FUNCTION PACKAGES
2023/24
OVERVIEW

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.

LOCATION

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, highlight with a dramatic terrazzo bar and leaner 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 banquette’s, finished in leather and wool, are ideal for group dining.

OUR SPACES

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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.

MEET THE TEAM

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CONTACT

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@thelodgebaranz
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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.
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 rillette, sage shortbread, seasonal jam
• Poached prawn, cocktail sauce
• Crab tarte, bonito cream, chili, lime
• Ora salmon tartar, eggyolk 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

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

10% surcharge on public holidays.
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.

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

**DINING OPTIONS**

**SET MENUS**

<table>
<thead>
<tr>
<th>Two course set menu</th>
<th>Three course set menu</th>
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<tbody>
<tr>
<td>$65 per person</td>
<td>$85 per person</td>
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**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

**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 fettuccine, morrels, 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
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**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

**PRICING**

Here & now | $98 per person

*For groups of 8 or more the above options are available. 15% surcharge on public holidays.*
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
$115 per person

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.
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.