



Events

2024 - 2025



Step away from the city's hustle and bustle and immerse yourself in the enchanting ambiance of Ahipao. Nestled on the beachfront, a mere 5-minute stroll from the Fullers passenger ferry, our venue provides the perfect setting for gatherings both intimate and grand, accommodating up to 400 guests.

Ahipao Events Centre is more than just a venue – it's a labour of love, a family-run establishment that embraces each guest as part of our own family. Whether you're planning a corporate conference, a product launch, a multi-day seminar, a team-building excursion, or a milestone celebration, we extend our hospitality to ensure your experience is nothing short of extraordinary. Just as we would for our own kin, we endeavour to craft an unforgettable occasion tailored to your vision, creating cherished memories that will last a lifetime.





Our garden is the jewel of our location; enveloped by the majestic presence of a Morton Bay fig tree. From this vantage point, soak in the panoramic vistas of the Matiatia Reserve and beyond, casting a spell of tranquillity over your gathering. Our outdoor space boasts 15 x 6-seater picnic tables and 18 giant bean bags, providing ample seating and lounge space for your guests to mingle and enjoy the scenery.

The stage is sound insulated, sturdy and has regular and 3-phase power, so can cater to all types of live performances.

With ample space and boundless potential, our garden transforms into a playground of endless fun and possibilities, limited only by your imagination and fuelled by our unwavering passion for creating unforgettable moments.





Step inside and be greeted by the allure of our gorgeous bar, with elegant white panelled walls and accents of lush greenery and brass. The interior space is thoughtfully divided into two sections, offering the flexibility to create an intimate atmosphere or use the full area to accommodate up to 250 guests for a grand celebration.

The interior space at Ahipao is designed with versatility in mind, making it effortless to transform and customize to suit the wedding or event theme of your dreams. With its neutral palette and adaptable layout, our venue provides a blank canvas for your creative vision to flourish.

One of the key advantages of choosing Ahipao is our exclusive commitment to you. Unlike other venues that may host multiple events back-to-back, we dedicate the entire day before your event date solely to you. This means you have the freedom and flexibility to pack in and customise the space to your heart's content, ensuring every detail reflects your unique style and personality.

At Ahipao, we believe that your special event deserves our undivided attention, and we are committed to providing you with an unparalleled experience from start to finish. Let us help you bring your vision to life and create memories that will last a lifetime.



THE MENU

Our culinary team has meticulously curated our event menus to embody the essence of our picturesque coastal setting and our commitment to sourcing ingredients locally. From morning tea & coffee to a delightful prelude of roving canapés, a sumptuous grazing table, or an exquisite oyster bar, we offer a range of options to tantalise your taste buds. Whether you prefer a full three-course lunch or dinner, or a casual cocktail party, we are here to collaborate with you in crafting a menu that perfectly aligns with your budget and the style of your gathering. Additionally, we are dedicated to accommodating any special dietary needs or preferences of your guests, ensuring that everyone enjoys a culinary experience tailored to their tastes.

Capacity: inside cocktail party 250 | seated dining 100 | garden party 400



What's included in our venue hire fee, and minimum spend?

- Exclusive use of our interior and exterior space and outdoor lawn space
- Event tables and chairs (for up to 100 guests)
- Sound system for use of indoor and outdoor speakers
- Professional service staff, chefs, and duty manager
- Full cleaning of the venue before and after your event
- Full table and chair set up by our staff
- 15 Outdoor tables with umbrellas
- Glassware and crockery package

Additional extras (costs apply)

- Group activities
- Transport around the island
- Lawn game package
- AV / Band, DJ
- Table linen

Minimum Spend & Venue hire fee 2024 - 2025

Monday - Thursday

\$10,000 minimum spend + \$2,000 venue hire fee

Friday & Saturday

\$20,000 minimum spend + \$3,000 venue hire fee

Closed Sundays.

Please note we do not take bookings for public holidays, and we are closed from 21st December - 19th January. We exclusively only accept bookings scheduled to take place within a one-year timeframe.

If you're interested in making your event a reality, we'd love to chat. Get in touch quickly as our season fills up fast! Hello@ahipao.co.nz



Sample menu

Oysters \$50 per dozen served on ice with pickled shallots (charged separately)

Canapés - *(choose three options for your meal)*

- Kingfish Tartare, Sesame & Wasabi (GF-DF)
- Trevally Ceviche Tostada (GF-DF)
- Smoked Fish Pate, Chives & Citrus Creme
- Citrus Goat Cheese, Balsamic & Artisan Lavash (V)
- Walnuts & Figs Tart, Feta Cheese & Garden Herbs (V) Truffled Arancini, Parmesan & Chives (V)
- Beef Tartare, Capers & Pickles (GF-DF)
- Black Olive Tapenade Crostini (Vn)
- Buttersquash Hummus, Sesame & Lavash (Vn)
- Babaganoush Tostada, Smoked Paprika & Spicy Seeds (Vn-GF)

OR

Chef's antipasto grazing platters, selection of artisan cheeses, cured meats, olives, fruit & artisan bread (instead of canapés or add on for \$15 p/p)

Entree - *Served sharing style on the table (choose one option for your meal)*

(Artisan Sourdough Bread & Olive Oil included on every menu)

- Zesty Asparagus, Capers Emulsion & Parmesan (GF-V) (varies depending on the season)
- Heirloom Tomato Caprese, Mozzarella Cheese, Balsamic & Pine Nuts (GF-V)
- Beetroot & Goat Cheese Salad, Walnuts & Rocket (GF-V)
- Black Tiger Prawns al Pil Pil & Garden Herbs (GF-DF)
- Kingfish Ceviche, Mango, Coriander & Crispy Garlic (GF-DF) Roasted Peppers with Burrata
- Cheese, Prosciutto & Green Olives (GF)

Mains - *Served sharing style on the table (choose two options for your meal)*

- Angus Beef Fillet, Caramelised Onions & Chimichurri (GF-DF)
- South Island Lamb, Tamarind Chutney & Salsa Verde (GF-DF) Manuka Smoked Salmon, Tartare
- Sauce & Pickled Onions (GF-DF)
- Grilled Market Fish, Romesco & Garden Herbs (GF)
- Gnocchis, Pesto, Waiheke Olive Oil & Parmesan (V- GF and Vn on request)
- Moroccan Roasted Cauliflower, Smoked Labneh, Macadamia Dukkah & Watercress (GF-V)
- Grilled Zesty Chicken, Roasted Peppers & Capers Aioli (GF-DF)
- Quinoa Tabbouleh, Falafel & Tomato Salsa (GF-Vn)
- Crispy Pork Belly, Sauerkraut & Pickled Mustard (GF - DF)

Sides - *Served sharing style on the table. (choose two options for your meal)*

- Blanched Broccolini, Lime Aioli & Herbs Pangrattato (DF-V)
- Grilled Courgettes, Tahini Yogurt, Balsamic & Pine Nuts (GF-V)
- Sweetcorn and Basil Salad, Crispy Shallots & Smoked Paprika (GF-DF-V) Maple Roasted Kumara,
- Feta Cheese, Watercress & Toasted Seeds (GF-V)
- Cos Caesar Style Salad, Parmesan, Chorizo & Cherry Tomatoes (GF)
- Cumin & Honey Grilled Carrots, Labneh, Pickled Raisins & Rocket (GF-Vn) Nikki's Organic
- Cixed Greens & Mustard Vinaigrette (GF-Vn)
- Rocket & Preserved Figs Salad, Walnuts & Pecorino Cheese (GF-V)
- New Season Potatoes, Capers, Garden Herbs & Citrus Olive Oil Salad (GF-Vn)

Dessert - (choose one option for your meal)

charged separately based on \$10 p/p.

- Dulcey Chocolate Mousse with Hazelnuts & Preserved Berries (GF-V)
- Dark Chocolate Brownie, Dulce de Leche & Toasted Almonds (GF-V)
- Honey Cake, Creme Cheese & Walnuts (GF-V)
- White Chocolate Trifle, Peaches, Salted Caramel & Ginger Crumb Eton mess, Berries, Pistachios & Lemon Curd (GF-V)
- Coconut & Vanilla Panna Cotta, Mango & Chocolate Soil (GF-Vn)

Late snacks - (charged separately)

- Beef Slider, Smoked Cheddar, Mustard Aioli, Pickles & Brioche Buns \$12 ea
- Grilled Eggplant Slider, Smoked Cheddar, Mustard Aioli, Pickles & Brioche Buns \$12 (V) ea
- Mini Fish & Chips \$12 (DF) ea
- Chorizo Caramelised Onion Rolls \$8 ea
- Mini Truffled & Parmesan Fries (GF-V) \$6 ea

Menu pricing

\$126.50 p/p - Standard menu includes Canapés or Antipasto Platters + Mains/Sides.

\$149.50 - Menu includes Canapés or Antipasto Platters, Entree or Antipasto Platters + Mains/Sides.

\$172.50 - Bespoke menu designed directly with our chef, based on clients preferences and requirements.