

PRIVATE DINING ROOM

THE VAULT

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

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

Mt Cook Alpine 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

GILT BRASSERIE
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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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115 per person - Sharing

Baguette ~ brown sage butter

ENTRÉES

Sicilian crudo, market fish, salted capers, lemon, olive oil
Maiale tonnato, fried sage, lemon

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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 beef 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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135 per person - Sharing

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
Grilled tiger prawns, 'nduja chilli butter, parsley
Escalivada, roasted capsicum, aubergine, anchovy

MAINS

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

A seasonal selection of French artisanal cheeses

Served with lavosh, baguette, honeycomb, and homemade chutney

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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

Le Tribute Olive Lemonade 10

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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 Shield, Nelson, Pinot Gris / 100
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
Moko Hills 'Kakano', Bendigo, Central Otago, Pinot Noir / 115

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

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 two choices)*

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

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TEL: 09 300 3126

EVENT ENQUIRIES: EVENTS@GILTBRASSERIE.NZ