gluten free vg - vegan

PER HEAD OPTIONS

2 courses \$55 (choose entree + main or main + dessert)

3 courses \$70



PAVILION

THE LONGEST LUNCH

i M town

Sit back and relax while we take care of you with some old world hospitality. Each course is brought to the table to be shared with friends over good conversation and great wine.

\$70 PER HEAD

FIRST COURSE

House marinated olives

Dusty Apron sourdough with selection of dips

Antipasto platter
including cured Italian meats,
smoked Kahawai pate,
house pickles, chutney, selection
of Whitestone cheeses

SECOND COURSE

Selection of artisanal pizzas

Polenta fries, truffle aioli, shaved parmesan

All dietary requirements can be catered for. Please advise guests dietary requirements 72 hours in advance.

THIRD COURSE

Slow roasted lamb shoulder, pickled red onion, fresh herbs

Roasted root vegetables

Whole smoked salmon fillets, citrus & dill crème fraiche

Garden salad

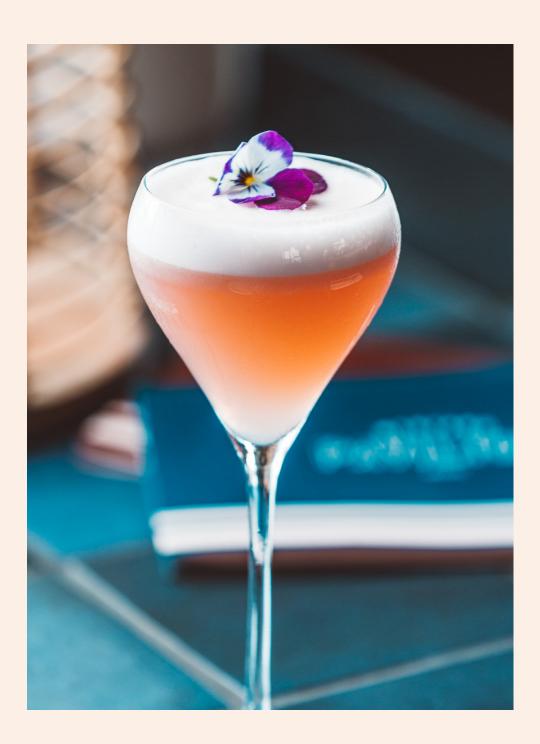
Panzanella salad

Selection of accompaniments & sauces

FOURTH COURSE

Whole Lemon Tart, burnt meringue, whipped creme fraiche

Chocolate truffles



WYNYARD PAVILION

Drinks Menn

With a range of signature gins,
11 speciality beers on tap;
including exclusive pours from
Little Creatures' Hobsonville Brewery,
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.



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171			

THE ONLY PLACE FOR **PROPER PINTS** ON THE WATERFRONT



BY THE BOTTLE

Little Creatures Pipsqueak Apple Cider

Thomas & Rose Strawberry & Lime (500ml)

SIGNATURE GINS

COCKTAILS

15.0

14.0

14.0

7.0

5.0

6.0

berries

BEER	385ML 568ML 1.8L GLS PINT JUG	
Little Creatures Catalina Lager	11 / 15 / 43	
Emerson's Pilsner	11 / 15 / 43	
Little Creatures Pale Ale	11 / 15 / 43	
Panhead APA	11 / 15 / 43	
Panhead Hazy IPA	11 / 15 / 43	
Steinlager Classic	9 / 12 / 34	
Speights	9 / 12 / 34	
Stella Artois	11 (400ml)	
Guinness	13	
Ask about our rotating guest tap	POA	
CIDER		
Zeffer Apple Crumble Cider	11 / 15 / 43	

BEER	
Corona	10.0
Corona Ligera 3.2%	10.0
Steinlager Pure	10.0
Steinlager Pure Light 2.5%	9.0
Steinlager Tokyo Dry	10.0
Pure Blonde LOW CARB	10.0
CIDER	

STAR OF BOMBAY GIN Fevertree Aromatic Tonic, Star Anise, Lime
TANQUERAY SEVILLA GIN Fevertree Mediterranean tonic, orange, juniper
FOUR PILLARS SHIRAZ GIN StrangeLove Bitter Lemon soda, grapefruit, mir
GORDON'S PINK GIN Fevertree Elderflower, lemon, lavender

NON ALCOHOLIC

Ecology & Co London Dry, lemon, StrangeLove

Ecology & Co Asian Spice, housemade mandarin

WINTER SPRITZ Prosecco, house made plum & honey reduction, St Germain elderflower liqueur
LEMON PIE 42 Below vodka, Disaronno, Frangelico, Limoncello, housemade biscotti
DARK & STORMY

16.0 Appleton Estate Rare rum, StrangeLove Ginger beer, lime, bitters

17.0

18.0

18.0

52.0

18.0

18.0

18.0

24.0

26.0

26.0

9.0

15.0

13.0

BANANA COLADA 18.0 Bacardi Oakheart spiced rum, banana coconut milk, pineapple juice, toasted coconut

SEVILLE SIPPER 17.0 Kawakawa infused Tanqueray Sevilla gin, housemade mandarin & sage reduction, lemon, soda

ESPRESSO MARTINI Dark cacao infused 42 Below vodka, Jumping Goat

coffee liqueur, Havana espresso, salted caramel **BLOODY NEGRONI**

Four Pillars Bloody Shiraz gin, pink peppercorn infused Aperol, Campari, Sweet Vermouth, rosemary sprig

BAR SNACKS

Salt & Pepper Squid gf

HAPPY HOUR

3PM - 6PM EVERY TUESDAY - THURSDAY \$9 WINE // \$9 CRAFT BEER // \$12 ESPRESSO MARTINI



WHITE

GLS / BTL

14 / 66

ENJOY YOUR FAVOURITE BEER OR WINE AT HOME. ASK ABOUT OUR BOTTLE SHOP AT THE BAR.

RED

Capsicum puree, coriander, lemon Ploughman's Platter (Serves 2-4 People) gfr Cured Italian meats, house terrine, house pickles, chutney, Whitestone cheeses, Dusty Apron bread Pumpkin & Sage Arancini v Provolone, pumpkin puree Mac & Cheese Croquette v Smoked aioli Pavilion Fried Chicken of Chilli, coriander Margherita Pizza v/gfr Cherry tomato, Buffalo mozzarella, fresh basil Prosciutto Pizza gfr Rocket, Grana Padano, fig relish Truffled Mushroom Pizza v/gfr Artichoke, goat cheese, crisp sage Onion Rings v Chipotle aioli Loaded Fries v Curry sauce, peanut chutney, spring onions Polenta Fries v/gf Truffle aioli, shaved parmesan

BUBBLES Daniel Le Brun NV, Marlborough

BUBBLES

Daniel Le Brun Rose, Marlborough 14 / 66 CHAMPAGNE Lanson, France 20 / 90 Lanson Rose, France Lanson Gold 2009 Vintage, France 145

ROSE

GLS / BTL
11 / 52
13 / 62
16 / 74

CHARDONNAY	GLS / BTL
Wither Hills, Marlborough	11 / 52
The King's Bastard, Marlborough	14 / 66
Martinborough Vineyard, Martinborough	16 / 74
PINOT GRIS	
The Ned, Marlborough	11 / 52
Roaring Meg, Central Otago	12 / 57
Te Whare Ra, Marlborough vegan & organic	70
SAUVIGNON BLANC	
Wither Hills, Marlborough	11 / 52
Leefield Station, Marlborough	12 / 57
Kahurangi Estate Fume Blanc, Nelson oaked	15 / 70
AROMATICS	
Te Whare Ra 'M' Riesling,	
Marlborough certified vegan & organic	13 / 62

JUICES

RED BULL

SOBER TOM

Grapefruit soda

CHIANG MAI

HOPT SODA

SOFT DRINKS

& sage reduction, lemon, soda

Salted Lychee / Pink Guava

Watermelon & Mint / Elderberry /

PINOT NOIR	GLS / BTL
The Ned, Marlborough	13 / 62
Roaring Meg, Central Otago	15 / 70
Te Kairanga 'Runholder', Martinborough	17 / 78
Mt Difficulty 'Bannockburn', Central Otago	19 / 86
BIG & BOLD	
Huntaway Reserve Merlot Cabernet, Hawke's Bay	11 / 52
Tyrrell's Wines Hunter Valley Shiraz, NSW	13 / 62
Trinity Hill Gimblett Gravels Tempranillo,	
Hawke's Bay	13 / 62
SMOOTH & ELEGANT	
Trinity Hill Syrah, Hawke's Bay	11 / 52
Morton Black Label Merlot, Hawke's Bay	13 / 62
Church Bay Syrah, Waiheke Island	82



F.A.Q

Are we allowed a band or DJ?

We often have live music and DJs which can accompany your event. For our private event spaces and full venue bookings, please talk to our event manager about supplying your own music.

What time does the bar close?

We are licensed until 4am, however service of beverages is at the discretion of the manager on duty and our host responsibility policy will also apply.

The Garden Bar & Waterfront areas must be cleared by 1am but guests are welcome to continue inside.

Can we decorate the venue?

Yes, however decorations must be setup by you on the night of the event. Please only use Blu Tack when attaching items to walls or surfaces. Any small particle decorations such as glitter or confetti are not allowed.

What can I leave in the venue overnight?

Decorations, gifts and equipment brought in by you or your suppliers must be removed by you at the end of the event; unless organised with the venue prior.

Can we bring our own alcohol or food?

Due to the nature of our license, this is not possible.

Can you cater to dietary requirements?

Yes, please refer to our event menus for more information.

How does the bar work?

You can choose the range of beverages available to guests and set up a bar tab with a credit limit for your event.

Alternatively, you can set a subsidised per drink cost for your guests to pay or run a 'cash bar'.

Can I hire the whole venue?

Pricing for private hire is on a case by case basis depending on the required day and time of year. Enquire with us for a quote.

Is car parking available?

There is paid car parking available in the car park off Beaumont Street.

There are taxi ranks directly outside the venue on Jellicoe Street.

Can we bring children?

Minors are welcome if accompanied by their parents until 10pm.

Do you provide AV?

We have a variety of AV equipment onsite and can recommend third party suppliers for any additional gear required.

Venue hire and minimum spends?

If booking out the whole venue, a hire fee will apply. All other spaces are available free of charge with minimum spend requirements.

