



ARTISAN

AT BOLTON HOTEL

PRIVATE DINING GUIDE

CANAPÉ MENU

Minimum of 20 people. Prices are per person.



**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.



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

MEAT

- Lamb shoulder croquettes, mint gel
- Pork belly bites, whiskey barbeque glaze GF DF
- Rare beef sliders, pickle, horseradish cream
- KFC Korean fried chicken, gochujang mayo

SEAFOOD

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

VEGETARIAN

- Mushroom, parmesan & mascarpone gougères v
- Kikorangi blue cheese, pear and rocket bruschetta with Awatoru honey v
- Crostini, roasted beets, honey ricotta, pistachio & orange oil v
- Caprese brochette with mozzarella, tomato, basil & balsamic reduction v GF

SWEET

- Handmade chocolate truffles v
- Assorted macarons v
- White chocolate & berry profiteroles v
- Lemon meringue tartlets v

V vegetarian | VG vegan | GF gluten free | DF dairy free
VGO vegan option available | GFO gluten free option available
DFO dairy free option available | Please contact our team for specific dietary requests.

PRIVATE DINING SET MENU

Minimum of 8 people

2 COURSE <i>entrée & main or main & dessert</i>	\$ 75 per person
3 COURSE <i>entrée, main & dessert</i>	\$ 90 per person
3 COURSE DELUXE <i>includes fresh shucked oysters (subject to availability) to start and a sorbet palate cleanser between the entrée and main</i>	\$ 100 per person

ENTRÉES

Chilled salmon confit, Martini jelly, cucumber consommé & Ora King Caviar (GF,DF)

or

Kimchi fritters, sprouts, mint, toasted peanuts, lime & black sesame (VG)

MAINS

Eye fillet of beef served medium rare, creamy mash, stilton cream, jus, broccolini (GF)

or

Fresh catch with tomato, fennel & chilli sugo, potato & Rouille on crouton (DF)

or

Portobello 'en croute' with truffle cream cheese, cashew romesco, mushroom ketchup & baby carrots (V,VGO)

DESSERT

White chocolate & whiskey croissant & butter pudding, cinnamon ice-cream & salted caramel shard (V)

or

Classic crème brûlée with orange shortbread (V,GFO)

OPTIONAL SUPPLEMENTS

Amuse bouche	\$ 6.5 per person
--------------	-------------------

Please note, our private dining menu is subject to seasonal changes.

Have something specific in mind? Or wish to alter the menu?

Please contact our team and we can provide a unique quote.

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, beer, 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 international and local craft beer, cider, fruit juice, water, and soft drinks.

1 HOUR	\$ 33	\$ 43
1.5 HOURS	\$ 38	\$ 49
2 HOURS	\$ 43	\$ 55
3 HOURS	\$ 51	\$ 66
4 HOURS	\$ 55	\$ 75

ADDITIONAL EXTRAS

Add a glass of New Zealand bubbles on arrival	\$ 13 per person
Add a glass of premium New Zealand bubbles on arrival	\$ 17 per person

FOR FURTHER INFORMATION

PLEASE CONTACT US AT

dine@artisanrestaurant.co.nz

+64 4 462 3785



Level 1, Bolton Hotel, 12 Bolton Street, Wellington
+64 4 462 3785 | dine@artisanrestaurant.co.nz

ARTISANRESTAURANT.CO.NZ

ARTISAN
AT BOLTON HOTEL