

WINDROSS HOUSE RESTAURANT



Thank you for considering Windross House as your wedding venue.

Windross House of Cockle Bay is a gracious historical villa with a sun-drenched wrap-around veranda, located on a tranquil beachfront reserve. Inside the decor exudes timeless elegance and is perfect for couples seeking ambience and decor excellence. Enjoying beautiful sea views from it's romantic setting Windross is an ideal venue for your wedding.

Being a small family owned and operated business you can be assured that your wedding won't be just another mass produced event. Our couples who marry here are important to us and we strive to create a special event that is unique to them and one to remember with great quality food and service.

**One stunning location for your ceremony, photos, canapes and
reception...**

Windross House Restaurant | 41 Shelly Beach Parade, Cockle Bay, Auckland
09 535 8770 | windrosshouse@gmail.com | www.windross.co.nz

WINDROSS HOUSE RESTAURANT



LOCATION

Windross House is located on a tranquil beachfront reserve at Cockle Bay only 30 minutes drive from downtown Auckland.

GUEST NUMBERS

We can accommodate for up to approximately 80 guests seated for set menu dining inside the venue. We can accommodate more guests if seated on the veranda during summer. Please contact us if you would like more information.

We are also able to accommodate smaller weddings up to a maximum of 29 guests in our private area. This private area flows onto our fully fenced back garden which is available for your exclusive use. Again please contact us if you would like more information.

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CEREMONY

There are many beautiful spots where you can have your ceremony. On our veranda looking over the water is our most popular option.

Your ceremony can start as early as 4:00pm with guests starting to arrive 30 minutes prior.

We find that with a 4:00pm ceremony time, a 6:00pm - 6:30pm sit down for your reception works perfectly. This will allow enough time to have your ceremony, group photos, and for your guests to have drinks and canapes while you are off having your photos taken.

Of course we are flexible with timings so please feel free to make contact and we can discuss in person.

RECEPTION

Enjoy a sit down reception of our exquisite three course wedding set menu accompanied by your selection from our extensive New Zealand & international wine list.

After your speeches and meal service you can dance the night away on our dance floor which has a great outdoor flow onto the veranda overlooking the ocean. Perfect on a clear night with the moon reflecting off the waves. Ask about our in house DJ or feel free to arrange your own DJ or live musicians.

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PHOTOS

With the beautiful setting in and around Windross House you don't need to travel far from your guests to have your stunning photos taken.

VENUE HIRE

Our venue hire ranges from \$1000.00 to \$1800.00

Included in the venue hire:

- Exclusive use of Windross House Restaurant
- Tables & Chairs
- White Linen Table Cloths
- White Linen Napkins
- Glassware & Crockery
- Cake Table & Cake Knife
- Signing Table & Chair
- Gift Table
- Printed Menus
- Cordless Microphone for Speeches (inside venue only)
- 20 Ceremony Chairs
- Drink Station (set up outside for post ceremony drinks)

MINIMUM SPEND

There is no minimum spend.

DEPOSIT

Depending on the group size a \$1000.00 - \$1800.00 deposit is required to secure your wedding date.

PARKING

We have ample free parking available for you and your guests.

MENU

We have two wedding menus which are listed below. The first is for weddings of 50+ guests and the second is for less than 50 guests. Both menu's are priced at \$120 per person, including pre dinner canapés.

WINDROSS HOUSE RESTAURANT

50 or more guests



Garlic focaccia bread

ENTREES

Soup of the day

House manuka smoked salmon with a fresh basil, coriander and tomato salsa, crème de balsamico and olive oil dressing

Peking duck and mint tossed through seasonal baby salad greens with grated fresh parmesan, cherry tomatoes and garlic croutons

Mozzarella Caprese served with tomato, basil, extra virgin olive oil and balsamic

MAIN COURSES

Orange breast of chicken alongside olive oil, spinach and bell pepper pilaff, with mango and soy dressing

Grilled fish of the day with olive oil and garlic, finished with fresh lemon juice & sea salt.
Served with potatoes and seasonal vegetables

Eye fillet of beef served medium rare wrapped in honey bacon on an exotic mushroom and shiitake ragout

DESSERTS

White Chocolate and Bailey's cheesecake with candy trellis and a Bailey's anglaise

Cassata - mixed fruit, cherries & nuts soaked in rum & marsala then added to vanilla gelato

Tiramisu - layers of sponge soaked in espresso and coffee liqueur, with smooth chocolate mousse and cream cheese. Served with crème anglaise and a sprinkle of chocolate

WINDROSS HOUSE RESTAURANT

Less than 50 guests



Garlic focaccia bread

ENTREES

Soup of the day

Fresh buffalo mozzarella, tomatoes and mixed salad leaves with an olive oil and balsamic dressing (v)

Avocado shrimp salad drizzled in a homemade lemon based mayo dressing

Grilled calamari with olive oil, garlic, Italian parsley and fresh lemon juice

MAIN COURSES

Marinated chicken breast with camembert and mango slices topped with a creamy white wine sauce. Served with seasonal vegetables & salad

Grilled fish of the day with olive oil and garlic, finished with fresh lemon juice & sea salt. Served with potatoes and seasonal vegetables

Eye fillet of beef with a cream sauce of stone ground pepper, roasted garlic, Italian parsley & herbs. Served with seasonal vegetables

Penne pasta with garlic, black olives, zucchini & capers in our homemade salsa do pomodora (v)

DESSERTS

Homemade cheesecake from an original recipe with cream cheese, biscuit base, lemon juice and fresh cream. Ask your waiter for today's flavour

Homemade cassata - mixed fruit, cherries & nuts soaked in rum & marsala then added to vanilla gelato

Homemade tiramisu - layers of sponge soaked in espresso and coffee liqueur, with smooth chocolate mousse and cream cheese. Served with crème anglaise and a sprinkle of chocolate