



School Ball & Graduation Events

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 2 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: \$79.00 + GST, per person | TEACHERS SPECIAL: \$62.00 + GST, per person

MENU

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

VENUE HIRE

We have three large rooms designed to host large functions and dinners, offering 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
50 guests



alexandrapark.co.nz

ADDITIONAL SERVICES

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

THEMING, FLOWERS & CENTERPIECES

Whatever theme you're thinking of owning for your school function, or if you decide you want to have your tables decorated with beautiful lilies or classic roses – we can do it with style. If you're after a truly unique centrepiece, we can also help you bring your ideas to life!

Our recommendation:

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

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

PHOTOGRAPHY

Capture memories of this special evening with your own photographer – or if you're after something more retro, photo booths 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: LivewireAV www.LivewireAV.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 and Music Agency www.theproductionagency.co.nz

NZDJ Kieran Bell www.nzdj.co.nz



MENU

MIX & MATCH

Carvery (Choose one)

Tamarind and pineapple glazed Champagne ham, home-made chutney, wholegrain mustard

Slow-roasted prime NZ beef, rich brown gravy, horseradish

Country herbed chicken, cranberry jelly, light gravy

Slow-roasted pork belly, Granny Smith apple sauce, light gravy, crackling

Buffet Dishes (Choose two)

Vietnamese lemongrass chicken thighs, chorizo, roasted cashews (GF, DF)

Miso pork belly, chilli-honey glaze, crackling, steamed ginger rice

Honey soy marinated chicken pieces (GF, DF)

Indian butter chicken, garam masala, coriander, garlic, fresh cream, steamed rice (GF)

Sweet and sour pork, julienned vegetables, pineapple chunks, steamed rice (DF)

Thai yellow chickpea curry, vegetables, bamboo shoots, coconut cream, steamed rice (GF, DF, VE)

Beef lasagne, béchamel sauce, cheddar cheese, diced tomatoes

Hot Vegetables (Choose two)

Potato gratin, cheddar, paprika, Himalayan Salt, NY pepper (V)

Seasonal vegetables, Maldon sea salt, virgin olive oil (GF, DF, V)

Roast potatoes, rosemary, smoked paprika butter (GF, V)

Stir-fried vegetable chow mein, crispy noodles

Roasted winter vegetable medley (GF, DF, VE)

Roasted red and white jacket potatoes, garlic butter, Himalayan salt

Steamed baby potatoes, olive oil, Himalayan salt (GF, VE, DF)

Pasta (Choose one)

Chicken fettuccine Alfredo, mushrooms, pesto

Bacon carbonara, Parmesan, shallots, parsley

Spaghetti bolognese with prime beef, garlic, onions

Vegetable and egg noodle stir fry (V)

Macaroni cheese, tomato, oregano, Parmesan

Cold Dishes (Choose three)

Green leaf salad, Italian dressing, cucumber, vine tomatoes, bean sprouts, red cabbage (GF, DF, VE)

Smoky chorizo, Israeli couscous, kalamata olives, smoked paprika, baby spinach, sweet chilli

Potato salad, garlic aioli, bacon, dill

Red and green cabbage, crushed pineapple, with a buttermilk dressing (GF, V)

Spiced baby beets, coriander, red onions (GF, VE, DF)

Waldorf salad, red and green apples, celery, seedless grapes, egg mayonnaise,

Lemon-scented orzo, mint, broccoli, parsley

Dessert (Choose two)

Dessert includes our Chef's selection of sweet treats and ice cream.

Hot sticky date pudding with butterscotch sauce (V)

Carrot cake, with cream cheese icing (V)

Apple and berry crumble, with vanilla bean custard (V)

Hot chocolate cake, with chocolate ganache

Tropical fresh fruit salad (GF, DF, V)

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

GF = gluten-free

V = vegetarian

DF = dairy-free

VE = vegan

Based on a
minimum of
150 guests

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





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