

# WEDDING

## FIVE KNOTS

TAMAKI YACHT CLUB

Tamaki Yacht Club  
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Mission Bay  
Auckland

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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.



# C O N T E N T S

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# WEDDING PACKAGES

<b>BRONZE PACKAGE</b>	\$89.0pp
<b>SILVER PACKAGE</b>	\$99.0pp
<b>GOLD PACKAGE</b>	from \$109.0pp

## PACKAGE INCLUSIONS

- + 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 for seating plan
- + Dedicated staff for the duration of your reception
- + Hand-held wireless microphone for speeches
- + Sound system for background music
- + Dance floor
- + Complimentary on-site car parking

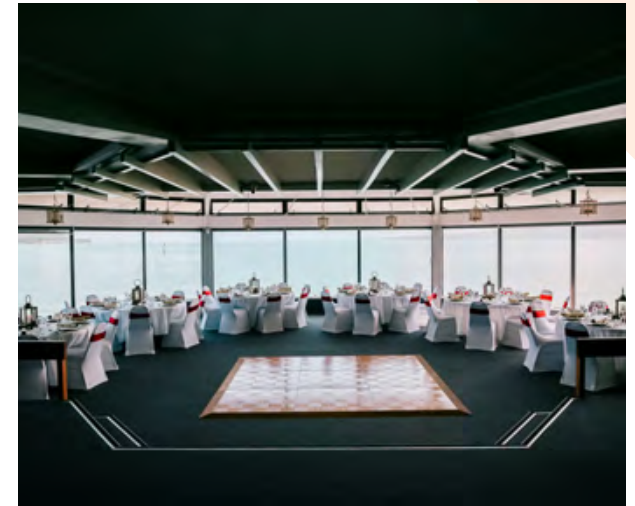


## FIVE KNOTS ROOM

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

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

# BRONZE PACKAGE \$89.0PP

Served as a traditional buffet w head table served a plated selection from the buffet.

SERVED FLOATING w 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, pickled vegetables, feta, chutney, croutons

## MAINS SELECT 2 OPTIONS FROM BELOW

- + Beef sirloin w caramelised red onion, herbed jus & Yorkshire pudding
- + Champagne ham w BBQ glaze (df, gf)
- + Roasted free-range chicken thigh w red onion, tomato, capers & fresh torn herbs (df, gf)
- + Vegetarian Thai red curry (v, gf)

## VEGES

- + Roasted baby potatoes w olive oil & rosemary (df, gf)
- + Seasonal vegetables (df, gf)

## SALADS SELECT 2 OPTIONS FROM BELOW

- + Crisp tossed garden salad (V, gf)
- + Roasted beetroot w baby spinach, feta & walnuts (v, gf)
- + Pumpkin w sesame & caramelised apple, roquette (v, gf)
- + Mediterranean vegetable salad (V, gf)
- + Cauliflower w cashew, poppy seeds, honey & grain mustard dressing (v, gf)
- + Traditional Greek salad (v, gf)

## DESSERT SELECT 2 OPTIONS FROM BELOW

- + Mini fruit tart w vanilla custard
- + Fruit skewers w passionfruit & yoghurt dip
- + Lemon meringue tarts (gfa)
- + Double chocolate brownie (gf)
- + Vanilla crème brûlée pots
- + Cheesecake bites
- + White & dark chocolate eclairs
- + Coconut panna cotta pots (df, gf)
- + Petite pavlova w whipped cream & kiwifruit (gf)
- + Apple & rhubarb crumble
- + Strawberries dipped in chocolate (seasonal)
- + Spiced sugar doughnuts w dulce de leche

## TEA & COFFEE

# SILVER PACKAGE \$99.0PP

Served as a traditional buffet w head table served a plated selection from the buffet.

SERVED FLOATING w 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 2 x canapes of your choice

## MAINS SELECT 2 OPTIONS FROM BELOW

- + Sesame crusted salmon w teriyaki & seaweed salad
- + Roast lamb shoulder w pan-burst cherry tomatoes & roast garlic & lemon sauce (df, gf)
- + Tuscan roasted free-range chicken w lemon & sun-dried tomato cream (gf)
- + Roast sirloin w Yorkshire puddings, caramelised onion & green pepper sauce
- + Kumara & eggplant jungle curry (v, gf)

## VEGES

- + Roasted baby potatoes w olive oil & rosemary (df, gf)
- + Seasonal vegetables (df, gf)

## SALADS SELECT 2 OPTIONS FROM BELOW

- + Crisp tossed garden salad (V, gf)
- + Roasted beetroot w baby spinach, feta & walnuts (v, gf)
- + Vine tomato, cucumber & basil lemon olive oil drizzle (V, gf)
- + Cauliflower w cashew, poppy seeds, honey & grain mustard dressing (v, gf)
- + Wild roquette w candied walnuts, cherry tomato & pomegranate (v, gf)
- + Traditional Greek salad (v, gf)

## DESSERT SELECT 2 OPTIONS FROM BELOW

- + Mini fruit tart w vanilla custard
- + Fruit skewers w passionfruit & yoghurt dip
- + Lemon meringue tarts (gfa)
- + Double chocolate brownie (gf)
- + Vanilla crème brûlée pots (gf)
- + Cheesecake bites
- + White & dark chocolate eclairs
- + Coconut panna cotta pots (df, gf)
- + Petite pavlova w whipped cream & kiwifruit (gf)
- + Apple & rhubarb crumble
- + Strawberries dipped in chocolate (seasonal)
- + Spiced sugar doughnuts w dulce de leche

## TEA & COFFEE

# GOLD PACKAGE

FROM \$109.0PP

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 bread selection w olive oil & spreads (gfa)

### ENTREES

- + Rare Thai beef salad w chilli, lime & coriander (df, gf)
- + Caesar salad w crispy bacon, parmesan garlic & anchovy dressing
- + Bloody Mary prawn cocktail (gf)
- + Satay prawns w coconut rice & pickled cucumber (df, gf)
- + Roasted eggplant & cherry tomato cheesecake tart w beetroot relish & roquette (v)
- + Sesame crusted roast salmon w soba noodles, seaweed salad & miso mayo
- + Spice roasted cauliflower, smokey eggplant, seeds, labneh (v, gf)

### MAINS

- + Eye fillet w wilted spinach, potato bake & green peppercorn jus (gf)
- + Chicken breast stuffed w sundried tomato & pine nuts on green pea risotto (gf)
- + Market fish w warm potato salad, greens, olive tapenade
- + Market fish w prawn & herb risotto, dill crème fraîche
- + Braised lamb shank, buttery mash, leek, onion & thyme jus (gf)
- + Pork scotch fillet, miso & kumara mash, charred greens, honey & soy jus (gf)
- + Wild mushroom risotto with herbs & mascarpone (v, gf)

### DESSERT

- + Sticky date pudding w butterscotch sauce & vanilla ice-cream
- + Warm apple & rhubarb crumble w wild berry cream
- + Warm chocolate torte, black Doris plum & crème fraîche
- + Kahlua cheesecake w almond biscuit & caramel whip
- + Fresh seasonal fruit w vanilla cream, custard & topped white chocolate & passionfruit
- + Coconut panacotta w mango & lime salad, coconut chips
- + Fresh strawberries w strawberry sorbet & macadamia praline (gf) (seasonal)
- + Apple pie waffle, toffee apple, caramel & vanilla cream

### TEA & COFFEE



# SHARING

## PACKAGES

### PACKAGE ONE ————— \$300.0

SERVES 20 GUESTS

- + 1x Antipasto Platter
- + 2x Slider Platters
- + 2x Skewers Platters
- + 4x After Party Snacks Platter

### PACKAGE TWO ————— \$400.0

SERVES 25 GUESTS

- + 1x Antipasto Platter
- + 1x Artisan Cheese Platter
- + 3x Slider Platters
- + 3x Skewers Platters
- + 4x After Party Snacks Platters

TURN YOUR ANTIPASTI PLATTER INTO A GRAZING TABLE FROM \$500.0.

## PLATTERS

SERVES 8-10 GUESTS, MINIMUM ORDER OF 2 PER PLATTER TYPE

### CLUB SANDWICH ————— \$45.0

- + Selection of club sandwiches (includes v)

### ANTIPASTO ————— \$45.0

TURN ME INTO A GRAZING TABLE FROM ————— \$500.0

- + Salami, artichoke hearts, sundried tomatoes, olives, gherkins, stuffed pepper dews, pickled vegetables, feta, croutons, chutney

### CRUDITES PLATTER ————— \$45.0

- + Selection of seasonal raw vegetables, olives, nuts, hummus, pesto, whipped feta, croutons

### ASIAN FUSION ————— \$45.0

- + Mini vegetarian spring rolls & samosas, tempura prawns, Shaomai dumplings, sticky meatballs, dipping sauce

### SLIDERS ————— \$45.0

SELECT 1 OPTION PER PLATTER

- + Beef w gherkins, chutney, cheese & mayo
- + BBQ pulled pork w coriander coleslaw
- + Panko crumbed fish w green slaw & aioli
- + Karaage chicken w green slaw & aioli
- + Pulled BBQ jackfruit w coriander slaw (V)a

### SKEWERS ————— \$45.0

SELECT 1 OPTION PER PLATTER

- + Lamb koftas w yoghurt
- + Tandoori spiced chicken skewers w riata (gf)
- + Grilled halloumi & vegetable kebab (v, gf)
- + Spicy prawns w harissa mayo (gf)
- + Tofu satay & peanut sauce (V), (gf)

### ARTISAN CHEESE ————— \$50.0

- + Smoked havarti, brie, cumin gouda, Kikorangi blue, olives, grapes, crackers (v)

### SEAFOOD ————— \$55.0

- + Prawns, marinated mussels, salt & pepper calamari, smoked salmon, dips
- + Add on: oysters (Minimum order 5 dozen. Market price, when available).

### BUILD YOUR OWN HAM OR BEEF CARVERY ROLLS ————— \$18.0pp

MINIMUM 30 GUESTS

- + Served w seasonal garden salad, condiments & two fresh bread rolls

### AFTER PARTY SNACKS

- + Focaccia mixed meat pizza ————— \$25.0
- + Focaccia vegetarian pizza ————— \$25.0
- + Jalapeño & cheese poppers (v) ————— \$25.0
- + Buffalo chicken wings w blue cheese dipping sauce ————— \$35.0
- + Fries w tomato sauce & aioli ————— \$15.0
- + Savoury pie selection ————— \$30.0
- + Mini steamed pork buns ————— \$40.0
- + Loaded wedges w bacon, cheese & sour cream — \$30.0
- + Salt & pepper squid w sesame chilli salt & aioli — \$30.0
- + Mini battered hot dogs ————— \$25.0

### SWEET TREATS ————— \$45.0

SELECT 1 OPTION PER PLATTER

- + Mini fruit tart w vanilla custard
- + Fruit skewers w passionfruit & yoghurt dip
- + Lemon meringue tarts (gfa)
- + Double chocolate brownie (gf)
- + Cheesecake bites
- + White & dark chocolate eclairs
- + Coconut panacotta pots (v, df, gf)
- + Petite Pavlova w whipped cream & kiwifruit (gf)
- + Apple & rhubarb crumble
- + Strawberries dipped in chocolate (seasonal)
- + Spiced sugar doughnuts w dulce de leche



# CANAPÉS

2 SELECTIONS	_____	\$10.0pp
3 SELECTIONS	_____	\$14.0pp
4 SELECTIONS	_____	\$18.0pp
5 SELECTIONS	_____	\$22.0pp

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## HOT

- + Arancini balls w aioli (v)
- + Beetroot, feta & quinoa balls (V)a
- + Garlic & thyme mushroom poppa, parmesan & truffle aioli (v)
- + Handmade pork wontons with chilli & black vinegar
- + Steamed prawn dumplings
- + Pork belly bites, ginger caramel, chilli, peanuts, kaffir lime (gf)
- + Indian red onion pakoras w tamarind chutney (V)a, (gf)
- + Mini steamed pork buns
- + Caramelised onion, feta & cherry tomato tarts (v, gfa)
- + Salt & pepper calamari w tomato salsa
- + Mushrooms filled w BBQ pulled pork & cheese
- + Mediterranean stuffed mushrooms (V)a

## COLD

- + Roast beef, horseradish & cherry tomato melba toast
- + Caprese bites w cherry tomato, buffalo mozzarella & basil (v)
- + Sesame seared tuna, seaweed & wasabi mayo (gf)
- + Thai inspired coconut ceviche (gf)
- + Smoked salmon, cream cheese & caper blinis
- + Carrot lox, vegan cream cheese & caper crostini (V)
- + Chilli beef in witloof boats
- + Prawn, salsa & guacamole corn chips (gf)
- + California 'sushi' rolls, chefs' selection (V)a
- + Sundried tomato crisp, hazelnut romesco (V)
- + Spinach pesto crisp, avocado & edamame smash (V)
- + Cucumber, whipped tofu, pepita salsa verde (V)

## SWEET

- + Mini fruit tart w vanilla custard
- + Fruit skewers w passionfruit & yoghurt dip
- + Lemon meringue tarts (gfa)
- + Double chocolate brownie (gf)
- + Cheesecake bites
- + White & dark chocolate eclairs
- + Coconut panacotta pots (v, df, gf)
- + Petite pavlova, whipped cream & kiwi (gf)
- + Apple & rhubarb crumble
- + Strawberries dipped in chocolate (seasonal)
- + Spiced sugar doughnuts w dulce de leche



# BEVERAGE MENU

## WINE

### CHAMPAGNE

	1/2 BTL	BTL
Mumm Cordon Rouge*	59.0	105.0

### SPARKLING

	200ml	BTL
Deutz Cuvée*		69.0
Da Luca Prosecco		48.0
Brancott Estate Brut Cuvée	15.0	44.0

### ROSÉ

	REG	LRG	BTL
Montana	9.5	14.0	42.0
Babydoll	10.5	17.0	49.0
SOHO Harry*			60.0
Church Road*			60.0
La Chasse Côtes du Rhône*			65.0

### SAUVIGNON BLANC

Montana Festival Block	9.5	14.0	42.0
The Grayling	10.0	16.0	45.0
Babydoll	10.5	17.0	49.0
SOHO Peggy*			60.0
Church Road*			60.0
Jules Taylor*			75.0

### CHARDONNAY

Montana Festival Block	9.5	14.0	42.0
The Grayling	10.0	16.0	45.0
Babydoll	10.5	17.0	49.0
SOHO Jonny*			60.0
Church Road*			60.0
Matawhero Single Vineyard*			65.0

### PINOT GRIS

Montana Festival Block	9.5	14.0	42.0
The Grayling	10.0	16.0	45.0
Babydoll	10.5	17.0	49.0
SOHO Ziggy*			60.0
Church Road*			60.0
Cable Bay*			65.0

### PINOT NOIR

The Grayling	10.0	16.0	45.0
Torea	11.0	18.0	50.0
Babydoll*	12.5	21.0	60.0
SOHO Bobby*			65.0
RUA*			75.0

### MERLOT

	REG	LRG	BTL
Montana Festival Block	9.5	14.0	40.0
Merlot Cabernet			
Brancott Estate	10.0	16.0	45.0
Church Road Merlot			60.0
Cabernet Sauvignon*			

### OTHER REDS

Grant Burge Ink Cabernet Sauvignon*			60.0
Grant Burge Ink Shiraz*			60.0
La Chasse Côtes du Rhône Red Blend*			65.0

\* Available via pre-order only. Sold per case. Please speak to your event manager for more details.

## 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 2.0%	8.5
Heineken 0.0%	9.0

## CIDER (PER BOTTLE)

Monteith's Crushed Apple	9.5
Orchard Thieves Berry	9.5
Monteith's Lightly Crushed Apple 2.8%	9.0

## NON-ALCOHOLIC

Acqua Panna Still (500ml)	7.0
Acqua Panna Still (1L)	11.5
San Pellegrino Sparkling (500ml)	7.0
San Pellegrino Sparkling (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 Cuvée

### WINE

+ Montana Festival Block (Sauvignon Blanc, Chardonnay, Pinot Gris, Merlot Cabernet)  
+ Montana Rosé

### BEER

+ Heineken, Heineken 0.0%, Monteith's Range

### NON-ALCOHOLIC

+ Juice, Soft Drinks

## GOLD PACKAGE

+ Da Luca Prosecco  
+ Deutz Cuvée

### WINE

+ The Grayling (Sauvignon Blanc, Chardonnay, Pinot Gris, Pinot Noir)  
+ Villa Maria Cellar Selection Rosé

### BEER

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

### NON-ALCOHOLIC

+ Juice, Soft Drinks, Bundaberg Ginger Beer

# 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.

## 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.

## 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.

## 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.

# ADD-ONS

ON-SITE CEREMONY 3 hour hire concluding before 5.30pm ——— \$500.0

CHAIR COVER & SASH in your choice of colour ——— \$8.5ea

HAMPER WITH BUBBLES & CANAPÉS ——— from \$150.0

# WANT \$1 BACK FOR EVERY \$10 YOU SPEND?

Sign up to Joylab Rewards and get 10% back as Joylab Rewards Dollars, redeemable at any of Joylab's 20+ bars, pubs and restaurants across Auckland, including right here at Five Knots.

1. Create your online account at [rewards.joylab.co.nz/register](https://rewards.joylab.co.nz/register)
2. Pick up a card in-store
3. Add your Joylab Rewards card number to your online account

Visit [joylab.co.nz/rewards](https://joylab.co.nz/rewards) to learn more.

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