



# 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!

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

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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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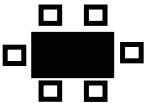
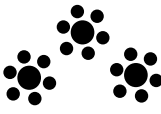


## Venue Spaces

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 <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 – 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.

	<b>High Season</b> (November – March)	<b>Shoulder Season*</b> (April, September, & October)	<b>Off Season*</b> (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.

	<b>High Season</b> (November – March)	<b>Shoulder Season*</b> (April, September, & October))	<b>Off Season*</b> (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.

	<b>High Season</b> (November – March)	<b>Shoulder Season*</b> (April, September, & October)	<b>Off Season*</b> (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



# Zane Grey's

Restaurant and Bar



## 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\*)

**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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Restaurant and Bar



## 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

Restaurant and Bar



## 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, arugula and 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

#### **Squash and Apricot Risotto**

with piquant sundried tomatoes, black olives and basil oil (gf, dfa, nf, v)

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

with coconut riceberry, Thai braised fennel, and

infused caper and lime oil (gf, dfa, nf)

#### **Pork Drumstick**

with mashed potatoes, roasted root vegetables,

carrot purée, broccoli, and char siu jus (gf, nf)

### Desserts

#### **Rosewater Poached Apple**

with mini feijoa and apple tart, vanilla infused anglaise, and mochaccino fudge 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





# Zane Grey's

Restaurant and Bar



## Silver Menu – starting at \$110 pp

### Starters

#### **Panko Fried Goat Cheese Salad**

with mandarin segments, edamame, arugula and 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

#### **Squash and Apricot Risotto**

with piquant sundried tomatoes, black olives and basil oil (gf, dfa, nf, v)

#### **Grilled Chicken Breast**

with braised red quinoa, green beans, red capsicum, corn purée and sherry jus (gf, dfa, nf)

### Desserts

#### **Rosewater Poached Apple**

with mini feijoa and apple tart, vanilla infused anglaise, and mochaccino fudge ice cream

#### **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 \$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

#### **Squash and Apricot Risotto**

with piquant sundried tomatoes, black olives and basil oil (gf, dfa, nf, v)

#### **Grilled Chicken Breast**

with braised red quinoa, green beans, red capsicum, corn purée and sherry jus (gf, dfa, nf)

### Desserts

#### **Rosewater Poached Apple**

with mini feijoa and apple tart, vanilla infused anglaise, and mochaccino fudge ice cream

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## Classic 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, berry pulp

### Mojito

Rum, Mint & Lime

### Aperol Spritz

Aperol, Prosecco & Soda

### Hugo

Prosecco, Elderflower, Mint & Soda

### Campari Orange Spritz

Campari, orange juice & house bubbles

### Espresso Martini

Vodka, Kahlua & coffee

### Peanut Butter Espresso Martini

Peanut butter whiskey, Kahlua & coffee

### Chocolate Martini

Crème de cacao, cream, Baileys & vodka

### Margarita

Tequila, Cointreau & 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



# Zane Grey's

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## Wines By the Bottle

### Bay of Islands Wines

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

**Rogue Vine Sauvignon Blanc** Bay of Islands  
crisp green apple, clean, zesty, and youthful

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

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

**144 Islands Pinot Beurrot "Gris"** Bay of Islands  
dry pinot gris, subtle spice, fresh acidity & weighty mouth-filling texture

**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

### Sauvignon Blanc

#### House Sauvignon Blanc

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

**Rogue Vine Sauvignon Blanc** Bay of Islands  
crisp green apple, clean, zesty, and youthful

**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

**Pask 'Gimblett Gravels' Chardonnay** Hawke's Bay NZ  
Ripe citrus, nutty & mealy hits of oak, medium bodied, freshly acidic

### Rosé

#### House Rosé

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

**Saddleback Rosé** Central Otago NZ  
dry style bright aromatics of rock melon, rosewater & florals

### 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





# Zane Grey's

## Restaurant and Bar



### 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

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**

<b>Zane Grey's Ale, Monteith's Golden Lager, Pilsner, Black.....</b>	390 ml
<b>Zane Grey's Ale, Monteith's Golden Lager, Pilsner, Black.....</b>	500 ml
<b>Monteith's Apple Cider .....</b>	390 ml
<b>Heineken .....</b>	500 ml
<b>Tiger .....</b>	390ml
<b>Tiger .....</b>	550 ml
<b>Corona .....</b>	Bottle
<b>Heineken Zero .....</b>	Bottle
<b>Export Citrus .....</b>	Bottle



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## Spirits

### Add Post-mix

### Add Juice/ Ginger Beer

#### Gin

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

Grey Goose

Bay of Islands Black Collar

#### Whiskey

Jack Daniels

Gentleman Jack

#### Irish Whiskey

Jameson's

Paddy's Irish Whiskey

#### Whisky

BenRiach Birnie Moss

Canadian Club

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)

## Coffee and Tea

Ristretto/ Espresso

Short Macchiato

Americano

Cappuccino

Flat White

Latte

Long Black

Mocha

Chai or Turmeric Latte

Hot Chocolate

### Juices

Orange

Apple

Pineapple

Cranberry

Tomato

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

### 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



# Zane Grey's

Restaurant and Bar



## 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](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