



PILKINGTONS

NO. 41 SHORTLAND ST.

**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 an 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 \$80pp / 3 courses \$90pp

or

'Guest Selection'

2 courses \$85pp / 3 courses \$95pp

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

or

Guest Selection - Choose your choice starter, main, dessert for your guests

House-made Focaccia with herbed butter

STARTER

TUNA TARTARE

soy mirin, green chilli, sesame seeds,
seaweed spiced potato crisps *gf,df*

or BEEF TATAKI

emulsified egg yolk, mustard seeds,
ponzu, sesame wafers *gf,df*

or HARISSA AUBERGINE

blistered tomatoes, spiced chickpeas,
coconut yoghurt sauce *gf,df, v*

MAIN

EYE FILLET

roasted onion cream, gratin, sauteed kale,
jus *gf* (add \$4pp alt serve)

or PAN FRIED SNAPPER

cherry tomato sauce, green olives, capers,
herbs mojo *gf,df*

or BROWN BUTTER POTATO GNOCCHI

smoked butternut puree, reduced sage
cream, green oil, candied walnuts *v*

DESSERT

ALMOND FINANCIER

chocolate hazelnut ice cream, dulce de
leche, chocolate crumb

BURNT BASQUE CHEESECAKE

coconut ice cream, macaroon, berry
compote

menu indication only, subject to change



PILKINGTONS CANAPÉS

\$6

- MINI DONUTS** parmesan & gruyere custard (V)
- PRESERVED LEMON & RICOTTA FRITTERS** chilli jam (V)
- CHICKPEA PANISSES** romesco (V,VG,GF,DF)
- ARANCINI BALLS** (GF,V)
- SPICY SPINACH & FETA FILO CIGARS** (V)
- CARAMELISED ONION STUFFED CHOUX** goat cheese mousse (V)
- CHERRY TOMATO & BASIL TARTS** (V)
- CAULIFLOWER BITES** (V,VG,DF)

\$8.5

- COCONUT PRAWNS** Thai curry sauce (P)
- KOKODA SPOONS** (GF,DF,P)
- KARAAGE CHICKEN BITES** sriracha mayo
- MOROCCAN SPICED LAMB SKEWERS** pickled carrots, hazelnuts(GF,DF)

\$9.5

- SMOKED HAVARTI CHEESE BURGER** plum ketchup (V,Vg*)
- FRIED MARKET FISH BUN** cos lettuce, keewpie mayonnaise (DF)
- MINI BEEF BURGER** relish, cos lettuce (DF)

*menu indication only, subject to change

**PILKINGTONS FEASTING
MENU \$79pp**

add shared desserts \$10pp

'Designed To Be Shared'

STARTER

ANTIPASTO PLATTER

cured meats & cheeses, inhouse dips & butter, preserves, artisan bread

MAIN

Choose two options to be served on the day

SMOKED SALMON

freekeh salad, dill cream, popcorn capers, pickled radishes

**MASTERSTOCK BRAISED
PORK BELLY**

sweet miso sauce, sauteed greens

SIRLOIN

jus, chimichurri, fried gourmet agria potatoes, parmesan & rosemary

BLACKENED CHICKEN

lemon butter nage, roasted baby vegetables, dukkah

(Vegetarian option available on request)

Sides to share for the table

Seasonal Green Salad
Fried Gourmet Potato with parmesan & rosemary
Roasted Baby Vege with dukkah

DESSERT (optional - SHARED)

SHARED TABLE PLATTER

*menu indication only, subject to change





Full Name: _____ Date & Time of Function: _____

Company Name: _____

Address: _____

Email Address: _____

Mobile Number: _____ Office Ph Number: _____

Area Required: Exclusive Event Not Exclusive – Part Venue

Type of Event: _____ Number of guests: _____

Please tick your choice(s) of the following menu options:

- Canapés
- Set Menu 2 course Set Menu 3 course
- Alternate Serve 2 course Alternate Serve 3 course
- Feasting Menu
- Morning Menu
- Special Menu

I agree to the venue minimum spend of \$ _____ as confirmed / /2022 with Events Manager.

Deposit of \$ _____ is required to secure booking – 50% of the minimum spend.

I agree to the terms and conditions as set out below. Signature _____

Security Required COVID Vaccination Passes Required as per the Government Mandate

TERMS AND CONDITIONS.

RESERVATIONS: A booking will be confirmed upon completion and return of this signed contract, along with the deposit. **DEPOSIT:** A deposit of 50% of the minimum spend requirement will confirm your booking. This amount will be deducted from the final bill on the day of your event.

MINIMUM SPEND REQUIREMENTS: \$7,500 Evenings of Saturday, Monday – Wednesday; \$11,500 Thursday, Friday & Sunday evenings – if you require more hours this can be arranged by the hour with the events manager.

FUNCTION PAYMENT: Any costs over and above the minimum spend accrued on the day, are to be paid for at the end of the event. By arrangement an invoice can be issued on the day after the event and this is due the same day – *an admin fee of 3% will be applied for payment that is outside these terms and conditions. If the minimum spend is not achieved, the balance must be paid in accordance to the payment terms and condition listed above. Payments by credit card accrue 3% credit card surcharge.*

SECURITY: Booking of 21st Birthdays are required to have security at client cost.

CANCELLATIONS: Should your event be cancelled up to 12 weeks before your event, the deposit is fully refundable. Should your event be cancelled between 8 and 12 weeks before your event, 50% of the deposit will be refundable. Should your event be cancelled within 8 weeks of the event, the deposit is non-refundable.

Covid19 cancellations by mutually agreed, fair and reasonable terms for both parties. **WITHIN 7 DAYS 50% of the deposit retainedinitial req.**

GUEST NUMBERS: Confirmation of final guest numbers is required 7 working days before the event. On the day, the final number or actual number of guests attending will be charged for, whichever is the greater.

MUSIC: We welcome all forms of entertainment and can assist with band and DJ recommendations if required. **AV:** We can assist with hiring microphones for speeches if required.

MENUS: Menus are subject to seasonal changes and Pilkingtons reserves the right to amend the menu, beverage selection and beverage prices.

LOSS/DAMAGES, SOILING: Pilkingtons is not responsible for any loss or damage to guest or client property, before, during or after the event. You agree to indemnify Pilkingtons for any breakages, thefts, damages or extraordinary cleaning requirements caused by you or attendees and will pay any costs associated with this within 7 days of the event. If, for any reason, Pilkingtons is unable to meet its obligations in respect of any bookings, we reserve the right to cancel any such booking without liability and will refund any deposits made.

Soiling charges will apply for damages, cleaning or breakages of Pilkingtons property,initial req.

