

PRIVATE DINING ROOM

THE VAULT

PRIVATE DINING, MEETINGS, EVENTS AND PARTIES
AT GILT BRASSERIE — NO. 2 CHANCERY CHAMBERS

FOOD AND DRINK

THE FOOD

At The Vault, food is designed to be generous, seasonal and worth gathering for. Drawing on Gilt Brasserie's signature European-inspired menu, our lunch and dinner offerings are elevated, expressive and made to be shared. Highlights include the show-stopping 1kg T-bone with bone marrow butter sauce, duck and morel en croûte, and our towering Bombe Alaska - dishes that create a sense of occasion from the very first bite.

MEETINGS, EVENTS, PARTIES & EVERYTHING IN BETWEEN





65 per person - Breakfast

VIENNOISERIES

Croissant, pain au chocolate, pain au raisin
Seasonal fruit plate, natural yoghurt

MAIN

Big Glory Bay baked salmon, organic scrambled eggs, chives
or
Mushroom a la crème, fried lions mane, crispy pancetta

(Served with)

Confit potato squares
Crushed avocado, lime, soft herbs
Toasted sourdough

BEVERAGE

(charged on consumption)

Barista coffee, tea & herbal infusions
Mimosa
Bloody Mary

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Canapés

Three for 30

Five for 45

Five Savory + Two Sweet for 70

SAVORY

Whipped ricotta on lavosh, thyme
Confit potato squares, saffron aioli
Natural oysters, mignonette, lemon
Gilda, green olive, anchovy
Salt cod croquette, tartare
Octopus skewer, spiced marie rose
Tuna tartare, shallots, chilli, chives
Baked oyster, buttered leeks, beurre noisette, pickles
Cured pork salami
Wagyu beef skewer

SWEET

Choux bun, dark chocolate mousse, hazelnut cremeux
Chocolate torte, crème fraîche
Doughnut, preserved cherries, vanilla Chantilly

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115 per person - Sharing

Baguette ~ confit garlic & parsley butter

ENTRÉES

Sicilian crudo, market fish, salted capers, lemon, olive oil
Wagyu beef tongue, salsa verde, oregano

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Seafood cocktail, octopus and mussels, spiced marie rose
Escalivada, roasted capsicum, aubergine, anchovy

MAINS

Tomato vodka sauce rigatoni, tomato, paprika, chilli, Parmesan
Market fish, sauce normande
8 hour braised short rib, escargots à la bourguignonne, lions mane

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Simple green salad, French vinaigrette
Pommes frites
Parmesan beignets, pimento

DESSERT

Chocolate mousse, chocolate shavings, vanilla cream

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135 per person - Sharing

Baguette ~ confit garlic & parsley butter

ENTRÉES

Sicilian crudo, market fish, salted capers, lemon, olive oil
Seafood cocktail, octopus and mussels, spiced marie rose

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Pork & duck rilette, pickled cauliflower, mustard
Grilled tiger prawns, 'nduja chilli butter, parsley
Escalivada, roasted capsicum, aubergine, anchovy

MAINS

Green pea & French bean casarecce, pecorino, herbs
Market fish, sauce Normande
Lake Ōahu wagyu t-bone, bone marrow butter sauce
Roast duck en croûte, morel & pistachio

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Chopped green salad, kale, Parmesan, grated egg
Pommes frites
Parmesan beignets, pimento

DESSERTS

Paris-Brest, chocolate mousse, hazelnut cremeux
Whole Bombe Alaska

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ELEVATE YOUR EXPERIENCE & ADDITIONS

Market oysters -natural, Cabernet Sauvignon mignonette / 36 half doz

Riwaka black périgord truffle - available winter

CONTINENTAL CHEESES

Choose three / 15pp

Served with fennel tortas, baguette & appropriate garnishes

Comté – hard, cow's, Jura

Tête de Moine – semi-hard, cow's, Switzerland

Truffled Brie de Meaux – soft, cow's, Ile-de-France

Pont L'Évêque – soft washed-rind, cow's, Normandy

St Agur – blue-veined, cow's, Auvergne

Crottin de Chèvre – soft, goat's, Loire Valley

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WELCOME DRINKS

We recommend choosing a welcome drink prior to your event in order for an offering to be available when guests arrive

COCKTAILS

Martini – gin or vodka, fino vermouth, orange bitters /24

Cosmopolitan – vodka, cranberry, orange /23

Negroni – gin, rosso vermouth, campari /24

Paloma – tequila, grapefruit, yuzu, prickly pear /23

CHAMPAGNE & SPARKLING

Louis Roederer ‘Collection 244’ /178

Ruinart Blanc de Blanc /250

Bollinger ‘Special Cuvée’ /265

Florence Duchêne Brut Reserve, Vallee de la Marne /170

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Ca’di Rajo Valdobbiadene Prosecco Superiore DOCG Italy /80

Quartz Reef Méthode Traditionnelle Zero Dosage, Central Otago /110

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Gosset Grand Rosé /260

Jousset ‘Rose-a-lies’ Pet Nat, Loire, France /120

Nautilus Vintage Rosé Méthode Traditionnelle, Marlborough /110

BEER

Estrella Damm /14

Kronenbourg 1664 /12

McLeod’s ‘Paradise’ Pale Ale /12

NON-ALCOHOLIC

Sawmill Bare Beer 0% /12

Pentire Spritz /18

Blueberry and Elderflower Smash (Seasonal) /17

NON #1 Salted Raspberry & Chamomile (75cl) /80

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WINE CHOICES

We can recommend wines within your price bracket either in advance or on the day

White *(we recommend offering two choices)*

Choose a price bracket and preference (European / NZ / Mix)

\$70 - 100

\$100 - 150

\$150 - 200

bespoke \$200+*

Rosé *(we recommend offering one choice)*

Choose a price bracket and preference (European / NZ / Mix)

\$80 - 100

\$100 - 190

Red *(we recommend offering two choices)*

Choose a price bracket and preference (European / NZ / Mix)

\$75 - 110

\$110 - 160

\$160 - 220

bespoke \$220+*

**Special bottles, rare vintages can be sourced on request*

AFTERS

Sweet wine

Port

Dessert cocktails

Whisky/ Cognac/ Armagnac

All beverages are charged on consumption

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TEL: 09 300 3126

EVENT ENQUIRIES: EVENTS@GILTBRASSERIE.NZ