GILT BRASSERIE
NO. 2 CHANCERY CHAMBERS

GILT

Events

THE OVAL

Semi-Private Dining Space
Capacity: 12 People



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
Chicken liver pâté, chutney, cornichons
-
Fried carrot, mascarpone, capers, chilli, garlic
Escalivada, roasted capsicum, aubergine, anchovy

MAINS

Tomato vodka sauce rigatoni, tomato, paprika, chilli, Parmesan
Market fish, ratatouille, bisque cream, basil
Chicken piccata, lemon, sage, fried capers
-
Simple green salad, French vinaigrette
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
-
Chicken liver pâté, chutney, cornichons
Fried carrot, mascarpone, capers, chilli, garlic
Tomato schnitzel, tomato butter sauce, basil

MAINS

Tomato vodka sauce rigatoni, stracciatella, Parmesan
Wagyu Sirloin, sauce au poivre
Market Fish, ratatouille, bisque cream, basil
Veal saltimbocca, prosciutto, sage
-
Chopped green salad, kale, Parmesan, grated egg
Pommes frites
Parmesan beignets, pimento

DESSERTS

Paris-Brest, chocolate mousse, hazelnut crémeux
Zabaglione, starwberry 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 selction of seasonal cheeses, served with fennel tortas, baguette, parchment crackers & appropriate garnishes

One for 15
Three for 36
Six for 65

BEVERAGE LIST

Our full wine list, additional wines & cocktails can be selected on the day

(Choose from European / NZ / Mix)

WINE CHOICES $70 - $115

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 100
Shield, Nelson, Pinot Gris / 70
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 one choices)

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

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

All beverages are charged on consumption
*Special bottles, rare vintages can be sourced on request

WINE CHOICES $115 - $160

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 one choice)

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

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








GILT





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