PRIVATE DINING ROOM

THE VAULT

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



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



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

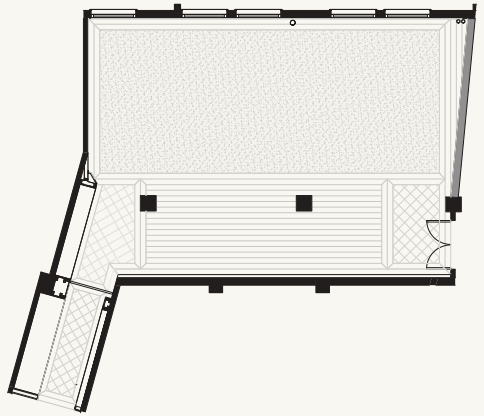
88SQM
TOTAL FLOORSPACE

SEATED
UP TO 24 GUESTS

COCKTAIL
UP TO 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.

THE VAULT

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
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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

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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

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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
A seasonal selection of French artisanal cheeses
Served with lavosh, baguette, honeycomb, and homemade chutney

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135 per person - Festive Sharing

Baguette ~ brown sage butter

ENTRÉES
Sicilian crudo, market fish, salted capers, lemon, olive oil
Grilled courgette, whipped ricotta, lemon, basil
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Beef tartare, salted capers, shallots, dijon, chives
Grilled tiger prawns, 'nduja chilli butter, parsley
Tomato schnitzel, tomato butter sauce, basil

MAINS
Crayfish conchiglioni, tomato vodka sauce
Market fish, sauce normande
Bistecca alla Fiorentina, bone marrow butter sauce
Porchetta, wild fennel, sage, black pepper, lemon
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Chopped green salad, kale, Parmesan, grated egg
Pommes frites
Confit potato squares

DESSERT
Chocolate mousse, chocolate shavings, vanilla cream
Whole bombe Alaska

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NO. 2 CHANCERY CHAMBERS

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145 per person - Individually Plated

Baguette -brown sage butter

ENTRÉES (choice of)
Sicilian crudo, market fish, salted capers, lemon, olive oil
Beef tartare, salted capers, shallots, dijon, chives
Tomato schnitzel, tomato butter sauce, basil

MAINS (choice of)
Peppered filet mignon, smoked bacon, sauce au poivre
Market fish, sauce Normande
Tomato vodka sauce rigatoni, stracciatella, Parmesan

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SIDES
Green asparagus, butter sauce
Parmesan beignets, pimentón
Chopped green salad, parmesan, grated egg yolk
Pommes frites

DESSERTS (choice of)
Zabaglione strawberry granita
Paris-Brest, chocolate mousse, hazelnut crèmeux

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145 per person - Individually Plated Mains & Desserts

Baguette -brown sage butter

ENTRÉES (shared)
Sicilian crudo, market fish, salted capers, lemon, olive oil
Beef tartare, salted capers, shallots, dijon, chives
Tomato schnitzel, tomato butter sauce, basil
Grilled tiger prawns, 'nduja chilli butter, parsley

MAINS (choice of)
Peppered filet mignon, smoked bacon, sauce au poivre
Market fish, sauce Normande
Tomato vodka sauce rigatoni, stracciatella, Parmesan

~

SIDES
Green asparagus, butter sauce
Parmesan beignets, pimentón
Chopped green salad, parmesan, grated egg yolk
Pommes frites

DESSERTS (choice of)
Zabaglione strawberry granita
Paris-Brest, chocolate mousse, hazelnut crèmeux

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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
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

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WINE CHOICES $70 - 115
Our full wine list & 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 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 two 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*

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WINE CHOICES $115 - 160
Our full wine list & 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 one choice)
By Ott*, Côtes de Provence, France, Grenache, Cinsault / 118
Novum, Marlborough, Pinot Noir / 120
$80 - 100
$100 - 190

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
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TEL: 09 300 3126
EVENT ENQUIRIES: EVENTS@GILTBRASSERIE.NZ