CROWNE PLAZA®
AUCKLAND

WEDDING PROMISES

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CONGRATULATIONS ON

YOUR ENGAGEMENT

Congratulations on your engagement!

Thank you for your interest in Crowne Plaza Auckland as your wedding reception venue. It is our pleasure to guide you through one of the most significant and special days of your life. We look forward to offering you an unforgettable experience.

Whether your wedding is an intimate gathering for 30 guests or something more lavish for up to 300 guests, we have a number of reception rooms to accommodate your needs. Crowne Plaza Auckland enjoys a fantastic location right in the heart of the city and has a reputation for superb facilities and cuisine as well as exceptional service.

Your dedicated Crowne Weddings Coordinator will be your one point of contact throughout the whole process.

At Crowne Plaza Auckland we understand how important it is to make your occasion unique, which is why our wedding package is designed to be fully inclusive but flexible. With a range of optional enhancements, we can tailor your wedding to suit your taste and budget.

To get started, please contact our Crowne Weddings Coordinator on +64 9 375 4920 or weddings.auckland@ihg.com. We will be delighted to discuss dates or arrange a site inspection of our hotel.

We look forward to making your wedding day the most memorable day of your life.

Kind regards,

The team at Crowne Plaza Auckland

CELEBRATE

Weddings signify the coming together of family and friends to celebrate the union of two people in love. Crowne Plaza Auckland is the perfect place to celebrate your wedding because we focus on everything that is important to you.

We understand what an important occasion this is and how much you want to share this day with your loved ones. This is why we have a dedicated Crowne Weddings Coordinator to help you through your wedding day from start to finish and to help you design your wedding to fit your style and personality.

Crowne Plaza is a trusted international brand. We recognise the emotions of this special moment and promise nothing less than perfection for you and your guests on one of the most important days of your life.

WEDDING ROOM

CAPACITIES

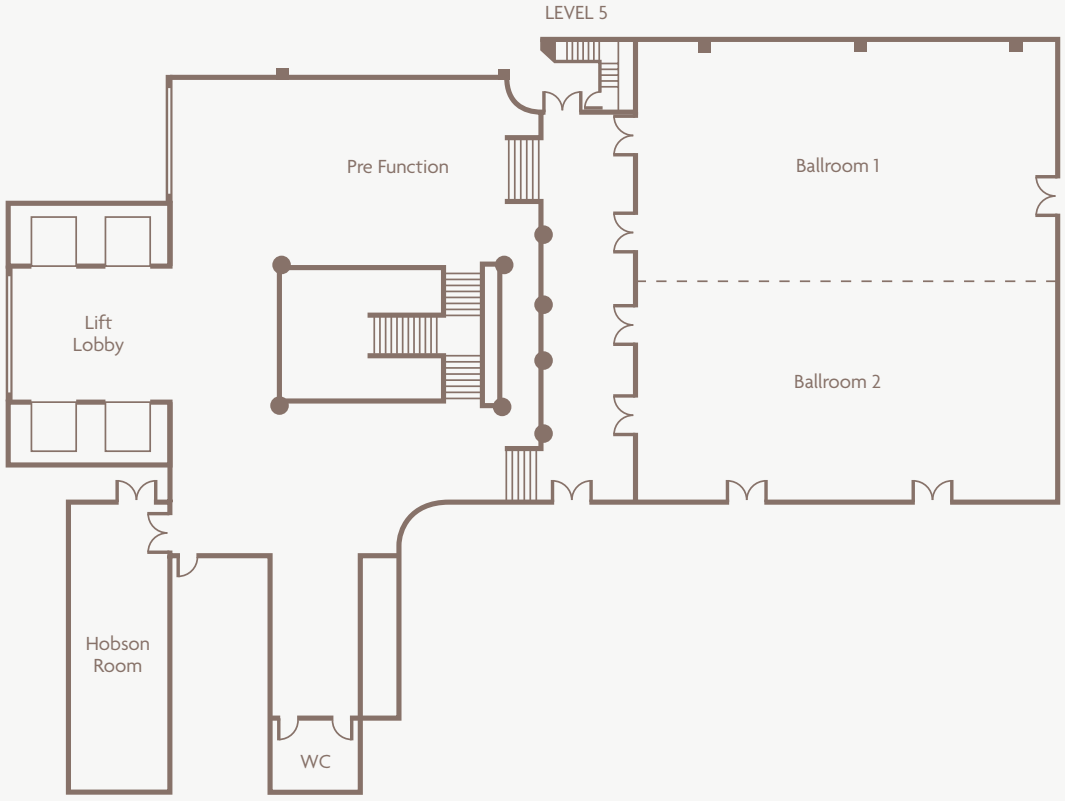
Whatever your needs, we have the space to make it happen. Our wedding rooms are capable of handling everything from private and intimate settings to larger, grander events.

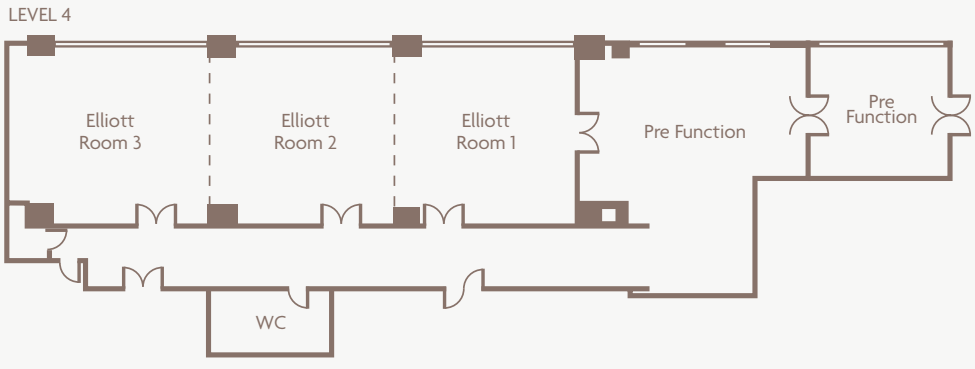
ROOM	Banquet/Buffet	Cocktail	Dimensions (M)	Floor Area (M^2)	Height (M)
Ballroom 1 & 2	300	400	22 x 19.9	438	5.0
Elliott 1, 2 & 3	120	150	26 x 7.9	205	3.1

*Please note this is the maximum capacity for each room. Additional set up requirements may affect maximum capacity.

WEDDING ROOM

FLOOR PLANS





CROWNE WEDDING PACKAGE

$119.00 PER PERSON

MINIMUM 120 GUESTS

INCLUSIONS

- Exclusive use of our Ballroom or Elliot Room
- Create your own 3 course plated menu or buffet style menu with carvery
- Coffee and tea served with dessert
- Silver service for the bridal table
- A glass of sparkling wine for your toast
- Your wedding cake cut and served with dessert
- White linen table cloths and napkins
- Dressed bridal and cake table with white skirting
- Selected colours for chair covers
- Floral centrepiece and tea light candles for each table
- Printed menus for each table
- Stage and dance floor
- Special accommodation rates for guests
- Private consultation with our Chef
- Dedicated Crowne Weddings Coordinator
- Security guard

COMPLIMENTARY INCLUSIONS

- Overnight accommodation in a Deluxe Room on your wedding night, including a full breakfast at Aria Restaurant or room service breakfast for the Bride and Groom
- Late check-out of 1:00pm
- Complimentary 24 hour parking for one vehicle

* Please note function room allocated will be subject to numbers and availability

CUISINE

As part of your wedding package, Crowne Plaza Auckland has designed a range of cuisine options to provide you and your guests with a premium dining experience, no matter what your reception style.

PLATED

Guests are individually served fully prepared dishes. In most cases, this is your choice of one set entrée, a main course and a dessert. For those choosing a plated menu, our Head Chef will be delighted to treat you to a private menu tasting and share his food knowledge to help you make the right choice.

BUFFET

If you prefer a buffet option, you will have the opportunity to meet with our Head Chef for a consultation before you decide on your favourite dishes.

DESIGN YOUR OWN

If required, we also offer the opportunity to design your own menu to suit your personal taste.

We are more than happy to cater to any dietary requirements that you and your guests may have, including vegetarian and halal.

CROWNE PLAZA

PLATED MENU

ALL MENUS ITEMS INCLUDE:

- Ciabatta roll and butter to start (v, gf*)
- Freshly brewed Vittoria coffee and Dilmah tea selection

ENTRÉE - COLD

- Salmon gravlax, overnight pickles, mizuna, ponzu jelly and poppy seed yum yum (gf)
- Cured beef carpaccio, tomato, parmesan and basil salad with truffle salt and grissini (gf*)
- Baby beetroot, red organic quinoa, goat cheese, salted pecan brittle, red onion compote and endive (v, gf) (vegan optional)
- Poached prawns, capsicum & coriander salsa, butter lettuce, toasted farro and micro greens
- Individual meze plates of prosciutto, bresaola, olives, dolmades, stuffed pepper dews, semi dried tomatoes, grissini, baguette and dips (gf*)
- Smoked duck breast, truffled butter bean & rosemary purée, orange vincotto, candied walnuts, confit red onion and tomato (gf) ⊕
- Gulf snapper ceviche, avocado salsa, corn tortilla crisp, smoked paprika oil and micro coriander (gf)
- Gazpacho soup, confit tomato and parmesan salad with rocket and truffle oil (v, gf)

ENTRÉE - HOT

- Salmon escabeche, rye bread, rocket & caper berry salad anddill pickles
- Confit duck leg, pickled red cabbage, soba noodles and shiitake broth (gf) ⊕
- Beef tataki, pickled cucumber, miso mayonnaise and sesame crumble (gf)
- Beetroot tart, goats cheese foam and red wine reduction
- Panko crusted chicken strips, feta, chickpea purée, tomato & orange compote and leaves
- Slow cooked pork belly with crackling crumb, apple aioli and cauliflower & bacon croquettes
- Butter poached jumbo prawns, chorizo, polenta, chipotle and white tomato foam (gf) ⊕
- Blue swimmer crab cakes, pea shoots, sauce American and fried capers
- Chicken san choy bau, tamarind dressing, crispy shallot and cracked rice (gf)
- French onion soup with gruyère crouton (v)

⊕ = $3.00 supplement

(gf) = Gluten Free (gf*) = Gluten Free Option
(v) = Vegetarian (v*) = Vegetarian Option

PLATED MENU

CONTINUED

MAINS

- Angus beef fillet, horseradish & herb crust, prosciutto wrapped beans, béarnaise sauce and pimenta potatoes (gf)
- Slow cooked free farmed pork belly, farro risotto, apple brandy cream, swiss chard and speck
- Seared duck breast, pomme dauphin, spiced broccolini and orange vincotto jus (gf)
- Seared market fish, courgettes, tea soaked raisins, pine nuts, fondant potato and garlic chive beurre blanc (gf)
- Akaroa salmon fillet, roasted and served on a potato and herb rosti with 63°C egg, snow pea cress, grilled courgette and smoked salmon hollandaise (gf)
- Seared tuna steak, toasted quinoa & capsicum salad, lime salt and salsa verde (gf) ⊕
- Confit chicken supreme with lemon and tarragon, carrot & garbanzo bean purée, tarragon emulsion and baby carrots (gf)
- Angus sirloin baseball cut, potato & bacon pave, roasted tomato and stout jus (gf)
- Grilled Zany Zeus organic halloumi cheese, green pea & pearl barley risotto with 63°C egg and watercress salad (v)
- Merino lamp rump, slow cooked to medium with sweet potato purée, confit garlic, broccolini and pinot noir jus (gf)

MAINS (CONTINUED)

- Canterbury venison rump, kumara & horopito gratin, braised shoulder tartlet and masala jus ⊕
- Lamb shoulder rack, skordalia, red wine shallots, roasted beets and jus (gf) ⊕

DESSERTS

- Petit fours selection (gf*)
- Crème Catalan brûlée with white chocolate, orange & cinnamon, chocolate biscotti and Limoncello sorbet (gf*)
- Hazelnut dacquoise with Grand Marnier chocolate cream, smoked praline, orange glaze and chocolate gravel
- Milk chocolate sponge with Aribba chocolate mousse, chocolate foam candy, salted caramel gelato and orange vincotto
- Orange caramel sponge, orange passion fruit bavarois, mango glaze, cashew brittle and lemon poppy seed gelato (gf)
- Tiramisu with coffee glaze, pistachio crumble and chocolate shavings
- Sticky toffee, ginger and macadamia pudding, Drambuie sauce, mascarpone gelato
- Freshly brewed Vittoria coffee and Dilmah tea selection

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PLATED MENU

CONTINUED

SIDE ORDERS $20.00 PER TABLE

SERVES 8 TO 10 GUESTS

HOT

- Sautéed green beans, almonds and goat cheese (v, gf)
- Broccolini with pine nuts, chilli and garlic (v, gf)
- Perla potatoes with mint butter and truffle salt (v, gf)
- Roasted vegetable chips with paprika aioli (v, gf)

SALADS

- Roasted beetroot, walnuts, Kikorangi blue and lemon vinaigrette (v, gf)
- Bean, fennel, bacon and goat cheese with mint dressing (gf)
- Rocket, red onion, confit tomato, pecorino and pecans (v, gf)
- Carrot, cardamom, coriander and chilli with orange and cider vinaigrette (v, gf)
- Mixed greens, shredded vegetables, pumpkin seeds, whole grain croutons with herb dressing (v)

PRE-DINNER CANAPÉS $15.00 PER PERSON

- Add a trio of chef selected canapés to your pre-dinner drinks.

SUPPER SELECTION

CHEESE PLATE $90.00 PER PLATTER

- Selection of New Zealand cheeses, grapes, quince paste, crackers, breads and accompaniments.

PETIT FOURS $80.00 PER PLATTER

- Selection of chocolate truffles, mini tarts, decadent slices and fudge with fruit and chocolate dipping sauce.

OPTIONAL UPGRADE	PRICES PER PERSON
CHOICE OF	
- Entrée for additional	$5.00
- Main for additional	$8.00
- Dessert for additional	$5.00
ALTERNATE DROP	
- Main only for additional	$4.00
- All 3 courses for additional	$8.00

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BUFFET MENU

INCLUSIONS

- Salad of mixed leaves, shredded vegetables, nuts and seeds (v)
- Selection of warm baguette, wheatmeal and ciabatta rolls (v)
- Olive oil and two spreads
- New Zealand butter and margarine
- Freshly brewed Vittoria coffee and Dilmah tea selection

YOUR CHOICE OF

3 salads, 1 platter, 3 hot dishes,

1 item from the carvery, 3 sides, 3 desserts

SALADS

- Roasted kumara, kale, smoked chicken, red onion and herbs (gf)
- Mediterranean salad with sprouted chickpeas (v, gf)
- Classic Caesar salad
- Niçoise salad of potato, tomato and green beans with egg, olives and seared tuna (gf) ⊕
- Waldorf salad of apple, celery, grapes and caramelised walnuts with a creamy yoghurt dressing (v, gf)

SALADS (CONTINUED)

- Mushroom pasta salad with spring onion, roasted garlic and herbs (v)
- Spiced Israeli couscous with grilled vegetables, feta and sundried tomato dressing (v)
- Quinoa, chickpea and baby spinach with citrus dressing (v, gf)
- Orecchiette pasta, peas, roasted almonds and broccoli with pesto dressing (v)
- Roasted broccoli, cauliflower and bacon with creamy blue vein cheese dressing (gf)
- Soba buckwheat noodles, spring onion, ginger and carrot with sesame dressing

PLATTERS

CHARCUTERIE

- A selection of locally made cured meats, pickles, mustards and spreads (gf)

ANTIPASTI

- Cured Italian meats, grilled eggplant, capsicums, dolmades, olives and pesto (v*, gf)

SUSHI AND SASHIMI

- A selection of freshly rolled sushi and hand sliced sashimi of locally caught fish and Akaroa salmon, served with traditional condiments (gf) ⊕

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BUFFET MENU

CONTINUED

HOT MAINS

- Slow cooked pork shoulder with peperonata (gf)
- Lamb rogan josh with coriander yoghurt and steamed basmati rice (gf)
- Portuguese spiced chicken thigh with roasted garlic and herbs (gf)
- Slow roasted lamb shoulder with caponata and pepper coulis (gf)
- Whole Akaroa salmon fillet dressed with saffron beurre blanc and chives (gf)
- Lamb osso bucco with braising liquor and paysanne of vegetables (gf)
- Venison shanks with smoked garlic and red wine thyme jus (gf) ⊕
- Fresh steamed fish on potato gratin with salsa verde (gf)
- Chicken tortellini, sage and walnut butter and chives
- Grilled sirloin steaks, onions and beetroot relish (gf)
- Lamb shoulder cutlets with mint and feta crumble (gf) ⊕
- Slow cooked pork belly with Asian greens (gf) ⊕
- Lamb moussaka with fresh mozzarella
- Chicken murg rezala curry with saffron rice (gf)
- Slow roasted Scotch fillet with tomatoes, confit garlic and au jus (gf)

HOT MAINS (CONTINUED)

- Chicken cacciatore with farfalle pasta
- Spanish beef estofado stew with saffron, chorizo and cherry tomatoes (gf)
- Angus beef short ribs with pomegranate glaze and crushed kumara (gf) ⊕

VEGETARIAN HOT MAINS

- Vegetable stir-fry with crispy noodles and tofu strips (v)
- Four cheese tortellini, sundried tomato pesto and olives (v)
- Baked Portobello mushrooms with herb and cheese crust (v)
- Roasted pumpkin and spinach lasagne with fresh mozzarella (v)
- Kadi paneer (v, gf)
- Japanese somen noodles with julienne vegetables and teriyaki sauce (v)
- Chickpea and capsicum tagine (v, gf)

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BUFFET MENU

CONTINUED

SIDES

- Smoked paprika roast potatoes (v, gf)
- Mexican spiced rice (v, gf)
- Basmati rice (v, gf)
- Roasted Mediterranean vegetables (v, gf)
- Crushed potatoes with herbs and caramelised onion (v, gf)
- Potato & kumara gratin with pecorino (v, gf)
- Duck fat roasted Agria potatoes (gf)
- Steamed seasonal vegetables with pumpkin seeds and olive oil (v, gf)
- Sautéed Asian greens with garlic and Hoisin sauce (v)

DESSERTS - COLD

- Selection of cheesecakes
- Assorted mini tartlets (gf*)
- Fresh cut fruit salad with passion fruit and goji berries (gf)
- Crème Catalan brûlée (gf)
- Selection of brûlée and chocolate tarts
- Turkish orange & poppy seed cakes with mascarpone whip (gf)
- Pear and frangipane tart
- Dark chocolate mousse with orange chocolate drops and jaffa ripple (gf)
- Tiramisu
- Selection of gâteaux

DESSERTS - HOT

- Chocolate & raspberry puddings with port infused chocolate sauce
- Sticky ginger & macadamia pudding with rum butterscotch
- Blueberry & chocolate bread and butter pudding with vanilla crème anglaise
- Apple strudel with walnuts and spiced cream
- Rich quinoa, beetroot & chocolate puddings with berry compote and chocolate shavings (gf)

CARVERY

- Slow roasted honey & pepper crusted sirloin of beef with horseradish cream, red wine jus and a selection of mustards (gf)
- Maple, star anise & orange baked ham served with a selection of mustards, orange & tomato compote and aioli (gf)
- Slow cooked pork shoulder with crackling, apple compote and a selection of mustards (gf)
- Whole roasted lamb leg on the bone served with mint relish, mustard selection and tzatziki (gf)

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PACKAGE ENHANCEMENTS

SPECIAL MENUS

- Crew meals $55.00 per person
- Plated or Buffet Children's menu (aged 5 – 12 years) $45.00 per person

LIGHT LUNCH FOR YOUR BRIDAL PARTY $24.00 per person

A selection of finger sandwiches with a variety of fillings, cheese with crackers, sliced seasonal fruit and juice served to your room on the day of your wedding.

SEAFOOD $16.00 PER PERSON

Can be served as platters on each table or on the buffet. Includes lemon wedges and a selection of dressings.

- Pacific oysters served on ice
- Hot smoked Akaroa salmon
- Green lipped mussels

ADDITIONAL RECEPTION OPTIONS

We can arrange a variety of special touches, including:

- Bridal table fairy light back drop from $570.00
- Red carpet for your entry into the reception room (10m) from $180.00
- DJ to play the night away, including lighting from $805.00
- Sound system with hand held microphone from $350.00
- Private coat check for your guests (per hour) $25.00

BEVERAGE OPTIONS

BEVERAGES CHARGED ON CONSUMPTION

- Individual pricing available upon request.
- Prices subject to change.

BRING YOUR OWN WINE

We understand that there are times when people prefer to have their own particular choice of wine served to guests. We are happy to offer a 'bring your own wine' option with the following conditions:

- Wine service charge of $18.00 per bottle.
- Beer, spirits and non-alcoholic drinks are to be provided by the hotel.
- Wines must be delivered to the hotel. 2 days prior to the wedding date to allow for chilling.
- All unopened bottles must be collected no later than 3 days from the wedding date.

STANDARD BEVERAGE PACKAGE	PER PERSON
- 1 Hour Package	$26.00
- 2 Hour Package	$35.00
- 3 Hour Package	$42.00
- 4 Hour Package	$47.00
- 5 Hour Package	$52.00

INCLUDES

- Settlers Hill Chardonnay
- Settlers Hill Sauvignon Blanc
- Settlers Hill Pinot Noir
- Settlers Hill Merlot Malbac
- Jacob's Creek sparkling wine
- Standard beers
- Orange juice and soft drinks

PREMIUM BEVERAGE PACKAGE	PER PERSON
- 1 Hour Package	$32.00
- 2 Hour Package	$43.00
- 3 Hour Package	$49.00
- 4 Hour Package	$55.00
- 5 Hour Package	$61.00

INCLUDES

- Stoneleigh Marlborough Chardonnay
- Stoneleigh Marlborough Pino Gris
- Stoneleigh Marlborough Sauvignon Blanc
- Stoneleigh Marlborough Pinot Noir
- Stoneleigh Marlborough Merlot
- Brancott Estate Brut Cuvée sparkling wine
- Premium beers
- Orange juice and soft drinks

BEVERAGE OPTIONS

CONTINUED

SPIRITS ADD-ON PACKAGE — PER PERSON

If you would like spirits included in your alcoholic beverage package, please add the following amount per person:

- 1 Hour Package — $6.00
- 2 Hour Package — $8.00
- 3 Hour Package — $10.00
- 4 Hour Package — $12.00
- 5 Hour Package — $13.00

INCLUDES

- Absolut vodka
- Havana Club rum
- Beafeater gin
- Jim Beam bourbon
- Ballantine's scotch

PREMIUM SPIRITS UPGRADE

Speak to your Crowne Weddings Coordinator for a full list of options.

NON-ALCOHOLIC BEVERAGE PACKAGE — PER PERSON

- 1 Hour Package — $11.00
- 2 Hour Package — $17.00
- 3 Hour Package — $20.00
- 4 Hour Package — $22.00
- 5 Hour Package — $25.00

INCLUDES

- Orange juice
- Soft drinks
- Water

SLEEP WELL

We understand that weddings require a lot of energy - from the preparation to finally meeting your partner at the end of the aisle and celebrating with loved ones. At Crowne Plaza Auckland you can relax and enjoy yourselves, knowing that you have a comfortable place to retreat to at the end of the day.

YOUR WEDDING PACKAGE INCLUDES:

- One night's accommodation in a Deluxe Room
- Full buffet breakfast for two in Aria Restaurant or room service breakfast
- Late check-out of 1:00pm
- Complimentary parking for one vehicle

We are also pleased to provide special guest room rates for your family and friends. Please contact your Crowne Weddings Coordinator about our special rates and offers..

WEDDING CONTACTS

We understand that it can be difficult to find trusted and local suppliers. To assist you with your planning, we have listed some contacts that we use on a regular basis that will provide you with professional service and attention to detail.

THEMING

Glitzm Floral & Theme Design
Phone: 09 580 004 | Mobile: 021 550 114 | Email: charles@glitzm.com

FLORIST

Floral Designs by Iris
Phone: 09 307 0504 | Website: www.floraldesignsbyiris.co.nz

ENTERTAINMENT

Vidcom Events Technology (audiovisual experts)
Phone: 0800 843266

DJ 4 You
Phone: 0800 DJ HIRE | Mobile : 021 179 5953

IMPORTANT INFORMATION

CONFIRMING YOUR WEDDING

Your Crowne Weddings Coordinator would love to assist you further by discussing your options and putting forward a personalised quote, based on your requirements and decisions. Please contact your Crowne Weddings Coordinator on +64 9 375 4920 or email weddings.auckland@ihg.com

An initial deposit of 30% of the total contract amount is required to secure your booking. This is non-refundable. A deposit schedule will be put together for payments leading up to the event. Final balance of the payment should be made 14 days before the event. Cancellations will apply accordingly.

SPECIAL DIETARY REQUIREMENTS

Our team of qualified chefs take great care in the preparation of menu items, however some food products may contain allergens that individual guests may be allergic to. Your Crowne Weddings Coordinator will be available prior to your event to discuss any of these special dietary or religious requirements with you.

MENU SELECTION

The final food and beverage selection must be given to the hotel no later than 14 days prior to the event. Changes thereafter cannot be guaranteed.

WEDDING PACKAGE

Package applies for a minimum of 100 guests. Package does not include beverages. These can be charged on consumption – beverage packages are available. Additional items are priced as per your request.

EVENT AND SERVICE SURCHARGERS

All prices are correct at the time/date of publication; however management reserves the right to change prices without prior notice due to market conditions.

All food and beverage consumed in meeting rooms, restaurants, bars, public and function areas must only be those which the hotel has provided. No outside catering or beverages can be brought into the hotel without prior approval.

Events held on Public Holidays will incur a surcharge. Please note that credit card payments incur a merchant service fee of 3% for American Express, Diners Club and JCB and 1.5% for other cards, in addition to the total amount payable.

RESPONSIBLE SERVICE OF ALCOHOL

We are committed to patron care and adhere completely with the Liquor Act in regards to Responsible Service of Alcohol. It is an offence to supply liquor, allow liquor to be supplied to or consumed by a person who is under the age of 18, or is showing signs of intoxication. We thank you in advance for your support through your event.

SECURITY

For your safety, we reserve the right to inspect and control events held within the hotel. This includes managing the noise volume for the consideration of others.

CROWNE PLAZA®
AUCKLAND

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