



# 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](http://www.zanegreys.co.nz)

09 402 6220  
[events@zanegreys.co.nz](mailto:events@zanegreys.co.nz)



# Zane Grey's

## Restaurant and Bar



## 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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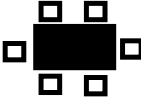



## Venue Spaces

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 <sup>2</sup>	200	40	60
Half Dock Canopy	150m <sup>2</sup>	200	80	100
Full Dock	300m <sup>2</sup>	600	100	200
Half Aquarium	125m <sup>2</sup>	75	50	60
Full Aquarium	200m <sup>2</sup>	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, nut\*)

with Feta Cheese, Spinach and Potato

**Spanish Omelette** (v)

with Feta Cheese, Spinach and Potato

**Smoked Salmon & Horseradish Mousse** (nut\*)

with Cucumber on French Baguette

**Prosciutto Ham & Avocado Breakfast Burger** (nut\*)

**Mini Pancakes** (v, nut\*)

with Maple Syrup and Poached Blueberries

**Open Mushroom Pie** (v, nut\*)

with Crispy Pastry and Creamy Mushrooms

**Bircher Muesli** (v)

with Manuka Honey and Kiwifruit

**Chia Pudding** (v, gluten\*, df)

with Coconut and Mango Compote

**Fruit Skewers** (v, gluten\*, nut\*, df)

Selection of Seasonal Fruits

Dietary Key:

gluten\* | nut\* = Option to omit from the meal if present. When notified of a celiac/nut allergy, we will avoid that ingredient in our recipe and will change kitchenware to try our best to avoid cross-contamination. df = dairy free, dfa = dairy free available, v = vegetarian, veg = vegan available



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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, gluten\*, nut\*)

**Kumara Wedges with Aioli Dip** (v, gluten\*, nut\*)

**Spicy Salt & Pepper Calamari** (gluten\*, nut\*)  
with Sweet Chilli Mayonnaise

**Half Mini Chicken Burger**  
with Greens & Aioli Dip

**French Baguette** (nut\*)  
with Smoked Salmon & Crème Fraiche

**Beer Battered Fish Finger** (nut\*)  
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

**Custom Gourmet Pizza**  
Choose your own toppings

**Pulled Pork Sliders**



# Zane Grey's

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### Canapes

Minimum of 20 items per selection

#### Hot Selections

**Spicy Salt & Pepper Calamari** (gluten\*, nut\*)

with Sweet Chilli Dip

**Vietnamese Spring Rolls**

with Ponzu Dipping Sauce

**Saffron Arancini** (v, nut\*)

with Capsicum Coulis

**Seared Scallop** (gluten\*, nut\*)

with Cauliflower

**Garlic Prawns** (gluten\*, nut\*)

with crispy Corn Chips and Guacamole

**Peruvian Chicken Skewer** (gluten\*, nut\*)

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

#### Platters

20 guests

Cheese Platter . . . . . \$130

Fruit Platter . . . . . \$95

Breads and Dips Board . . . . . \$95



# Zane Grey's

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## Gold Menu – starting at \$120 pp

### Starters

#### **Paroa Bay Oysters**

Oysters with Champagne Mignonette and Kerikeri Lemons (nf, df, gf)

#### **Slow Cooked Pork Belly**

with Spanish chorizo, apple-celery salad, pickled red cabbage and cider jus (dfa, gf, nf)

#### **French Goat Cheese Salad**

with leafy greens, roasted peach, candied walnuts and port wine glaze (nfa, gf)

### Mains

#### **Butternut Squash Risotto**

with roasted root vegetables and pine nuts (nfa, df, gf, veg)

#### **Fish of the Bay**

with sepia ink pearl barley, braised fennel, roasted cherry tomatoes and courgette (dfa, nf)

#### **Slow Braised Beef Brisket**

with creamy mashed potatoes, roasted baby carrots, Silverbeet and red wine jus (gf, nf, dfa)

### Desserts

#### **Tiramisu**

with mascarpone mousse, coffee jelly, lady finger sponge & mochaccino ice cream (nf)

#### **Dark Chocolate Mud Cake**

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

#### **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

#### **French Goat Cheese Salad**

with leafy greens, roasted peach, candied walnuts and port wine glaze (nfa, gf)

#### **Slow Cooked Pork Belly**

with Spanish chorizo, apple-celery salad, pickled red cabbage and cider jus (dfa, gf, nf)

### Mains

#### **Butternut Squash Risotto**

with roasted root vegetables and pine nuts (nfa, df, gf, veg)

#### **Harissa Marinated Chicken Breast**

with Moroccan couscous, roasted capsicum and mint yoghurt (dfa, nfa)

### Desserts

#### **Tropical Coconut Mousse**

with milk chocolate, spicy pineapple salad and mango sorbet (nf)

#### **Dark Chocolate Mud Cake**

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

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



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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**

#### **Butternut Squash Risotto**

with roasted root vegetables and pine nuts (nfa, df, gf, veg)

#### **Harissa Marinated Chicken Breast**

with Moroccan couscous, roasted capsicum and mint yoghurt (dfa, nfa)

### **Desserts**

#### **Tropical Coconut Mousse**

with milk chocolate, spicy pineapple salad and mango sorbet (nf)

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## Classic Cocktails

### Aperol Spritz

Aperol, Prosecco & Soda

### Hugo

Prosecco, Elderflower, Mint & Soda

### Kir Royale

Prosecco, creme de cassis

### Espresso Martini

Vodka, Coffee & Vanilla

### Sex on the Dock

Vodka, Peach, Pineapple & Cranberry

### P\*rn Star Martini

Vodka, Passionfruit & Butterscotch

### Piña Colada

Rum, Pineapple & Coconut Cream

### Mojito

Rum, Mint & Lime

### Margarita

Tequila, Cointreau & Lime

### Paihia Sunrise

Tequila, Orange & Grenadine

## Signature Cocktails

### Bay Breeze

Vodka, Cranberry & Pineapple

### Bloody Mary

Vodka, Tomato, Lime & spice

### Mimosa

Bubbles & Orange juice

### Nautical Mile

Rum, Ginger Beer, Lime & Mint

### Rude Dream

Tequila, Triple Sec & cranberry

### Wild Horse Mesa

Vodka, Ginger beer & Lime

### Algae Bloom

Mint, Creme de Cacao & Cream

### Cosmopolitan

Vodka, Triple Sec & cranberry

### Long Island Iced Tea

Vodka, Gin, Tequila, Rum, Triple Sec & Coke



# Zane Grey's

Restaurant and Bar



## Wines By the Bottle

### Bay of Islands Wines

**Paroa Bay Sauvignon Blanc** Russell

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

**Rogue Vine Pinot Gris** Bay of Islands

honey mead, wild honeysuckle, yellow peach & mandarin, off-dry

**The Landing 'Boathouse' Rosé** Bay of Islands

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

**The Landing 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

**144 Islands Viognier** Bay of Islands

rich textural white wine, incredible length & mouthfeel, notes of tangerine & apricot

**144 Islands Coco Maeve Rosé** Bay of Islands

bone dry, defined by an intriguing array of citrus fruit, satin-like texture

### 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

**Maude Pinot Noir** Central Otago NZ

Blackcurrant, bramble, dark cherry, plum, smoke and velvet

### 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 (gold medal, 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

**Akarua Brut** NV Central Otago NZ (gold medal)  
67% Chardonnay/ 33% Pinot Noir, French Oak, 16y min vine age, creamy

### Sauvignon Blanc

#### House Sauvignon Blanc

**Lake Chalice 'The Falcon'** Marlborough NZ  
passionfruit, mandarin, subtle capsicum, balanced acidity

**Paroa Bay Sauvignon Blanc** Russell NZ  
light bodied, delicate, fruity, tropical nose, balanced acidity, crisp

**Jules Taylor** Marlborough NZ  
herbaceous, kaffir lime, tropical, blackcurrant, lime, long & round finish

### Pinot Gris

#### House Pinot Gris

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

**Rogue Vine Pinot Gris** Bay of Islands  
honey mead, wild honeysuckle, yellow peach & mandarin, off-dry

### Chardonnay

#### House Chardonnay

**Esk Valley** Hawkes Bay NZ (90+, vegan)  
full bodied, aromas of peach and melon with hints of butter, grapefruit and French oak spice

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

### Rosé

#### House Rosé

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

**The Landing 'Boathouse' Rosé** Bay of Islands NZ  
Notes of crab apple, red currants, pink grapefruit, and a lick of sassy acidity

### Pinot Noir

**Lake Chalice 'The Falcon'** Marlborough NZ (gold medal)  
red currants and cherry flavours, a round full mid-palate

**Duck Hunter** Marlborough NZ (gold medal)  
medium bodied, ripe cherry, hints of oak, smooth tannins, medium acidity



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### Blends

#### House Cabernet Merlot

**Lake Chalice 'The Falcon' Merlot** Marlborough NZ  
full bodied, loaded with black fruits, black cherries and damson plums

### Syrah/Shiraz

#### House Shiraz

**Brookfields 'Back Block' Syrah** Hawke's Bay NZ  
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

#### The Landing Syrah Bay of Islands NZ

elegant & powerful, core of dark fruit flavours, fine-grained tannins, lingering finish

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.....	390 ml
Monteith's Apple Cider .....	390 ml
Heineken .....	500 ml
Heineken Silver .....	500 ml
Murphy's.....	500 ml
Tiger .....	390ml
Tiger .....	550 ml
Corona .....	Bottle
Heineken Zero .....	Bottle
Heineken Light .....	Bottle



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## Spirits

**Add Post-mix**

**Add Juice/ Ginger Beer**

### Gin

Tanqueray  
Bombay Sapphire  
Beefeater Pink  
Bay of Islands Black Collar

### Tequila

Reposado  
Avion Espresso  
Agavero

### Rum

Coruba  
Appleton's  
Bay of Islands Black Collar  
Black Collar Spiced

### Vodka

42 Below  
Bay of Islands Black Collar

### Whiskey

Jack Daniels  
Gentleman Jacks

### Irish Whiskey

Jameson's  
Teelings

### Whisky

BenRiach Birnie Moss  
Chivas Regal Extra  
Mars IWAI  
Glenlivet French Oak 15 yo

### Bourbon

Jim Beam  
Southern Comfort (Liquor)  
Woodford Reserve

### Brandy/Cognac

St Remy Brandy VSOP  
Boissignac Armagnac  
Remy Martin VSOP Fine Champagne Cognac



# Zane Grey's

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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





# Zane Grey's

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## Helpful Contacts

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

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

Annalise Bergman  
Makeup Artist  
P: 021 157 8511

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

**Celebrants**  
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

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

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

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

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

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

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

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

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

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

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

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

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



# Zane Grey's

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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](mailto: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