



ARTISAN

AT BOLTON HOTEL

PRIVATE DINING GUIDE

ARTISAN

MAINS

LUMINA LAMB SOLO
55-DAY Aged Beef Filet
Potted Oysters

18-2118



HONEST INGREDIENTS. CLASSICALLY REFINED.



From intimate gatherings to exclusive canapé receptions, experience the seasonal flavours and authentic Kiwi-Pacific-influenced cuisine of Artisan at Bolton Hotel. Relax in the sophisticated comfort of Artisan, the elegant Rita Angus room or the spacious Mowbray and Bowen rooms as you indulge in Artisan's creative menus.



CANAPÉ MENU

Minimum of 10 people. Prices are per person.

	SERVED OVER 1 HOUR	SERVED OVER 1.5 HOURS
4 CHOICES	\$ 24	\$ 26
5 CHOICES	\$ 27	\$ 29
7 CHOICES	\$ 31	\$ 33

MEAT

- Lamb Wellington, mint labneh
- Confit duck rillettes on crostini, rhubarb relish
- Rare beef sliders, pickle, horseradish cream
- KFC Korean fried chicken, gochujang mayo

SEAFOOD

- Market fish ceviche with lime, coconut & coriander
 - Chilli prawn & coriander spring rolls with nam jim dipping sauce
 - Crumbed fish goujons, salsa verde mayo
- Cured Ora King salmon, blinis, capers, red onion, crème fraiche

VEGETARIAN

- Mushroom, Parmesan & mascarpone goujeres
- Kikorangi blue cheese, pear and rocket bruschetta with Awatoru honey
 - Tomato, basil & Parmesan bruschetta
- Caprese brochette with mozzarella, tomato, basil & balsamic reduction

SWEET

- Handmade chocolate truffles
 - Assorted macarons
- White chocolate & berry profiteroles
- Lemon tartlets, raspberry mascarpone

PRIVATE DINING SET MENU

Minimum of 8 people

2 COURSE <i>entrée & main or main & dessert</i>	\$ 70 per person
3 COURSE <i>entrée, main & dessert</i>	\$ 85 per person
3 COURSE DELUXE <i>includes fresh shucked oysters to start and a sorbet palate cleanser between the entrée and main</i>	\$ 95 per person

TO START

Artisan ciabatta, Lewis Road creamery garlic butter
included with all private dining set menus

ENTRÉES

Mini mezze, baba ganoush, mint yoghurt, olives, salsa, flatbread (V, VGO)
Whole tiger prawns, lemongrass, lime & red curry crème fraîche (GF)
Kawakawa cured king salmon tartare, dill labneh, pickled cucumber

MAINS

Pan-fried fresh catch, parsnip puree, chimichurri, kumara allumettes (GF, DF)
55-day aged beef fillet medium rare, pommes mousseline, char-grilled broccolini, bearnaise sauce, jus (GF)
Spiced chickpea & winter vegetable pithivier, romesco sauce, burrata (VG, VGO)
Pork belly, celeriac purée, apple cider pickled pear, shallot & grain mustard jus (GF)

DESSERT

Lemon brûlée tart, raspberry sorbet, meringue
Chocolate Mousse, hazelnut crumb, thyme and mandarin gel (VG)

SUPPLEMENTS

Amuse bouche	\$ 6.5 per person
Cheese course	\$15 per person

V vegetarian | VG vegan | GF gluten free | DF dairy free
VGO vegan option available | GFO gluten free option available
DFO dairy free option available

ADDITIONAL EQUIPMENT

*Holding a special event or presentation?
Enhance your dinner with speeches and your own music.*

AVAILABLE ON REQUEST

Lectern hire <i>Subject to availability</i>	\$ 80 per day/night
Microphone hire <i>Subject to availability</i>	\$ 60 per day/night
Use of the sound system	\$100 per day/night

BEVERAGE PACKAGES

Minimum of 20 people. Prices are per person.

REFRESHMENT PACKAGE

Our refreshment package offers ample choice to keep your guests' thirsts quenched with house red and white wine, a selection of beers and cider, fruit juice, water and soft drinks.

INDULGENCE PACKAGE

Spoil your guests with premium New Zealand wines, including Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Merlot and Rosé. Plus, a selection of international and local Wellington craft beer and cider, fruit juice, water, and soft drinks.

1 HOUR	\$ 29	\$ 39
1.5 HOURS	\$ 34	\$ 45
2 HOURS	\$ 39	\$ 51
3 HOURS	\$ 47	\$ 62
4 HOURS	\$ 51	\$ 68

ADDITIONAL EXTRAS

Add a glass of New Zealand bubbles on arrival	\$ 10 per person
Add a glass of premium New Zealand bubbles on arrival	\$ 14 per person

FOR FURTHER INFORMATION
PLEASE CONTACT US AT

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ARTISANRESTAURANT.CO.NZ

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