



# WEDDING

## FIVE KNOTS

TAMAKI YACHT CLUB

Tamaki Yacht Club  
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Mission Bay  
Auckland

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FIVE KNOTS

TAMAKI YACHT CLUB



Your wedding is one of the most special days in your life,  
so let us make your dream wedding a reality.

The perfect destination for a seaside wedding, escape to our over-water location just a short 10-minute drive from Auckland CBD. As your magical day comes to an end, you can watch the sun set over the glittering waters of Auckland's Waitemata Harbour.

Five Knots is a destination that can play host to an intimate & magical wedding, offering the choice of two boutique seaside rooms for your special day.

With mouth-watering catering, seating for up to 120 guests & a fully licensed bar, our wedding team will individually tailor your wedding, so that your dream day becomes a reality.

*All prices include GST. All menus are subject to change due to seasonal availability. Minimum of 40 guests for all packages.*

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## FIVE KNOTS ROOM

With paired-back neutral décor & a stunning high-pitched A-frame ceiling, the Five Knots Room is a beautiful canvas on which to create your dream wedding reception. Windows gracing the east & west sides of the room frame the captivating views over Auckland City & Rangitoto Island.

The mezzanine floor with private balcony overlooks the room & provides a unique area for drinks & nibbles, photo booths, candy buffets, or a separate children's space.

- + Seating for up to 120 guests, or 190 guests cocktail style
- + Add on the Commodores Lounge for your ceremony & enjoy your whole wedding day by the water
- + Private bar, bathroom facilities, air conditioning & a covered entrance



## COMMODORES LOUNGE

Fall in love with the expansive 180-degree views from the Commodores Lounge, looking directly out over Rangitoto Island & with the Auckland City skyline as your backdrop.

- + Seating for up to 70 guests, or 120 guests cocktail style
- + Ceremony space for up to 120 guests
- + Private bar, bathroom facilities & a private entrance

## WEDDING PACKAGES

<b>Bronze</b>	\$89.0pp
<b>Silver</b>	\$99.0pp
<b>Gold</b>	from \$109.0pp

### ALL PACKAGES REQUIRE A MINIMUM OF 40 GUESTS & INCLUDE:

- + Reception room hire
- + Room setup
- + Bridal party & guest's tables & chairs set with classic floor length white table linen, white cloth napkins, cutlery, glassware & dinnerware
- + Gift table
- + Cake table, wedding cake knife & stand
- + Easel & blackboard for seating plan
- + Dedicated staff for the duration of your reception
- + Hand-held wireless microphone for speeches
- + Sound system compatible with iPod or CDs for background music
- + Dance floor
- + Complimentary on-site car parking



# BRONZE PACKAGE — \$89.0PP

SERVED AS A TRADITIONAL BUFFET.  
HEAD TABLE SERVED A PLATED  
SELECTION FROM THE BUFFET.

SERVED FLOATING (BOWLS & BOARDS PLACED ON  
EACH TABLE) - ADD \$10.0PP

## CANAPES

- + Your choice of complimentary canape to start

## TO START

SERVED PER TABLE

- + Freshly baked breads & dips (gfa)
- + Antipasto platter w salami, artichoke hearts, sundried tomatoes, olives, gherkins, stuffed pepper dews, stuffed vine leaves, feta, chutney & croutons

## MAINS

SELECT 2 OPTIONS FROM BELOW

- + Beef sirloin w caramelised red onion, herbed jus & Yorkshire pudding
- + Roast lamb shoulder w pan-burst cherry tomatoes & roast garlic & lemon sauce (gf)
- + Champagne ham w BBQ glaze (gf)
- + Roasted free-range chicken thigh w red onion, tomato, capers & fresh torn herbs (gf, df)

## VEGES

- + Roasted baby potatoes w olive oil & rosemary (gf)
- + Seasonal vegetables tossed w garlic butter (gf)

## SALADS

SELECT 2 OPTIONS FROM BELOW

- + Crisp tossed garden salad (gf, vg)
- + Roasted beetroot w baby spinach, feta & walnuts (gf, v)
- + Pumpkin w sesame & caramelised apple roquette (gf, v)
- + Pasta salad w roasted vegetables, pesto & parmesan (v)
- + Roasted vegetables w pesto drizzle (gf, v)
- + Traditional Greek salad (gf, v)

## DESSERT

SELECT 2 OPTIONS FROM BELOW

- + Chocolate custard tarts w whipped cream & passionfruit (gfa)
- + Fruit skewers w passionfruit & yoghurt dip
- + Lemon meringue tarts (gfa)
- + Double chocolate brownie (gf)
- + Vanilla crème brûlée pots (gf)
- + Mini cheesecake bites
- + White & dark chocolate eclairs
- + Coconut panna cotta pots (gf, df, v)
- + Petit pavlova w whipped cream & kiwifruit (gf)
- + Apple & rhubarb crumble

## TEA & COFFEE

# SILVER PACKAGE — \$99.0PP

SERVED AS A TRADITIONAL BUFFET  
HEAD TABLE SERVED A PLATED  
SELECTION FROM THE BUFFET.

SERVED FLOATING (BOWLS & BOARDS PLACED ON  
EACH TABLE) - ADD \$10.0PP

## CANAPES

- + Your choice of complimentary canape to start

## TO START

SERVED PER TABLE

- + Freshly baked breads & dips (gfa)
  - + Seafood platter w poached prawns, smoked mussels, salt & pepper calamari, smoked salmon
- OR**
- + Antipasto platter w salami, artichoke hearts, sundried tomatoes, olives, gherkins, stuffed pepper dews, stuffed vine leaves, feta, chutney & croutons

## MAINS

SELECT 2 OPTIONS FROM BELOW

- + Sesame crusted salmon w teriyaki & seaweed salad
- + Spiced roasted lamb rump w roast garlic, pan burst cherry tomatoes & torn herbs (gf)
- + Tuscan roasted free-range chicken w lemon & sun-dried tomato cream (gf)
- + Roast sirloin w Yorkshire puddings, caramelised onion & green pepper sauce

## VEGES

- + Roasted baby potatoes w olive oil & rosemary (gf)
- + Seasonal vegetables tossed w garlic butter (gf)

## SALADS

SELECT 2 OPTIONS FROM BELOW

- + Crisp tossed garden salad (gf, vg)
- + Roasted beetroot w baby spinach, feta & walnuts (gf, v)
- + Quinoa w haloumi & pine nuts (gf, v)
- + Roasted vegetables w pesto drizzle (gf, v)
- + Wild Roquette w candied walnuts, cherry tomato & pomegranate (gf, v)
- + Traditional Greek salad (gf, v)

## DESSERT

SELECT 3 OPTIONS FROM BELOW

- + Chocolate custard tarts w whipped cream & passionfruit (gfa)
- + Fruit skewers w passionfruit & yoghurt dip
- + Lemon meringue tarts (gfa)
- + Double chocolate brownie (gf)
- + Vanilla crème brûlée pots (gf)
- + Mini cheesecake bites
- + White & dark chocolate eclairs
- + Coconut panna cotta pots (gf, df, vg)
- + Petit pavlova w whipped cream & kiwi fruit (gf)
- + Apple & rhubarb crumble

## TEA & COFFEE

VEGAN AVAILABLE — VGA — VEGAN — VG — VEGETARIAN — V — DAIRY FREE — DF — GLUTEN FREE — GFA — GLUTEN FREE — GF



# GOLD PACKAGE

THREE COURSE PLATED MENUS WITH TEA & COFFEE TO FINISH.

## ALTERNATE DROP — \$109.0pp

SELECT TWO OPTIONS PER COURSE. ALTERNATE DISHES ARE SERVED TO EVERY SECOND GUEST.

## SET MENU — \$119.0pp

SELECT TWO OPTIONS PER COURSE FOR YOUR GUESTS TO CHOOSE FROM ON THE DAY.

### CANAPES

- + Your choice of complimentary canape to start

### TO BEGIN

- + Freshly baked breads w olive oil & dips (gfa)

### ENTREES

- + Rare Thai beef salad w chilli, lime & coriander (gf, df)
- + Caesar salad w crispy bacon, parmesan garlic & anchovy dressing
- + Avocado fantail w smoked chicken & tomato in a warm honey cider vinaigrette (gf, vga) (seasonal)
- + Satay prawns w coconut rice & pickled cucumber (gf, df)
- + Roasted eggplant & cherry tomato cheesecake tart w beetroot relish & roquette (v)
- + Sesame crusted roast salmon w soba noodles, seaweed salad & miso mayo

### MAINS

- + Eye fillet w wilted spinach, potato bake & green peppercorn jus (gf)
- + Crispy polenta cake w roast vegetable stack, haloumi & tomato butter (gf, v, vga)
- + Crispy duck confit w herb potato rosti, roasted eggplant, feta & jus
- + Chicken breast stuffed w sundried tomato & pine nuts on green pea risotto (gf)
- + Market fish w garlic mash, brocolini, fried capers & lemon hollandaise (gf)
- + Spiced lamb rump roasted on crispy polenta w spinach, feta & Cumberland jus (gf)
- + Pork fillet marinated & roasted on crispy baby potatoes w buttered beans, stuffed peppers & cider wholegrain mustard sauce (gf)

### DESSERTS

- + Sticky date pudding w butterscotch sauce & vanilla ice-cream
- + Warm apple & rhubarb crumble w wild berry cream
- + Mango & coconut frangipane tart w vanilla & treacle analgise
- + Chocolate cheesecake w almond biscuit & caramel whip
- + Fresh seasonal fruit w vanilla cream, custard & topped white chocolate & passionfruit
- + Coconut panacotta w caramelised banana, dark & white chocolate (gf)
- + Fresh strawberries w strawberry sorbet & macadamia praline (gf) (seasonal)

### TEA & COFFEE

# PLATTERS AND BOARDS

SERVES 8-10 PEOPLE



**CLUB SANDWICH** ————— \$44.5  
+ Selection of club sandwiches (includes v)

**ANTIPASTO** ————— \$44.5  
+ Salami, artichoke hearts, sundried tomatoes, olives, gherkins, stuffed pepper dews, stuffed vine leaves, feta, croutons, chutney v

**ARTISAN CHEESE** ————— \$50.0  
+ Smoked Havarti, brie, cumin gouda, Kikorangi blue, olives, grapes, crackers (v)

**SEAFOOD** ————— \$55.0  
+ Prawns, smoked mussels, salt & pepper calamari, smoked salmon, dips  
+ Oysters (*Minimum order 5 dozen. Market price, when available*).

**SLIDERS** ————— \$45.0  
SELECT 1 OPTION PER BOARD  
+ Beef w gherkins, chutney, cheese & mayo  
+ BBQ pulled pork w coriander coleslaw  
+ Panko crumbed fish w tomato & tartare  
+ Potato & herb rosti w spiced eggplant chutney & cheese (v)

**ASIAN FUSION** ————— \$45.0  
+ Mini vegetarian spring rolls & samosas, pork & chive dumplings, tempura prawns, sticky meatballs, dipping sauce

**SKEWERS** ————— \$45.0  
SELECT 1 OPTION PER BOARD  
+ Lamb koftas w yoghurt  
+ Spiced chicken w sweet chilli & coriander (gf)  
+ Grilled vege kebabs w creamy hummus (gf, vg)  
+ Prawn & chorizo w harissa mayo (gf)

**HAM OR BEEF CARVERY** ————— \$19.5PP  
SERVED WITH  
+ Seasonal garden salad  
+ Fresh bread rolls  
+ Chutneys, mustard & mayonnaise

**AFTER PARTY SNACK BOARD**  
+ Focaccia mixed meat pizza - \$25.0  
+ Jalapeño & cheese poppers \$20.0 (v)  
+ Spicy chicken wings - \$35.0  
+ Hand cut fries w tomato sauce & aioli - \$15.0  
+ Artisan cheese board - \$50.0 (v)  
+ Tempura prawns - \$50.0

**SWEET TREATS** ————— \$45.0  
SELECT 1 OPTION PER BOARD  
+ Chocolate custard tarts w whipped cream & passionfruit (gfa)  
+ Fruit skewers  
+ Lemon meringue tarts (gfa)  
+ Double chocolate brownie (gf)  
+ Cheesecake bites  
+ White & dark chocolate eclairs  
+ Coconut panacotta pots (gf, df, v)  
+ Baby lamingtons  
+ Petit Pavlova w whipped cream & kiwifruit (gf)  
+ Apple & rhubarb crumble  
+ Hot cinnamon churros w chocolate dip  
+ Strawberry kebabs w Nutella dip (gf) (seasonal)



# CANAPÉS

2 SELECTIONS	—————	\$10pp
3 SELECTIONS	—————	\$14pp
4 SELECTIONS	—————	\$18pp
5 SELECTIONS	—————	\$22pp

## COLD

- + Roast beef, horseradish & cherry tomato melba toast
- + Hummus, cherry tomato & pesto melba toast (vg)
- + Cucumber ribbon rolled around basil pesto feta (gf, v)
- + Sesame seared tuna, seaweed & wasabi mayo (gf)
- + Thai inspired coconut raw fish (gf)
- + Smoked salmon, cream cheese & caper blinis
- + Sushi selection (gf, vga)
- + Salmon tartar in witloof boats
- + Prawn, salsa & guacamole corn chips (gf)

## HOT

- + Arancini balls w aioli (v)
- + Beetroot, feta & quinoa balls (v)
- + Tempura prawns w sweet chilli sauce
- + Handmade pork wontons with chilli & black vinegar
- + Steamed prawn dumplings
- + Cheesy meatballs w Napoli sauce
- + Indian red onion pokuras w tamarind chutney (gf, vg)
- + Mini steamed pork buns
- + Panko crumbed fish w tartare
- + Caramelised onion, feta & cherry tomato tarts (gfa, v)
- + Salt & Pepper calamari w tomato salsa
- + Mushrooms filled w BBQ pulled pork n cheese
- + Mediterranean stuffed mushrooms (vg)

## SWEET

- + Chocolate custard tarts w whipped cream & passionfruit (gfa)
- + Fruit skewers
- + Lemon meringue tarts (gfa)
- + Double chocolate brownie (gf)
- + Cheesecake bites
- + White & dark chocolate eclairs
- + Coconut panacotta pots (gf, df, v)
- + Baby lamingtons
- + Petit pavlova, whipped cream & kiwi (gf)
- + Apple & rhubarb crumble
- + Hot cinnamon churros w chocolate dip
- + Strawberry kebabs w Nutella dip (gf) (seasonal)



# BEVERAGES

## WINE

CHAMPAGNE	1/2 BTL	BTL
Mumm Cordon Rouge	49.5	99.0

SPARKLING	FLUTE	BTL
Deutz Cuvee		66.0
Brancott Estate Brut Cuvee	12.0	42.0
Jacob's Creek Reserve Sparkling Prosecco	9.5	40.0

ROSÉ			
Straw Island	9.0	13.5	40.0
Villa Maria Cellar Selection	9.5	14.5	42.0
Babydoll	10.0	16.0	48.0
Lawson's Dry Hills Pinot			50.0

SAUVIGNON BLANC	REG	LRG	BTL
Straw Island	9.0	13.5	40.0
The Grayling	9.5	14.5	42.0
Babydoll	10.0	15.5	48.0
Vidal Estate			50.0

CHARDONNAY			
Straw Island	9.0	13.5	40.0
The Grayling	9.5	14.5	42.0
Babydoll	10.0	16.0	48.0
Babich	11.0	16.5	55.0
Vidal Reserve			55.0

PINOT GRIS			
Straw Island	9.0	13.5	40.0
The Grayling	9.5	15.5	45.0
Babydoll	10.0	16.0	48.0
Vidal Estate			50.0

PINOT NOIR			
The Grayling	9.0	14.5	42.0
Babydoll	10.0	16.0	50.0
Left Field	10.5	16.5	52.0
Waimea Estate			55.0

MERLOT	REG	LRG	BTL
Straw Island	9.0	13.5	40.0
Jacob's Creek	9.5	14.5	42.0
Oyster Bay	10.5	15.5	48.0

OTHER REDS			
Vidal Estate Merlot Cab Sauv	9.0	14.5	42.0
Jacob's Creek Shiraz	9.0	14.5	42.0
Babich Syrah	10.0	15.5	48.0
Barossa Valley Estate GSM			55.0

## BEER (PER BOTTLE)

Heineken	9.5
Tiger	9.5
Tiger Crystal	9.5
Monteith's Golden Lager	9.0
Monteith's Pointers Pale Ale	9.0
Monteith's Beacon Pilsner	9.0
Monteith's Black Beer	9.0
DB Export Gold	9.0
Tui East India Pale Ale	8.5
Heineken Light 2.5%	9.0
DB Export Citrus 2%	8.5
Heineken 0.0%	9.0

## COCKTAILS ON TAP — from 12.0 ea

## CIDER (PER BOTTLE)

Rekorderlig Range	14.5
Monteith's Crushed Apple	9.5
Monteith's Crushed Pear	9.5
Monteith's Lightly Crushed Apple 2.8%	9.0

## NON-ALCOHOLIC

Antipodes Still OR Sparkling Water (500ml)	7.0
Antipodes Still OR Sparkling Water (1L)	11.5
Soft Drinks	4.5
Juices	5.0
Red Bull	6.0
Bundaberg Ginger Beer	6.5
Sparkling Grape Juice	12.5



# BEVERAGE PACKAGES

	1 HR	2HR	3HR	4HR	5HR
SILVER	\$29	\$39	\$48	\$56	\$64
GOLD	\$33	\$43	\$52	\$60	\$68

## SILVER PACKAGE

- + Brancott Estate Brut Cuvee

### WINE

- + Straw Island (Sauvignon Blanc, Chardonnay, Pinot Gris, Rosé, Merlot)

### BEER

- + Heineken, Heineken 0.0%, Monteith's Range,

### NON-ALCOHOLIC

- + Juice, Soft Drinks

## GOLD PACKAGE

- + Da Luca Prosecco
- + Deutz Cuvee

### WINE

- + The Grayling (Sauvignon Blanc, Chardonnay, Pinot Noir, Rose)
- + Villa Maria Cellar Selection Rose

### BEER

- + Heineken, Heineken Light, Heineken 0.0%, Tiger, Tiger Crystal, Monteith's Range

### NON-ALCOHOLIC

- + Juice, Soft Drinks, Bundaberg Ginger Beer

# ADD-ONS

- ON-SITE CEREMONY 3 hour hire concluding before 5.30pm ——— \$500.0
- CHAIR COVER & SASH in your choice of colour ——— \$8.5 ea
- HAMPER WITH BUBBLES & CANAPÉS ——— from \$150.0

## FREQUENTLY ASKED QUESTIONS

### ARE WE ALLOWED A BAND / DJ?

Yes – there is an alcove area in Five Knots & a raised floor in Commodores which are both perfect for a band or DJ in either room. Your entertainment will need to bring their own PA system as ours is not compatible. Please discuss the set-up times prior to your wedding date & note that all equipment will need to be removed at the end of the night.

### WHAT TIME DOES THE BAR / VENUE CLOSE?

The bar will be closed at midnight & we require all guests to exit the venue by 12.30am.

### CAN WE HAVE OUR CEREMONY ON-SITE?

Yes, you can book our Commodores Lounge at the front, or have it at the seaside point. Bastian Point is also a great location (across the road), however you will require a council permit/licence.

### DO YOU HAVE PHOTO LOCATIONS ON-SITE OR NEARBY?

Yes, there are several stunning locations for your photos including MJ Savage Memorial Park, Mission Bay beach, rocky points & wharfs - all within close proximity of Five Knots. If you're in need of a photographer, you can find links on our website to some of our favoured wedding photographers.

### WHEN DO WE NEED TO FINALISE & CONFIRM THE DETAILS FOR OUR WEDDING?

We like to have everything finalised no later than a month prior to your wedding day. While small changes can be made within the weeks leading up, catering numbers must be finalised 2 weeks prior. We will arrange a 1-hour meeting with you to finalise details. If you require more time outside business hours there may be an additional fee for this.

### CAN WE BRING IN OUR OWN DECORATIONS?

Yes, but they will need to be set up & removed by you at the end of your function. Only blu tack is allowed on walls, & you must provide your own ladder if required.

### WHAT ARE THE ACCESS TIMES FOR DECORATING/DELIVERIES?

We try our best to accommodate access for decorating & deliveries where possible. We recommend you prepare absolutely everything before coming in to set up & we will assist where possible. If you require more time than allocated for set up outside business hours, there may be an additional fee.

### ARE THERE ACCOMMODATION OPTIONS NEARBY?

Yes - most guests choose to stay in Auckland CBD or Parnell as it's only 7km away (10 minute drive) & has a variety of options.

### CAN WE LEAVE CARS ON-SITE?

Yes, you may leave your vehicle here overnight & we can arrange taxis or Dial-A-Driver if required. There are 70 complimentary on-site car parks, plus plenty of unrestricted on-street parking.

### WHAT IS THE PRICE FOR A CHILD?

Children under 5yrs are free. Children between the ages of 5 - 12yrs are half price if they eat from the buffet, or special children's meals can be arranged if pre-booked.

### CAN WE SELF-CATER?

We have a full time kitchen team who prepare & make everything fresh on-site, so we don't allow self-catering. We are however open to altering or adding to menus for cultural dishes.

### IS FIVE KNOTS SUITABLE FOR WHEELCHAIR ACCESS?

There is ramp access directly into the Five Knots Room, & accessible uni-sex bathroom facilities.