

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

Escalivada, roasted capsicum, aubergine, anchovy

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, rhubarb & hibiscus 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.

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.

For bookings, please email events@giltbrasserie.nz







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