

scenic
Matawai Resort Niue

& Matawai
CONFERENCE CENTRE NIUE







WEDDING LOCATION MAP



A SCENIC MATAVAI

B AVATELE BEACH

C TAMAKAUTOGA BEACH

D AVAIKI CAVES

E HIO BEACH

F MATAPA CHASM

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 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

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

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)

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.



Photo credit Niue Tourism

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**

FOOD & BEVERAGE OPTIONS

MATAPA SET MENU \$75PP

- **Breads & whipped garlic butter**

ENTRÉE

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**

FOOD & BEVERAGE OPTIONS

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

Choice of four select wines and four select beers from our wine list plus one vodka and one rum cocktail from our Cocktail Menu.

CANAPE OPTIONS

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

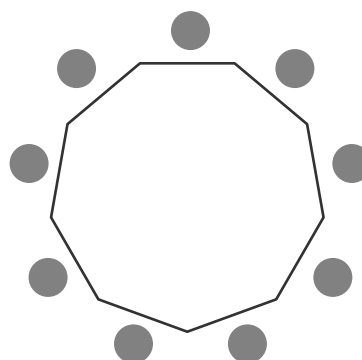
- Spicy crumbed fish goujons with tartare
Sushi selection
- Moroccan chicken kebabs
- Beef & horseradish sliders
- Salmon & herb mousseline on cucumber
- Tuna tartar with wasabi aioli
- Hummus on blinis
- Spicy prawns with a paw paw & lime dip
- Peppered rare beef on garlic crostini
- Ota shots
- Thai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

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

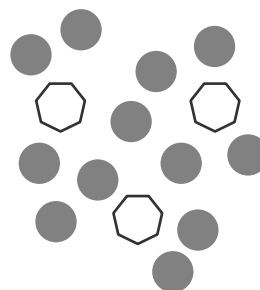
SET MENU OPTIONAL EXTRAS

- **3 course alternate drop \$65pp**
Choose 2 main courses from the Matapa set menu
- **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



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: \$800
 - Cultural Performance 30-40minutes: \$600
 - One Man Band Local Entertainer: \$400
 - Marriage Celebrant \$200
 - Serenade by local musician for your ceremony \$150
 - Local dancer \$200
 - Floral archway \$200
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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

PHOTOGRAPHY:

- **Tesl Hetutu**
Email: teslhetutu@gmail.com

HAIR & BEAUTY

- **Jo Talamahina**
Email: vilinanu01@gmail.com
- **Maulu Spa**
Email: alana@alanatukuniu.com
Website: www.alanatukuniu.com

WEDDING CAKES

- **Sophie Ita**
Contact via Facebook or Instagram for a quote
www.facebook.com/bakedbypolly.anna
www.instagram.com/bakedby.polly/

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

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Our Wedding Planner will personalise your day to make it hassle free and unique, from table set up to incorporating family traditions.



1. Entrance / reception
2. Dolphin restaurant
3. Matawai Conference Centre Niue
4. Upper restaurant deck
5. Large pool & swim-up bar
6. Lower pool bar deck
7. Lower swimming pool
8. Ocean rooms
Downstairs: 7 - 12
Upstairs: 19 - 24
9. Guest laundry
10. Ocean rooms
Downstairs: 1 - 6
Upstairs: 13 - 18
11. Superior King rooms 47 - 51
12. Superior King rooms 52 - 56
13. Deluxe rooms
Downstairs: 35 - 40
Upstairs: 41 - 46
14. Superior Clifftop rooms 30 - 34
15. Superior Clifftop rooms 25 - 29
16. Staff utility area
17. Sea track

Resort Map





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