

FUNCTION PACKAGES

2023/24




THE LODGE BAR
DINING
COMMERCIAL BAY, AUCKLAND NEW ZEALAND

OVERVIEW



COMMERCIAL BAY, AUCKLAND

LOCATION

Located at the corner of Lower Albert St and Quay St in Auckland Central, The Lodge Bar & Dining Commercial Bay offers a centralised location for your event.

Situated outside the centre itself, the restaurant is the ideal backdrop for exclusive events, combining a lush green outlook with glimpses out to waterfront and Ferry Terminal.

OUR SPACES

Our outdoor terrace features retractable awnings and is secured with our perimeter planter box garden, offering additional privacy. The space is flexible and suitable for dining or cocktail style events.

As soon as you step inside you are greeted with our bar area, highlighted with a dramatic terrazzo bar and leather as well as bar seating. Suitable for casual or cocktail style events.

Our main dining area is the best place to experience Executive Chef Matt Lambert's menu. The long banquettes, finished in leather and wool, are ideal for group dining.

MEET THE TEAM

The Lodge Bar Group's Executive Chef Matt Lambert has followed the same ethos as our other restaurants by sourcing the finest local produce New Zealand has to offer, allowing the quality ingredients to shine. Cameron Douglas, The Lodge Bar Group's Master Sommelier, has curated an expansive wine list with New Zealand wines at the heart of it.

CONTACT

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BESPOKE PACKAGE



BESPOKE PACKAGE

BAR AREA - SUITABLE FOR UP TO 16 GUESTS

For something more casual, our bar area is perfect for your event.

Enjoy a casual seated dinner or more simply drinks and canapés, ideal for smaller gatherings.

MINIMUM DAY PRICING

Inside only: \$2,000 (12 pm – 3:30 pm) Monday - Sunday



15% surcharge on public holidays.



WHOLE VENUE & DINING



WHOLE VENUE & DINING

BAR AREA, MAIN DINING & OUTDOOR TERRACE

If you're looking for the best of everything, our entire venue is available for hire to truly immerse yourself in The Lodge Bar & Dining experience.

Combining indoor and outdoor flow with access to our terrace, bar and dining area. Accommodates up to 120 guests.

MINIMUM DAY PRICING

Inside: **\$5,000** (12 pm – 3:30 pm) Monday – Sunday

Inside & terrace: **\$7,500** (12 pm – 3:30 pm) Monday – Sunday

MINIMUM DINNER PRICING

\$8,000 (4 HRS) Monday - Thursday

\$12,000 (4 HRS) Friday - Saturday

15% surcharge on public holidays.





CANAPÉS



CANAPÉS MENU

- Fried oysters, yogurt tartare sauce
- Fried oysters, curry mayo
- Raw oysters, mignonette
- Raw oysters, horseradish granita
- Grilled oysters, chili butter
- Grilled oysters, lemon butter
- Fish n chips, batter chip, cured snapper, tartare, herbs
- Mince and Cheese croquettes
- Venison Croquettes, garlic aoili
- Heritage pork rilette, sage shortbread, seasonal jam
- Poached prawn, cocktail sauce
- Crab tarte, bonito cream, chili, lime
- Ora salmon tartar, egg yolk jam, endive cup
- Heirloom gazpacho shooters, herbs
- Spicy cheese and sausage rolls
- Devilled eggs, trout roe, chives
- Mushroom custard
- Lodge Bar burger sliders
- Fried chicken sliders, bread and butter pickles
- Buffalo chicken skewers, blue cheese aoili
- Parsnip tortellini, brown butter beurre blanc, fried sage
- Brie cheese gougere
- Crispy pork belly skewers, cilantro, chili, mint
- Olive Arancini, mozzarella, olive puree
- Beef skewers, rosemary, parsley emulsion
- Swordfish skewers, capsicum, chili

CANAPÉS

PRICING

3 choices | **\$30** per person (per hour)

5 choices | **\$46** per person (per hour)

8 choices | **\$65** per person (per hour)

11 choices | **\$65** per person (per hour)

ADD ONS | Prices upon enquiry

Lobster roll sliders | **\$16** per piece

Caviar tarts | **\$45** per piece

Trout roe tarts | **\$22** per piece

15% surcharge on public holidays.

DINING OPTIONS

TWO COURSE SET MENU

\$65 per person

ENTRÉE

Market salad, ricotta, seeds, herb dressing

Market fish crudo, black currant, apple, barley

Grilled leeks, roasted hazelnuts, chardonnay vinegar

MAIN

Roasted snapper, seaweed, capsicum, Lot 8 citrus olive oil

Roasted chicken, cauliflower, caper berries, silverbeet

Cacio e pepe, spaghetti, parmesan

Lodge Burger, wagyu, cheddar, onion jam, fries

SIDES

Broccolini, roasted garlic, parmesan

Duck fat roasted potatoes

THREE COURSE SET MENU

\$85 per person

ENTRÉE

Heirloom tomatoes, stracciatella, basil oil, capers

Market fish crudo, black currant, apple, barley

Carpaccio of Lake Ohau wagyu filet, horseradish

MAIN

Dry aged NY strip, steak jus, confit garlic

Market fish, sauce Bois Boudran, grilled lemon

Royal Burn lamb shoulder fettucine, morrells, peas, mint

SIDES

Market salad, ricotta, seeds, herb dressing

Broccolini, roasted garlic, parmesan

Duck fat roasted potatoes

DESSERT

Passionfruit pavlova, fresh passionfruit, whipped cream,
passionfruit curd

Chocolate marquise, mint ice cream

Barry’s Bay, Peninsula blue, quince, honeycomb, crackers

SET MENUS

Our set menus showcase some of the greatest hits of our a la carte menu. Offered in a three course plus sides or our extended four course Here & Now menu. Let us make the choice easy with our set menus that gives everyone a range of New Zealand delicacies.

PRICING

Two course set menu | **\$65 per person (only available for lunch)**

Three course set menu | **\$85 per person**

*For groups of 8 or more the above options are available.
15% surcharge on public holidays.*



DINING OPTIONS

HERE & NOW MENU

\$98 per person

ONE

Market fish crudo, black currant, apple, barley

TWO

Crab spaghetti, lemon butter, garlic, chili

THREE

Dry aged NY strip, steak jus, confit garlic

Or

Steamed snapper, sauce Bois Boudran, lemon

Broccolini, parmesan, roasted garlic

Mixed leaf salad, herbs, ricotta, basil dressing

FOUR

Passionfruit pavlova, passionfruit curd, whipped cream

FIVE

Passionfruit pavlova, passionfruit curd, whipped cream

Or

Chocolate marquise, mint ice cream

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PRICING

Here & now | **\$98 per person**

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15% surcharge on public holidays.*



DINING OPTIONS

SHARED MENU

\$115 per person

SNACKS FOR THE TABLE

Meat pie croquettes, smoked cheddar

‘Fish & Chips’,cured snapper, tartare sauce, herbs

Milk bread ‘pull apart,’ Little River Estate brie whipped butter

ENTRÉE

Market fish crudo, black currant, apple, barley

Carpaccio of Lake Ohau wagyu filet, horseradish

Heirloom tomato salad, stracciatella, basil oil

MAIN

Dry aged NY strip, steak jus, confit garlic

Market fish, sauce Bois Boudran, lemon

Organic roasted chicken, salsa verde

SIDES

Market salad, ricotta, seeds, herb dressing

Broccolini, parmesan, roasted garlic

Duck fat roasted potatoes

DESSERT

Passionfruit pavlova, fresh passionfruit, whipped cream, passionfruit curd

Sticky toffee pudding, salted vanilla ice cream

Selection of cheese and crackers

SHARED MENU

To be enjoyed by the whole table, family style.

PRICING

5 courses | **\$115 per person**

*For groups of 8 or more the above options are available.
15% surcharge on public holidays.*





BEVERAGE PACKAGE



BEVERAGE PACKAGES

PRICE

STANDARD | \$33 per person (per hour)

- 1 x sparkling wine
- 2 x white wine
- 2 x red wine
- Tap beers
- Soft drinks & juices
- Add house spirits + \$10

PREMIUM | \$44 per person (per hour)

- 1 x sparkling wine
- 2 x Premium white wine
- 2 x Premium red wine
- Tap beers
- Soft drinks and juices
- Add house spirits + \$10

ADD ONS

- Champagne and high-end liquors on consumption

15% surcharge on public holidays.

