



# Wedding Guide

---

# Wedding Ceremony & Reception Guide

## The Matavai Wedding Ceremony \$1,250

- 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
- Up to ten covered chairs
- Day before ceremony rehearsal
- Marriage Celebrant
- Portable sound system
- Two witnesses, if required

## The Polynesian Ceremony Package \$1,650

Includes the Matavai Wedding Ceremony package plus

- Serenade by local musician for your ceremony
- Local dancer
- Floral archway
- His & Her pareu (sarong, lavalava or sulu)

## 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 \$1,199

- 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
- 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)

# Wedding Location map



- |                             |                       |
|-----------------------------|-----------------------|
| <b>A</b> Scenic Matavai     | <b>D</b> Anaiki Caves |
| <b>B</b> Avatele Beach      | <b>E</b> Hio Beach    |
| <b>C</b> Tamakautonga Beach | <b>F</b> Matapa Chasm |

# Food & Beverage Options

## 1) Taha: Sundowners \$40pp (minimum 10 guests)

Option 4.30-6.30pm

An Intimate Get Together With Close  
Friends and Family

### 2-Hour Cocktail Party Includes:

- Full use of lower decks
- One beverage on arrival for each guest (standard selection of house, alcoholic or non-alcoholic drinks)
- Selection of platters hot and cold canapés
- Private bar setup
- Wait staff
- Portable stereo system for your own music selection

---

### Canapé Menu

*Please choose six items*

- Spicy crumbed fish goujons with tartar sauce
- Cajun chicken kebabs
- Beef meatballs with BBQ sauce
- Salmon and herb mousse canapé
- Tuna tartar with wasabi aioli on French bread
- Vegetable and herb crepe roulade
- Hummus and olive bread
- Fried fish wontons with sweet chilli sauce
- Spicy brown sugar prawns with pawpaw lime dip
- Peppered rare beef canapé
- Tuna cakes with cucumber pickle
- Tropical fruit skewers



## 2) Ua: The Avatele Spread \$65pp (minimum 50 guests)

- All served with a selection of sauces and condiments.

---

### Garlic Bread



### Garden Greens

- Lettuce, cucumber & capsicum, with Niuean honey vinaigrette dressing



### Seafood Salad

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



### Potato & Kumara Salad

- Diced potato & kumara salad on honey mayo dressing



### Meat Selection

- Oven roasted Lamb Shoulder
- BBQ Chicken
- BBQ Sirloin Steak



### Seafood Selection

- Fresh local fish fillets
- Whole Tiger Prawns



### Accompaniments

- Baked taro
- Steamed rice
- Honey glazed roast pumpkin, potato and carrots
- Takihi - layered taro and papaya baked in coconut cream

### Desserts

- Ice Cream Variation
- Island Fruit Salad
- Cake Slices



### Optional Extra: @ \$500.00

Local Pork Spit Roast



## 3) Tolu: The Sunset \$95pp

(minimum 30 guests)

- Exclusive use of any available location within the Resort
- Private bar setup
- Private buffet setup
- Wedding dining tables set up with white linen and white candles
- Cutlery, crockery and glassware
- Wait staff

---

### Menu 1: The Limu Feast

- Chicken thighs glazed in sweet chilli and honey
- Grilled fish fillets on lemon herb butter
- Carved roast beef with mustard gravy
- Garlic and herb bread
- Seasoned fresh garden salad with French dressing
- Seafood salad marinated in Thousand Island dressing
- Potato salad with honey mayo dressing and egg
- Old fashion coleslaw salad
- Baked taro chips
- Island vegetable medley roasted with Niuean honey
- Basmati rice
- Takihi - layered taro and pawpaw baked in coconut cream
- Cold sauces, pickles and dips
- Pavlova, berries and whipped cream
- Assorted cake slices
- Island fruit salad with coconut and mint
- Ice cream selection

---

### Menu 2: The Matavai Feast

- Chicken thighs glazed in sweet chilli and honey
- Grilled fish fillets on lemon herb butter
- Oven roasted lamb shoulder with minted red wine jus
- Soup of the day with fresh bread roll and butter
- Seasoned fresh garden salad with French dressing
- Seafood salad marinated in Thousand Island dressing
- Traditional Greek salad with cucumber, pepper, tomato and onions
- Spicy Middle Eastern couscous salad
- Old fashion coleslaw salad
- Baked taro chips
- Island vegetable medley roasted with Niuean honey
- Penne pasta Alfredo in creamy mushroom and cheese sauce
- Takihi - layered taro and pawpaw baked in coconut cream
- Cold sauces, pickles and dips
- Pavlova, berries and whipped cream
- Assorted cake slices
- Island fruit salad bowl with coconut and mint
- Apple crumble with vanilla sauce
- Chocolate mousse
- Ice cream selection

### Optional Extra: @ \$500.00

Local Pork on the Spit Roast, Niuean Honey Glazed

## 4) Fa: The Elegant Matavai \$145pp (minimum 50 guests)

- Exclusive use of any available location within the Resort
- Private bar setup
- Private buffet setup
- Wedding dining tables set up with white linen and white candles
- Cutlery, crockery and glassware
- Wait staff
- Local string band for three hours
- Fire dance performance 20-30min

---

### Matapa Set Menu

#### To Begin

- Seafood chowder with vegetables, lime and dill, cooked in coconut cream, served with freshly baked bread roll  
*Or*
- Seasonal fresh garden salad with fresh fruit, herbs with French dressing

#### Mains

- NZ prime scotch fillet steak on wilted bok choy, Cassava chips and mushroom sauce  
*Or*
- Fresh yellow fin tuna steak crumbed in sesame seeds and spices, served with roast vegetables and kumara, drizzled with balsamic reduction  
*Or*
- Pumpkin risotto with fresh basil, shaved Parmesan cheese and olive oil

#### Dessert Plate

- Housebaked chocolate brownie with ice cream on berry coulis and Kahlua

*Menu available as pre order or alternate drop*

### Namukulu Set Menu

#### To Begin

- Pumpkin ginger soup with coconut cream and fresh baked dinner roll  
*Or*
- Seasonal fresh garden salad with fresh fruit, herbs with French dressing

#### Mains

- NZ prime sirloin steak on steamed vegetables, served with roast potatoes and peppercorn sauce  
*Or*
- Chicken breast stuffed with Luku and blue cheese, served with roast vegetables, kumara mash and Niuean honey glaze  
*Or*
- Spinach and cheese ravioli on white wine beurre blanc

#### Dessert Plate

- Fresh pawpaw half, filled with ice cream, drizzled with Niuean honey

*Menu available as pre order or alternate drop*

## 4) Fa: The Elegant Matavai \$145pp (continued) (minimum 50 guests)

---

### Tuapa Set Menu

#### To Begin

- Roast pepper & tomato soup with sour cream and freshly baked bread roll  
*Or*
- Seasonal fresh garden salad with fruit, herbs on French dressing

#### Mains

- Oven roasted pork shoulder with roast potatoes, Mediterranean vegetables and spiced apple sauce  
*Or*
- Grilled salmon fish steak on baby potatoes, wilted bok choy and lemon herb butter  
*Or*
- Asian style vegetable fried rice with soy sauce and fresh chilli

### Dessert Plate

- Dark chocolate mousse with espresso shot, ice cream and berry coulis

*Menu available as pre order or alternate drop*

Please note that dishes may vary, subject to seasonal availability

---

## Beverage Package:

### Standard Selection: 2 Hours \$40pp

Additional time (per hour) charged at \$10pp.

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

### Premium Selection: 1 Hour \$40pp

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.



# Other Ceremony & Reception Services

## Wedding Package Specials

1. Book eleven or more rooms for four nights and receive the 'Matavai Wedding Ceremony' for free, bride and groom accommodation and breakfast free for four nights in our Deluxe Rooms + \$150 food and beverage credit.
2. Book fifteen or more rooms for four nights and receive 'The NIUE Rendezvous Package' for free, bride and groom accommodation and breakfast for free for four nights in our deluxe rooms + \$200 food and beverage credit.
3. Book 7 nights in our clifftop or deluxe rooms and receive the 'Elope to Niue Package' for free.

---

## Other Ceremony & Reception Services

- Romantic local serenade for one hour
  - Unplugged: \$150
  - With Sound: \$300
- Live String Band 2 hours: \$450
- DJ including full sound and lighting: \$700
- Live 3-4 Piece Band: \$650
- Fire Dancers 20-25 minutes: \$500
- Matavai Cultural Performance 30-40minutes: \$400
- One Man Band Local Entertainer: \$400
- Professional MC: \$500

We can also provide Musicians from NZ. Enquire with your Wedding Coordinator for further details.

---

## Flowers: (Subject to Seasonal Availability)

- Head Garland: \$50
- Corsage: \$25
- Neck Garland: \$35
- Table Arrangements from: \$55
- Loose Hair Flowers: \$25
- Coconut Fronds Archway: \$100

## Photography:

- Keith & Sue Vial: Email: [commodore@niue.nu](mailto:commodore@niue.nu) or Tel +683 4633.
- Glen JXN: Tel: 683 5347

---

## Wedding Cake

Wedding cakes can be arranged & baked locally by our resident specialist, Vitolia's Cakes. Prices range from \$60 to \$450 in various round sizes or cupcake style. Available in chocolate, vanilla bean, banana, lemon syrup and honey bee flavours. Specialty cakes available on request. Email: [ksauvao@gmail.com](mailto:ksauvao@gmail.com)

## Hair & Beauty

- Vilino: Email: [talajo@gmail.com](mailto:talajo@gmail.com)  
Tel: +683 6583
- Maulu Massage:  
Email: [asalinitukuniu@icloud.com](mailto:asalinitukuniu@icloud.com)  
Tel: +683 5228 or 5733
- Sal's Salon: Tel: +683 4339

### 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.

### 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.