



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 & Bar for your Event.

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!



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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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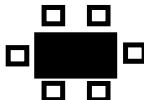



Venue Spaces

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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Event Setup – based on events up to 80 guests

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

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:	\$700	\$550	\$400
Full Dock/Aquarium:	\$1050	\$800	\$560

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:	\$820	\$620	\$420
Full Dock/Aquarium:	\$1220	\$950	\$650

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:	\$950	\$720	\$500
Full Dock/Aquarium:	\$1450	\$1100	\$760

+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 \$140

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 \$155

Minimum Purchase of 3 Platters

Choose 5 of the following:

French Fries with Tomato Sauce (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



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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 \$120

Fruit Platter \$90

Breads and Dips Board \$90



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Gold Menu – starting at \$115 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, kumara puree and cider jus (dfa, 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 \$105 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, kumara puree and cider jus (dfa, 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)

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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Bronze Menu – starting at \$99 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



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Wines By the Bottle

Bay of Islands Wines

Paroa Bay Sauvignon Blanc Russell 75

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

Rogue Vine Pinot Gris Bay of Islands 65

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

The Landing 'Boathouse' Rosé Bay of Islands 70

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

The Landing Chardonnay Bay of Islands 70

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

Zane Grey's Selection

Drappier Carte D'Or Champagne NV France 155

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

Rockburn Pinot Noir Central Otago NZ 109

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

Maude Pinot Noir Central Otago NZ 110

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

Aromatics

Lake Chalice 'The Falcon' Riesling Marlborough NZ 60

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



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Wines by the Glass or Bottle

Champagne & Méthode Traditionelle

Standard 150ml | Bottle

De Bortoli Prosecco NV NSW Australia (gold medal, vegan) fruit-driven, apple & pear, notes of lemon, gentle creaminess, fine bead **14 | 65**

Akarua Brut NV Central Otago NZ (gold medal) 67% Chardonnay/ 33% Pinot Noir, French Oak, 16y min vine age, creamy **88**

Sauvignon Blanc Standard 150ml | 250ml | Bottle

House Sauvignon Blanc **11 | 18 | 50**

Lake Chalice 'The Falcon' **13 | 21 | 60**
Marlborough NZ
passionfruit, mandarin, subtle capsicum, balanced acidity

Jules Taylor **20 | 29 | 85**
Marlborough NZ
herbaceous, kaffir lime, tropical, blackcurrant, lime, long & round finish

Paroa Bay Sauvignon Blanc **20 | 27 | 75**
Russell NZ
light bodied, delicate, fruity, tropical nose, balanced acidity, crisp

Pinot Gris Standard 150ml | 250ml | Bottle

House Pinot Gris **11 | 18 | 50**

Lake Chalice 'The Falcon' **13 | 21 | 60**
Marlborough NZ
baked apple, ginger, soft, layered spice, off-dry

Rogue Vine Pinot Gris Bay of Islands **15 | 22 | 65**
honey mead, wild honeysuckle, yellow peach & mandarin, off-dry

Chardonnay Standard 150ml | 250ml | Bottle

House Chardonnay **11 | 18 | 50**

Esk Valley **13 | 21 | 60**
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 **16 | 23 | 70**
Bay of Islands NZ
ripe stonefruit & citrus, subtle oak balance with juicy acidity on the finish

Rosé Standard 150ml | 250ml | Bottle

House Rosé **11 | 18 | 50**

Leftfield Rosé **13 | 21 | 60**
Hawkes Bay NZ (vegan)
flavours of strawberry, cranberry and crunchy raspberry

The Landing 'Boathouse' Rosé **16 | 23 | 70**
Notes of crab apple, red currants, pink grapefruit, and a lick of sassy acidity

Pinot Noir Standard 150ml | 250ml | Bottle

Lake Chalice 'The Falcon' **13 | 21 | 60**
Marlborough NZ (gold medal) red currants and cherry flavours, a round full mid-palate

Duck Hunter **- | - | 75**
Marlborough NZ (gold medal)
medium bodied, ripe cherry, hints of oak, smooth tannins, medium acidity



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Blends

	<u>Standard 150ml</u>	<u> 250ml</u>	<u> Bottle</u>
House Cabernet Merlot	11	 18	 50

Lake Chalice 'The Falcon' Merlot **14 | 22 | 65**
 Marlborough NZ, full bodied, loaded with black fruits, black cherries and damson plums

<u>Syrah/Shiraz</u>	<u>Standard 150ml</u>	<u> 250ml</u>	<u> Bottle</u>
House Shiraz	11	 18	 50
Brookfields 'Back Block' Syrah	-	 -	 70

Brookfields 'Back Block' Syrah **- | - | 70**
 Hawke's Bay NZ, pepper, blackcurrant, plum, spice, oak, late harvest, excellent balance, low acidity

Kaesler 'Stonehorse' Shiraz Barossa AU **85**
 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

Zane Grey's Ale, Monteith's Golden Lager, Monteith's Pilsner	390 ml	13
Monteith's Apple Cider	390 ml	13
Heineken	500 ml	15
Murphy's.....	500 ml	15
Tiger	390ml	13
Tiger	550 ml	16
Corona	Bottle	11
Heineken Zero	Bottle	9
Heineken Light	Bottle	9



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Spirits

Add Post-mix 2

Add Juice/ Ginger Beer.....3

Gin

Tanqueray 11
 Bombay Sapphire 11
 Beefeater Pink..... 11
 Bay of Islands Black Collar 13

Tequila

Reposado..... 12
 Avion Espresso 12
 Agavero 14

Rum

Coruba 11
 Appleton's 12
 Bay of Islands Black Collar.....13
 Black Collar Spiced13

Vodka

42 Below 11
 Bay of Islands Black Collar 12

Whiskey

Jack Daniels 11
 Gentleman Jacks 12

Irish Whiskey

Jameson's 10
 Teelings 12

Whisky

BenRiach Birnie Moss 13
 Chivas Regal Extra..... 13
 Mars IWAI 14
 Bruichladdich Classic Laddie ... 16
 Glenlivet French Oak 15 yo..... 16

Bourbon

Jim Beam 11
 Southern Comfort (Liquor) 11
 Woodford Reserve 12

Brandy/Cognac

St Remy Brandy VSOP..... 9
 Boissignac Armagnac..... 10

Remy Martin VSOP Fine Champagne
 Cognac..... 15



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Non-Alcoholic

Soft Drinks

Coke	5.5
Coke No Sugar	5.5
L&P	5.5
Dry Lemonade	5.5
Ginger Ale	5.5
Tonic	5.5
Bundaberg Ginger Beer	6
Bottled Mineral Water	10

Kombucha

Good Buzz – Feijoa or Raspberry (organic & fair-trade)	9.5
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Coffee and Tea

Ristretto/ Espresso	4.0	Long Black	4.5
Short Macchiato	4.5	substitute to Soy, Almond	
Americano	4.5	or Coconut Milk, Decaf	0.5
Cappuccino	5.5 / 6.0	add Espresso Shot	1.0
Flat White	5.5 / 6.0	add Syrup (Caramel, Vanilla, Hazelnut)	0.5
Latte	5.5 / 6.0		
Chai or Turmeric Latte	5.5 / 6.0	Kerikeri Organic Tea	5.5
Mocha	5.5 / 6.0	English Breakfast Earl Grey Darjeeling Green	
Hot Chocolate	5.5 / 6.0	Manuka Mint Lemon Ginger Manuka Summer Berries	

Helpful Contacts



Zane Grey's

Restaurant and Bar



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

JPG Band
P: 021 569 569
E: jpgtheband@gmail.com

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

Transportation

Bay of Islands Tours
P: 021881770
E: info@bayofislands.tours



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Event 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