

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.

\$95 PER PERSON

Baguette – confit garlic & parsley butter

ENTRÉES

Market Oysters – Natural, Cabernet Sauvignon mignonette

Sicilian Crudo, Market fish, salted capers, lemon olive oil

Pork & duck rilette, pickled cauliflower, mustard

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Tomato schnitzel, tomato butter sauce, basil

Escalivada, roasted capsicum, aubergine, anchovy

MAINS

Spring pea & asparagus casarecce pecorino, herbs

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

Market fish, sauce Normande

Crumbed lamb cutlets, almond, yoghurt, fried sage

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Simple green salad, French vinaigrette

Pomme frites

Parmesan beignets, pimento

DESSERTS

Paris-Brest, chocolate mousse, hazelnut cremeux

Neapolitan baked Alaska

\$125 PER PERSON

Baguette – confit garlic & parsley butter

ENTRÉES

Market Oysters - Natural, Cabernet Sauvignon mignonette

Sicilian Crudo - Market fish, salted capers, lemon olive oil

Seafood cocktail, octopus and mussels, spiced Marie Rose

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Grilled tiger prawns, 'nduja chilli butter, parsley

Pork & duck rilette, pickled cauliflower, mustard

Tomato schnitzel, tomato butter sauce, basil

Escalivada, roasted capsicum, aubergine, anchovy

MAINS

Spring pea & asparagus casarecce pecorino, herbs

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

Wagyu Sirloin 300g, sauce au poivre

Market fish, sauce Normande

Crumbed lamb cutlets, almond, yoghurt, fried sage

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Chopped green salad, kale, Parmesan, grated egg

Simple green salad, French vinaigrette

Pomme frites

Parmesan beignets, pimento

DESSERTS

Paris-Brest, chocolate mousse, hazelnut cremeux

Neapolitan baked Alaska

ADD-ONS

Glass of Louis Roederer Champagne on arrival /28

The Recipe by Josh Emmett (signed copy) /65

CONTINENTAL CHEESES

Served with fennel tortas, baguette, parchment cracker & 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

Fourme d'Ambert – blue-veined, cow's, Auvergne

Époisses – soft washed-rind, cow's, Burgundy

Sainte Maure – soft, goat's, Loire Valley

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
giltbrasserie.nz