



Matavai
CONFERENCE CENTRE NIUE

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



A SCENIC MATAVAI

B AVATELE BEACH

C TAMAUTOGA BEACH

D ANAIKI CAVES

E HIO BEACH

F MATAPA CHASM

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 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

HAIR & BEAUTY

- Vilino: Email: talajo@gmail.com Tel: +683 6583
- Maulu Massage: Email: asalinitukuniu@icloud.com Tel: +683 5228 or 5733
- Sala'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. Wedding package specials are not to be used in conjunction with any other offer.

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.