



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-\$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 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

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:	\$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 events.

	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 events.

	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

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 \$70

Fruit Platter \$50

Breads and Dips Board \$50



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Gold Menu – starting at \$85 pp

Starters

Garlic roasted Prawns

with red Beans Salad, spicy Corn Salsa, Guacamole and toasted Tortilla (gfa ,df ,nf, veg a)

Slow cooked Pork Belly

with Kumara Puree, Spanish Chorizo & Apple-Celery Slaw (nf, df, gf)

Beetroot cured Ora King Salmon

with Pickled Cucumber, Avocado puree and Radish (gfa, nf, df, veg a)

Mains

Butternut Squash Risotto

with roasted Hazelnuts, Parmesan, Prosciutto Ham and crispy Sage (veg a, nfa, dfa, gf)

Herb Crusted Fish of the Bay

with Quinoa, Courgette, Spring Onion and Watercress Pesto (gfa, nfa, dfa)

Slow Braised Lamb Shank

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

Desserts

Pandan & Coconut Panna Cotta

with Pineapple, Chilli Meringue and Coconut Sorbet (df, gf)

Dark Chocolate Mud Cake

with Forrest Berry Compote and white Chocolate & Raspberry Ice Cream (v, 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 \$79 pp

Starters

Seafood Chowder

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

Slow cooked Pork Belly

with Kumara Puree, Spanish Chorizo & Apple-Celery Slaw (nf, df, gf)

Mains

Butternut Squash Risotto

with roasted Hazelnuts, Parmesan, Prosciutto Ham and crispy Sage (veg a, nfa, dfa, gf)

Free-Range Chicken Breast

with crispy fried Polenta, charred Corn, green Beans and Aja Verde Sauce (gf, nf, dfa)

Desserts

Pandan & Coconut Panna Cotta

with Pineapple, Chilli Meringue and Coconut Sorbet (df, gf)

Dark Chocolate Mud Cake

with Forrest Berry Compote and white Chocolate & Raspberry Ice Cream (v, veg a)

*Menu and pricing are subject to change with seasonal availability

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



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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 crispy fried Polenta, charred Corn, green Beans and Aja Verde Sauce (gf, nf, dfa)

Beer Battered Fish & Chips

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

Desserts

Pandan & Coconut Panna Cotta

with Pineapple, Chilli Meringue and Coconut Sorbet (df, gf)

*Menu and pricing are subject to change with seasonal availability

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



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Classic Cocktails

Aperol Spritz Aperol, Prosecco & Soda	16
Hugo Prosecco, Elderflower, Mint & Soda	16
Kir Royale Prosecco, creme de cassis	15
Espresso Martini Vodka, Coffee & Vanilla	18
Sex on the Dock Vodka, Peach, Pineapple & Cranberry	17
P*rn Star Martini Vodka, Passionfruit & Butterscotch	18
Piña Colada Rum, Pineapple & Coconut Cream	15
Mojito Rum, Mint & Lime	15
Margarita Tequila, Cointreau & Lime	19
Paihia Sunrise Tequila, Orange & Grenadine	16

Signature Cocktails

Bay Breeze Vodka, Cranberry & Pineapple	11
Bloody Mary Vodka, Tomato ,Lime & spice	14
Mimosa Bubbles & Orange juice	10
Nautical Mile Rum, Ginger Beer, Lime & Mint	12
Rude Dream Tequila, Triple Sec & cranberry	14
Wild Horse Mesa Vodka, Ginger beer & Lime	14
Algae Bloom Mint, Creme de Cacao & Cream	14
Cosmopolitan Vodka, Triple Sec & cranberry	16
Long Island Iced Tea Vodka, Gin, Tequila, Rum, Triple Sec & Coke	18



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Wines by the Bottle

Bay of Islands Wines

Paroa Bay Sauvignon Blanc Russell **66**
light bodied, delicate, fruity, tropical nose, balanced acidity, crisp

Rogue Vine Pinot Gris Bay of Islands **60**
honey mead, wild honeysuckle, yellow peach & mandarin, off-dry

Rogue Chardonnay Bay of Islands **72**
butterscotch, mild oak, hazelnut, vanilla, peach and white flower

The Landing Rose Waitangi (2018 silver) **59**
80% Merlot / 20 % Syrah, dry, crisp, pure fruit characters

The Landing Syrah Waitangi **75**
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 **145**
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

Gabriel Meffre Châteauneuf du Pape **135**
Rhône France
Grenache/ Syrah/ Mourvèdre, complex, Provençal herbs, full, silky, dark-fruit flavours

Aromatics

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

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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Wines by the Glass or Bottle

Champagne & Méthode Traditionelle

	<u>Standard 150ml</u>	<u>Bottle</u>
House Sparkling	10	 46

De Bortoli Prosecco NV NSW Australia (gold medal, vegan) fruit-driven, apple & pear, notes of lemon, gentle creaminess, fine bead **13 | 59**

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	10	 16	 46
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Lake Chalice 'The Falcon' **13 | 21 | 59**
Marlborough NZ
passionfruit, mandarin, subtle capsicum, balanced acidity

Jules Taylor **16 | 25 | 73**
Marlborough NZ
herbaceous, kaffir lime, tropical, blackcurrant, lime, long & round finish

Pinot Gris Standard 150ml | 250ml | Bottle

House Pinot Gris	10	 16	 46
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Lake Chalice 'The Falcon' **13 | 21 | 59**
Marlborough NZ
baked apple, ginger, soft, layered spice, off-dry

Middle-Earth **15 | 23 | 65**
Nelson NZ
pears, honey, spice, dry, long finish, full character, gentle acidity

Chardonnay

	<u>Standard 150ml</u>	<u>250ml</u>	<u>Bottle</u>
House Chardonnay	10	 16	 46

Esk Valley **13 | 21 | 59**
Hawkes Bay NZ (90+, vegan)
full bodied, aromas of peach and melon with hints of butter, grapefruit and French oak spice

Pask 'Gimblett Gravels' Chardonnay **16 | 25 | 69**
Hawke's Bay NZ
ripe citrus, nutty & mealy hits of oak, medium bodied, fresh acidity

Rosé

	<u>Standard 150ml</u>	<u>250ml</u>	<u>Bottle</u>
House Rosé	11	 17	 48

Leftfield Rosé **13 | 21 | 59**
Hawkes Bay NZ (vegan)
flavours of strawberry, cranberry and crunchy raspberry

Esk Valley Hawkes Bay NZ (90+) **65**
dry style with flavours of fresh strawberries and red fruits

Pinot Noir Standard 150ml | 250ml | Bottle

Lake Chalice 'The Falcon'	13	 21	 59
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Marlborough NZ (gold medal) red currants and cherry flavours, a round full mid-palate

Duck Hunter **17 | 26 | 71**
Marlborough NZ (gold medal)
medium bodied, ripe cherry, hints of oak, smooth tannins, medium acidity

Devil's Staircase **79**
Central Otago NZ (gold medal, 93+)
succulent spicy, dark fruited, dash of naughty



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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..... 16

Tequila

Anejo / Reposado..... 11
 Avion Espresso 12
 Agavero 14

Rum

Coruba 10
 Black Magic Spiced 10
 Appleton's 11
 Havana Anejo 7 yo..... 10
 Mt. Gay Eclipse 12

Vodka

42 Below 10
 Grey Goose 13
 Tito's 12

Whiskey

Jack Daniels 10
 Gentleman Jacks 12
 Jack Daniels Single Barrel 14

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
 GlenDronach Parliament 21 yo 26

Bourbon

Jim Beam 10
 Southern Comfort (Liquor) 10
 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
Smoothies – Apple & Feijoa, Tropical, Mango, Banana, Berry.....	9

Coffee and Tea

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



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Helpful Contacts

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

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