



# 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!



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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-\$20,000. 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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### Event Setup

#### Ceremony Fees (per hour)

High Season (November – March): \$1000    Shoulder and Off Season\* (April – October): \$200

**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 reception.

	High Season (November – March)	Shoulder Season* (April, September, & October)	Off Season* (May – August)
Half Dock/Aquarium:	\$600	\$450	\$300
Full Dock/Aquarium:	\$935	\$700	\$470

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

	High Season (November – March)	Shoulder Season* (April, September, & October))	Off Season* (May – August)
Half Dock/Aquarium:	\$715	\$540	\$360
Full Dock/Aquarium:	\$1100	\$825	\$550

**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 reception.

	High Season (November – March)	Shoulder Season* (April, September, & October)	Off Season* (May – August)
Half Dock/Aquarium:	\$825	\$620	\$415
Full Dock/Aquarium:	\$1320	\$990	\$660

\*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 \$70

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 \$105

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



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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

**Beef Tartare**

with Gherkins, Capers & Crispy Shallots

**Duck Liver Pate**

with Onion Jam and French Brioche

**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 . . . . . \$70

Fruit Platter . . . . . \$50

Breads and Dips Board . . . . . \$50



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## Gold Menu – starting at \$85 pp

### Starters

#### **Seared Peruvian Scallops**

with Cauliflower, Pickled Carrot and Cinnamon Crumbs (gluten\*, dfa)

#### **Garlic roasted Prawns**

with Asian Noodle Salad, Pickled Ginger, Crispy Shallots, Mung Beans and Soy-Sesame Dressing (dfa, gluten\*, nut\*)

#### **Pork Belly**

and Black Pudding with textures of Parsnip, Peas and braised Baby Onion (gluten\*, dfa)

### Mains

#### **Pumpkin Gnocchi with a Seafood Medley**

with Silverbeet, Capsicum Coulis, Pine Nuts & Parmesan (v, dfa, nut\*)

#### **Herb Crusted Fish of the Bay**

with Cannellini Beans, braised Leek, Watercress Pesto and Crayfish Bisque

#### **Slow Braised Lamb Shank**

with Creamy Mashed Potatoes, Baby Carrots, Broccoli and Red Wine Jus

### Desserts

#### **Vanilla Panna Cotta**

with Raspberry Mousse, Blueberries and Salt & Caramel Ice Cream (v, gluten\*, nut\*)

#### **Manuka Honey Mousse**

with Chocolate Soil, Pistachio Sponge Cake (v, gluten\*)

#### **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 \$79 pp

### Starters

#### **Seafood Chowder**

with Leek, Potatoes, Bacon & Crispy Roasted Sourdough Bread (nut\*, gfa)

#### **Pork Belly**

and Black Pudding with textures of Parsnip, Peas and braised Baby Onion (gluten\*, dfa)

### Mains

#### **Pumpkin Gnocchi with a Seafood Medley**

with Silverbeet, Capsicum Coulis, Pine Nuts & Parmesan (v, dfa, nut\*)

#### **Free-Range Chicken Breast**

with Lentils, Orange Kumara, green Beans and Thai Curry Sauce (gluten\*, nut\*, dfa)

### Desserts

#### **Vanilla Panna Cotta**

with Raspberry Mousse, Blueberries and Salt & Caramel Ice Cream (v, gluten\*, nut\*)

#### **Manuka Honey Mousse**

with Chocolate Soil, Pistachio Sponge Cake (v, gluten\*)

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## Bronze Menu – starting at \$69 pp

### Starters

#### **Soup of the Day**

Crispy Roasted Sourdough Bread

#### **Salt & Pepper Calamari**

with Sweet Chilli Mayonnaise, Kerikeri Lemons & House Salad with Honey Mustard Dressing  
(gluten\*, nut\*, dfa)

### Mains

#### **Free-Range Chicken Breast**

with Lentils, Orange Kumara, green Beans and Thai Curry Sauce (gluten\*, nut\*, dfa)

#### **Beer Battered Fish & Chips**

with Tartar Sauce, Local Lemons & Fresh Green Garden Salad (dfa, nut\*)

### Desserts

#### **Coconut & Lime Panna Cotta**

with Kiwifruit and Orange Sorbet (v, gluten\*, nut\*)

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## Classic Cocktails

<b>Aperol Spritz</b> Aperol, Prosecco & Soda	<b>16</b>
<b>Hugo</b> Prosecco, Elderflower, Mint & Soda	<b>16</b>
<b>Kir Royale</b> Prosecco, creme de cassis	<b>15</b>
<b>Espresso Martini</b> Vodka, Coffee & Vanilla	<b>18</b>
<b>Sex on the Dock</b> Vodka, Peach, Pineapple & Cranberry	<b>17</b>
<b>P*rn Star Martini</b> Vodka, Passionfruit & Butterscotch	<b>18</b>
<b>Piña Colada</b> Rum, Pineapple & Coconut Cream	<b>15</b>
<b>Mojito</b> Rum, Mint & Lime	<b>15</b>
<b>Margarita</b> Tequila, Cointreau & Lime	<b>17</b>
<b>Paihia Sunrise</b> Tequila, Orange & Grenadine	<b>14</b>

## Signature Cocktails

<b>Bay Breeze</b> Vodka, Cranberry & Pineapple	<b>11</b>
<b>Bloody Mary</b> Vodka, Tomato ,Lime & spice	<b>14</b>
<b>Mimosa</b> Bubbles & Orange juice	<b>9</b>
<b>Nautical Mile</b> Rum, Ginger Beer, Lime & Mint	<b>12</b>
<b>Rude Dream</b> Tequila, Triple Sec & cranberry	<b>14</b>
<b>Wild Horse Mesa</b> Vodka, Ginger beer & Lime	<b>14</b>
<b>Algae Bloom</b> Mint, Creme de Cacao & Cream	<b>14</b>
<b>Cosmopolitan</b> Vodka, Triple Sec & cranberry	<b>16</b>
<b>Long Island Iced Tea</b> Vodka, Gin, Tequila, Rum, Triple Sec & Coke	<b>18</b>



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## Wines by the Bottle

### Bay of Islands Wines

**Paroa Bay Sauvignon Blanc** Russell (silver medal) **65**  
light bodied, delicate, fruity, tropical nose, balanced acidity, crisp

**Rogue Vine Pinot Gris** Bay of Islands (silver medal) **59**  
honey mead, wild honeysuckle, yellow peach & mandarin, off-dry

**Rogue Chardonnay** Bay of Islands (4.5+ stars) **70**  
butterscotch, mild oak, hazelnut, vanilla, peach and white flower

**The Landing Rose** Waitangi (2018 silver) **56**  
80% Merlot / 20% Syrah, dry, crisp, pure fruit characters

**The Landing Syrah** Waitangi **70**  
French oak barriques for 18 months, ripe aromas of honey spice and dark chocolate, elegant texture

### Zane Grey's Selection

**Drappier Carte D'Or Champagne** NV France **139**  
75% Pinot Noir/ 15% Chardonnay/ 10% Meunier, powerful & complex palate, spicy, quince jelly

**Zephyr 'Clone 95' Chardonnay** Marlborough NZ **79**  
(silver & gold medal)  
balanced & buttery, oak spice, freaky & rich talent

**Rockburn Pinot Noir** Central Otago NZ **109**  
(95+ points, gold medal)

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

**Gabriel Meffre Châteauneuf du Pape** **129**  
Rhône France (90+ points)  
Grenache/ Syrah/ Mourvèdre, complex, Provençal herbs, full, silky, dark-fruit flavours

### Aromatics

**Lake Chalice 'The Falcon' Riesling** **59**  
Marlborough NZ  
(silver medal) medium-dry, ripe citrus, honeydew melon finish, balanced acidity

**Matawhero 'Single Vineyard' Gewurztraminer** **69**  
Gisborne NZ  
(93+ points) clean fruit-driven style, rich & full, Turkish delight, spice, ginger

### Leftfield Seltzer **250mL**

**Pinot Gris with Pear & Ginger** **11**  
Sweet flavours of ripe pear & dry ginger infused with Leftfield Pinot Gris & sparkling water

**Sauvignon Blanc with Yuzu, Mint & Cucumber** **11**  
Lively citrus of fresh yuzu with fresh cucumber & mint infused with Leftfield Sauvignon Blanc & sparkling water

**Rosé with Strawberry & Hibiscus** **11**  
Tropical luxury with sweet red strawberries & hibiscus florals infused with Leftfield Rosé & sparkling water







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## Spirits

**Add Post-mix ..... 2**

**Add Juice/ Ginger Beer.....3**

### Gin

Tanqueray ..... 10  
 Bombay Sapphire ..... 10  
 Beefeater Pink..... 10  
 Hendricks ..... 14  
 Monkey 47..... 15  
 Monkey 47 Sloe..... 15

### Tequila

Anejo / Reposado..... 10  
 Avion Espresso ..... 11  
 Agavero ..... 12

### Rum

Coruba ..... 10  
 Black Magic Spiced ..... 10  
 Appleton's ..... 10  
 Havana Anejo 7 yo..... 10  
 Mt. Gay Eclipse ..... 12

### Vodka

42 Below ..... 10  
 Grey Goose ..... 12  
 Tito's ..... 12

### Whiskey

Jack Daniels ..... 10  
 Gentleman Jacks ..... 11  
 Jack Daniels Single Barrel ..... 13

### Irish Whiskey

Jameson's ..... 10  
 Teelings ..... 12

### Whisky

BenRiach Birnie Moss ..... 11  
 Chivas Regal Extra..... 12  
 Mars IWAI ..... 13  
 Bruichladdich Classic Laddie ... 15  
 Glenlivet French Oak 15 yo..... 15  
 GlenDronach Parliament 21 yo 25

### Bourbon

Jim Beam ..... 10  
 Southern Comfort (Liquor) .... 10  
 Woodford Reserve ..... 11

### 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

<b>Coke</b> .....	5.5
<b>Coke No Sugar</b> .....	5.5
<b>L&amp;P</b> .....	5.5
<b>Dry Lemonade</b> .....	5.5
<b>Ginger Ale</b> .....	5.5
<b>Tonic</b> .....	5.5
<b>Bundaberg Ginger Beer</b> .....	6
<b>Bottled Mineral Water</b> .....	10

#### Kombucha

<b>Good Buzz</b> – Feijoa or Raspberry (organic & fair-trade) .....	9.5
<b>Smoothies</b> – Apple & Feijoa, Tropical, Mango, Banana, Berry.....	9

### Coffee and Tea

<b>Ristretto/ Espresso</b>	3.5	<b>Long Black</b>	4.0
<b>Short Macchiato</b>	4.5	substitute to Soy, Almond	
<b>Americano</b>	4.5	or Coconut Milk, Decaf	0.5
<b>Cappuccino</b>	5.0 / 6.0	add Espresso Shot	1.0
<b>Flat White</b>	5.0 / 6.0	add Syrup (Caramel, Vanilla, Hazelnut)	0.5
<b>Latte</b>	5.0 / 6.0		
<b>Chai or Turmeric Latte</b>	4.5 / 5.5	<b>Kerikeri Organic Tea</b>	5.5
<b>Mocha</b>	5.0 / 6.0	English Breakfast   Earl Grey   Darjeeling Green	
<b>Hot Chocolate</b>	5.0 / 6.0	Manuka Mint   Lemon Ginger Manuka   Summer Berries	





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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

Kerikeri Party Hire  
P: 09 407 6369  
E: kerikeripartyhire@gmail.com

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

Entertainment  
JPG Band  
P: 021 569 569  
E: jpgtheband@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

Transport  
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