

EVENTS, SOIRÉES & DRINKS



COMMERCIAL BAY, AUCKLAND

[events@origine.nz](mailto: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

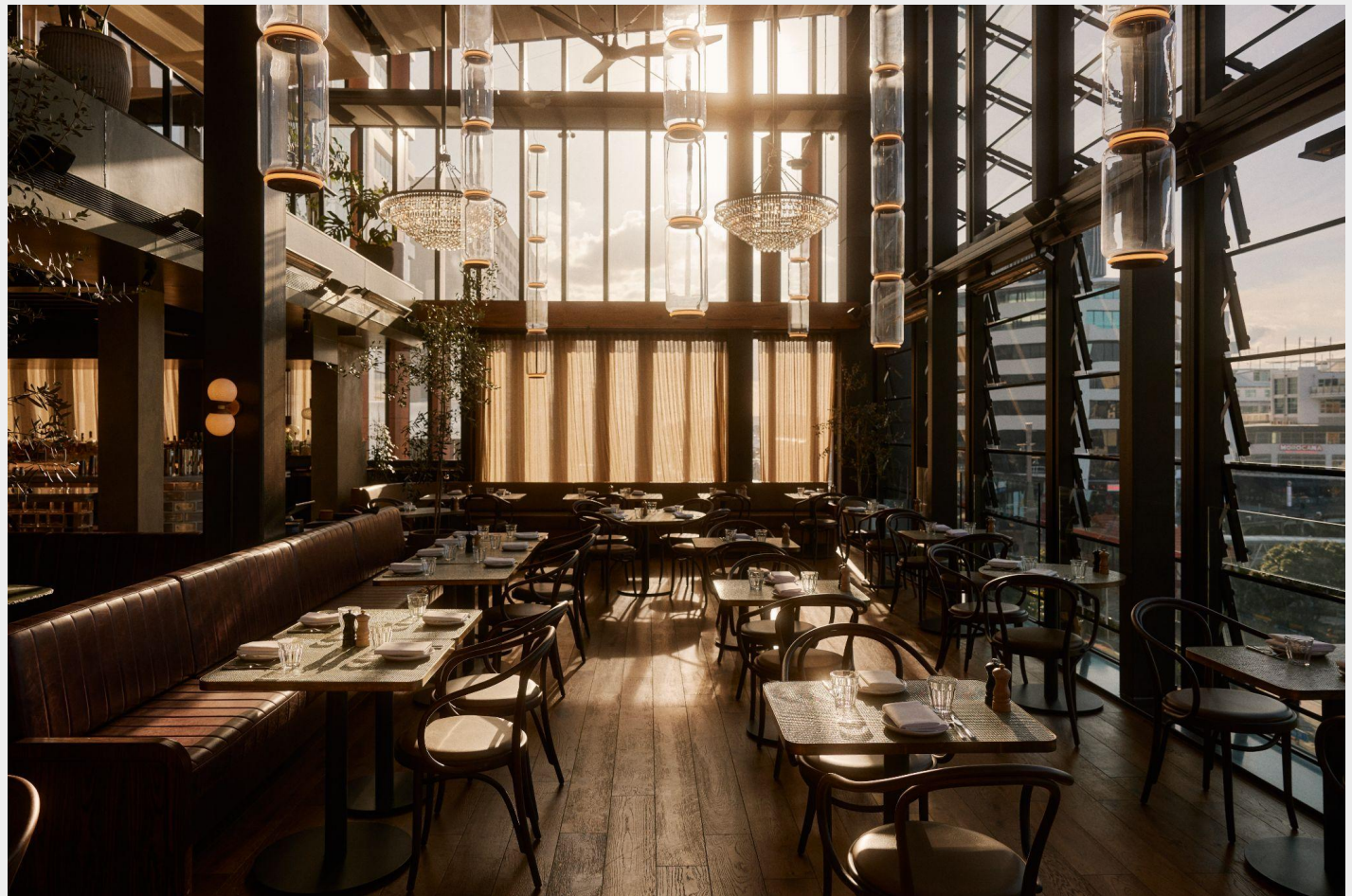
Elevate your next event at Origine, in the heart of downtown Auckland.

[Google Maps](#)



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EVENTS, SOIRÉES & DRINKS

The  
**Mezzanine**

AT ORIGINE  
COMMERCIAL BAY, AUCKLAND

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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**

AT ORIGINE  
COMMERCIAL BAY, AUCKLAND

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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

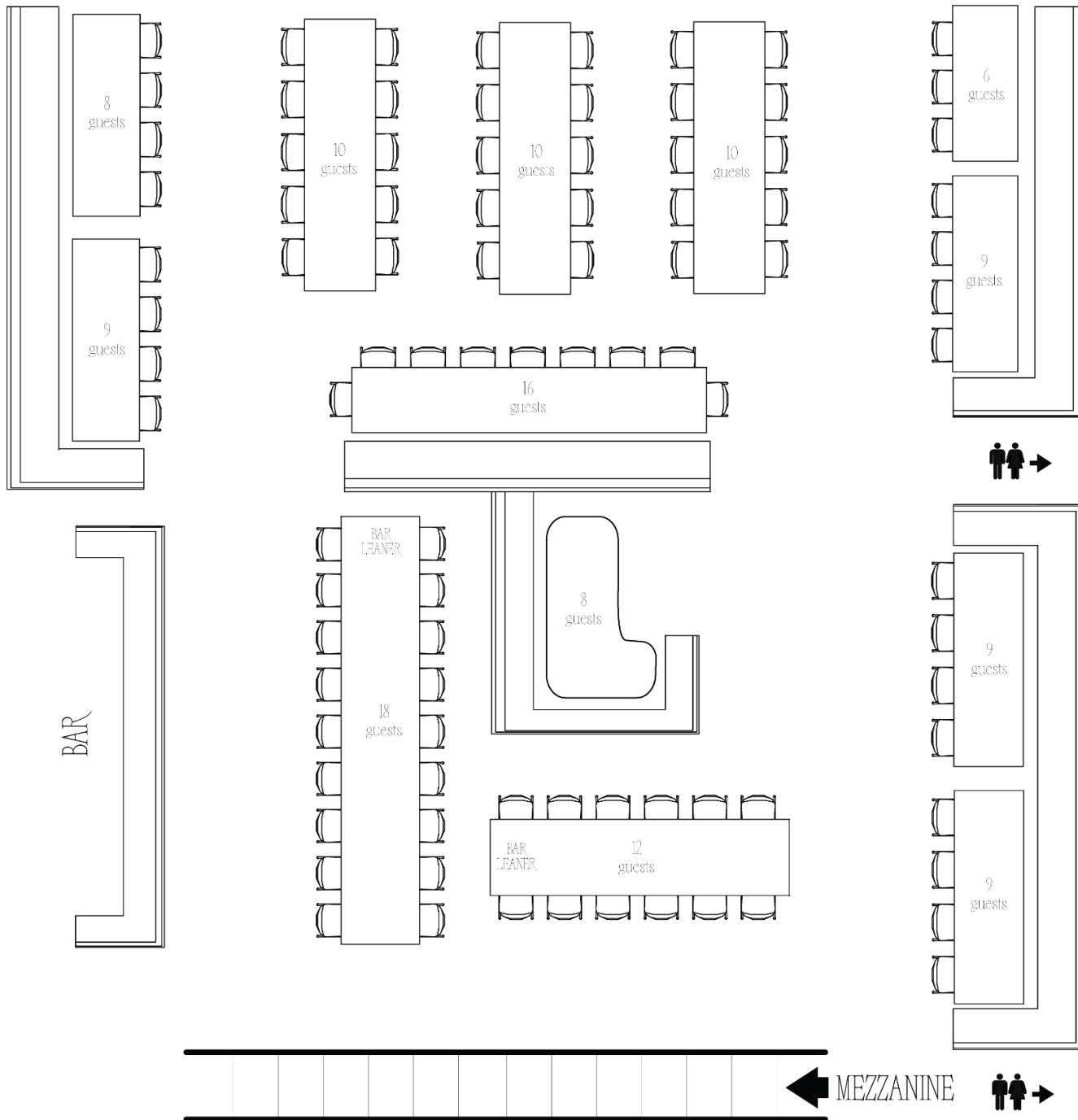
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QUAY STREET

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 LIVER PARFAIT**

preserved cherry, nasturtium, hazelnut

*Starters – for the table*

### **BREAD & BUTTER**

*and*

### **Ocean-speared KINGFISH**

watermelon & ginger dressing, avocado, spanner crab, crispy shallot

*Mains – for the table*

### **Grilled Speckle Park SIRLOIN**

Garden courgettes, crispy onions, mustard, caper & bone marrow jus

*and*

Ahi. Garden leafy green salad w vinaigrette, homemade croutons, radish

*Dessert – for the table*

### **Origine's ETON MESS**

Peach compôte, raspberry, white chocolate chantilly, almonds

Aged **CHEESE SELECTION** – \$20 pp supplement for 30g

Crackers, nuts, fruit preserves

## \$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**

180g grilled Speckle Park eye fillet, courgette, caper & bone marrow jus, potato rosti

### **BLUE COD**

Grenobloise: capers, lemon, parsley, Cambridge asparagus, salmon caviar

### **RISOTTO**

Cambridge asparagus & summer vegetable risotto, lemon mascarpone, mint, Mahoe edam

*plus sides for the table*

*Dessert – each guests' choice of*

### **CHEESECAKE**

Origine vanilla cheesecake, rhubarb, white chocolate & almond crumb

### **CHOCOLATE**

Valrhona dark chocolate & Grand Marnier mousse, caramelised milk, Gisborne mandarin

## \$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, preserved cherry, nasturtium, hazelnut

### **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**

180g grilled Speckle Park eye fillet, courgette, caper & bone marrow jus, potato rosti

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Valrhona dark chocolate & Grand Marnier mousse, caramelised milk, Gisborne mandarin



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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 <sup>\$20 pp supplement</sup>

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**, preserved cherry, nasturtium, hazelnut

*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*

**Crispy asparagus**, lemon emulsion, hemp seeds

*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*

Summer **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 & Grand Marnier**  
**mousse**, caramelised milk,  
Gisborne mandarin



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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](http://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

