

PRIVATE DINING ROOM

THE VAULT

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

CONTENTS

P3. INTRODUCTION

P4. ABOUT GILT BRASSERIE

P9. THE VAULT

P12. FOOD AND DRINK

P19. CONTACT

All events are subject to our current booking terms and conditions, which will be provided as part of the booking process.

Please contact our Events Manager for a copy.

INTRODUCTION

ABOUT GILT BRASSERIE

Set within the historic Chancery Chambers, Gilt Brasserie brings refined yet relaxed dining to the heart of the city. Created by Josh and Helen Emmett, it reflects their love of timeless hospitality and European charm. The menu reimagines brasserie favourites, from king crab pappardelle to classic steak frites. Whether you're lingering over a long lunch or enjoying a martini at the bar, Gilt is a place to settle in and savour.

MEETINGS, EVENTS, PARTIES & EVERYTHING IN BETWEEN





PRIVATE DINING

Gilt Brasserie's dedicated private dining room, The Vault, is an elegant and discreet space located just off the main dining room. Designed for both seated and standing events, it's ideal for hosting corporate functions, milestone celebrations, or client lunches. The Vault offers a versatile setting for everything from breakfast briefings and business lunches to intimate dinners and cocktail receptions.

MEETINGS, EVENTS, PARTIES & EVERYTHING IN BETWEEN

MEETINGS

The Vault takes business out of the office and into a space that blends privacy with purpose.

With a boardroom-style setup and Gilt's signature service, it's ideal for client lunches, team strategy days or working breakfasts, where every detail feels considered.

MEETINGS, EVENTS, PARTIES & EVERYTHING IN BETWEEN





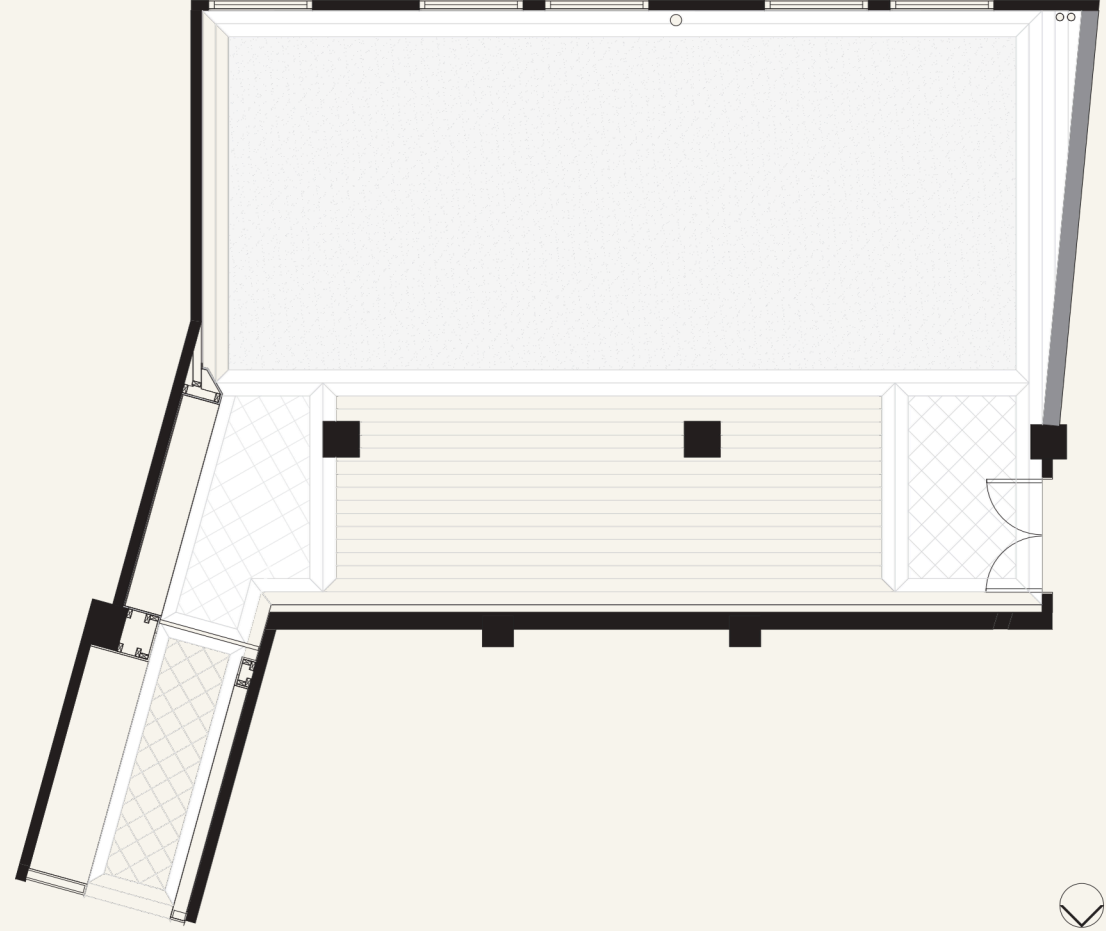
EVENTS

The Vault offers a private and polished space that sets the tone. It combines exclusivity with flexibility. With bespoke menus and a curated wine list featuring magnums and rare cuvées, The Vault allows you to host with confidence, with an ideal backdrop for impactful moments that feel intimate and special.

MEETINGS, EVENTS, PARTIES & EVERYTHING IN BETWEEN

PARTIES

Martinis on call, a cocktail lounge-style setup, show-stopping menus and large-format wines set the scene for birthdays, engagements and everything worth toasting. And yes, the ‘Thirsty’ button is dangerously real. Long lunches, late-night toasts... this is where the party begins.



MEETINGS, EVENTS, PARTIES & EVERYTHING IN BETWEEN

THE VAULT



THE VAULT

THE VAULT IS THE PERFECT SPACE
FOR HOSTING SPECIAL OCCASIONS,
INTIMATE CELEBRATIONS AND
PROFESSIONAL FUNCTIONS.



88SQM
TOTAL FLOORSPACE



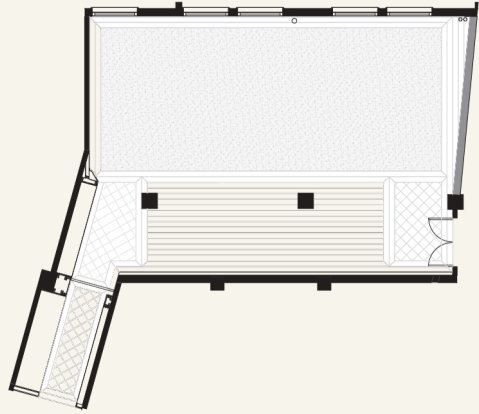
SEATED
UPTO 24 GUESTS



COCKTAIL
UPTO 45 GUESTS

BREAKFAST MEETING: 8AM-11AM
LUNCH: MIDDAY-4.30PM
DINNER: 6PM-LATE

Our flexible floorplan can accommodate many events and the space can be customised to suit your needs. Work with our stylist or leave it to us – either way The Vault is sure to make a lasting impression.



A 65-INCH SCREEN AND SOUND BAR IS
AVAILABLE FOR AN ADDITIONAL FEE.

TAILORED EXPERIENCES



BREAKFAST

Perfect for team sessions or client catch-ups. With freshly baked pastries, and a plated menu in a quiet, well-equipped space that keeps the focus where it should be.



PRIVATE EVENTS

Whether it's a brand launch, media event or something more personal, The Vault adapts to your occasion. With refined menus, exclusive wines and a polished setting, your event is in good hands.



MEETINGS

Take business out of the boardroom. The Vault is equipped with AV, a large screen and Wi-Fi, offering a professional yet inviting space for focused conversation, planning sessions or presentations.



PARTIES

For celebrations that feel elevated but effortless, The Vault delivers. Long lunches, cocktail evenings or intimate dinners. Complete with large-format wines, share-style menus and a martini button.

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

Mt Cook Alpine baked salmon, organic scrambled eggs, chives
or
Mushroom a la crème, fried lions mane, crispy pancetta

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(Served with)

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

BEVERAGE

(charged on consumption)

Barista coffee, tea & herbal infusions
Mimosa
Bloody Mary

GILT BRASSERIE
NO. 2 CHANCERY CHAMBERS



Canapés

Three for 30

Five for 45

Five Savory + Two Sweet for 70

S A V O R Y

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

GILT BRASSERIE
NO. 2 CHANCERY CHAMBERS



115 per person - Sharing

Baguette brown sage butter

ENTRÉES

Sicilian crudo, market fish, salted capers, lemon, olive oil
Maiale tonnato, fried sage, lemon

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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 beef short rib, escargots à la bourguignonne, lions mane

~

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

DESSERT

Chocolate mousse, chocolate shavings, vanilla cream

GILT BRASSERIE
NO. 2 CHANCERY CHAMBERS



135 per person - Sharing

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
Grilled tiger prawns, 'nduja chilli butter, parsley
Escalivada, roasted capsicum, aubergine, anchovy

MAINS

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

GILT BRASSERIE
NO. 2 CHANCERY CHAMBERS



145 per person - Individually Plated Entées, Mains, Dessert

Baguette-confit garlic & parsley butter

ENTRÉES (choice of)

Salt cod croquettes

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

Duck liver parfait terrine, chutney, cornichon

Escalivada, roasted capsicum, aubergine, anchovy

MAINS (choice of)

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

Lake Ōahu wagyu sirloin, sauce au poivre

Market fish, sauce normande

Simple green salad, French vinaigrette

Parmesan beignets, pimento

Roasted brussels sprouts, broccoli verde, parsley, lemon

DESSERTS (choice of)

Paris-Brest, chocolate mousse, hazelnut cremeux

Baked Alaska, Neapolitan

Zabaglione, rhubarb & hibiscus granita

GILT BRASSERIE
NO. 2 CHANCERY CHAMBERS



ELEVATE YOUR EXPERIENCE & ADDITIONS

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

Riwaka black périgord truffle - available winter

CONTINENTAL CHEESES

Choose three / 15pp

A seasonal selection of French artisanal cheeses

Served with lavosh, baguette, honeycomb, and homemade chutney

GILT BRASSERIE
NO. 2 CHANCERY CHAMBERS



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
 Blanc Cosmopolitan – vodka, Yuzu, Cacao /23
 Negroni – gin, rosso vermouth, Campari /25
 Paloma – tequila, grapefruit, yuzu, prickly pear /23

CHAMPAGNE & SPARKLING

Louis Roederer 'Collection 246' /178
 Ruinart Blanc de Blanc / 250
 Bollinger 'Special Cuvée' / 265
 Orban Blanc de Noir Brut / 150

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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 /220
 Nautilus Vintage Rosé Méthode Traditionnelle, Marlborough /110

BEER

Sawmill Pilsner /14
 Kronenbourg 1664 /12
 McLeod's 'Paradise' Pale Ale /12

NON-ALCOHOLIC

Sawmill Bare Beer 0% /12
 Botanist Spritz /18
 NON #1 Salted Raspberry & Chamomile (75cl) /80
 Blueberry and Elderflower Smash (Seasonal) / 17

GILT BRASSERIE
 NO. 2 CHANCERY CHAMBERS



WINE CHOICES \$70 - 115

Our full winelist & additional wines can be selected on the day
(Choose from European / NZ / Mix)

White (we recommend offering two choices)

Neudorf, 'Tiritiri', Nelson, Chardonnay / 80

Carrick, Central Otago, Chardonnay / 98

Mahi, Marlborough, Sauvignon Blanc / 85

Clos Henri 'Otira', Marlborough, Sauvignon Blanc Shield, Nelson, Pinot Gris / 100

Greywacke, Pinot Gris / 100

Neudorf, 'Rosie's Block', Nelson, Albariño / 110

Ata Rangi, Martinborough, Riesling / 115

Joseph Drouhin, Saint-Véran, Burgundy, France, Chardonnay / 98

Domaine Fond Croze, Côtes-du-Rhône Blanc, Rhône, France, Grenache Blanc / 90

Pazo Cilleiro, Galicia, Spain, Albariño / 90

Rosé (we recommend offering two choices)

AIX, Coteaux d'Aix en Provence, France, Grenache, Syrah, Cinsault / 94

Moko Hills 'Kakano', Bendigo, Central Otago, Pinot Noir / 115

Red (we recommend offering two choices)

Château Villefrance, Graves, Bordeaux, France - Merlot, Cabernet Sauvignon / 80

Terre di San Leonardo, Trentino, Italy, Cabernet Sauvignon, Merlot Château / 85

Pesquie 'Terrasses', Côtes-du-Ventoux, Grenache, Syrah / 80

Ederra, Rioja Reserva, Rioja, Spain, Tempranillo / 85

All beverages are charged on consumption

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

GILT BRASSERIE
NO. 2 CHANCERY CHAMBERS



WINE CHOICES \$115 - 160

Our full winelist & additional wines can be selected on the day
(Choose from European / NZ / Mix)

White (we recommend offering two choices)

The Landing, Northland, Chardonnay / 135

Margrain Barrique Fermented, Martinborough, Chardonnay / 120

Novum, Marlborough, Chardonnay / 135

Clos Ostler 'Audrey's', Waitaki, Pinot Gris / 150

Pieropan 'Calvarino' Soave, Veneto, Italy, Garganega / 130

Champalou, Vouvray, Loire, France, Chenin Blanc / 130

Domaine Denis Race, Chablis, Burgundy, France, Chardonnay / 130

Rosé (we recommend offering two choices)

By Ott*, Côtes de Provence, France, Grenache, Cinsault / 118

Novum, Marlborough, Pinot Noir / 120

Red (we recommend offering two choices)

Escarpment, Martinborough, Pinot Noir / 150

Thomson Surveyor, Lowburn, Central Otago, Pinot Noir / 140

Maude 'Kids Block', Wanaka, Central Otago, Pinot Noir / 155

Redmetal 'Basket Press', Hawke's Bay, Syrah / 148

Château Grand Village, Bordeaux Supérieur, Bordeaux, France, Merlot, Cabernet France / 150

Henri Bourgeois, Sancerre Rouge, Loire, France, Pinot Noir / 130

Roches Neuves, Saumur-Champigny, Loire, France, Cabernet France / 140

All beverages are charged on consumption

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

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NO. 2 CHANCERY CHAMBERS



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TEL: 09 300 3126

EVENT ENQUIRIES: EVENTS@GILTBRASSERIE.NZ