



# *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: Yvonne Cecilia, Tel: 021 151 1692 [bookings@yvonnececilia.com](mailto:bookings@yvonnececilia.com)

## **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: Corporate AV [www.corporateav.co.nz](http://www.corporateav.co.nz)

## **DJS AND ENTERTAINMENT**

Are you wanting a DJ, band or something completely different for your reception? We can help you find what you're after.

Our recommendation: The Production and Music Agency [www.theproductionagency.co.nz](http://www.theproductionagency.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@alexandrapark.co.nz](mailto:events@alexandrapark.co.nz)



[www.alexandrapark.co.nz](http://www.alexandrapark.co.nz)