



Relax, IT'S A SKYCITY WEDDING.

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With a SKYCITY wedding you can relax and enjoy your big day knowing that everything is taken care of.

From the grandest to the most intimate celebration we deliver the utmost professional, personalised service and attention to detail. Regardless of size or budget, you are able to leave the details of your reception safely in the hands of your functions co-ordinator and just enjoy every minute of your day.

Located in the heart of Hamilton, SKYCITY offers an unparalleled venue with gorgeous views of the Waikato River, on-site parking, close accommodation options and a wealth of entertainment choices available in the casino complex.

This booklet provides you with a glimpse of how you could enjoy your special day with us. For more information, or a consultation to explore your requirements, please contact our functions co-ordinator.

hamilton.functions@skycity.co.nz / 07 834 4900



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Capacities AND Rates



With the flexibility of five function rooms and over 300 on-site car parks, we can cater for small intimate groups to large cocktail style receptions for up to 350 guests.

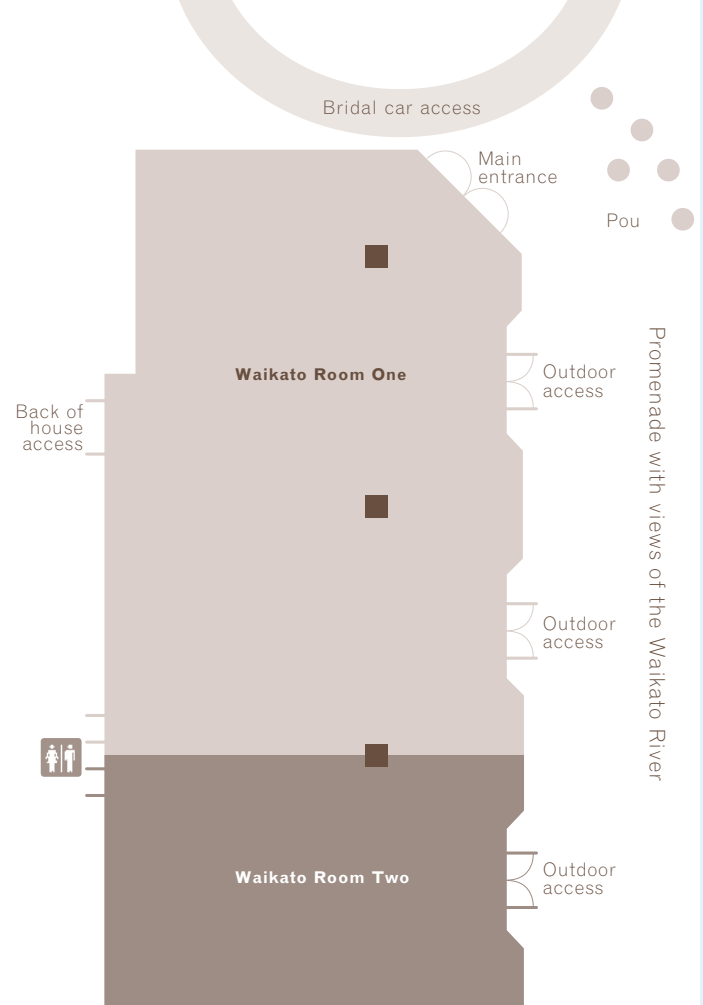
Room Name	Area (m ²)	Height (metres)	Cocktail Reception	Banquet
Waikato One and Two	364	3.95	350	200
Waikato One	260	3.95	250	120
Waikato Two	104	3.95	100	50
The Deck Function Room One	90	3.95	250	160
The Deck Function Room Two	40	2.60	100	80

Room Name	Half Day/Evening Rate (approx. 6 hours)	Full Day Rate
Waikato One and Two	\$550	\$1000
Waikato One	\$400	\$600
Waikato Two	\$300	\$450
The Deck Function Rooms	\$300	\$450

Prices are subject to change, all prices include GST.

Floor Plan

Waikato Room One and Waikato Room Two offer a wide range of room layout options, either as individual spaces or together to create one large space. In addition, the promenade area may be utilised as an outdoor entertainment area.





To make sure your room looks exactly how you want it, we have an extensive collection of theming products and equipment available for hire. If you require something special or a little bit different, we have experience working with many local vendors and will be happy to recommend their services – just ask our functions co-ordinator.

*Whatever
you want,*
WE CAN GET IT.



Theming AND Equipment



With an extensive selection of equipment available for hire, as well as the ability to source equipment upon request, we have something to make every reception special, for every budget.

Theming	
Candelabras (each)	\$10.00
Chair Covers (per chair)	\$7.00
Chair Sashes (per sash)	\$2.00
Fairy Lights	POA
Floral Artwork and Centrepieces	POA
Table Overlays	\$15.00
Theming	POA
Up-Light + Gel (per light)	\$40.00
Video Camera (digital)	POA
Variety of coloured linen available in house	POA

Equipment	
Dance Floor	\$55.00
Handheld Wireless Microphone	\$60.00
Lapel Wireless Microphone	\$60.00
Sound System (Large) with Mixer – up to 250pax	\$170.00
Sound System (Small) x mixer – up to 50pax	\$105.00
Staging (per piece) – 1.6m x 2.4m	\$60.00
Stereo with CD Player/Tape Deck/Tuner	\$60.00
Drapes for dressing 8' Screen	\$350.00
Large Front and Rear Projection Screens	POA
Screen 6'	\$46.00
Screen 8'	\$52.00
Data Projector (Full day) 2000 ANSI Lumens	\$264.00
Data Projector (Half day) 2000 ANSI Lumens	\$198.00
DVD Player	\$52.00
TV and VCR	\$132.00

Catering

FOR YOUR
WEDDING

A selection of buffets, set menus, canapé and platter menus, plus all inclusive package options are available, or we can design a menu tailored to your requests.

The following pages show our selection of buffet menus.



Hearts Buffet

\$65.00 per person

Freshly baked bread rolls with butter

Soup of the day

SALAD SELECTION

Fresh cucumbers

Roma tomato wedges

Baby salad leaves

Country style coleslaw

Oven roasted potato salad with a mustard, bacon and herb dressing

Spinach and egg salad

Roasted pear, rocket and blue cheese salad

Roasted pumpkin, toasted pumpkin seeds, with a ginger and orange glaze

FROM THE CARVERY

Manuka smoked champagne ham served with a selection of condiments

HOT SELECTION

Steamed seasonal vegetables with white sauce

Garlic and thyme roasted gourmet potatoes

Oven baked vegetable moussaka

Oven roasted chicken breast filled with sundried tomato and basil pesto served with a mushroom and mustard cream

Prime New Zealand sirloin medallions topped with roasted onion compote and finished with a red wine sauce

Baked medallions of pork loin with apple and prune compote

Supremes of salmon fillet with steamed bok choy and a honey soy and ginger glaze

SEAFOOD SELECTION

Prawns served on iceberg lettuce with a lime mousseline

Pacific oysters in half shell with lemon

Creamy seafood chowder

Lime and maple smoked salmon fillet

DESSERTS

Fresh seasonal fruit salad

Pavlova with cream and kiwifruit

Cheesecake of the day

Chocolate log filled with chocolate mousse

Selection of fruit tartlets

Cheeseboard with a selection of New Zealand blue cheese, brie and aged cheddar served with fruit, nuts and crackers

BEVERAGES

Freshly brewed coffee and a selection of teas



A minimum of 30 guests are required.

Prices are subject to change, all prices include GST.

Spades Buffet

\$55.00 per person

Freshly baked bread rolls with butter
Soup of the day

SALAD SELECTION

Fresh cucumbers
Roma tomato wedges
Baby salad leaves
Country style coleslaw
Oven roasted potato salad with a mustard, bacon and herb dressing
Spinach and egg salad
Roasted pear, rocket and blue cheese salad
Roasted pumpkin, toasted pumpkin seeds, with a ginger and orange glaze

SEAFOOD SELECTION

Shrimps served on iceberg lettuce with a lime mouseline
Pacific oysters in half shell with lemon
Creamy seafood chowder

FROM THE CARVERY

Manuka smoked champagne ham served with a selection of condiments



HOT SELECTION

Steamed seasonal vegetables with white sauce
Garlic and thyme roasted gourmet potatoes
Oven baked vegetable moussaka
Oven roasted chicken breast served with a mushroom and mustard cream
Prime New Zealand sirloin medallions topped with roasted onion compote and finished with a red wine sauce
Tempura battered fish bites served with a citrus honey glaze

DESSERTS

Fresh seasonal fruit salad
Pavlova with cream and kiwifruit
Cheesecake of the day
Chocolate log filled with chocolate mousse
Cheeseboard with a selection of New Zealand blue cheese, brie and aged cheddar served with fruit, nuts and crackers

BEVERAGES

Freshly brewed coffee and a selection of teas

*A minimum of 30 guests are required.
Prices are subject to change, all prices include GST.*

Clubs ^{BBQ} Buffet

\$35.00 per person

Freshly baked bread rolls with butter

SALAD SELECTION

Roasted gourmet potatoes

Baby salad leaves

Roma tomatoes

Oven roasted potato salad, with a mustard, bacon and herb dressing

Roasted pear, rocket and blue cheese salad

Mixed salad

HOT SELECTION

Marinated sirloin steaks

Beef sausages

Tandoori chicken

Steamed vegetables

DESSERTS

Tropical fresh fruit salad

Pavlova and cream

Chocolate cake

Fruit basket

BEVERAGES

Freshly brewed coffee and a selection of teas



*A minimum of 30 guests are required.
Prices are subject to change, all prices include GST.*

Set Menus



You have complete flexibility to customise your own set menu to suit your catering needs. All set menu dishes are plated and served to your wedding guests. See below for your choice of menu items.

OPTION ONE

Choose one option from each course
\$45 per person

OPTION TWO

Choose one entrée and dessert and select a choice of two mains
\$55 per person

OPTION THREE

Choose two options from each course
\$65 per person

Prices are subject to change, all prices include GST.

Your Choices

ENTRÉES

Roast Thai pumpkin with Thai spices and coriander cream soup

Hearty potato and manuka smoked ham soup

Italian tomato and basil soup

Creamy seafood chowder

New Zealand salmon gravalax served on nine-grain bread with an avocado and citrus salsa, finished with a lime mousseline

Smoked chicken, potato, brie and relish stack with crème fraiche and finished with capsicum essence

Chicken liver pâté capped with port wine and cracked pepper jelly, served with fruit chutney, falwasser crackers and crostini

Char-grilled Italian vegetables and smoked feta layers with fresh basil oil and roasted cashew nuts

MAINS

Beef eye fillet topped with beetroot relish and served with char-grilled herbed polenta, seasonal vegetables and port wine jus

Oven baked chicken breast served with garlic confit potatoes, seasonal vegetables and smoked tomato jus

Salmon steamed with coriander rub served on baby tomato risotto with green beans wrapped in bacon

Vegetable rotolo pasta sheet filled and rolled with roasted pumpkin, fennel and pinenut risotto

Seasonal fish of the day served on a potato rosti with braised mediterranean vegetables

DESSERTS

Chocolate mousse tower on a chocolate mud cake served with a vanilla tuile sail and raspberry coulis

Rhubarb and apple crumble with a berry and chantilly cream

White chocolate and passionfruit cheesecake with a white chocolate ganache and berry coulis

Warm sticky date pudding served with caramel sauce and cream



Canapé SERVICE

Canapés are a great catering option for guests waiting for the married couple to arrive, or as a replacement for a buffet or set menu.

Choose from the selection of canapé options:

FOUR CHOICES
\$16 per person

SIX CHOICES
\$24 per person

EIGHT CHOICES
\$28 per person

HOT SELECTION

Pork wontons served with sweet plum sauce

Twice baked potatoes with bacon, onion and cheese (*V option available*)

Golden fried cheese and potato puffs (*V*)

Grilled polenta with olive and haloumi (*V*)

Indian spiced fish cakes with yoghurt dipping sauce

Spiced beef and tomato meatballs with plum dipping sauce

Honey soy glazed chicken nibbles

Chicken tikka kebabs with lime, satay sauce and mint raita

Manuka smoked bacon, egg and aged cheddar tartlets

Vegetable samosas with mint chutney dip (*V*)

Hot maple and manuka smoked whole side of New Zealand salmon with croutons

Bruschetta of roma tomatoes, parmesan and basil (*V*)

Rare roast beef served with caramelised onion, havarti cheese en croûte

COLD SELECTION

Spiced eggplant relish served on a crouton with marinated bocconcini (*V*)

Sushi selection with soy sauce and pink ginger

Persian bread layered with salmon and avocado

Cold smoked salmon en croûte with orange and chive crème fraiche

Prawn and avocado tartlets

Prawns served in a spiced seafood sauce

Smoked chicken, cranberry and brie served on toasted nine-grain bread

Pacific oysters with a spiced tomato vodka shot

SWEET SELECTION

Petite sweet selection

Fresh strawberries (*seasonal*)

V = Vegetarian



*Served to guests continuously over a 1.5 hour period.
Prices are subject to change, all prices include GST.*

Platter SERVICE



Platters offer a selection of foods to suit all tastes and preferences, and are an excellent option either as an entrée replacement or as an individual catering option.

Nibbles Platter **\$15.00**
Chips, nuts and pretzels

Breads and Oils **\$15.00**
Pane di casa and nine-grain bread selection accompanied with spiced salsa and oils

Antipasto Platter **\$85.00**
Mediterranean and middle eastern meze with breads

Asian Platter **\$85.00**
A selection of spring rolls, samosa and pork wontons

Sandwich Platter **\$85.00**
A variety of club sandwiches

Savoury Platter **\$100.00**
A selection of savouries and sausage rolls

Sushi Platter **\$110.00**
Sushi served with condiments and dipping sauce

Seafood Platter **\$110.00**
A selection of calamari, fish bites and tempura prawn twisters, served with lemon and tartare sauce

Cheese Board **\$150.00**
A selection of New Zealand cheeses with crackers

Gourmet Pizzas (6 slices) **\$15.00**

Italiano – Char-grilled vegetable relish, cheese, mushrooms, pepperoni, mozzarella, olives, capers and anchovies

Tandoori – Tikka sauce, cheese, marinated chicken, sliced red onion, baby spinach and cashews, with a rocket and tandoori aioli

Lamb – Marinated lamb strips, plum sauce, cheese, pastrami, haloumi and spinach with caramelised onion and garlic

Hawaiian – Traditional style with ham, cheese and pineapple

*All platters serve approximately 15–20 people.
Prices are subject to change, all prices include GST.*

Wedding

PACKAGES



We have a range of reception packages which include buffet catering, beverage and theming. In addition, these packages are able to be customised to provide exactly what you are looking for, to create an individual and unique wedding reception. Special dietary requirements can be catered for on request.

All packages contain the following:

CONSULTATION

A personal meeting with our Head Chef and functions co-ordinator

SET UP, HIREAGE AND THEMING

Reception room hire

Full table settings with linen tablecloths and napkins

Cake table and knife

Set up of a dance floor as part of your reception layout

SERVICE ON THE DAY

Platter service to the bridal table

Following the cutting of your wedding cake, it will be sliced and served to your guests

Wedding

PACKAGES



THE BELLAGIO PACKAGE

\$130.00 per person

Catering

The Bellagio package includes the Hearts buffet, plus sparkling wines for toasting for all guests.

A beverage package with a selection of bottled premium beers, wines, soft drinks and juices is also included and is served over a three hour period.

Set up and Theming

Candelabras or centrepieces, chair covers and chair sashes for all tables.

THE VENETIAN PACKAGE

\$115.00 per person

Catering

The Venetian package includes the Spades buffet, plus sparkling wines for toasting for the bridal table.

A beverage package with a selection of tap beers, house wines, soft drinks and juices is also included and is served over a three hour period.

Set up and Theming

Candelabras or centrepieces, chair covers and chair sashes for the bridal table.



THE LUXOR PACKAGE

\$65.00 per person

Catering

The Luxor package includes the Clubs BBQ buffet, plus sparkling wines for toasting for the bridal table.

Set up and Theming

Chair covers and chair sashes for the bridal table.



Beverages



Choose from our selection of beverages below, or we can create a beverage package in line with the requirements of your function.

HOUSE WINES

Glass	\$6.00
Bottle	\$25.00

METHODE TRADITIONNELLE

Lindauer Brut	\$25.00
Lindauer Fraise	\$25.00
Lindauer Special Reserve	\$34.50

CHAMPAGNE

Moet & Chandon Brut Imperial	\$150.00
Veuve Clicquot NV	\$160.00

CHARDONNAY

Villa Maria Riverstone	\$28.00
Huntaway Reserve	\$42.50
Church Road	\$45.00

SAUVIGNON BLANC

Villa Maria Riverstone	\$28.00
Oyster Bay	\$41.50
Esk Valley Black Label	\$45.00

RED WINES

Wyndham Bin 555 Shiraz	\$34.00
Villa Maria Private Bin Cabernet	
Merlot Sauvignon	\$36.00
Angus the Bull Cabernet Sauvignon	\$38.00
Stoneleigh Pinot Noir	\$45.00

OTHER VARIETIES

Corban's Estate Pinot Gris	\$32.00
Villa Maria Private Bin Gewürztraminer	\$36.00
Vidal Estate Hawkes Bay Riesling	\$37.00

TAP BEER

(For weddings over 100 guests)
Lion Red • Waikato Draught

BEERS (Standard Bottle)

Mac's Gold • Speight's Old Dark Heineken • Stella Artois • Corona Steinlager Pure	\$6.00
Mac's Light	\$4.50
Steinlager Premium Light	\$5.00

STANDARD SPIRITS (Glass)

Gin • Vodka • White Rum • Dark Rum
Bourbon • Whiskey • Brandy

RTDs

Coruba and Cola • Smirnoff Ice	
Jim Beam and Coke	\$7.00
Smirnoff Black	\$7.50

PUNCH (Jug)

Alcoholic	\$25.00
Non alcoholic	\$15.00

Beverages

MINERAL WATER \$4.00

420 Spring Water

SOFT DRINKS \$3.00

JUICES

Glass \$3.50

Jug \$21.00

Orange • Pineapple • Apple
Tomato • Cranberry

SPARKLING GRAPE JUICE \$11.00

(750ml bottle)

RED BULL \$5.00

FRESHLY BREWED COFFEE AND

A SELECTION OF TEAS \$4.00pp

Prices are subject to change, all prices include GST.



Relax, IT'S A SKYCITY WEDDING.

Even the lead up to our day was stress free. Thanks to you and your team it's been a pleasure.

Leila and Logan Bell

Our guests on the day had nothing but fantastic comments in regards to the room, food and service.

Dee Tane

You were all so friendly, and bent over backwards to accommodate us.

Nicola Pearson

We received nothing but compliments for weeks about our reception...If we could have the day over again, we wouldn't change a thing.

Joe and Paula Wilson

SKYCITY are proud to offer a completely tailored service for every wedding. Our dedicated co-ordinator will do everything possible to create the event you want, within your budget.

When you choose SKYCITY for your wedding, your satisfaction and enjoyment of the event become our passion. As well as making sure your time with us is a pleasure, if you need help with any related services such as florists, accommodation or theming — we can help.

Whatever it takes,

WE WILL MAKE IT HAPPEN FOR YOU.

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