









## WEDDING LOCATION MAP







TAMAKAUTOGA BEACH







# WEDDING CEREMONY & RECEPTION GUIDE



# THE MATAVAI WEDDING CEREMONY \$1,450

- Exclusive location on the lower pool decks overlooking the vast Pacific Ocean.
- Our professional wedding team to coordinate your special day
- Registration with the Niue Ministry of Justice
- Marriage certificate
- Brides floral head piece and groom's Niuean neck garland
- Floral archway
- Up to ten covered chairs
- Day before ceremony rehearsal
- Marriage celebrant
- Portable sound system
- Two witnesses, if required

#### **RECEPTION ONLY POA**

Speak to our team about a lovely simple option. Room hire fees may apply.

- White table covers
- Cutlery and glasses
- Chair covers and sashes
- Center pieces with local flowers, round mirror, candles, and table runner
- · Backdrop with fiery lights
- · Private bar service

# THE NIUE RENDEZVOUS' \$400 (ADD ONTO EITHER CEREMONY PACKAGE)

Choose any of the romantic beaches/coves or caves around the Island (refer to wedding location map on next page)

Transportation of your wedding party to the ceremony venue and return for up to eight pax

# **ELOPE TO NIUE PACKAGE** \$1,399

- Wedding coordinator
- Marriage licence
- Marriage celebrant
- Ceremony on the lower pool decks of the pool or resort gardens
- Brides floral head piece and grooms Niuean neck garland
- Floral archway
- · Two witnesses if required
- Romantic celebration dinner for two on the lower deck of the resort pool area (Includes pre ordered plated 3-course dinner with \$50 beverage credit)



The new Matavai Conference Centre, set on the stunning tropical grounds of the Scenic Matavai Resort, offers a beautiful, modern and wonderfully intimate location for the wedding ceremony/reception of your dreams. Enjoy spotting whales and dolphins in the crystal blue Pacific Ocean from expansive decks where you and your loved ones can later dance the night away under the stars.

Joe Lonie, Writer and Director NZ Bride & Groom Magazine

#### **Terms and Conditions**





#### THE AVATELE SPREAD \$65PP

Garlic bread
 Garlic & local herb butter

#### SALAD SELECTION

- Seasonal green salad
   Seasonal greens, Niuean honey vinaigrette dressing
- Seafood salad
   Mixed seafood salad with pineapple,
   carrots, fresh herbs dressed with cocktail
   sauce
- Potato & egg salad
   Diced potato, eggs, Niuean honey mayonnaise dressing

#### **MEAT & SEAFOOD SELECTION**

- Oven roasted lamb shoulder Red wine jus
- Sirloin steak
   Pepper sauce, red wine jus
- · Niuean honey & soy chicken

#### SEAFOOD SELECTION

- Pan seared local fish
   Seasoned with lemon & butter
- Grilled whole tiger prawns
   Garlic & herb butter, thousand island dressing

#### **VEGETABLE SELECTION**

- Roasted vegetable selection
   With a local Niuean honey glaze
- Takihi
   layered taro and papaya baked in coconut cream
- Oven baked Niuean taro
- Steamed basmati rice

All served with a selection of sauces and condiments

#### **DESSERT SELECTION**

- Ice cream
   Berry coulis, chocolate sauce
- Island fruit salad
- Carrot cake
- · Chocolate mud cake

#### **MATAPA SET MENU \$75PP**

Breads & whipped garlic butter

#### **FNTRÉE**

#### Please choose one:

- Matavai's wahoo chowder
   Locally caught wahoo, cassava, garlic crouton's
- Chicken nam sod
   Lettuce cups, fragrant spices, lime, chili & ginger dressing

#### MAIN COURSE

#### Please choose one:

Ribeye steak

Ribeye cooked medium rare on a cheesy potato gratin, fresh wilted greens, red wine & mushroom sauce

- Yellowfin tuna & poached prawn
   Pan seared tuna, whole tiger prawn,
   coconut rice, paw paw salsa, and fragrant soy
- Chicken & pistachio
   Stuffed with pistachio nuts, luku, taro stack, citrus hollandaise sauce

Vegetarian options for both entrée and main must be pre-ordered

#### **DESSERT**

#### Please choose one:

- Chocolate fondant Ice cream & freeze-dried raspberries
- Berry charlotte
  Ice cream & freeze-dried raspberries

#### **TOLU SET MENU \$90PP**

Breads & whipped garlic butter

#### **ENTRÉE (CHOOSE 1)**

#### Please choose one:

Ota

Traditional Island ceviche served with cassava crisps

Kafika smoked beef short rib
 Takihi – layered taro, paw paw, coconut cream, red wine jus

#### MAIN COURSE

#### Please choose one:

Surf & turf

Ribeye cooked medium rare on a cheesy potato gratin, 2 whole tiger prawns fresh wilted greens, red wine & mushroom sauce

Ruby rare tuna katsu
 Sautéed wasabi risotto, tropical tamarind & sweet soy

Twice cooked pork belly

Cider infused pork belly, layered taro, paw paw, coconut cream, sweet chili & coriander butter

Vegetarian options for both entrée and main must be pre-ordered

Salad & vegetable bowls served with the main course

#### **DESSERT**

#### Please choose one:

- Chocolate fondant
   Ice cream & freeze-dried raspberries
- Berry charlotte
   Ice cream & freeze-dried raspberries



#### **TOLU BUFFET MENU \$90PP**

Garlic bread

Garlic & local herb butter

#### SALAD SELECTION

Seasonal green salad

Seasonal greens, Niuean honey vinaigrette dressing

Seafood salad

Mixed Seafood salad with pineapple, carrots, fresh herbs dressed with cocktail sauce

Potato & egg salad

Diced potato, eggs, Niuean honey mayonnaise dressing

#### MEAT & SEAFOOD SELECTION

- Oven roasted lamb shoulder Red wine jus
- Sirloin steak
   Pepper sauce, red wine jus
- Slow braised pork shoulder Apple sauce
- · Niuean honey & soy chicken

#### SEAFOOD SELECTION

Pan seared local fish
 Seasoned with lemon & butter

Grilled whole tiger prawns
 Garlic & herb butter, thousand island dressing

Ota

Traditional island ceviche

#### **VEGETABLE SELECTION**

- Roasted vegetable selection
   With a local Niuean honey glaze
- Takihi
   Layered taro and papaya baked in coconut cream
- Pasta alfredo
   Penne pasta, bacon, mushroom
- Oven baked Niuean taro
- · Steamed basmati rice

All served with a selection of sauces and condiments \

DESSERT SELECTION

Ice cream
 Berry coulis, chocolate sauce

Pavlova
 Berries and whipped cream

- Island fruit salad
- Carrot cake
- · Chocolate mud cake

#### **BEVERAGE PACKAGES**

# STANDARD SELECTION 2 HOURS \$50PP

Includes House Red and White Wines, Heineken, Steinlager Pure, Steinlager Classic and Speights Gold Juices, Soft drinks and Water

## PREMIUM SELECTION: 1 HOUR \$50PP

Additional time per hour charged at \$10pp. Choice of four select wines and four select beers from our wine list plus one vodka and one rum cocktail from our Cocktail Menu.

#### **BUFFET OPTIONAL EXTRAS**

#### Canape offer \$8pp

3 chef's choice canapes in conjunction with any of the wedding menus

- Served soup of the day \$5pp
   Garlic pistolet
- Ota \$7.50pp
   Traditional island ceviche
- Champagne ham \$7.50pp
   Pineapple, mustard
- Local Puaka \$7pp
   Local whole succulent pig, crackling, apple sauce

#### **CANAPE OPTIONS**

# CHOOSE 5 ITEMS FOR \$30PP OR 7 ITEMS FOR \$36PP

- Spicy crumbed fish goujons with tartare Sushi selection
- Moroccan chicken kebabs
- Beef & horseradish sliders
- Salmon & herb mousseline on cucumber
- Tuna tartar with wasabi aioli
- Hummus on blinis
- · Spicy prawns with a paw paw & lime dip
- Peppered rare beef on garlic crostini
- Ota shots
- Thai fish cakes
- Tuna carpaccio on crostini
- Tropical fruit skewers
- Chocolate brownie

#### **SET MENU OPTIONAL EXTRAS**

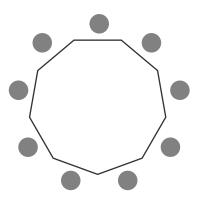
- 3 course alternate drop \$65pp
   Choose 2 main courses from the Matapa set
- 3 course alternate drop \$75pp
   Choose 2 main courses from the Tolu set menu
- Seasonal salad bowl \$3pp
   Served to the table for your main course
- Seasonal vegetable bowl \$3pp
   Served to the table for your main course

## RECEPTION LAYOUT OPTIONS



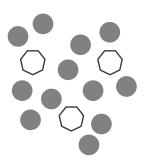






#### **BANQUET STYLE**

- 150 Maximum
- Ideal for wedding receptions that include a sit-down meal
- Guests are seated at tables of up to 10 and there is generally a head table set at the front of the room for the bridal party.



#### **COCKTAIL STYLE**

- 180 to 200 Maximum
- Ideal for large wedding groups that wish to mingle rather than have a seated meal
- Cocktail receptions include drinks and canapés or grazing table menu options.

#### **POOL SIDE**

- 80 Maximum
- Banquet style
- · Ideal for smaller, intimate groups.

## OTHER CEREMONY & RECEPTION SERVICES

#### OTHER CEREMONY & RECEPTION SERVICES

- Romantic local serenade for one hour \$200
- DJ including full sound and lighting for four hours: \$700
- Cultural Performance 30-40minutes: \$500
- One Man Band Local Entertainer: \$400
- Marriage Celebrant \$200

- Serenade by local musician for your ceremony \$150
- Local dancer \$200
- Floral archway \$200

#### **FLOWERS:** (SUBJECT TO SEASONAL AVAILABILITY)

 Head Piece: \$60 · Corsage: \$30

Neck Garland: \$40

Table Arrangements from: \$100

Loose Hair Flowers: \$30

Coconut Fronds Archway: \$200

· Bouquet: \$80

Boutonnière: \$30

#### HAIR & BEAUTY

Jo Talamahina

Email: vilinanu01@gmail.com

Maulu Spa

Email: alana@alanatukuniu.com Website: www.alanatukuniu.com

#### PHOTOGRAPHY:

Marina Faitala

Email: Marina.Faitala@pelenistravel.com

BV Motofoou Email: bv@niue.nu

#### WEDDING CAKES

Keke Time

Ph: (683) 4174

Email: krystalpasisi@gmail.com

• Single Tier: from \$80

Two Tier: from \$220

Three Tier: from \$380

#### **Terms and Conditions**

We will endeavour to meet all your requirements; however some items may be subject to seasonal availability. Pricing is subject to change at short notice. Wedding package specials are not to be used in conjunction with any other offer. Ceremony packages are for Scenic Matavai Resort guests only, with a minimum stay of 3 nights

#### **Payment Terms**

50% payment is required on booking confirmation of your wedding with no refund. Final 50% payment is required six weeks from the date of your wedding. See contract for further payment dates and terms









# scenic

1. Entrance / reception

2. Dolphin restaurant

3. Matavai Conference Centre Niue

4. Upper restaurant deck

Large pool & swim-up bar

Downstairs: 7 - 12

10. Ocean rooms

Downstairs: 1 - 6

11. Superior King rooms 47 - 51

12. Superior King rooms 52 - 56

Downstairs: 35 - 40

14. Superior Clifftop rooms 30 - 34

15. Superior Clifftop rooms 25 - 29



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