



ALEXANDRAPARK

WEDDING PACKAGES



EXPERIENCE ALEXANDRA PARK
"YOU'LL BE SURPRISED"

Gold Package

\$100.00 including GST per person (minimum 60 guests)

- Venue hire
- Tray served canapés (choice of up to five items)
- Set menu which includes;
entree, alternate drop main, buffet or plated dessert
- Deluxe buffet dinner (Choice of two carvery's)
- A glass of bubbly on arrival
- Floral arrangement on the bridal table and on each guest table to match your colour scheme
- Black or white chair covers (lycra or linen) with a satin or organza sash in a range of colours
- Choice of table runner to match chair sash
- Private lounge and bar for the bridal party (pending availability)
- Silver service to the bridal table
- White or black table cloths
- Linen Napkins
- Skirted bridal and gift table
- Cake table and silver cake knife
- Complimentary stage and dance floor
- Onsite parking for 1,700 cars
- Personal wedding planner to offer advice and assist with planning your day

Silver Package

\$86.00 including GST per person (minimum 60 guests)

- Venue hire
- Chef's selection of canapés
- Deluxe buffet dinner (buffet menus 1 to 5)
- Floral arrangement on each guest table to match your colour scheme
- White lycra chair cover with a choice of coloured lycra band (range of colours available)
- Private lounge and bar for the bridal party (pending availability)
- Silver service to the bridal table
- White or black table cloths
- Linen napkins
- Skirted bridal and gift table
- Cake table and silver cake knife
- Complimentary stage and dance floor
- Onsite parking for 1,700
- Personal wedding planner to offer advice and assist with planning your day

Bronze Package

\$68.00 including GST per person (minimum 60 guests)

- *Venue hire*
- *Deluxe buffet dinner (buffet menu 1 or 3)*
- *Private lounge and bar for the bridal party (pending availability)*
- *Silver service to the bridal table*
- *White or black table cloths*
- *Linen napkins*
- *Skirted bridal and gift table*
- *Cake table and silver cake knife*
- *Complimentary stage and dance floor*
- *Onsite parking for 1,700 cars*
- *Personal wedding planner to offer advice and assist with planning your day*

Garden Ceremony

\$375.00 including GST

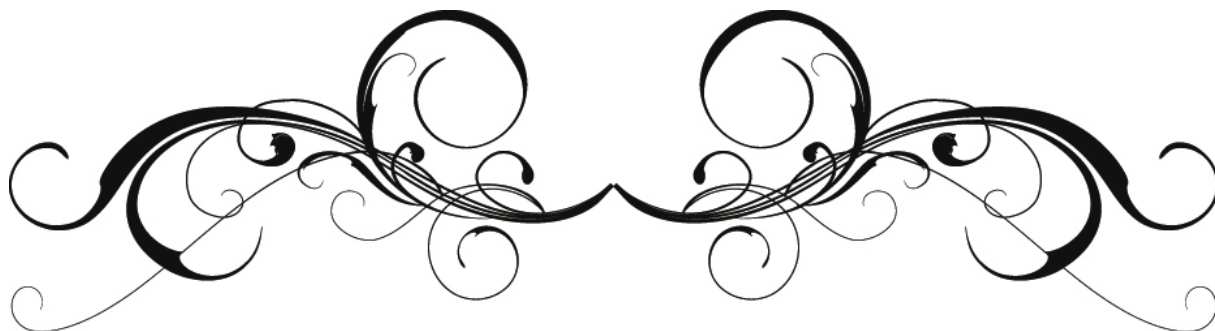
(applies to wedding ceremonies held at Alexandra Park)

- *A five metre red carpet for the aisle*
- *Up to 100 outdoor chairs for guest seating*
- *Two topiary plants to create a backdrop for the bride and groom*
- *Table for signing the marriage license*

Small PA system \$400.00 including GST

- *Two speaker sound system that comes with a handheld microphone and a CD player or ipod dock*

Packages as of April 2011, subject to price and menu changes



Wedding Buffet Menu One

Carvery

Virginia ham served with pineapple salsa

Hot Dishes

*Tender marinated calamari rings with thinly sliced, sautéed vegetables
Breaded crispy seasonal fish with tatar sauce and a sweet ginger-chilly dip
Grilled Hawaiian chicken marinated in a fruity marinade, then grilled and served with a sweet-spicy sauce
Singapore noodles with barbeque pork, char sui sauce and julienne vegetables*

Fluffy white rice

Rosemary roasted potatoes

Seasonal vegetables scented with sesame

Salads

Greek salad with feta and olives

Pasta salad "tricolour"

Marinated field mushrooms with capsicums

Mixed green leaf salad

A selection of specialty breads and dinner rolls

Desserts

Seasonal fresh fruit salad infused with a touch of Grand Marnier

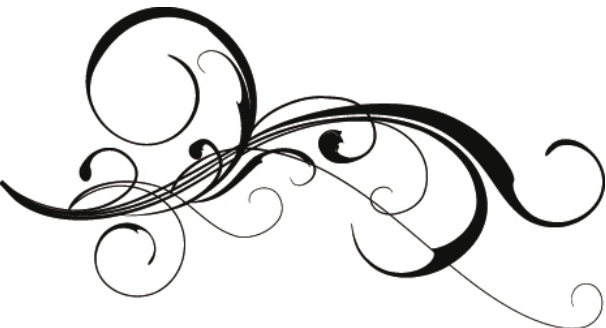
Chocolate log

Brandy snaps filled with liquor cream

Pavlova with fresh fruit

French vanilla bean ice cream

Coffee, tea and herbal infusions



Wedding Buffet Menu Two

Carvery

Aged scotch fillet of beef slow roasted with garlic and peppercorns

Seafood

Fresh New Zealand oysters in the half shell with lemon wedges

Marinated green lipped mussels

Hot Dishes

Seafood fettuccini in a creamy mushroom sauce

Grilled fish fillets on a medley of ribbon vegetables

Waldorf chicken marinated in an apple and celery sauce spiced with ginger and spring onion

Steamed jasmine rice

Minted baby potatoes

Honey roasted pumpkin and kumara

Courgettes with tomato and red onion

Salads

Country pasta salad

Char grilled vegetable salad

Mixed green leaf salad

Marinated field mushrooms with mixed capsicums

A selection of specialty breads and dinner rolls

Desserts

Seasonal fresh fruit salad infused with a touch of grand marnier

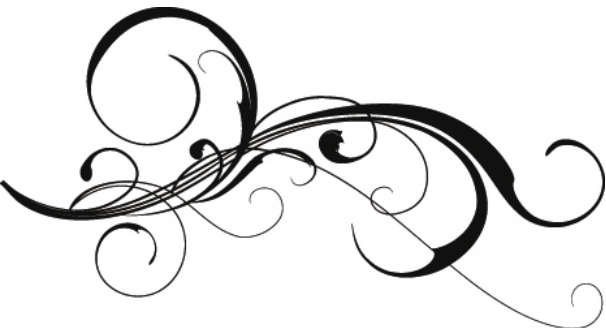
Homemade Baileys cheesecake

Brandy snaps filled with liquor cream

Hot apple and peach crumble with vanilla anglaise

French vanilla bean ice cream

Coffee, tea and herbal infusions



Pacific Island Wedding Buffet Menu Three

Carvery

Glazed Virginia ham with pineapple and grain mustard

Cold Dishes

*Marinated raw fish in coconut cream
Green lipped mussels marinated in white wine vinegar
Seafood salad with prawns, surimi & pineapple
Potato & bacon salad
Hawaiian coleslaw*

Hot Dishes

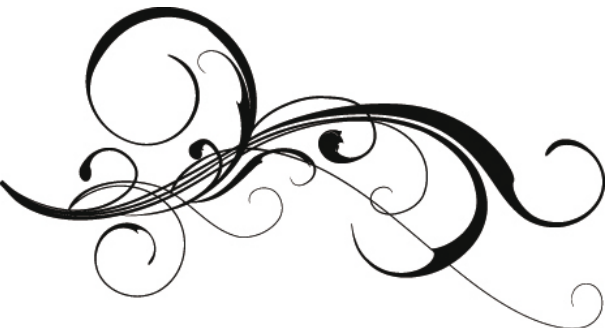
*Taro with coconut cream
Beef chop suey
Chicken curry
Combination fried rice
Green bananas with coconut cream
Roast potatoes*

A selection of specialty breads and dinner rolls

Desserts

*Seasonal fresh fruit salad
Hot apple crumble and custard
Profiteroles with chocolate cream
Brandy snaps filled with fresh liquor cream
Vanilla bean ice cream*

Freshly brewed tea and coffee



Wedding Buffet Menu Four

Canapés

Chef's selection of beautifully presented canapés

Carvery

Roast leg of lamb with a seasoned herb crust and redcurrant glaze

OR

Succulent roast loin of pork with traditional apple sauce

Seafood

Large salt water prawns with seafood sauce

Whole poached South Island salmon

Fresh New Zealand oysters in the half shell with lemon wedges

Marinated green lipped mussels

Hot Dishes

Stir fried oriental beef with capsicums, red onions and cashews

Chicken sautéed in ginger, lemon and coriander served on hokkien noodles

Steamed jasmine and wild rice with saffron

Potato gratin with cream and garlic

Selection of fresh seasonal vegetables

Salads

Greek salad with feta and olives

Cucumber salad served with fresh yoghurt and mint

Mixed salad greens

A selection of specialty breads and dinner rolls

Desserts

Seasonal fresh fruit salad with a touch of Limonchello

Sticky date pudding with caramel sauce

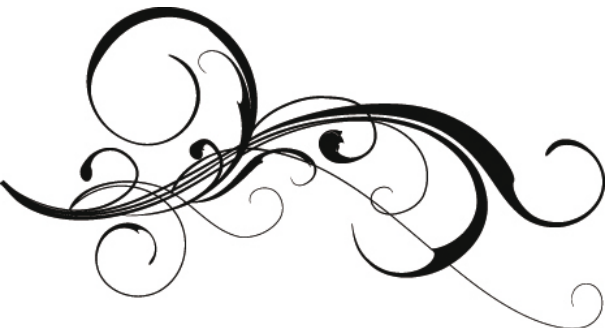
Profiteroles with chocolate ganache

Brandy snaps filled with liquor cream

Pavlova topped with fresh kiwifruit and strawberries

Peach and mango ice cream

Coffee, tea and herbal infusions



Indian Menu Wedding Buffet Menu Five

Entrée Platters

Calamari deep fried in spicy batter
Poppadums with spicy onion and fruit chutney
Samosas with mint and yoghurt

Hot Dishes

Lamb Rogan Josh
King prawns cooked in coconut sauce and spices
Chicken Korma cooked with yoghurt, spices, curry sauce and nuts
Aloo Gobi cauliflower, potato and onion with Indian spices
Mixed vegetable tandoori
Mushrooms stir fried with turmeric and tomatoes
Fish Tikka Marsala cooked with herbs and tandoori flavours

Salads

Cucumber salad with tomato and onion
Mesculan mixed leaf salad
Pilau rice

Naan bread, plain and garlic

Desserts

Seasonal fresh fruit salad
Vanilla bean ice cream
Assortment of fruit glazed cheese cake
Chocolate log with fresh cream

Freshly brewed tea and coffee

Please note: we can provide a full Vegetarian Indian Menu if requested



Wedding Plated Menu One

Canapés

A choice of five canapés from the following selection:

*Crumbed prawn cutlets with a sweet chilli dip
Chicken kebabs with satay sauce
Thai fish cakes with tamarillo sauce
Chinese pork wontons with a fruity sweet and sour sauce
Fried calamari rings with tartare sauce
Savoury meat balls with plum sauce
Curry puffs with Thai chilli sauce
Deep fried camembert with apricot sauce
Vegetarian samosas with minted yoghurt
Chicken and avocado rolls
Smoked salmon and cream cheese rolls
Roast beef with tomato chutney on crostini*

Entrée

Rock melon, prosciutto, nashi pear and parmesan served on mesclun leaves with a lime dressing

Main

(please note alternate guest serving)

*Prime eye fillet of beef on a pumpkin and kumara risotto cake served with a red wine, bacon and mushroom jus
alternating with
Grain fed chicken breast stuffed with apricot and cream cheese served with a fruit salsa*

*Mains accompanied by:
Rosemary roast potatoes
Medley of seasonal vegetables*

Dessert

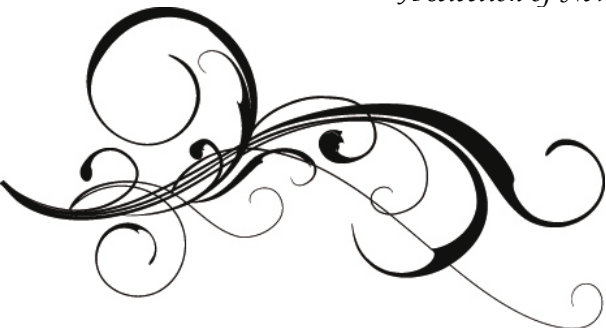
(please note alternate guest serving)

*Double chocolate cheesecake served with a berry coulis and chantilly cream
Alternating with
Rhubarb and raspberry crumble tart served with vanilla custard*

Cheeseboard

A selection of New Zealand cheeses accompanied by fruit and crackers

Coffee, tea and herbal infusions



Wedding Plated Menu Two

Canapés

A choice of five canapés from the following selection:

*Crumbed prawn cutlets with a sweet chilli dip
Chicken kebabs with satay sauce
Thai fish cakes with tamarillo sauce
Chinese pork wontons with a fruity sweet and sour sauce
Fried calamari rings with tartare sauce
Savoury meat balls with plum sauce
Curry puffs with Thai chilli sauce
Deep fried camembert with apricot sauce
Vegetarian samosas with minted yoghurt
Chicken and avocado rolls
Smoked salmon and cream cheese rolls
Roast beef with tomato chutney on crostini*

Entrée

Salmon gravelax served with mesclun salad and a sweet dill and mustard sauce

Main

(please note alternate guest serving)

*Eye fillet of beef served on a potato and horseradish cake accompanied by a rosemary and onion jus
alternating with
Parmesan chicken breast with crispy prosciutto on a kumara-pumpkin mash*

Mains accompanied by:

*Rosemary roasted potatoes
Medley of seasonal vegetables*

Dessert

(please note alternate guest serving)

*Baileys cheesecake with a chocolate-vanilla sauce
Brandy baskets, filled with chantilly cream and topped with fresh seasonal fruit*

Cheeseboard

A selection of New Zealand cheeses accompanied by fruit and crackers

Coffee, tea and herbal infusions



Canapés

Hot canapés

Coconut fried fish gorgons served with a pawpaw salsa
Crumbed prawn cutlets with a sweet chilli dip
Chicken kebabs with satay sauce
Thai fish cakes with tamarillo sauce
Chinese pork wontons with a fruity sweet and sour sauce
Fried calamari rings with tartare sauce
Szechuan pepper chicken with tomato chilli jam
Mini savoury selection
Crab cakes with apple and beetroot salsa
Savoury meat balls with plum sauce
Curry puffs with Thai chilli sauce
Deep fried camembert with apricot sauce
Marinated chicken nibbles
Crumbed fish bites with lemon tartare
Vegetarian samosas with minted yoghurt
Crumbed button mushrooms

Each item \$4.60 incl GST per person

Cold canapés

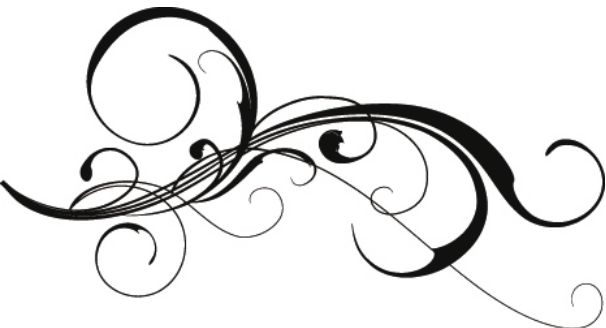
Chicken and avocado rolls
Smoked salmon and cream cheese rolls
Crudités of fresh vegetables with onion and sour cream dip
Roast beef with tomato chutney on crostini
Mar hor (Thai for galloping horses) pineapple cubes with a sweet-salty peanut flavored topping
Shrimp and chive mousse on wholemeal bread
Ham on the bone with brie and Dijon mustard on French baquette

Each item \$4.20 incl GST per person

Premium canapés

Sushi selection with soy sauce and wasabi
Natural oysters on rye with sour cream and chives
Crumbed scallops
Tandori style prawns with a yoghurt dip
Chicken liver pate with melba toast and port soaked sultanas
Marinated artichokes wrapped in prosciutto

Each item \$5.20 incl GST per person



Wine List

Champagne / Méthode Traditionnelle

Mumm Cordon Rouge NV

\$87.00

Deutz Marlborough Cuvée

\$49

Brancott Estate Reserve Chardonnay Pinot Noir Brut Cuvée

\$31

Brancott Estate Reserve Sparkling Sauvignon Blanc

\$31

Brancott Estate Reserve Brut Rosé

\$31

Sauvignon Blanc

Brancott Estate Letter Series 'B' Brancott Sauvignon Blanc

\$52

Stoneleigh Rapaura Series Marlborough Sauvignon Blanc

\$46

Church Road Hawke's Bay Sauvignon Blanc

\$42

Triplebank Awarere Valley Sauvignon Blanc

\$41

Brancott Estate Reserve Marlborough Sauvignon Blanc

\$39

Stoneleigh Marlborough Sauvignon Blanc

\$37

Couper's Shed Hawke's Bay Sauvignon Blanc

\$33

Montana Classic Marlborough Sauvignon Blanc

\$32

Chardonnay

Brancott Estate Letter Series 'O' Ormond Gisborne Chardonnay

\$52

Stoneleigh Rapaura Series Marlborough Chardonnay

\$46

Church Road Hawke's Bay Chardonnay

\$42

Brancott Estate Reserve Marlborough Chardonnay

\$39

Boundary Vineyards Tuki Tuki Hawke's Bay Chardonnay

\$36

Stoneleigh Marlborough Chardonnay

\$37

Montana Classic Gisborne Chardonnay

\$32

Wine List (continued)

Aromatics

Church Road Pinot Gris

\$42

Stoneleigh Marlborough Riesling

\$37

Stoneleigh Rosé

\$37

Brancott Estate Reserve Pinot Gris

\$39

Red Wines

Gibbston Valley Central Otago Pinot Noir

\$69

Brancott Estate Letter Series "T" Terraces Pinot Noir

\$54

Camshorn Waipara Pinot Noir

\$52

Triplebank Awatere Valley Pinot Noir

\$43

Stoneleigh Rapaura Series Marlborough Pinot Noir

\$49

Stoneleigh Marlborough Pinot Noir

\$39

Brancott Estate Reserve Marlborough Pinot Noir

\$42

Jacob's Creek Reserve Merlot

\$35

Brancott Estate Reserve Marlborough Merlot

\$39

Couper's Shed Hawke's Bay Merlot Cabernet Sauvignon

\$33

Church Road Hawke's Bay Merlot Cabernet

\$42

Montana Classic Hawke's Bay Merlot Cabernet Sauvignon

\$32

George Wyndham Shiraz

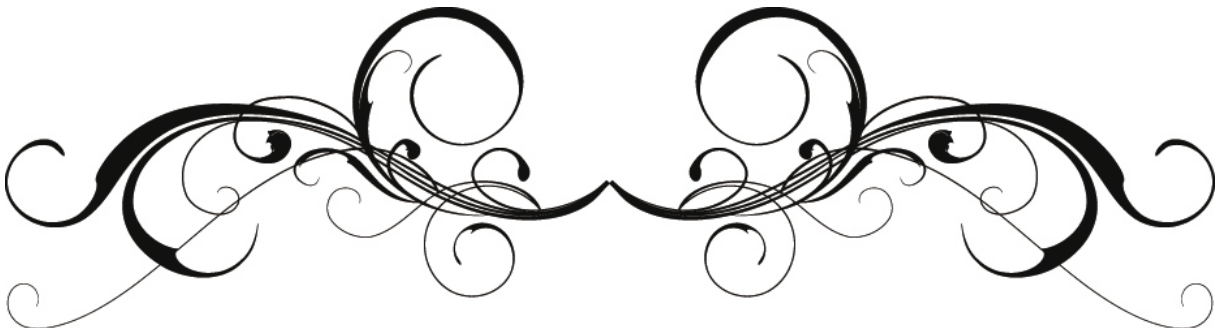
\$40

Boundary Vineyards Lake Road Syrah

\$36

Jacob's Creek Reserve Cabernet Sauvignon

\$35



Beverage List

Beers

<i>Lion Red</i>	\$6.00
<i>Speights Gold</i>	\$6.00
<i>Light Ice</i>	\$6.00
<i>Steinlager Light</i>	\$6.00
<i>Speights Old Dark</i>	\$6.50
<i>Stella Artois</i>	\$7.50
<i>Macs Black</i>	\$7.00
<i>Macs Gold</i>	\$6.50
<i>Corona</i>	\$7.50
<i>Guinness</i>	\$7.50
<i>Steinlager Classic</i>	\$6.50
<i>Steinlager Pure</i>	\$7.00
<i>Cider</i>	\$7.00
<i>Speights Summit</i>	\$6.50
<i>Becks</i>	\$7.50

Spirits

<i>Standard (double)</i>	\$7.00
<i>Premium (double)from</i>	\$7.50

Juices

<i>Orange Juice</i>	\$3.50
<i>Orange Juice 1L</i>	\$9.50
<i>Tomato Juice</i>	\$3.50
<i>Pineapple Juice</i>	\$3.50
<i>Sparkling Grape Juice (Bottle)</i>	\$14.00

House Wines

<i>Settlers Hill Chardonnay</i>	\$7.00	\$31.00
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<i>Settlers Hill Sauvignon Blanc</i>	\$7.00	\$31.00
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<i>Settlers Hill Merlot Cabernet</i>	\$7.00	\$31.00
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RTD'S

<i>KGB Lemon</i>	\$6.50
<i>Jim Beam and Cola</i>	\$7.50
<i>Coruba and Coke</i>	\$7.50
<i>Smirnoff Ice</i>	\$7.00
<i>Jack Daniels and Cola</i>	\$7.50
<i>Smirnoff Black</i>	\$7.50

Other Beverages

<i>Soft Drinks</i>	\$3.00
<i>Soft Drink Jug 1L</i>	\$7.00
<i>Diet Coke Bottle</i>	\$3.50
<i>Waiwera Water</i>	\$4.00
<i>Red Bull</i>	\$6.50

Liqueurs

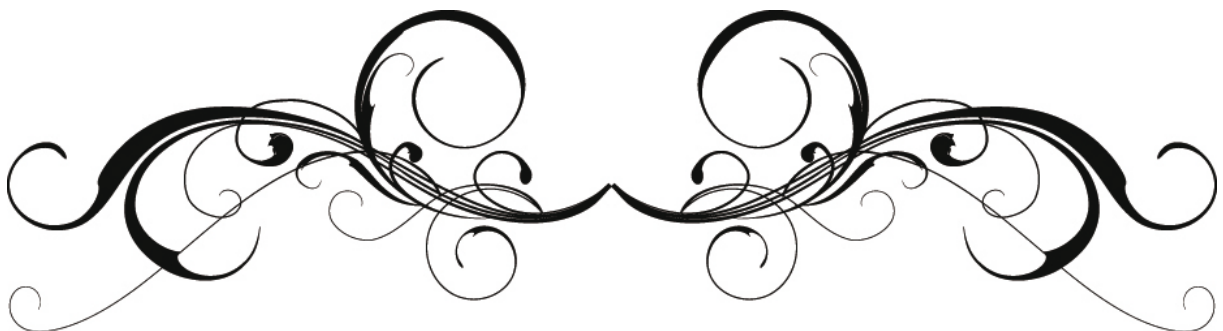
<i>A full range available from</i>	\$8.00
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Punch

Unlimited Fruit Punch
(Available for up to 5 hours)
\$15.00 + GST per person

Fruit Punch by the bowl
\$90.00 + GST per bowl
40 glasses per bowl

Alcoholic fruit punch by the bowl
\$150.00 + GST per bowl
40 glasses per bowl



Frequently Asked Questions

What parking is available?

We have onsite parking for 1,700 vehicles

Can we provide our own alcohol?

Generally no, however you may provide two bottles of toasting wine per table. A corkage fee of \$6.00 including GST applies.

Is venue hire included in the costs?

Yes all our wedding packages include the venue hire.

When do we need to pay and what payment is accepted?

A \$575.00 deposit is required to secure your booking. Final payment is due five working days prior to your wedding. Payment can be made by credit card, direct debit, or cash (during office hours). If you wish to pay by personal cheque this is required eight working days prior to your function. Please include your reference number on your communication.

Is there a discount for children?

Yes, children under 12 years of age receive a 50% discount of the package price and children under 5 years are free.

Can we bring our own food?

Generally no, however with our wedding packages we do allow you to supply up to two cultural dishes.

What time does the bar close?

The bar will close at midnight however this may be extended at the discretion of the Event Manager. Alexandra Park Function Centre holds the right to close the bar at any time should you breach our license.

Will there be other weddings on the same day or time?

Yes there may be other weddings on at the same within the function centre.

How many people can fit on each table?

The round tables can comfortably seat 10 per table, and the head table can be set for 2 – 14 people as required.



To book an outstanding wedding,
contact our dedicated event
specialists today!

E: enquiries@alexpark.co.nz | P: 09 630 5660 | F: 09 630 7894

www.alexandrapark.co.nz