

GILT BRASSERIE
NO. 2 CHANCERY CHAMBERS

GILT

Events

SPACES

THE OVAL

Semi-Private Dining Space
Capacity: 12 People



SPACES

LOWER LEVEL

Half Venue Space
Capacity: 24 People



SAMPLE SET SHARING MENUS

Our menus are designed to be shared and feature our classic and signature Gilt dishes.

Bespoke menus are available on request.

\$95 PER PERSON

Baguette – brown sage butter

ENTRÉES

Sicilian crudo, market fish, salted capers, lemon olive oil

Maiale tonnato, fried sage, lemon

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Fried carrot, mascarpone, capers, chilli, garlic

Roasted brussels sprouts, broccoli verde, parsley, lemon

MAINS

Tomato vodka sauce rigatoni, tomato, paprika, chilli, Parmesan

Market fish, ratatouille, bisque cream, basil

Chicken piccata, lemon, sage, fried capers

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Chopped green salad, kale, Parmesan, grated egg

Pommes frites

Parmesan beignets, pimento

DESSERT

Paris-Brest, chocolate mousse, hazelnut crémeux

Gilt doughnut, vanilla crème pâtissière

\$125 PER PERSON

Baguette – brown sage butter

ENTRÉES

Sicilian crudo, market fish, salted capers, lemon olive oil

Seafood cocktail, octopus, mussels, spiced Marie Rose

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Duck liver parfait, chutney, cornichon

Fried carrot, mascarpone, capers, chilli, garlic

Tomato Schnitzel, tomato butter sauce

MAINS

Tomato vodka sauce rigatoni, stracciatella, Parmesan

Wagyu Sirloin, sauce au poivre

Market Fish, ratatouille, bisque cream, basil

Veal saltimbocca, prosciutto, sage

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Chopped green salad, kale, Parmesan, grated egg

Pommes frites

Parmesan beignets, pimento

DESSERTS

Paris-Brest, chocolate mousse, hazelnut crémeux

Zabaglione, strawberry granita

ADDITIONS

Glass of Louis Roederer champagne on arrival /28

Market oysters, served natural

Half Doz /36

Dozen /72

Salt cod croquettes /4ea

CONTINENTAL CHEESES

A selection of seasonal cheeses, served with fennel tortas, baguette, parchment crackers & appropriate garnishes

One for 15

Three for 36

Six for 65

TERMS

For functions/events in the **semi-private dining area** comprising 10 or more guests, it is imperative to select one of our sharing set menus.

For functions/events comprising 11 or more guests in our **main dining area**, it is imperative to select one of our sharing set menus.

Groups totalling 16 or more guests are obligated to pre-select their wines at least 7 days prior to the event or indicate a style and price point to your event manager prior to the event.

A pre-authorisation of \$50 per person is required for groups ranging from 10 to 14 individuals.

For groups of 12 or more in the restaurant or when dining in our semi-private dining room a service charge of 8% is added to the final bill.

A pre-authorisation of \$100 per person is required for groups ranging from 15 to 30 individuals.

For bookings, please email events@giltbrasserie.nz





TERMS & CONDITIONS

CONFIRMATION OF BOOKING

Bookings are considered confirmed upon receipt of signed terms and completed pre-authorisation.

Any minimum spend agreement is outlined at the time of booking and confirmed via email. This amount includes GST at the prevailing rate but excludes service charge fees of 8%.

All minimum spends must be used for food and beverages consumed during the event.

DEPOSITS & PAYMENT

Gilt Brasserie requires a pre-authorisation for group bookings. A secure payment link will be sent via email. We require this to be completed in order to proceed with the reservation.

The bill must be settled in full on the date of the booking unless prior arrangements have been made.

A single bill is issued per booking unless otherwise agreed beforehand. An 8% service charge fee is applied to the total bill for all events/group bookings.

FINAL SELECTION

Details such as attendee numbers, event duration, menu selections, and beverage choices must be confirmed in writing by the client 14 days prior the event or unless discussed with the restaurant team.

For groups of 12 or more, on our set menus options must be selected. Bespoke menus can be arranged with prior notice and approval from the restaurant.

For groups of 16 or more, we require that you pre-select your wines to ensure availability or indicate a style and price point to your event manager so we can recommend a selection at the time of your event. Additional beverage and wines can be ordered on the day and will be subject to availability.

The same menu must be chosen for all guests, with accommodations made for dietary requirements. Any dietary needs must be communicated at the menu selection stage, at least 48 hours before the event.

Final guest numbers must be confirmed 48 hours in advance. Any decrease in guest numbers must be notified; otherwise, charges will apply. The restaurant will try to accommodate increases in guest numbers but cannot guarantee availability.

Menus are subject to seasonal changes and price increases.

CANCELLATION POLICY FOR DEPOSITS

Cancellations within 24 hours of the event incur a cancellation fee of 100% of the pre-authorised amount.

CAKE POLICY

A cakeage fee of \$10 per person applies to all BYO cakes. Notification must be provided in writing before the booking date.

ALLERGIES & INTOLERANCES

Allergies and intolerances must be communicated to the restaurant at least 48 hours before the booking.

Guests with severe allergies should be aware of potential allergen presence despite precautions taken. Bespoke orders cannot be guaranteed allergen-free.

THIRD PARTY SUPPLIERS

Permission and consent are required for any external contractors (e.g. florists, photographers, bands) attending the event.

Contractors must coordinate with the events manager for delivery, setup, and breakdown.

DECORATIONS

Glitter, sparkles, candles, balloons or confetti are not allowed in any areas without prior permission.

Damages caused by guests will be their responsibility and may incur additional fees for clean up.

GUEST CONDUCT

Several of our group reservations are scheduled for our primary dining area. Please note that this area is not reserved exclusively, hence it may not be suitable for speeches.

We kindly request that guests maintain appropriate behavior. The Restaurant retains the right, at its sole discretion, to deny entry or ask guests to leave if their conduct is deemed unsuitable at any time.

These terms and conditions are designed to ensure a smooth and enjoyable event experience for all parties involved.

SIGNED _____

DATE ____ / ____ / ____



events@giltbrasserie.nz
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