

PRIVATE DINING ROOM

*THE VAULT*

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

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# *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*



# 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

Big Glory Bay baked salmon, organic scrambled eggs, chives  
*or*  
Mushroom a la crème, fried lions mane, crispy pancetta

*(Served with)*

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

#### BEVERAGE

*(charged on consumption)*

Barista coffee, tea & herbal infusions  
Mimosa  
Bloody Mary

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NO. 2 CHANCERY CHAMBERS



Canapés

Three for 30

Five for 45

Five Savory + Two Sweet for 70

#### SAVORY

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 ~ confit garlic & parsley butter

#### ENTRÉES

Sicilian crudo, market fish, salted capers, lemon, olive oil  
Wagyu beef tongue, salsa verde, oregano

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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 short rib, escargots à la bourguignonne, lions mane

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

#### DESSERT

Chocolate mousse, chocolate shavings, vanilla cream

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NO. 2 CHANCERY CHAMBERS



135 per person - Sharing

Baguette ~ confit garlic & parsley butter

#### ENTRÉES

Sicilian crudo, market fish, salted capers, lemon, olive oil  
Seafood cocktail, octopus and mussels, spiced marie rose

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Pork & duck rilette, pickled cauliflower, mustard  
Grilled tiger prawns, 'nduja chilli butter, parsley  
Escalivada, roasted capsicum, aubergine, anchovy

#### MAINS

Green pea & French bean casarecce, pecorino, herbs  
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

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ELEVATE YOUR EXPERIENCE & ADDITIONS

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

Riwaka black périgord truffle - available winter

CONTINENTAL CHEESES

Choose three / 15pp

Served with fennel tortas, baguette & 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

Pont L'Évêque – soft washed-rind, cow's, Normandy

St Agur – blue-veined, cow's, Auvergne

Crottin de Chèvre – soft, goat's, Loire Valley

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## 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

Cosmopolitan – vodka, cranberry, orange /23

Negroni – gin, rosso vermouth, campari /24

Paloma – tequila, grapefruit, yuzu, prickly pear /23

## CHAMPAGNE &amp; SPARKLING

Louis Roederer ‘Collection 244’ /178

Ruinart Blanc de Blanc /250

Bollinger ‘Special Cuvée’ /265

Florence Duchêne Brut Reserve, Vallee de la Marne /170

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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 /260

Jousset ‘Rose-a-lies’ Pet Nat, Loire, France /120

Nautilus Vintage Rosé Méthode Traditionnelle, Marlborough /110

## BEER

Estrella Damm /14

Kronenbourg 1664 /12

McLeod’s ‘Paradise’ Pale Ale /12

## NON-ALCOHOLIC

Sawmill Bare Beer 0% /12

Pentire Spritz /18

Blueberry and Elderflower Smash (Seasonal) /17

NON #1 Salted Raspberry & Chamomile (75cl) /80

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## WINE CHOICES

We can recommend wines within your price bracket either in advance or on the day

White *(we recommend offering two choices)*

Choose a price bracket and preference (European / NZ / Mix)

\$70 - 100

\$100 - 150

\$150 - 200

bespoke \$200+\*

Rosé *(we recommend offering one choice)*

Choose a price bracket and preference (European / NZ / Mix)

\$80 - 100

\$100 - 190

Red *(we recommend offering two choices)*

Choose a price bracket and preference (European / NZ / Mix)

\$75 - 110

\$110 - 160

\$160 - 220

bespoke \$220+\*

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

## AFTERS

Sweet wine

Port

Dessert cocktails

Whisky/ Cognac/ Armagnac

*All beverages are charged on consumption*

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# TERMS & CONDITIONS

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## DEPOSIT & CONFIRMATION

To secure your booking, you will be required to pay a \$300 deposit. You will be sent a secure payment link for the deposit amount, which must be paid in full within 7 days of receipt.

Bookings will only be regarded as confirmed when the deposit is received in full, along with the signed terms.

We will tentatively hold the date of your booking for a maximum of 7 days once the deposit has been sent.

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## SERVICE FEE

Gilt Brasserie charges an 8% service fee for functions to cover all aspects of event management which includes coordinating the event, personalisation of menus, and providing a dedicated service team for your event.

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## CANCELLATION POLICY

Any cancellations must be in writing to the Event Manager. Any third-party costs or invoices Gilt Brasserie has incurred in carrying out this agreement up to the time of cancellation, together with the time-based cancellation fee set out below

- Less than 7 days before the event – 25% of the set menu cost
- 7 to 14 days before the event – 100% of the deposit
- 14 to 28 days before the event – No cancellation fee
- More than 28 days before the event – No cancellation fee

Please note: the final number of guests must be confirmed at least 48 hours before your booking. This confirmed number will be used to calculate your final menu charges.

FOR BOOKINGS, PLEASE EMAIL  
EVENTS@GILTBRASSERIE.NZ

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## 7- 14 DAYS PRIOR - FINAL SELECTIONS

Your Event Manager will make contact to reconfirm the number of attendees, confirm the menu, beverage and wine selections.

We require that you choose the same menu for all members of your party, but we will accommodate any dietary requirements.

It may be necessary to make some seasonal changes to the menu between the date of your menu selection and your event.

Once the menu has been confirmed, we require that all the guests' dietary requirements are confirmed in writing to the Event Manager no later than 10 days prior to your event.

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## 48 HOURS PRIOR - GUEST NUMBERS

Final guest numbers need to be confirmed 48 hours prior. Please note that the number of people you confirm at this point will be the number of set menus you are charged for.

If you need to increase guest numbers, we will make every reasonable endeavour to accommodate, but we cannot be held responsible for failure to provide such accommodations and will charge accordingly.

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## ALLERGIES & DIETARY REQUIREMENTS

Any guest allergies and dietary requirements should be clearly notified in writing to the Event Manager.

The server must also be made aware of these guests before placing any order for additional food or beverages.

Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Any bespoke orders requested cannot be guaranteed as entirely allergen-free and will be consumed at the guest's own risk.

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## 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 Event Manager for delivery, setup, and breakdown.

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## FINAL PAYMENT

Your bill must be settled in full on the date of the booking unless otherwise arranged in advance. Set menu charges: As a minimum, you will be charged for the number of guests you confirmed 48 hours prior to your event. There is a strict one bill, one payment per booking policy.

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## 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.

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## GUEST CONDUCT

We kindly request that guests maintain appropriate behaviour. 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.

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## DAMAGES

You and your guests agree to be responsible for and shall compensate Gilt Brasserie for all damages occasioned to the restaurant or its fixtures and fittings caused by any act, default, or negligence of you or your guests.

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



GILT BRASSERIE — NO. 2 CHANCERY CHAMBERS

TEL: 09 300 3126

EVENT ENQUIRIES: [EVENTS@GILTBRASSERIE.NZ](mailto:EVENTS@GILTBRASSERIE.NZ)