



## Your Wedding



Pilkingtons is a unique garden oasis – a utopia of calm, elegance and sophistication in the midst of Auckland's urban jungle.

Beautiful sweeping marble steps lead to an intimate courtyard and garden.

Providing a beautiful space to host the arrival of your guests, while the award-winning interior architecture and bespoke furnishings lend your event an air of elegance that is difficult to beat.

### **YOUR WEDDING AT PILKINGTONS:**

Our boutique inner city venue is available for exclusive use for your event.

We can host a standing canape function for up to 200 guests through to a boutique sized, intimate dinner for your family and friends. Our aim is to provide you with the most memorable experience for you and your guests.

Pilkingtons has a wide range of New Zealand and International wine, beer, spirits and Champagne to choose from; we can assist with choosing a range of beverages for your event.

We welcome you to visit Pilkingtons and we will go over your vision in more detail, to see how Pilkingtons can host you.

Please contact Vanessa Lomax – [vanessa@pilkingtons.co.nz](mailto:vanessa@pilkingtons.co.nz)  
021 771 481

PILKINGTONS SET MENUS:

*'Alternate Serve'*

**2 courses \$72pp / 3 courses \$85pp**

or

*'Guest Selection'*

**2 courses \$80pp / 3 courses \$90pp**

Alternate Serve - Choose 2 of the 3: starters / mains for your guests, plus  
dessert

or

Guest Selection - Choose your choice starter, main, dessert for your guests

House-made Focaccia with herbed butter

**STARTER**

**TUNA TARTARE**

soy mirin, green chilli, sesame seeds, seaweed  
spiced potato crisps *gf,df*

**or BEEF TATAKI**

emulsified egg yolk, mustard seeds, ponzu,  
sesame wafers *gf,df*

**or HARISSA AUBERGINE**

blistered tomatoes, spiced chickpeas, coconut  
yoghurt sauce *gf,df, v*

**MAIN**

**EYE FILLET**

roasted onion cream, gratin, sauteed kale,  
jus *gf (add \$4pp alt serve)*

**or PAN FRIED SNAPPER**

cherry tomato sauce, green olives, capers,  
herbs mojo *gf,df*

**or BROWN BUTTER POTATO GNOCCHI**

smoked butternut puree, reduced sage cream,  
green oil, candied walnuts *v*

Add sides -

Grilled Cos Salad \$12e *v*

Fries w/truffle parmesan \$12e *v*

Mix Leaf Salad \$12e *v*

**DESSERT**

**ALMOND FINANCIER**

chocolate hazelnut ice cream, dulce de leche,  
chocolate crumb

**BURNT BASQUE CHEESECAKE**

coconut ice cream, macaroon, berry compote



\*menu indication only, subject to change





## PILKINGTONS CANAPÉS

(\$35 pp minimum spend)

**\$5**

- MINI DONUTS** parmesan & gruyere custard (V)
- PRESERVED LEMON & RICOTTA FRITTERS** chilli jam (V)
- CHICKPEA PANISSES** romesco (V,VG,GF,DF)
- ARANCINI BALLS** (GF,V)
- SPICY SPINACH & FETA FILO CIGARS** (V)
- CARAMELISED ONION STUFFED CHOUX** goat cheese mousse (V)
- CHERRY TOMATO & BASIL TARTS** (V)
- CAULIFLOWER BITES** (V,VG,DF)

**\$7**

- COCONUT PRAWNS** Thai curry sauce (P)
- SQUID INK CHURROS** aioli, lime, bottarga
- KOKODA SPOONS** (GF,DF,P)
- SMOKED FISH PATE**
- KARAAGE CHICKEN BITES** sriracha mayo
- MOROCCAN SPICED LAMB SKEWERS** pickled carrots, hazelnuts(GF,DF)

**\$9**

- SMOKED HAVARTI CHEESE BURGER** plum ketchup (V,Vg\*)
- FRIED MARKET FISH BUN** cos lettuce, keewpie mayonnaise (DF)
- MINI BEEF BURGER** relish, cos lettuce (DF)

## **PILKINGTONS FEASTING**

### **MENU \$69pp**

add shared desserts \$10pp

*'Designed To Be Shared'*

#### **STARTER**

##### **ANTIPASTO PLATTER**

cured meats & cheeses, inhouse dips & butter, preserves, artisan bread

#### **MAIN**

*Choose two options to be served on the day*

##### **SMOKED SALMON**

freekeh salad, dill cream, popcorn capers, pickled radishes

##### **MASTERSTOCK BRAISED PORK BELLY**

sweet miso sauce, sauteed greens

##### **SIRLOIN**

jus, chimichurri, fried gourmet agria potatoes, parmesan & rosemary

##### **BLACKENED CHICKEN**

lemon butter nage, roasted baby vegetables, dukkah

*(Vegetarian option available on request)*

##### **Sides to share for the table**

Seasonal Green Salad  
Fried Gourmet Potato with parmesan & rosemary  
Roasted Baby Vege with dukkah

#### **DESSERT (optional - SHARED)**

##### **SHARED TABLE PLATTER**

\*menu indication only, subject to change





Bride & Groom Names: \_\_\_\_\_

Date & Time of Wedding: \_\_\_\_\_

Physical Address: \_\_\_\_\_

Email Address: \_\_\_\_\_

Mobile Number: \_\_\_\_\_ Alternative Ph Number: \_\_\_\_\_

Wedding Details:  Ceremony and Reception  Reception Only

Number of Guests: \_\_\_\_\_

Please tick your choice(s) of the following menu options:

- Canapés
- Set Menu 2 course  Set Menu 3 course
- Alternate Serve 2 course  Alternate Serve 3 course
- Feasting Menu
- Morning Menu
- Special Menu

I agree to the venue minimum spend of \$ \_\_\_\_\_ as confirmed / /2022 with Events Manager.

Deposit of \$ \_\_\_\_\_ is required to secure booking – 50% of the minimum spend.

I agree to the terms and conditions as set out below. Signature \_\_\_\_\_

Security Required  COVID Vaccination Passes Required as per the Government Mandate

**TERMS AND CONDITIONS.**

**RESERVATIONS:** A booking will be confirmed upon completion and return of this signed contract, along with the deposit. **DEPOSIT:** A deposit of 50% of the minimum spend requirement will confirm your booking. This amount will be deducted from the final bill on the day of your event.

**MINIMUM SPEND REQUIREMENTS:** \$7,500 Evenings of Saturday, Monday – Wednesday; \$11,500 Thursday, Friday & Sunday evenings – if you require more hours this can be arranged by the hour with the events manager.

**FUNCTION PAYMENT:** Any costs over and above the minimum spend accrued on the day, are to be paid for at the end of the event. By arrangement an invoice can be issued on the day after the event and this is due the same day – *an admin fee of 3% will be applied for payment that is outside these terms and conditions. If the minimum spend is not achieved, the balance must be paid in accordance to the payment terms and condition listed above. Payments by credit card accrue 3% credit card surcharge.* **SECURITY:** Booking of 21<sup>st</sup> Birthdays are required to have security at client cost.

**CANCELLATIONS:** Should your event be cancelled up to 12 weeks before your event, the deposit is fully refundable. Should your event be cancelled between 8 and 12 weeks before your event, 50% of the deposit will be refundable. Should your event be cancelled within 8 weeks of the event, the deposit is non-refundable.

Covid19 cancellations by mutually agreed, fair and reasonable terms for both parties. **WITHIN 7 DAYS 50% of the deposit retained .....initial req.\*\***

**GUEST NUMBERS:** Confirmation of final guest numbers is required 7 working days before the event. On the day, the final number or actual number of guests attending will be charged for, whichever is the greater.

**MUSIC:** We welcome all forms of entertainment and can assist with band and DJ recommendations if required. **AV:** We can assist with hiring microphones for speeches if required.

**MENUS:** Menus are subject to seasonal changes and Pilkingtons reserves the right to amend the menu, beverage selection and beverage prices.

**LOSS/DAMAGES, SOILING:** Pilkingtons is not responsible for any loss or damage to guest or client property, before, during or after the event. You agree to indemnify Pilkingtons for any breakages, thefts, damages or extraordinary cleaning requirements caused by you or attendees and will pay any costs associated with this within 7 days of the event. If, for any reason, Pilkingtons is unable to meet its obligations in respect of any bookings, we reserve the right to cancel any such booking without liability and will refund any deposits made.

Soiling charges will apply for damages, cleaning or breakages of **Pilkingtons property**, .....initial req.

