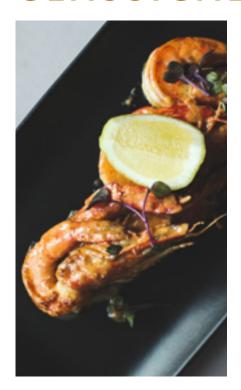




# HONEST INGREDIENTS. CLASSICALLY REFINED.



From intimate gatherings to exclusive canapé receptions, experience the seasonal flavours and authentic Kiwi-Pacifica-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 I HOUR	SERVED OVER 1.5
			HOURS
	4 CHOICES	\$ 2 4	\$ 2 6
	5 CHOICES	\$ 2 7	\$ 2 9
•	7 CHOICES	\$ 3 1	\$ 3 3

#### 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
- $\hbox{\bf \cdot} \ Lemon \ tartlets, \ raspberry \ mascarpone$

PRIVATE DINING CANAPÉ MENU

## PRIVATE DINING SET MENU

Minimum of 8 people

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

PRIVATE DINING SET MENU

# ADDITIONAL EQUIPMENT

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

### AVAILABLE ON REQUEST

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

PRIVATE DINING EQUIPMENT

# BEVERAGE PACKAGES

Minimum of 20 people. Prices are per person.

### REFRESHMENT PACKAGE

### INDULGENCE 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.	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	\$ 3 4	\$ 4 5
2 HOURS	\$ 3 9	\$51
3 HOURS	\$ 4 7	\$62
4 HOURS	\$ 5 1	\$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

PRIVATE DINING BEVERAGE PACKAGES

# FOR FURTHER INFORMATION PLEASE CONTACT US AT

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