



Wedding Pack

FAIRWAY EVENTS CENTRE



Welcome

We have been hosting weddings at Fairway Events Centre since 2016 and look forward to creating your special day with you.

KEY FEATURES:

- Beautiful views over Takapuna Golf Course
- Dedicated Events Team
- Licensed Bar onsite with Cash Bar or Bar Tab available
- Seating for up to 170 guests
- Free Parking for all guests
- Built in dance floor
- Disabled access & toilets
- Exclusive venue hire
- Sound system, microphone & projector system available
- Access to the venue for the whole day



Ceremony

We have the option of holding a small ceremony on the deck (limited to 80 guests)

KEY FEATURES:

- Beautiful view over the Takapuna Golf Course
- White foldout chairs provided

This does not include a microphone or speakers for music.

Charged at \$25/person



Venue Hire

We incorporate most used items into our Venue Hire to make it easier for your budgeting and planning.

INCLUDED IN THE VENUE HIRE:

- White Tablecloths & White Chair covers
- Room set-up prior to the day of the wedding
- Tables set with cutlery, crockery, water/wine glasses
- Use of microphones
- Use of projectors & screens (we have 3 of them)
- Additional tables for your cake, gifts or welcome - with white tablecloths
- Opened bar with staff to serve drinks until midnight
- Draping in the centre of the room with fairy lights
- Fairy lights around the room
- Exclusive use of the whole venue including the Boardroom for the buffet

Costing: \$45/person. Minimum 70 guests.



Catering

All catering is done by our sister company Toast Catering with a range of menu options available.

CATERING OPTIONS:

- Buffet style option starting at \$55.00 per head with dessert and tea & coffee.
- Platter style starting at \$80.00 per head including rustic cheese station & delicious dessert station

Adults are full price. Kids between 5-12yrs are 1/2 price.
Kids under 5yrs are free.
Numbers are finalised before your event.



Visit [ToastCatering.co.nz](https://www.ToastCatering.co.nz) for more options

Crowd Pleaser SpitRoast \$55.00 per head

Pork: Slowly cooked in the spit, accompanied by applesauce and delicious crackling

Aged Beef: Seared, finished in the spit & accompanied by a creamy horseradish sauce.

Chicken: Whole spit-roasted chicken smothered with our secret blend of herbs & accompanied by cranberry sauce.

Country Coleslaw : A Kiwi favourite, cabbage-based slaw tossed through mayonnaise

Asian Pasta Salad: Penne pasta, capsicums, onions, celery, coriander, baby-leaf spinach, tossed through an Asian style spiced soy dressing.

Seasonal Tossed Lettuce: Mixed lettuce, capsicum, spring onion, cucumber & red onion accompanied by our home-made mint & honey dressing.

Baby Potatoes: Tossed through herbed butter

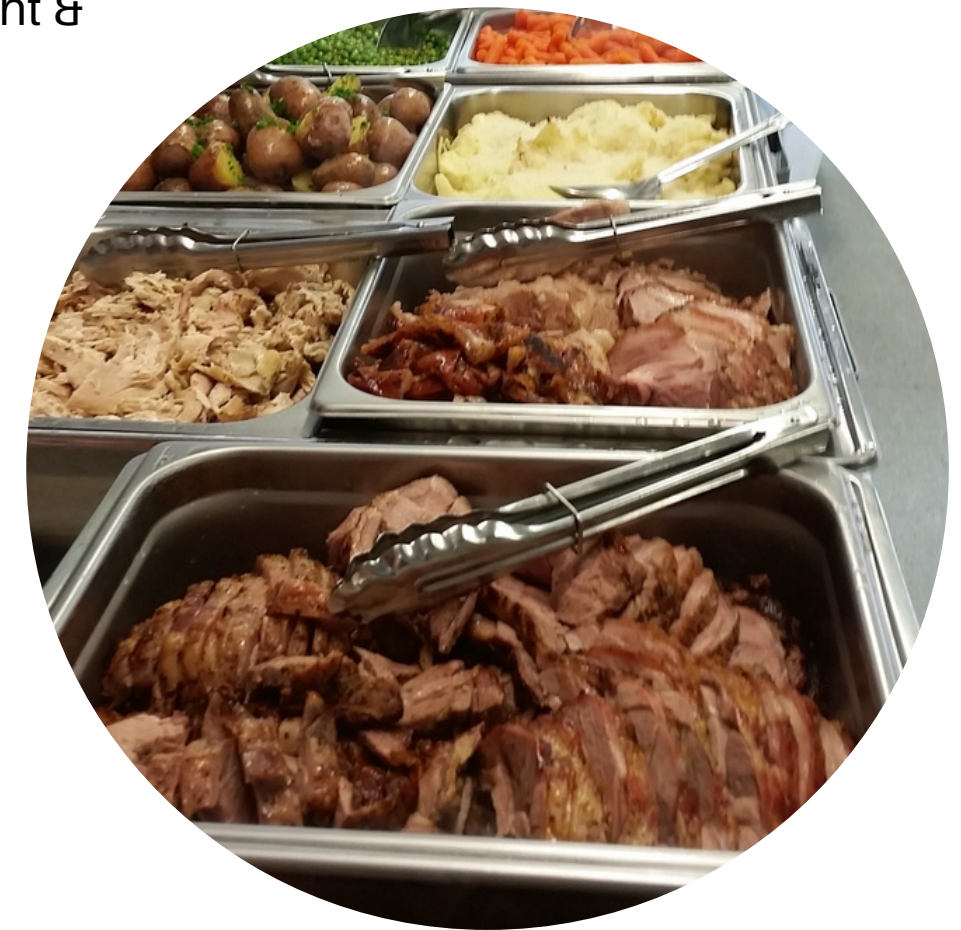
Breads: Fresh bread rolls accompanied by butter

Peas: The perfect addition to any roast, tossed through with butter and fresh mint.

Gravy: Piping hot, the perfect finish!

Petit Fours: Mini "pop in your mouth" bite sized desserts. Mini brownie, lemon meringue pie, chocolate eclairs etc.

Includes Tea & Coffee



Summer Wedding \$75.00 per head

CANAPES

Smoked Salmon Blini: Smoked salmon garnished with horseradish sauce

Savoury Meat Balls: Served with a sweet and spicy plum sauce

Vol Au Vents: A bite-sized assortment of filled flaky pastry cases

Sushi Platter (GF): Made daily with an assortment of fillings

MAINS

Ham: Whole glazed champagne ham to be carved at the carvery

Chicken Satays: BBQed with a Satay Sauce

Cold Rare Eye Fillet Beef Platter: Cooked in a mustard and rosemary crust with horseradish sauce

Whole Prawns : served with lemon

SALADS:

Orzo Pasta Salad: Baby spinach, olives, sundried tomato, red onion and feta, mixed through an al dente orzo pasta

Beetroot Salad: Kiwi icon - whole baby beetroot, tossed in a red onion vinaigrette

Seasonal tossed lettuce - mixed lettuce, capsicum, spring onion, cucumber and red onion, accompanied by our home-made mint & honey dressing

Baby Potatoes: Tossed through herbed butter & fresh parsley

Bread: Dinner rolls with butter

TO FINISH

Cheeseboard: Crackers and a range of premium cheeses, grapes, fruit pastes and nuts.

Tea & Coffee to finish



Gather & Graze \$85.00 per head

TO START

Rustic Food & Cheese Station: Farmhouse Terrine, Tamarind Chutney, Chicken and Duck Parfait, Spinach Mushroom Tart, Selection of Cheeses, Figs, Grapes, Crusty French Sticks & Seeded Breads.

IN THE MIDDLE

Roasted Prime Beef Porterhouse & Salsa Verde

Crisp Pork Belly, Sage & Apple Compote

Rosemary Roasted Duck-Fat Potatoes

Candied Beetroot, Pomegranate Walnut & Baby Spinach

Spiced Golden Kumara & Chickpea Salad

TO END

Tasty Treats Station: Hot Churros with Chocolate Dip, Salted Caramel Profiteroles, Chocolate Brownie Bites, Lemon Meringue Pie & Seasonal Fruit.

Includes Tea & Coffee



Bar Service

Fairway Events Centre has a liquor license which runs until midnight. The bar will close at 11:30pm.

BAR AVAILABILITY:

- We stock a standard range of beers including Amstel, Corona and Heineken.
- One or two cider brands
- Selection of white and red wines
- Range of spirits
- Soft drinks, , mixers, juices & ginger beer.

Prices range from \$8/beer or glass of wine.

\$4/soft drinks or juice.

Minimum spend of \$500 applies.

We don't do BYO



Vendors

We have vendor list which we recommend for any additional services you might need. You can find a link on the website.

OTHER CONSIDERATIONS:

- DJ or band hire
- Photo booth hire
- Flowers
- Dance floor lighting
- Celebrant
- Photographer/videographer
- Table and room decorating

Please request pricing directly from the vendors



Vendor List

DJ or band hire:

DJ for you: <https://dj4you.co.nz/>

Johnny (DJ Blaze) 0211480564 jblaze1829@gmail.com

Photobooth:

InstaBoothNZ. Angela +642108796127 or Daniel 0272145765 <https://www.instaboothnz.com/>

Hot Shots <https://hotshotsphotobooth.co.nz/contact/>

Belladonna Flowers:

<https://www.belladonnaflowersnz.com/>

Party Direct - dancefloor & lighting

<https://www.partydirect.co.nz/dance-floor-hire-auckland>

Event Styling

Event Styling Co. Paul 09 8350913 <https://www.eventstyling.co.nz/>

Decorator - Sam's Event Styling 022 315 2711 <https://www.facebook.com/samseventstyling/>

Marquee & Furniture Hire

Let's Celebrate. Eddie 09 272 2218 <https://www.letscelebrate.co.nz/marquee-s>

Wedding Cake

Sweet Bites 09-836 8806 <https://sweetbitescakes.co.nz/>

Celebrant

Erin Marmont <https://www.myweddingcelebrant.co.nz/>



Please request pricing directly from the vendors



Ring us

FAIRWAY EVENTS CENTRE

09 443 1770

Happy to show you the venue & work out the pricing with you personally.