

EVENTS, SOIRÉES & DRINKS



COMMERCIAL BAY, AUCKLAND

events@origine.nz

WELCOME TO ORIGINE 🍾

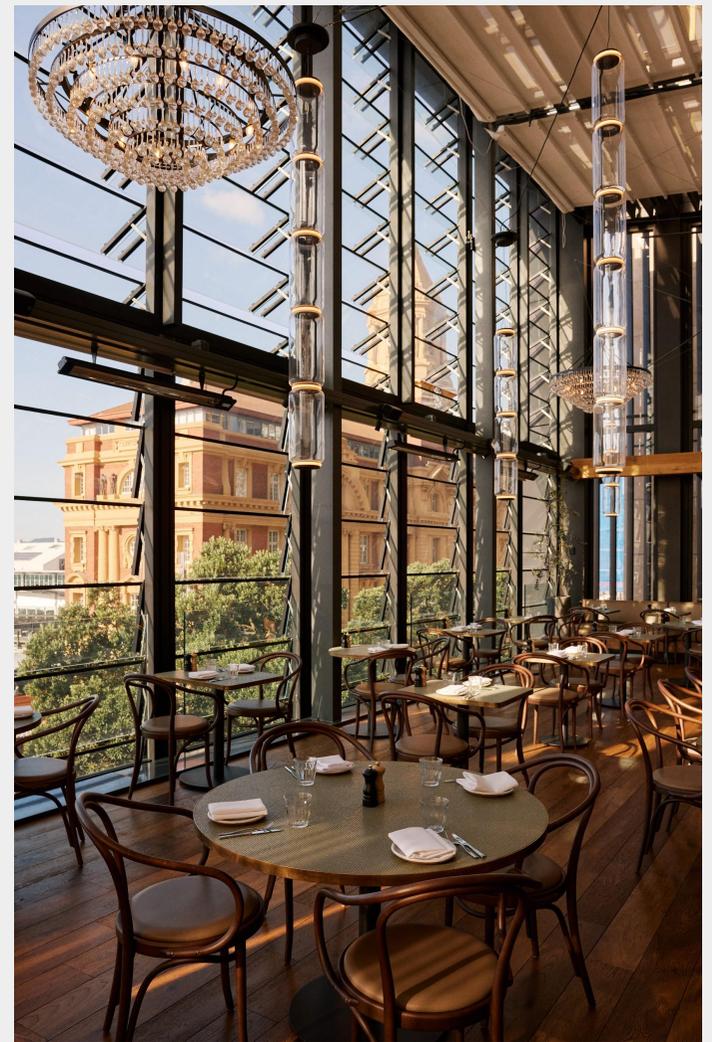
Our Kiwi-bistro experience combines the best of New Zealand produce with what's in season at the Ahi. Garden in south Auckland.

Overlooking the stunning Waitematā Harbour, Origine has three unique areas:

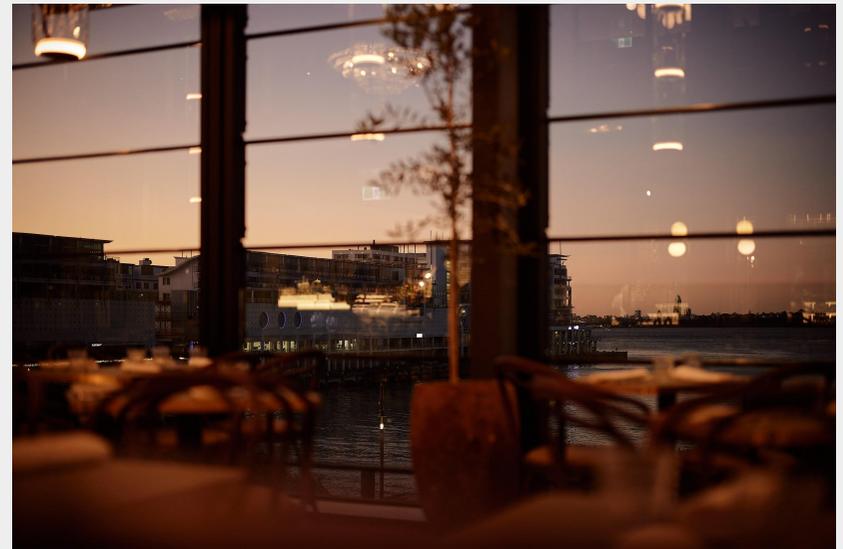
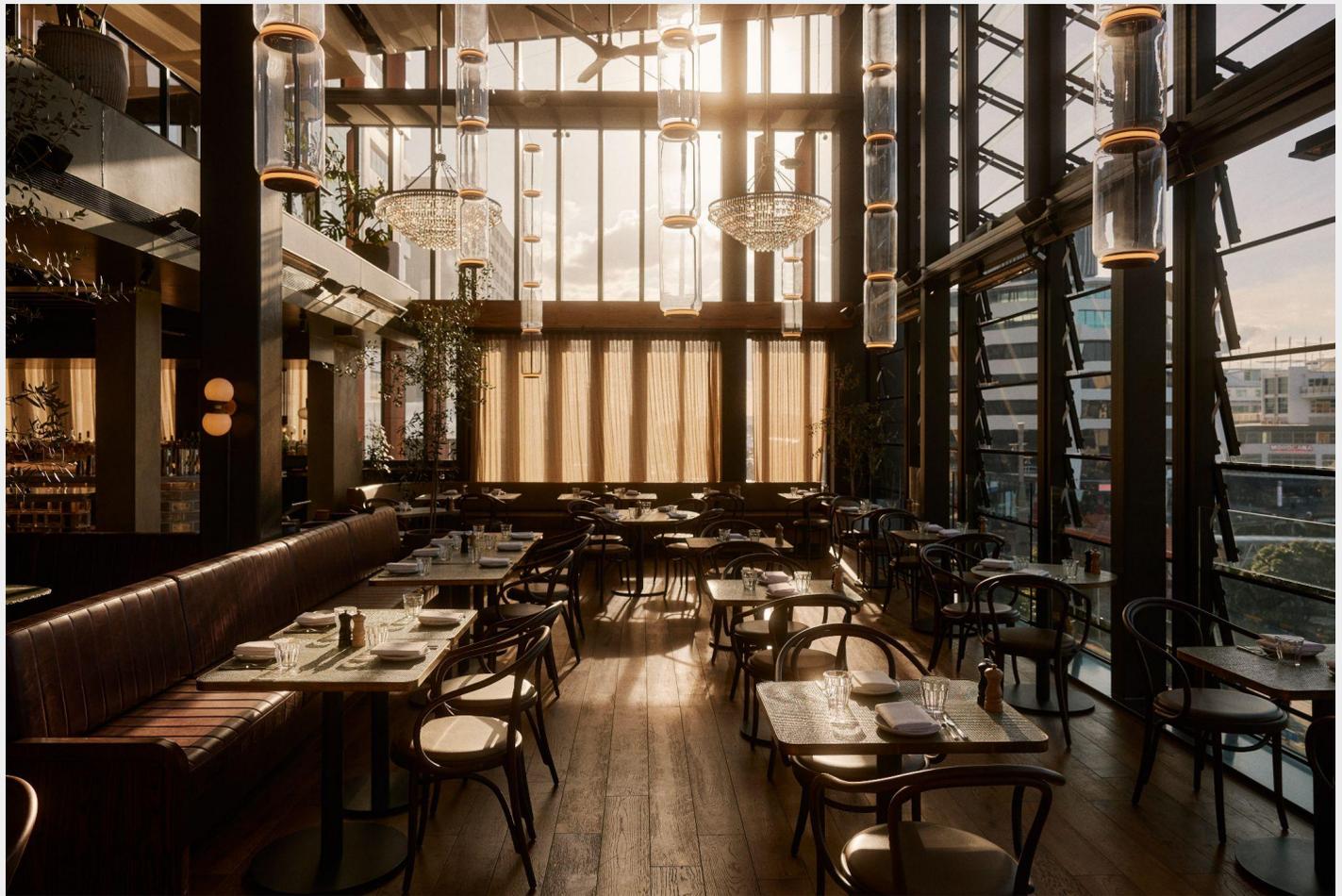
- The main dining room for up to 100 guests
- Our downstairs all-day bar for up to 40 guests
- The mezzanine bar & events space – perfect for smaller and intimate occasions up to 50 guests

Elevate your next event at Origine, in the heart of downtown Auckland.

[Google Maps](#)



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EVENTS, SOIRÉES & DRINKS

The
Mezzanine

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MEZZANINE & BAR

The mezzanine is ideal for smaller groups, whether for drinks, or a full dining experience.

Enjoy a glass of champagne and soak up the expansive views over the Waitematā Harbour and bustling restaurant below.

The upper mezzanine is equipped with its own dedicated bar, bathrooms & state of the art amenities, making it the perfect space for private entertaining.



MEZZANINE

MAXIMUM CAPACITY:

40 seated

—

50 standing

MINIMUM SPEND:

inc. GST

LUNCH

Saturday - Wednesday: \$2,500

Thursday + Friday: \$3,500

DINNER

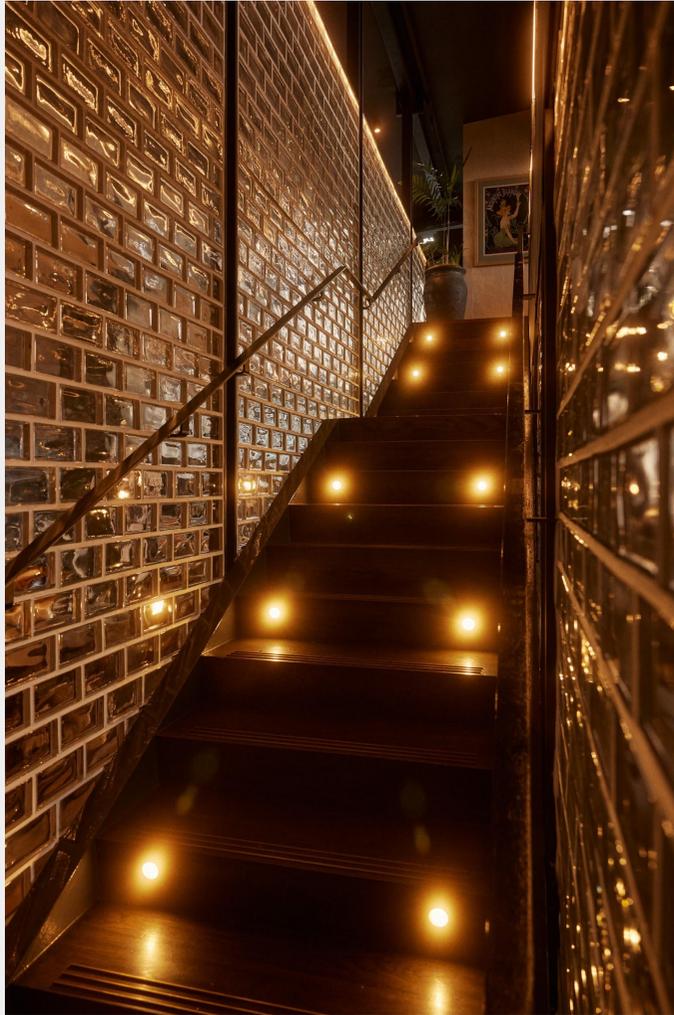
Saturday - Wednesday: \$3,500

Thursday + Friday: \$4,500

*menu formats, venue availability and
minimum spends may vary during Nov/Dec.*







EVENTS, SOIRÉES & DRINKS

The
Main Dining Room

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DINING ROOM

Situated on the north-western corner of downtown's Commercial Bay, over two storeys with stunning views of the harbour with the main dining room bathed in all day sunlight.

The downstairs dining includes an expansive bar area for pre-drinks, mixing & mingling. It also includes a breathtaking private room.

Architect Jack McKinney took inspiration from the 10m-high louvre windows and the restaurant's French heritage, and created a solid French oak floor and a floor-to-ceiling wall of Venetian glass bricks, a homage to Paris' Maison de Verre (House of Glass).



BAR & DINING

MAXIMUM CAPACITY:

100 seated

—

200 standing

MINIMUM SPEND:

inc. GST

LUNCH

Saturday - Wednesday: \$6,000

Thursday + Friday: \$8,000

DINNER

Sunday - Wednesday: \$12,000

Thursday - Saturday: \$15,000

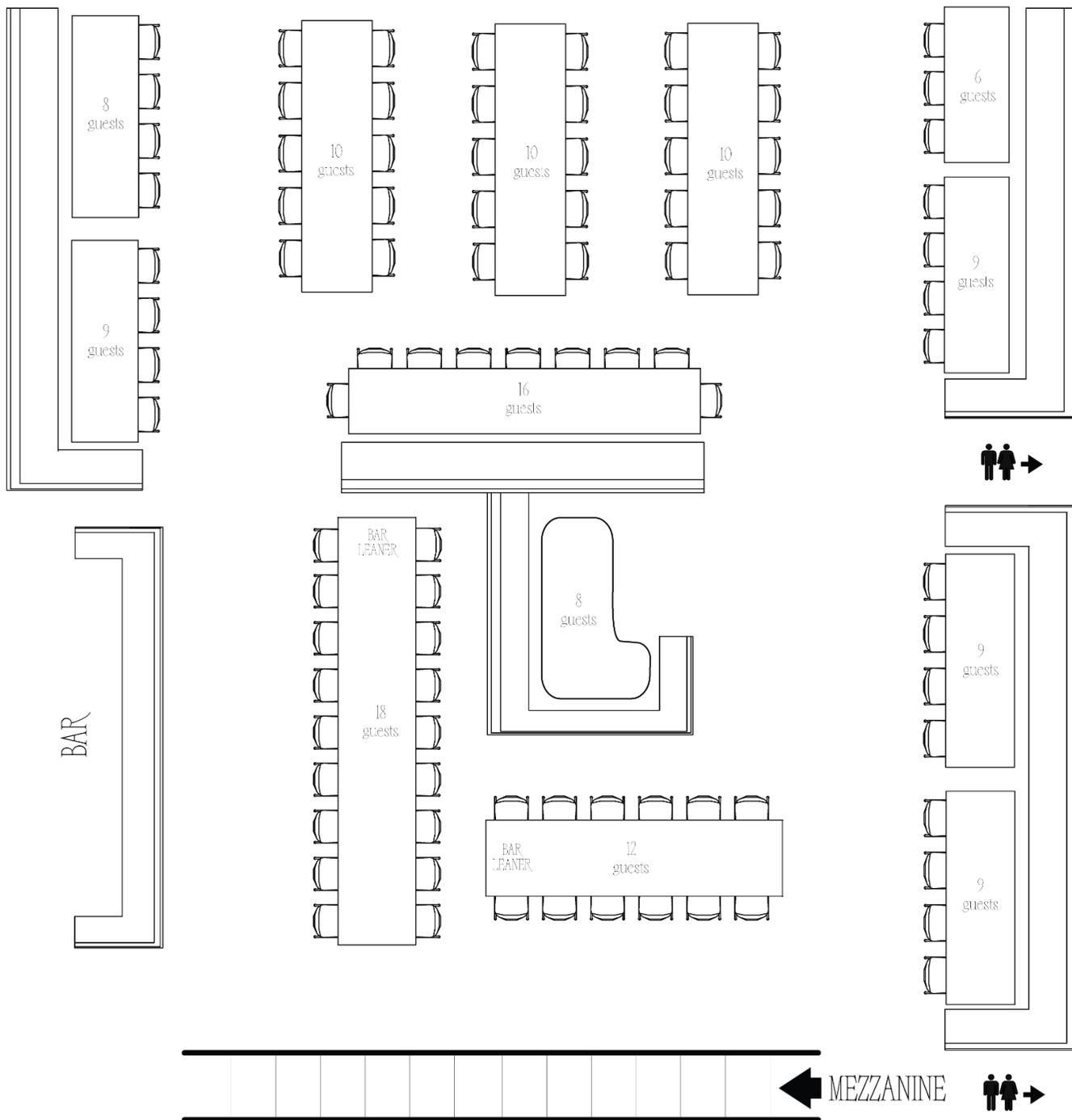
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QUAY STREET

LOWER ALBERT STREET



Suggested floor plan

MAIN FLOOR
SEATS UP TO **78 GUESTS**

BAR BOOTH
ADDITIONAL **18 GUESTS**

BAR ISLAND TABLE
ADDITIONAL **8 GUESTS**

BAR LEANERS
ADDITIONAL **30 GUESTS**



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Origine is conveniently located on the waterfront;
right in the heart of Downtown Auckland.



EVENTS, SOIRÉES & DRINKS

Menus

AT ORIGINE
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MENU OPTIONS

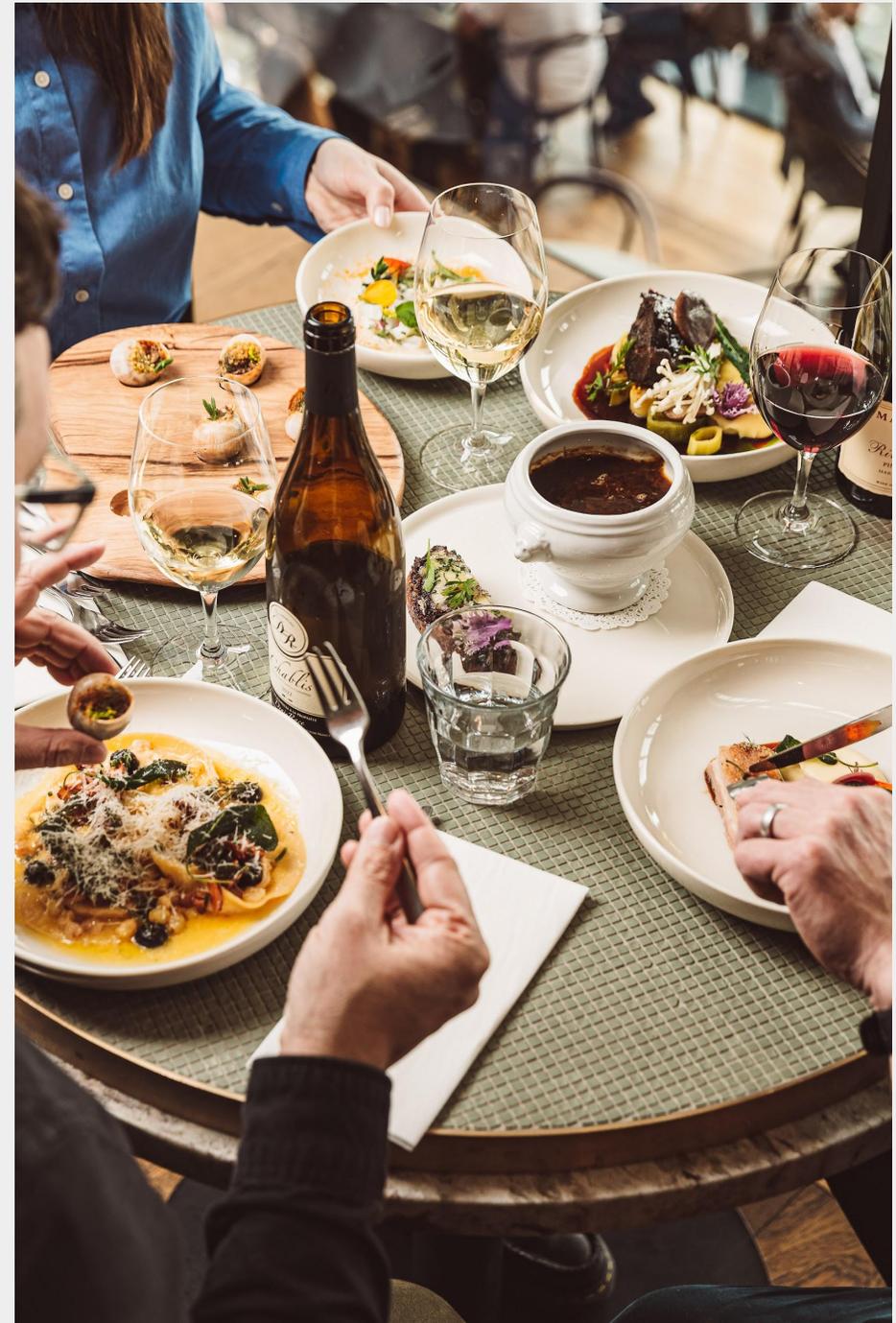
Our carefully curated prix-fixe menus are designed to highlight the best of NZ produce.

Whether you're hosting an intimate gathering or a grand affair, there's a menu for every occasion.

We are able to cater for most dietary requirements; let us know with as soon as possible so we're best able to deliver the best we can.



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SAMPLE GROUP MENUS

\$89 group menu

sharing style

— snack · per person... —

DUCK PARFAIT

duck liver parfait, Otago cherries, manuka honey, hazelnut, sorrel

— starters · sharing style... —

BREAD & BUTTER

KINGFISH

Ocean Speared kingfish, spanner crab, pear & verjus dressing, basil sorbet, cultured cream

— mains · sharing style... —

SIRLOIN

Grilled Speckle Park sirloin, smoked parsnip cream, shallot, lion's mane, bone marrow butter, tomatillo

served w Abi. Garden leafy green salad with vinaigrette, homemade croutons, radish

CHEESECAKE

Origine's vanilla cheesecake, spiced Otago cherries, white chocolate & almond crumble, mint

\$129 group menu

3 courses

Starters – *for the table*

OYSTERS

freshly shucked Te Matuku oysters w mûre & basil mignonette

SALMON

Shaved cold-smoked salmon, New Zealand citrus, crème fraîche & chives

CHARCUTERIE

Jambon de Bayonne, saucisson sec, rillettes, duck liver parfait w condiments

CAMEMBERT

brûléed Lindis Pass camembert w manuka honey & thyme, warm bread

Mains – *each guests' choice of*

BEEF EYE FILLET

smoked parsnip cream, shallot, lion's mane, bone marrow butter, tomatillo

BLUE COD

Chatham Islands Blue cod & sweetcorn, pickled oyster mushrooms, Mills Bay mussels, sauce grenobloise

RISOTTO

Autumn vegetable & pea risotto, lemon mascarpone, mint, Mahoe farm mature gouda

plus sides for the table

Dessert – *each guests' choice of*

CHEESECAKE

Origine's vanilla cheesecake, spiced Otago cherries, white chocolate & almond crumble, mint

CHOCOLATE

Valrhona dark chocolate & plum marquise, caramalised milk ganache, coffee, hazelnut, kaffir lime sorbet

\$149 group menu

3+ courses

Starters – *for the table*

FRENCH STURGEON CAVIAR *optional*

\$20 pp supplement · 72 hours notice required

LAMB PIE

puff pastry, parmesan cheese

DUCK PARFAIT

duck liver parfait, Otago cherries, manuka honey, hazelnut, sorrel

TARTARE

wild-shot venison tartare, tarragon mayo, crispy agria wafer

CHARCUTERIE

Bayonne ham, saucisson sec, rillettes, w condiments

Mains – *each guests' choice of*

BEEF EYE FILLET

smoked parsnip cream, shallot, lion's mane, bone marrow butter, tomatillo

BLUE COD

Chatham Islands Blue cod & sweetcorn, pickled oyster mushrooms, Mills Bay mussels, sauce grenobloise

RISOTTO

Autumn vegetable & pea risotto, lemon mascarpone, mint, Mahoe farm mature gouda

plus sides for the table

Dessert – *each guests' choice of*

CHEESECAKE

Origine's vanilla cheesecake, spiced Otago cherries, white chocolate & almond crumble, mint

CHOCOLATE

Valrhona dark chocolate & plum marquise, caramalised milk ganache, coffee, hazelnut, kaffir lime sorbet



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We are able to cater for most dietary requirements with advanced notice. Sample menu only, offerings are seasonal & may differ with the seasons. Groups of 60+ all courses will be shared for the table.

CANAPES & WALK + FORK

For a perfect apéritif event enjoy our canapés and *walk & fork* versions of our entrée and dinner menu dishes. These are stationed throughout the room to allow guests to mingle and graze as they please. We also offer charcuterie and cheese platters for further enjoyment!

SERVICE FOR 2 HOURS

\$89 per person

Choose 2 canapés, 2 walk & fork, 1 walk & fork dessert

SERVICE FOR 4 HOURS

\$119 per person

Choose 3 canapés, 3 walk & fork, 1 walk & fork dessert

ADD TO YOUR MENU...

OYSTER STATION ^{\$20 pp supplement}

Freshly-shucked **Te Matuku oysters**, blackberry & basil
mignonette, crème fraîche
served with baguette

CHEESE PLATTER

A selection of French and NZ cheeses
with our crackers, baguette and accompaniments
\$75 each (suitable for 4 to 6 guests)

CHARCUTERIE PLATTER

Bayonne ham, saucisson sec, rillettes, duck liver parfait,
with our mustard, pickles and baguette
\$50 each (suitable for 4 guests)

CANAPÉS

Small bites

Shaved **cold-smoked salmon**, New Zealand citrus,
crème fraîche & chives

or

Duck liver parfait, duck liver parfait, Otago cherries,
manuka honey, hazelnut, sorrel

or

Lamb & cheese pie, puff pastry, Meyer gouda, truffle
vegetarian upon request

or

Leek vinaigrette & pickled **shiitake tart** *vegan*

or

Wild-shot **venison tartare**, tarragon mayo,
crispy agria wafer

or

Curious Croppers heirloom tomatoes, Tom's
tarragon, Anabelle's fromage blanc, macadamia, olive

WALK & FORK

More substantial bites perfect for mingling

Lumina **lamb rump**, Anabelle's sheep yoghurt, pickled
walnut, piperade, green olive

or

Chatham Island **blue cod**, Cambridge
asparagus & sweetcorn, Mills Bay mussels, sauce
grenobloise

or

Autumn **vegetable & pea risotto**, lemon mascarpone,
mint, Mahoe farm mature gouda

vegan upon request

DESSERT *choose from*

Mangarua figs, brown butter cake, mascarpone,
candied almonds, honeycomb

or

Valrhona **dark chocolate & plum marquise**,
caramalised milk ganache,
coffee, hazelnut, kaffir lime sorbet



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TERMS & CONDITIONS

- Final attendance numbers must be notified 7 days prior to arrival with last minute changes subject to approval. Charges will be based on the number of people attending the function or the minimum number, whichever the greater.
- Origine does not have AV equipment, however we recommend **Multi-Media Systems** for your needs.
 - Please visit www.multi-media.co.nz for more information
- Nearby parking is available at Downtown Carpark.
- Our main dining room is wheelchair accessible; the mezzanine floor does not have wheelchair access
- Should an agreed minimum spend *not* be reached, a 'room hire' fee of the difference shall be applied.
- The selected space would be available for set up & pack down 60 minutes either side of your guests' arrival and departure time. Additional time may be possible if pre-arranged, though additional charges may apply.
- We respectfully request exclusive lunch bookings vacate the space by 4:30 pm unless by prior arrangement.
- Payment terms
 - For exclusive hire of Origine, we request a \$5,000 deposit to confirm the space, payable by invoice or credit card
 - For a mezzanine event, we do not require a deposit, but do require a credit card to secure the date.
 - A \$1,000 authorisation may be placed on this nominated card 10 days prior to the event.
 - Any balance is to be paid by EFTPOS, credit card or cash on the day of the event.
- Cancellation policy
 - Full refund of deposit up to 28 days prior to event
 - Deposit is 50% refundable 27-14 days prior to event
 - Deposit is non-refundable fewer than 14 days prior to event
 - Mezzanine cancellation more than 10 days prior to event incurs no charge
 - Mezzanine cancellation with less than 9 days prior to event incurs a \$100pp cancellation fee
 - This policy is not applicable should Auckland enter a State of Emergency, i.e. COVID lockdown or natural disaster
- For parties exceeding 50 people security may be required to assist with the obedience of the Liquor Licensing act of New Zealand. This cost dependant on number of guests, and will be on-charged





See you soon

