

FUNCTIONS AND EVENTS





Pilkingtons is a unique garden oasis – a utopia of calm, elegance and sophistication in the midst of Auckland's urban jungle.

Beautiful sweeping marble steps lead to an intimate courtyard and garden. Providing a beautiful space to host the arrival of your guests, while the award-winning interior architecture and bespoke furnishings lend your event an air of elegance that is difficult to beat.

YOUR EVENT AT PILKINGTONS:

Our boutique inner city venue is available for exclusive use for your event.

We can host a canape function for up to 200 guests through to a smaller intimate dinner for your clients and colleagues, or family and friends.

Our aim is to provide you with the most memorable experience for you and your guests.

Pilkingtons has a wide range of New Zealand and International wine, beer, spirits and Champagne and bubbles to choose from; we can assist with choosing a range of beverages for your event.

We welcome you to visit Pilkingtons and we will go over your vision in more detail, to see how Pilkingtons can host you.

Please contact Vanessa Lomax – vanessa@pilkingtons.co.nz
021 771 481



PILKINGTONS SET MENUS:

'Alternate Serve'
2 courses \$90pp / 3 courses \$100pp

'Guest Selection'
2 courses \$95pp / 3 courses \$105pp

Alternate Serve - Choose 2 of the 3: starters / mains for your guests, plus dessert

Guest Selection – Your guests choose from the selections below

House-made Focaccia whipped herbed butter

STARTER

SNAPPER CEVICHE

leche de tigre, avocado, tortilla gf,df
or SPICED LAMB SKEWERS
hummus, hazelnuts, rocket gf,df
or MUSHROOM WALNUT LENTIL PATE

evoo, sourdough gf,df, v

MAIN

EYE FILLET

melted brie, chimichurri, grilled vegetables ${\rm gf}$ (add \$4pp alt serve)

or GRILLED SNAPPER

farro, verjuice, grape salsa gf,df

or FRIED CRUMBED SPINACH GNOCCHI cauliflower puree, pickled raisins,

crispy kale v

DESSERT

SWEET POTATO PUDDING

coconut custard

BROWNED BUTTER ALMOND TUILES

rewarewa honey mousse, lemon curd



PILKINGTONS CANAPÉS

\$6.5

BAKED POLENTA olive tapenade, sundried tomato (V,VG,GF,DF)

MUSHROOM ARANCINI BALLS truffle mascarpone, parmesan (GF,V)

SPICY SPINACH & FETA FILO CIGARS lemon yoghurt (V)

CARAMELISED ONION & BLUE CHEESE TARTLETS (V)

TEMPURA CAULIFLOWER BITES curried mayo (V,VG,DF)

\$9.5

COCONUT PRAWNS red Thai curry sauce (P)

KOKODA SPOONS (GF,DF,P)

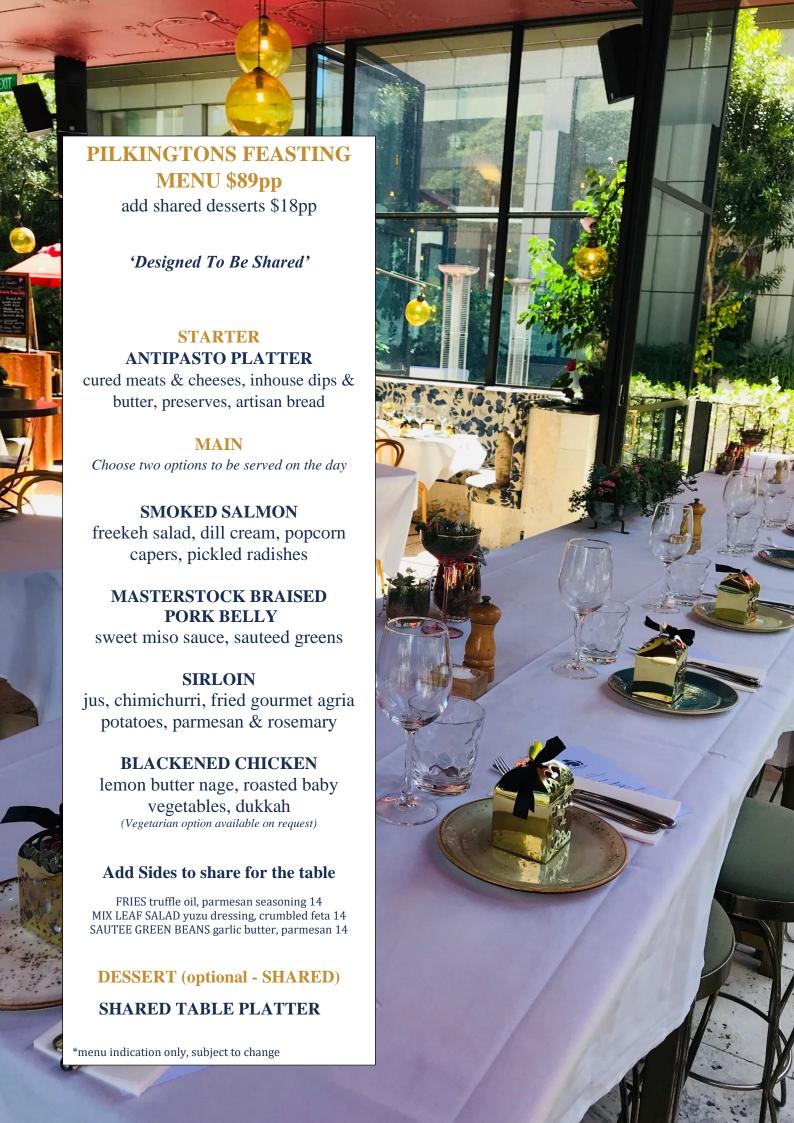
KARAAGE CHICKEN BITES sriracha mayo(GF)

LAMB KOFTA tahini yoghurt (GF,DF)

SALMON PATE salmon caviar, crostini (P)

\$10.5

CHIPOTLE QUINOA SLIDER kewpie mayo, corn salsa (V,Vg*)
CRUMBED FISH SLIDER pickled slaw, dill cream
BBQ BEEF SLIDER bacon chutney, Swiss cheese
FRIED CHICKEN SLIDER spinach, pesto cream
GLAZED HAM SLIDER cranberry sauce, pineapple (nov/dec)





Full Name:		Date & Time of Function:
		Office Ph Number:
Area Required:	☐ Exclusive Event	☐ Not Exclusive – Part Venue
Type of Event:		Number of guests:
Please tick your cho	ice(s) of the following me	nu options:
☐ Canapés		
☐ Set Menu 2 cou	urse 🗆 S	et Menu 3 course
☐ Alternate Serv	e 2 course 🔲 A	Iternate Serve 3 course
☐ Feasting Menu		
☐ Morning Menu		
☐ Special Menu		
Deposit of \$	is required to secure and conditions as set out ITIONS. A booking will be confirme	as confirmed / /2022 with Events Manager. booking – 50% of the minimum spend. below. Signature d upon completion and return of this signed contract, along with the nimum spend requirement will confirm your booking. This amount will be ent.
		00 Evenings of Saturday, Monday – Wednesday; \$11,500 Thursday, Friday his can be arranged by the hour with the events manager.
FUNCTION PAYM end of the event. By a admin fee of 3% will k achieved, the balance card incur 3% credit of CANCELLATIONS Should your event be your event be cancell GUEST NUMBERS final number or actua MUSIC: We welcom can assist with hiring MENUS: Menus are selection and beverage LOSS/DAMAGES, before, during or afte cleaning requirement If, for any reason, Pilk	ENT: Any costs over and a trrangement an invoice can be applied for payment that a must be paid in accordance and surcharge. SECURIT S: Should your event be car cancelled between 8 and 1 ed within 8 weeks of the event of guests attending all forms of entertainment microphones for speeches subject to seasonal change ge prices. Public Holidays is the event. You agree to income a caused by you or attended ingtons is unable to meet it.	be issued on the day after the event and this is due the same day – an is outside these terms and conditions. If the minimum spend is not e to the payment terms and condition listed above. Payments by credit Y: Booking of 21st Birthdays are required to have security at client cost. Incelled up to 12 weeks before your event, the deposit is fully refundable. It weeks before your event, the deposit will be refundable. Should ent, the deposit is non-refundable. In minitial required to the payment of your event, 50% of the deposit will be refundable. In minitial required to the payment of your event, 50% of the deposit will be refundable. In minitial required to the day, the gwill be charged for, whichever is the greater. In and can assist with band and DJ recommendations if required. AV: We if required. It is and Pilkingtons reserves the right to amend the menu, beverage mour a 15% Surcharge. In ot responsible for any loss or damage to guest or client property, demnify Pilkingtons for any breakages, thefts, damages or extraordinary and will pay any costs associated with this within 7 days of the event. It is obligations in respect of any bookings, we reserve the right to cancel
	hout liability and will refund pply for damages, cleaning	any deposits made. or breakages of Pilkingtons property