



Zane Grey's

Restaurant and Bar



Zane Grey's Aquarium Restaurant & Bar Bay of Islands, New Zealand

Thank you for considering Zane Grey's Restaurant and Bar for your wedding

The information in this package will be useful as a guide to begin creating your own unique event. We will be able to tailor arrangements to suit your needs and look forward to helping you create the perfect event.

Whether you are looking for an exquisite party location, an intimate evening with your closest loved ones or the exclusive-use of our magnificent Dock and Aquarium restaurants - we guarantee your event with us will be breath-taking. A day you and your guests will remember forever.

With stunning views, private function options and many accommodation spots in walking distance, we cater guest events of a variety of sizes - all with the same love and attention to detail. We can work with you to tailor a package to meet your individual needs and budget.

As we are in the heart of Paihia, we can offer guests a central venue in nature, surrounded by the sea and wide-open vistas of the ocean wilderness. Our location, which is just 25 minutes from Kerikeri National Airport, makes it an easy trip for out-of-state travellers.

Stunning ocean vistas and magical views, Zane Grey's Restaurant & Bar in the Bay of Islands is the perfect location to host your event!

69 Marsden Rd Paihia, 0200
www.zanegreys.co.nz

09 402 6220
events@zanegreys.co.nz



Zane Grey's

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Planning Your Event

Here at Zane Grey's, we are dedicated to ensuring the success of your event. Our experienced team will guide you through all the details of your day, from menus and music to florists and photographers. Let us ensure your event runs smoothly so you can relax and enjoy your day.

Booking the Event

From your first enquiry, we will begin to build a file of your requirements. Once you have decided on a date and have an estimate of numbers, we are happy to tentatively hold a booking at your request for up to 21 days, until your confirmation is received. To confirm your booking, we require you to fill out our Event Confirmation Form located at the end of this document. We will ask for a 25% deposit to secure your planned day.

Venue

The Dock

The Dock is the perfect location for any event. With umbrellas and shade sails across the entire deck, your guests will feel comfortable even on the hottest summer day. Each umbrella has lights attached, so once you have watched the sun set across the water, we will light up the night to keep the event going. We offer Half Dock and Full Dock packages to suit your budget and guest list needs. Please note that this is an outdoor venue with limited wet weather options. If you would like to secure an option in case of inclement weather, we can include that in your detailed quote.

The Aquarium

Rain or shine, the Aquarium always has stunning views over the Bay of Islands. With large windows from every angle of the restaurant, your guests will be impressed by the magical setting regardless of the weather outside. On the inside of the restaurant, we have a large aquarium which is guaranteed to entertain any children that may be attending. We offer Half Aquarium and Full Aquarium packages to suit your budget and guest list needs.



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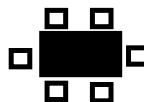


Venue Spaces

The following table provides you with the size and recommended guest capacity

Venue Fees range from \$1,000-\$30,000. Please enquire for a detailed quote.

We offer reduced rates for weekday or off-season events.

Maximum Room Capacity	Room Dimensions	 Cocktail Guest Capacity	 Formal Dinner Guest Capacity*	 Gala Dinner Guest Capacity**
Half Dock Seaside	150m ²	200	40	60
Half Dock Canopy	150m ²	200	80	100
Full Dock	300m ²	600	100	200
Half Aquarium	125m ²	75	50	60
Full Aquarium	200m ²	150	80	100

*Capacity can be increased and fees for hire of additional tables and chairs might apply.

**Hire fees apply for round tables and chairs



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Wedding Setup – based on events up to 80 guests

There is a 50% increase in set up fees for events with 81 guests or more

Ceremony Fees & set up (per hour)

High Season (November – March): \$1530 Shoulder and Off Season* (April – October): \$430

Casual Package: Includes arrangement of all furniture - hired and on-site tables and chairs, lounges and stations - as per floor plan, erecting white trestle wall to secure privacy, separate bar, professional wait staff, unlimited communication with events manager and clean-up after the event. This package is perfect for casual events.

	High Season (November – March)	Shoulder Season* (April, September, & October)	Off Season* (May – August)
Half Dock/Aquarium:	\$730	\$580	\$430
Full Dock/Aquarium:	\$1080	\$830	\$590

Standard Package: Includes all the above plus setup of tablecloths, napkins, cutlery, crockery, and glassware. This package is perfect for more formal sit-down events.

	High Season (November – March)	Shoulder Season* (April, September, & October)	Off Season* (May – August)
Half Dock/Aquarium:	\$850	\$650	\$450
Full Dock/Aquarium:	\$1250	\$980	\$680

The Works Package: Includes all the above plus placing additional decoration e.g., placing flowers, name tags, table signs, drink's list, menu list, set-up of gift table, cake table and table for guestbook or other entertainment. This package is perfect for fully decorated formal sit-down events.

	High Season (November – March)	Shoulder Season* (April, September, & October)	Off Season* (May – August)
Half Dock/Aquarium:	\$980	\$750	\$530
Full Dock/Aquarium:	\$1480	\$1130	\$790

+We do not own any linen but can arrange them for a fee if requested. All linen provided is white.

*Prices are subject to change during School Holidays and on Public Holidays



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Breakfast Canapes

One pre-ordered platter serves 8 guests and costs \$145

Minimum Purchase of 3 Platters

Choose 5 of the following:

Mini Butter Croissants (v, nf*)

with Feta Cheese, Spinach and Potato

Spanish Omelette (v)

with Feta Cheese, Spinach and Potato

Smoked Salmon & Horseradish Mousse (nf*)

with Cucumber on French Baguette

Prosciutto Ham & Avocado Breakfast Burger (nf*)

Mini Pancakes (v, nf*)

with Maple Syrup and Poached Blueberries

Open Mushroom Pie (v, nf*)

with Crispy Pastry and Creamy Mushrooms

Bircher Muesli (v)

with Manuka Honey and Kiwifruit

Chia Pudding (v, gf*, df)

with Coconut and Mango Compote

Fruit Skewers (v, gf*, nf*, df)

Selection of Seasonal Fruits

Dietary Key:

gfa = gluten free available, gf = gluten free*, nfa = nut free available, nf = nut free*,
df = dairy free*, dfa = dairy free available, v = vegetarian, veg = vegan available*

*Our meals are prepared in a shared kitchen. We do not guarantee that there has been no cross contamination of ingredients.



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Bar Platters

One pre-ordered platter serves 8 guests and costs \$160

Minimum Purchase of 3 Platters

Choose 5 of the following:

French Fries with Tomato Sauce (v, gf*, nf*)

Spicy Salt & Pepper Calamari (gf*, nf*)

with Sweet Chilli Mayonnaise

Crumbed Chicken Sliders

with Greens & Aioli Dip

French Baguette (nf*)

with Smoked Salmon & Crème Fraiche

Beer Battered Fish Finger (nf*)

with Tartar Sauce

Arancini Ball (v)

with Rocket Pesto

Ribs

Breads & Dips

Mini Angus Beef Burger

with Pickles and Onion Jam

Chips & Dips

with Guacamole and Salsa

Pulled Pork Sliders

Chef's Choice Falafel

with pita bread

Kumara Bites

with bacon & sundried tomato guacamole



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Canapes

Minimum of 20 items per selection

Hot Selections

Spicy Salt & Pepper Calamari (gf*, nf*)

with Sweet Chilli Dip

Vietnamese Spring Rolls

with Ponzu Dipping Sauce

Saffron Arancini (v, nf*)

with Capsicum Coulis

Seared Scallop (gluten*, nf*)

with Cauliflower

Deep Fried Oysters

with champagne mignonette & lemons

Garlic Prawns (gf*, nf*)

with crispy Corn Chips and Guacamole

Peruvian Chicken Skewer (gf*, nf*)

with Aji Verde Sauce

Char Grilled Pork Belly

with Orange Kumara, Spanish Chorizo and Apple-Celery Slaw

Cold Selections

Blue Cheese (v, gluten*)

with 5 spice & Plum Chutney

Black Olive Tapenade

with Crustini

Sashimi Fish of the Day

Sesame coated Tuna (gluten*)

with Japanese Mayo and Bamboo

Smoked Salmon

with Cream Cheese on French Baguette

Classic Shrimp Cocktail (gluten*)

with American Cocktail Sauce, Dill and Cos Lettuce

Ika Mata Fish of the Day

in Coconut Cream and Lime Juice

Paroa Bay Oysters

with champagne mignonette & lemons

Platters

20 guests

Cheese Platter \$130

Fruit Platter \$95

Breads and Dips Board \$95



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Gold Menu – starting at \$120 pp

Starters

6 Bay of Islands Green Lipped Mussels

with fresh baked sourdough bread (gfa)

either white wine-herb velouté (nf) OR curry coconut sauce (df)

Panko Fried Goat Cheese Salad

with mandarin segments, edamame, mixed greens,

candied beets, fried shallots, and caramelised walnuts (gf, nfa)

Char Grilled Pork Belly

with apple and saffron purée, marinated chickpea salsa,

pickled grapes and sherry jus (dfa, gf, nf)

Mains

Apricot Arancini

with pumpkin purée, sundried tomatoes, sautéed peas, black olives

and basil oil (gf, dfa, nf, v)

Fish of the Bay

with creamy pea purée, roasted fennel,

gourmet potatoes and saffron velouté (gf, dfa, nf)

Grilled Chicken Breast

with char sui marinate, braised red quinoa, steamed pak choi, red capsicum,

corn & coconut purée and sherry jus (gf, dfa, nf)

Desserts

Orange Blossom Poached Apple

with mini feijoa and apple tart, vanilla custard, and hokey pokey ice cream

Dark Chocolate Mud Cake

with rhubarb compote, strawberry coulis and forest berry sorbet (nf, df, v)

Trio of Ice Cream

vanilla, chocolate and strawberry with whipped cream and wafer

*Menu and pricing are subject to change with seasonal availability

**Guests can bring their own cake for a small fee



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Silver Menu – starting at \$110 pp

Starters

Panko Fried Goat Cheese Salad

with mandarin segments, edamame, mixed greens, candied beets, fried shallots, and caramelised walnuts (gf, nfa)

Char Grilled Pork Belly

with apple and saffron purée, marinated chickpea salsa, pickled grapes and sherry jus (dfa, gf, nf)

Mains

Apricot Arancini

with pumpkin purée, sundried tomatoes, sautéed peas, black olives and basil oil (gf, dfa, nf, v)

Grilled Chicken Breast

with char sui marinate, braised red quinoa, steamed pak choi, red capsicum, corn & coconut purée and sherry jus (gf, dfa, nf)

Desserts

Orange Blossom Poached Apple

with mini feijoa and apple tart, vanilla infused anglaise, and hokey pokey ice cream

Dark Chocolate Mud Cake

with blueberry compote and cookies & cream ice cream (nf, dfa, veg)

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Bronze Menu – starting at \$104 pp

Starters

Seafood Chowder

seafood medley with leek, potatoes, bacon and toasted bread (gfa, nf)

Salt & Pepper Calamari

with Sweet Chilli Mayonnaise, Kerikeri Lemons & House Salad
with Honey Mustard Dressing (gf, nf, dfa)

Mains

Apricot Arancini

with pumpkin purée, sundried tomatoes, sautéed peas, black olives
and basil oil (gf, dfa, nf, v)

Grilled Chicken Breast

with char sui marinate, braised red quinoa, steamed pak choi, red capsicum,
corn & coconut purée and sherry jus (gf, dfa, nf)

Desserts

Orange Blossom Poached Apple

with mini feijoa and apple tart, vanilla infused anglaise, and hokey pokey ice cream

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Cocktails

Mimosa

Bubbles & orange juice

Bay Breeze

Vodka, cranberry & pineapple

Bloody Mary

Vodka, tomato, lime & spice

Piña Colada

Rum, pineapple & coconut cream

Strawberry Daiquiri

Rum, strawberry puree, & grenadine

Mojito

Rum, mint & lime

Aperol spritz

Aperol, bubbles & soda

Hugo

House bubbles, elderflower, mint & soda

Campari Orange Spritz

Campari, orange juice & house bubbles

Espresso Martini

Vodka, Kahlúa & coffee

Peanut Butter Espresso Martini

Peanut butter whiskey, Kahlúa & coffee

Chocolate Martini

crème de cacao, cream, Baileys & vodka

Margarita

Tequila, triple sec & lime

Long Island Iced Tea

Vodka, gin, tequila, rum, triple sec & coke

Martini

Vodka or gin, vermouth, olive, or lemon

Negroni

Rose vermouth, gin & Campari



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Wines By the Bottle

Bay of Islands Wines

Paroa Bay Sauvignon Blanc Russell

light bodied, delicate, fruity, tropical nose, balanced acidity, crisp

The Landing 'Boathouse' Rosé Bay of Islands

bright red fruits, subtle florals & delicate spice, crisp dry finish

The Landing 'Boathouse' Chardonnay Bay of Islands

ripe stonefruit & citrus, subtle oak balance with juicy acidity on the finish

144 Islands Pinot Beurrot "Gris" Bay of Islands

dry pinot gris, subtle spice, fresh acidity & weighty mouth-filling texture

144 Islands Albarino Bay of Islands

beautiful fresh acidity & richly characterful fruit-presence, perfect to pair with seafood

Zane Grey's Selection

Drappier Carte D'Or Champagne NV France

75% Pinot Noir/ 15% Chardonnay/ 10% Meunier, powerful & complex palate, spicy, quince jelly

Rockburn Pinot Noir Central Otago NZ

deeply fruited palate, red & black cherry, silky tannins, very long finish

Aromatics

Lake Chalice 'The Falcon' Riesling Marlborough NZ

medium-dry, ripe citrus, honeydew melon finish, balanced acidity



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Wines by the Glass or Bottle

Champagne & Méthode Traditionelle

De Bortoli Prosecco NV NSW Australia (vegan)
fruit-driven, apple & pear, notes of lemon, gentle creaminess, fine bead

Villa Maria Sparkling Brut Rosé Marlborough NZ
Fresh citrus & floral notes, crisp palate, rich & complex, long lingering dry finish

Drappier Carte D'Or Champagne NV France
75% Pinot Noir/ 15% Chardonnay/ 10% Meunier, powerful & complex palate, spicy, quince jelly

Sauvignon Blanc

House Sauvignon Blanc

Lake Chalice 'The Falcon' Marlborough NZ (vegan)
passionfruit, mandarin, subtle capsicum, balanced acidity

Jules Taylor Marlborough NZ (vegan)
herbaceous, kaffir lime, tropical, blackcurrant, lime, long & round finish

Pinot Gris

House Pinot Gris (vegan)

Lake Chalice 'The Falcon' Marlborough NZ (vegan)
baked apple, ginger, soft, layered spice, off-dry

The Landing 'Pinot Gris' Bay of Islands
ripe pear, citrus & roasted hazelnut, dry and full bodied

Dancing Petrel Pinot Gris Northland NZ
full bodied with off dry finish, fusion of pear, apricots, lychee and spice

Others

Lake Chalice 'The Falcon' Riesling Marlborough NZ (vegan)
medium-dry, ripe citrus, honeydew melon finish, balanced acidity

144 Islands Albarino Bay of Islands
beautiful fresh acidity & richly characterful fruit-presence, perfect to pair with seafood

Dancing Petrel Viognier Northland NZ
full bodied with soft acidity, notes of nectarine, stonefruit, vanilla & honeysuckle

Chardonnay

House Chardonnay

Esk Valley Hawkes Bay NZ
full bodied, aromas of peach and melon with hints of butter, grapefruit and French oak spice

The Landing 'Boathouse' Chardonnay Bay of Islands (vegan)
ripe stonefruit & citrus, subtle oak balance with juicy acidity on the finish

Pask 'Gimblett Gravels'
ripe citrus, nutty & mealy hits of oak, medium bodied, fresh acidity

Rosé

House Rosé .

Leftfield Rosé Hawkes Bay NZ (vegan)
flavours of strawberry, cranberry and crunchy raspberry



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Saddleback Rosé Central Otago NZ

dry style bright aromatics of rock melon, rosewater & florals

Dancing Petrel Rosé Northland, NZ

dry with refreshing acidity, flavours of stonefruit & citrus

Pinot Noir

Lake Chalice 'The Falcon' Marlborough NZ

red currants and cherry flavours, a round full mid-palate

Duck Hunter Marlborough NZ

medium bodied, ripe cherry, hints of oak, smooth tannins, medium acidity

Rockburn Pinot Noir Central Otago NZ (vegan)

deeply fruited palate, red & black cherry, silky tannins, very long finish

Blends

House Cabernet Merlot (vegan)

Lake Chalice 'The Falcon' Merlot Marlborough NZ

full bodied, loaded with black fruits, black cherries and damson plums

Syrah/Shiraz

House Shiraz (vegan)

Brookfields 'Back Block' Syrah Hawke's Bay NZ (vegan)

pepper, blackcurrant, plum, spice, oak, late harvest, excellent balance, low acidity

Kaesler 'Stonehorse' Shiraz Barossa AU

vibrant blackberry, blueberry, and red currants with hints of cassis, spice, and oak

Please note: We are licensed on premise only. We cannot sell any bottles that go off-site, neither can guests take opened alcoholic beverages with them. You are most welcome to come back and finish your wine with us the very next day. We thank you for your understanding.

Beer & Cider

Zane Grey's Ale, Monteith's Golden Lager, Pilsner, Black.....	390/500 ml
Monteith's Apple Cider	390/500 ml
Heineken	390/500 ml
Monteith's IPA.....	390/500 ml
Tiger	390/500ml
Monteith's Golden Light	Bottle
Corona	Bottle
Heineken Zero	Bottle
Export Citrus	Bottle



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Spirits

Add Post-mix

Add Juice/ Ginger Beer

Gin

House

Bombay Sapphire

Beefeater Pink

Bay of Islands Black Collar

Tequila

House

Reposado

Agavero

Rum

House

Coruba

Appleton's

Bay of Islands Black Collar

Black Collar Spiced

Vodka

House

Grey Goose

Bay of Islands Black Collar

Whiskey

House

Jack Daniels

Gentlemans Jack

Irish Whiskey

Jameson's

Tullamore D.E.W.

Whisky

BenRiach Birnie Moss

Chivas Regal Extra

Mars IWAI

Glenlivet French Oak 15 yo

Bourbon

House

Jim Beam

Southern Comfort (Liquor)

Woodford Reserve

Brandy/Cognac

St Remy Brandy VSOP

Boissignac Armagnac

Remy Martin VSOP Fine Champagne Cognac



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Non-Alcoholic

Soft Drinks

Coke

Coke No Sugar

L&P

Dry Lemonade

Ginger Ale

Tonic

Bundaberg Ginger Beer

Bottled Mineral Water

Kombucha

Good Buzz – Feijoa or Raspberry (organic & fair-trade)

Juices

Orange

Apple

Pineapple

Cranberry

Tomato

Coffee and Tea

Ristretto/ Espresso

Short Macchiato

Americano

Cappuccino

Flat White

Latte

Long Black

Mocha

Chai or Turmeric Latte

Hot Chocolate

substitute to Soy, Almond

or Coconut Milk, Decaf

add Espresso Shot

add Syrup (Caramel, Vanilla, Hazelnut)

Kerikeri Organic Tea

English Breakfast | Earl Grey | Darjeeling Green
Manuka Mint | Lemon Ginger Manuka |
Summer Berries



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Helpful Contacts

Beauty

Laurel Stratford
Hair Stylist
P: 021 332 500
E: info@laurelstratford.com

Kelly Silich
NSA Hair Boutique
P: 094026672
E: Kellysilich@hotmail.com

Annalise Bergman
Makeup Artist
P: 021 157 8511

Celebrants

Melanie Vezey
P: 021 107 5578
E: melanie.vezey@gmail.com

Heather Sorenson
P: 0274 724 485
E: heathersorensen55@gmail.com

Trish O'Brien
P: 027 344 4499
E: celebrant@trishobrien.co.nz

Mobile Bar and Equipment Hire

Kindred Spirits
P: 022 098 2079
E: kindredbar@gmail.com

Tents and Events
P: 09 407 6369
E: tentsandeventsnz@gmail.com

Entertainment

Haylee Hoani Musician
P: 021 159 3527
E: hnhoani@gmail.com

Colibri the Band
P: 021 569 569
E: contactcolibriban@gmail.com

Craig Cave Band
P: 022 658 5773
E: craigcave.nz@gmail.com

Florists

Mint Floral
09 430 3355
weddings@mintfloral.co.nz

Amber-Lee Florists
P: 09 438 4088
E: amberflowerz@xtra.co.nz

Fresh Flowers
P: 09 408 1678
E: florist@freshflowerskaitia.co.nz

Photographers

Jess Burges Photography
P: 021 126 8513
E: Jess@exposurenz.co.nz

Two little Starfish
P: 021 333 782
E: info@twolittlestarfish.co.nz

Haley Adele Photography
P: 021 128 4753
E: hello@haleyadele.com

Transportation

Salt Air
P: 09 402 8338
E: info@saltair.co.nz

Mustang Moments Ltd
P: 09 434 6266
E: Mustangmoments@xtra.co.nz

McLeod Bay White Rolls Royce
P: 09 434 0717
mcleodbay@hotmail.com



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Wedding Confirmation Form

Please complete and return to ensure confirmation of your reservation at Zane Grey's. Completed forms can be sent to events@zanegreys.co.nz. We will then send you a contract and deposit form to secure your event.

Contact Details

Organiser's Name	Contact Number
Company (if applicable)	Contact Number
Address	Post Code
Email	

Function Details

Date of Function
Type of Function
Start time and Hours of Function
Number of Guests
Preferred Venue Space and Type (refer to page 3)
Comments or Questions