



Pacific Island Weddings

AT ALEXANDRA PARK



HONOURING CULTURE AND TRADITION

We can offer you...

- A choice of 2 Function Spaces
- Spacious grounds
- On-site catering
- Central location with great views
- Free parking
- A highly experienced Functions Team
- Bar service and beverage package options
- Picturesque surroundings including Cornwall Park and One Tree Hill Domain – ideal for your photographs



DESIGN

YOUR WEDDING DAY

Choose from our range of options to customise your perfect day!

PACIFIC ISLAND WEDDING PACKAGE \$104.00 per person

THE MENU

We want to make sure the dining experience is best suited for you and your guests.

PACIFIC ISLAND BUFFET

Our chefs have created an amazing traditional Pacific Island menu including carvery meat, fresh seafood, hot dishes, salads and desserts. We can work with you to customise your selection of dishes, and cater for a variety of culinary requirements.

THE VENUE

We have four medium-to-large sized rooms which are suited to wedding celebrations; we can also offer an additional small private room as a space for the bridal party, depending on availability.

INCLUDES

- Waiter service to Bridal Table
- Dance floor
- White or black damask table cloths
- Linen napkins
- Skirted cake table and silver cake knife
- Staging
- Free guest parking
- An experienced Event Coordinator and Hospitality Team



ADDITIONAL SERVICES

We can also help you organise all other aspects of your day to ease the stress of planning.

DECOR / THEMING / FLOWERS

From candlesticks to backdrops, table runners and coloured linen, our decorators will work with you to ensure your vision comes to life. We believe flowers are a beautiful addition to any wedding. Our expert floral stylists can create centrepieces, and more, using stunning fresh blooms for your special day.

Our recommendation:

Pauline (L&T Events Decoration) Tel: 021 022 91821 mpeventsdecorltd@gmail.com

Nisha (Budget Decoration) Tel: 021 034 7512 info@budgetdecorations.net

AUDIO VISUAL EQUIPMENT

Don't forget the technical bits and pieces! Will you require a microphone for speeches or a screen for videos or presentations? Our AV Supplier will sort it all out for you.

Our supplier: LivewireAV www.LivewireAV.co.nz



PACIFIC ISLAND

BUFFET MENU

CARVERY

Whole Roasted Pig (GF,DF)

Served with crushed Granny Smith apple sauce and roast meat gravy

HOT DISHES

Sweet and Sour Chicken

Crispy chicken pieces in a sweet and sour sauce, with julienne vegetables and pineapple chunks

Beef Chop Suey

New Zealand beef strips fried with garlic and ginger, served with vermicelli noodles and thick soy sauce

Corned Beef (GF, DF)

Salt cured brisket of beef, slow cooked for 4 hours, served with onions

Battered Seafood Selection

Premium battered fish bites and crumbed calamari, served with lemon wedges and tartare sauce

Fried Rice (DF,V,GF)

Fluffy rice, fried with vegetables, free-range eggs and seasoning

Steamed Taro with Coconut Cream (DF, VE, GF)

Imported fresh taro, drizzled with coconut cream and garnished with spring onions

Honey Soy marinated Chicken Pieces (DF) Chicken pieces marinated in our Chef's special honey soy sauce

Steamed Green Banana with Coconut Cream (DF, VE, GF)

Steamed green bananas served with coconut cream

SEAFOOD DISHES

Traditional Raw Fish (GF)

Market fresh fish, marinated in coconut cream, seasoned and served with diced tomato, cucumber and spring onions

Whole King Prawns (V, GF)

Steamed and blast-chilled whole prawns, served with chipotle mayonnaise and lemon wedges

New Zealand Green Lipped Half-shell Mussels (V, GF)

New Zealand half-shell mussels, served with Thousand Island dressing and lemon wedges

NZ Half-shell Oysters (GF, V, DF)

Half-shell oysters, with balsamic vinegar and lemon juice

Surimi Salad (GF)

Shredded surimi meat, whole egg mayonnaise, served with diced tomato, cucumber and spring onions

SALADS

Hawaiian Coleslaw (V, GF)

Shredded green and red cabbages, crushed pineapple, whole egg mayonnaise

Potato Salad with Egg and creamy Mayonnaise (V, GF)

Locally grown potatoes, with free-range eggs, whole egg mayonnaise, seasoned with Himalayan salt

Tossed Garden Salad with Italian Dressing

Fresh mesculin, tomatoes, cucumber, red onions, capsicums, bean sprouts, served with Italian dressing

Freshly baked breads and rolls served with New Zealand butter

DESSERTS

Black Forest Gâteau

Layers of rich chocolate sponge, sandwiched with whipped cream and garnished with cherries

Specialty Ice Cream (V, GF)

Your choice of vanilla bean or double chocolate

Steamed Chocolate Cake

Hot chocolate cake drizzled with chocolate sauce

Apple Crumble and Custard

Cinnamon and brown sugar marinated apples, topped with a delicious oat and nutmeg crumble

Chef's selection of sweet treats

Assortment of sweet treats created especially by our Chef

Whilst the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines so there may be traces of dairy, gluten and nuts in the dishes. If you have a severe allergy, then you should talk to our team about arranging alternative options.

GF = gluten-free

V = vegetarian

DF = dairy-free

VE = vegan



BEVERAGE PACKAGES

We have several options available for you and your guests to enjoy. The cost of these is added to the cost per head, and all include a range of alcoholic and non-alcoholic drinks.

We regularly update our wine and beer selection to bring you the best possible range for your event. Talk to us about our current range of wines including Pinot Noir, Merlot, Shiraz, Rosé, Sauvignon Blanc, Pinot Gris, Chardonnay and Champagne. We also have a wide range of local and imported beer, available.

ALL INCLUSIVE PACKAGE

A pre-paid bar service for you and your guests, this includes our full range of beer, wine and non-alcoholic beverages.

BAR TABS

Open a pre-paid bar tab for a set amount to fully cover the cost of your guests' drinks. You can create a list of beverages that you would like included in the tab, and set a dollar limit.

CASH BAR

Your guests can purchase their own drinks for the duration of your event, and choose from our full beverage selection.





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@fernzcatering.co.nz
🐾 www.alexandrapark.co.nz