



School Graduations
AT ALEXANDRA PARK



CELEBRATE IN STYLE

Designed with your graduation, awards dinner or sports awards dinner in mind. With a choice of rooms for 150 to 500 guests, Alexandra Park is fully set up to take care of all your requirements to make your event one to remember. We can offer you...

- A choice of 8 Function Spaces
- A customisable menu
- Central location with great views
- Free Parking
- A professional security team for the night
- An experienced Functions Team who can assist with everything from menus, to theming, lighting and entertainment



DESIGN

YOUR EVENT

Choose from our range of options to customise your special occasion

PACKAGE • \$60^{PP} INCL GST

MENU

Our customisable menu allows you to pick and mix hot dishes, sides, salads and desserts

VENUE HIRE

We have three large rooms that are well suited to large functions and dinners, and offer stunning views across the park

Includes

- Exclusive use of a function room
- Complimentary glass of fruit punch on arrival
- Unlimited soft drinks for the evening
- Full dance floor and staging
- Black or white table cloths with a choice of black or white linen napkins
- A dedicated Event Coordinator and hospitality team

Packages are based on a minimum of 150 guests. All menus and packages could be subject to change in price and product. Prices are inclusive of GST.



ADDITIONAL SERVICES

Maximise your event with additional theming, flowers, centrepieces, a photobooth and/or photographer

THEMING, FLOWERS & CENTREPIECES

Whatever theme you're thinking of owning for your school function, or whether you want to decorate your tables with beautiful lillies or classic roses - we can do it with style. If you're after a more unique centrepiece, we can also help you bring your ideas to life!

OUR RECOMMENDATION

- Glitzm - charles@glitzm.com

PHOTOGRAPHY

Capture those memories of the evening with your own photographer - or if you're after something more retro, photobooths are a great idea to add that nostalgic flair.

OUR RECOMMENDATION

- White Door Photography - www.whitedoor.co.nz

AUDIO VISUAL EQUIPMENT

Our audio visual team can help sort out the technical aspects of your night, such as speakers, microphones, screens and more.

OUR SUPPLIER

- Corporate AV - www.corporateav.co.nz

DJS & ENTERTAINMENT

Keep the party going and the social atmosphere alive with a band or DJ. Our contacts are sure to have the perfect fit for your event.

OUR RECOMMENDATIONS

- The Production & Music Agency - www.theproductionagency.co.nz
- NZDJ - Kieran Bell - www.nzdj.co.nz



MENU

MIX & MATCH

BUFFET (choose two)

- Plum & Star Anise Glazed Champagne Ham (GF, DF)
- 7 hour Texas-spiced Beef Brisket w/ Home-made BBQ sauce (GF, DF)
- Mild Lamb Madras Curry w/ Jeera Rice (GF, DF)
- Thai Stir-fried Chicken w/ Cashews (GF, DF)
- Peri-Peri Chicken (GF, DF)

POTATOES (choose one)

- Roasted Baby Potatoes w/ Herb Butter (GF, V)
- Creamy Cheddar Mash (GF, V)
- Gratin Potatoes (GF, V)
- Baked Jacket Potatoes, Sour Cream, Cheese, Salsa (GF, V)

VEGETABLES (choose one)

- Seasonal Greens, Extra Virgin Oil & Sea Salt (GF, DF, V)
- Cauliflower Cheese Bake (V)
- Peas, Corn & Beans (GF, DF, V)
- Moroccan Spiced Roasted Carrots (GF, DF, V)
- Baby Broccolini, Sweet Chilli Almonds & Feta Crumbles (GF, V)

SIDES (choose one)

- Coconut Rice Pilaf (GF, DF, V)
- Turmeric Finger Rice Pilaf (GF, DF, V)
- Mozzarella & Tomato-baked Penne Pasta (V)
- Macaroni Cheese, Parmesan & Garlic Crumb Crust (V)

SALADS (choose three)

- Mixed Leaf Green Salad, Tomatoes, Cucumber & Sprouts w/ Italian Dressing (GF, DF, V)
- Roasted Beetroot, Wild Roquette, Feta w/ Herb & Lemon Dressing (GF, V)
- Tabbouleh Style w/ Sun-Dried Apricots, Radicchio, Herbs and Walnuts (GF, DF, V)
- Oil & Vinegar Slaw w/ Apple & Sunflower Seeds (GF, DF, V)
- Hazelnut Pesto Potato Salad (GF, V)
- Brown Rice w/ Butternut Pumpkin, Mixed Leaves & Pomegranate-Honey Mustard Dressing

DESSERTS (choose three)

- Mini American Donuts
- Chocolate Chip Brownie
- Lemon Meringue Pie
- Red Velvet Cake
- Apple Berry Slab Pie
- S'Mores Banana Boat - Roast Banana w/ Choc Chips,
- Toasted Coconut, Marshmallows & Maple Syrup
- Vanilla Croissant Pudding, Warm Apricot Sauce & Whipped Cream
- Ice Cream Selection

Based on a minimum
of 150 guests

Jugs of soft drink and water
are served to tables and
replenished throughout the
evening

Please note, all menus could
be subject to change in
price & product

When selecting your menu, please take into
consideration the needs of your guests dietary
requirements and notify your Event Coordinator.

GF = gluten free | DF = dairy free
V = vegetarian | VE = vegan





CONTACT US

To discuss your ideas, view our rooms or make a booking, please contact our friendly and experienced events team.

☎ 09 630 5660
✉ events@alexandrapark.co.nz
➡ www.alexandrapark.co.nz