



# 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

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

## ENTRÉES

Seared scallops with parsnip purée, sauce vierge, micro herbs (GF)  
Pan-fried halloumi with poached rhubarb, pistachio, mint, basil and cashew butter (VGF)

## MAINS

Fresh catch with pea purée, salt cured capers, kumara allumettes and pomegranate gastrique (GF, DF)  
Beef eye fillet, served medium rare with pancetta wrapped green beans, pommes purée, Café de Paris butter and jus (GF)  
Summer vegetable pithivier with whipped ricotta, broccolini, roasted beetroot ketchup and pine nuts (V, VGO)

## DESSERT

Macaron verrine trifle of vanilla custard, mango, lemon curd, Sauternes jelly & hibiscus macaron (GF)  
Milk chocolate crèmeux served on a brownie base with raspberry sorbet & bubble tuile (VGF)

## 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.*

<b>1 HOUR</b>	\$ 29	\$ 39
<b>1.5 HOURS</b>	\$ 34	\$ 45
<b>2 HOURS</b>	\$ 39	\$ 51
<b>3 HOURS</b>	\$ 47	\$ 62
<b>4 HOURS</b>	\$ 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

[dine@artisanrestaurant.co.nz](mailto:dine@artisanrestaurant.co.nz)

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