



Where
happily
ever
after
begins

SOFITEL
AUCKLAND VIADUCT HARBOUR



On the edge of Auckland's Viaduct, where the marina shimmers and the city slows,
Sofitel invites you into a different kind of a celebration. One that's defined by
intimacy and a sense of belonging. A feeling that this moment — *your* moment —
is exactly as it should be.

Tucked between water and skyline, this is a place where Parisian elegance meets
the quiet warmth of Aotearoa. It's a setting made for stories — beautifully
considered, softly lit, deeply personal.

Here, every space holds a certain stillness. A sense of occasion. From the glow of
candlelight on linen to the hush before the music begins, each detail is designed to
honour the feeling of the day — not just the look of it.

At Sofitel, your wedding isn't just a day. It's the next chapter in your story — told
with grace, style, and that unmistakable *je ne sais quoi*.





Timeless *elegance*

A classic celebration, refined in every detail

\$199.00 per person

- Exclusive venue hire
- Elegant table and bar setup
- Choice of a petit buffet or a curated three-course seated dinner
- Three-hour gold beverage package
- Two complimentary car parks

For the bride and groom

- One-night stay in a Junior Suite with breakfast at La Marée
- A bottle of GH Mumm Champagne awaiting in your room
- Optional: Day-use room available for bridal party preparation (\$200)

Excluded from the package: Flowers and centrepieces, celebrations chairs/other furniture, AV and DJ, stage, videography or photography



Enchanted *moments*

An elevated experience designed for romance and relaxation.

\$219.00 per person

- Exclusive venue hire
- Elegant table and bar setup
- Shared starter platters for the table
- Choice of grand buffet or bespoke three-course seated dinner
- Three-hour gold beverage package
- Three complimentary car parks

For the bride and groom

- One-night stay in a Deluxe Suite with breakfast at La Marée
- A chilled bottle of Moët & Chandon in your room
- One-hour couples massage at Sofitel Spa
- Optional: Day-use room available for bridal party preparation (\$200)

Excluded from the package: Flowers and centrepieces, celebrations chairs/other furniture, AV and DJ, stage, videography or photography



A curated
culinary
experience



Set menu

Savour a three-course set menu crafted with finesse and French flair. Our chef invites you to select from a thoughtfully designed, seasonal menu—or tailor it to your tastes.

Amuse-Bouche

Hoisin Glazed Duck, Cucumber, Sourdough Crisp

Entrée

Seared Scallop

Coconut Apple Chutney, Crispy Caper, Dill

or

Compressed Melon Salad

Basil-infused Melon, Smoked Feta, Aged Balsamic

Main

South Island King Salmon

Seasonal Greens, Salmon Caviar, Champagne Beurre Blanc

or

Savannah Grass-Fed Eye Fillet

Wild Mushroom Purée, Fondant Potato, Roasted Baby

Carrot, Béarnaise Sauce

Dessert

Framboise Heart

Framboise Mousse, Raspberry Coulis, Vanilla Panna Cotta,

White Chocolate Crumble

or

Textures of Chocolate

70% Dark Chocolate Crémeux, Chocolate Glaze, Ganache

Centre, Crisp Cocoa Tuile



Buffet menu

Curated with seasonal ingredients and refined flair, our buffet invites guests to indulge, connect, and celebrate in style

Please select two items from each category

Served with Freshly-Baked Rolls and Butter on the Side

COLD

Selection of Dips, Cured Meats, and Pickles
Potato and Egg Salad
Asian Slaw with Peanut Basil, Red Chilli, Sunflower Seeds,
Apple, and Sweet & Sour Dressing
Chicken Caesar Salad with Boiled Eggs, Croutons,
Parmesan Cheese
Broccoli Salad with Almond, Raisin, Celery, Toasted Bacon,
and Mayonnaise
Smoked Salmon, Caper Berries, Lemon and Fresh Herbs

HOT

Baked Salmon with Fennel and Orange Beurre Blanc
Sliced New Zealand Beef Sirloin with Bearnaise Sauce
Chicken Breast with Mushroom White Sauce
Marinated Lamb Rump with Mint Yoghurt
Oven-Baked Market Fish with Cheese Sauce
Butter Chicken



SIDES

Steamed Jasmine Rice
Woked Bok Choy with Soy Sauce and Sesame
Baked Broccoli with Mornay Sauce
Steamed Garden Vegetables with Fleur de Sel
Roasted Baby Potatoes with Garlic and Thyme Oil

DESSERT

Lemon Meringue Tart
Valrhona Chocolate Mousse
Intense Tongan Vanilla Bean Panna Cotta Served
with Berries and Tropical Coulis
Orange and Almond Cakes
Assorted Macarons
The '20-inch' Sofitel Berry Cake
Selection of Sorbet and Ice Creams



Beverage package

Raise a glass to your perfect day with our bespoke beverage package

BEER

Steinlager Range (Pure/Pure Light)
Corona Extra

WINES

Sartori Prosecco
The Grayling Sauvignon Blanc
The Grayling Pinot Gris
The Grayling Chardonnay
The Grayling Pinot Noir
The Ned, Rosé

CHAMPAGNE UPGRADE

Additional \$15.00 to upgrade to GH Mumm Brut

Additional \$12.00 to upgrade to house spirits
(vodka, gin, whiskey, rum)



Thoughtful *touches*

Because the finer details deserve to be just as unforgettable

A sweet finish

Complete your celebration with a beautifully crafted wedding cake or specialty dessert, available as an optional add-on. Our pastry team is curating an elegant selection for you to choose from or work with us to create something bespoke that reflects your unique taste and style.

Bridal room indulgence

Make space for serenity with our pre- and post-wedding bridal room packages, available to add to your experience. Whether you're preparing with loved ones or unwinding in the afterglow, these tailored packages offer a moment of calm, comfort, and luxurious care.

For more information, please contact

Mais Kavar | mais.kavar@sofitel.com | 09 354 7442