

EVENTS, SOIRÉES & DRINKS



COMMERCIAL BAY, AUCKLAND

events@origine.nz

SALUT & BIENVENUE CHEZ ORIGINE

Our Kiwi-French bistro experience combines the best local produce from our garden, with a menu inspired by the techniques of France.

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

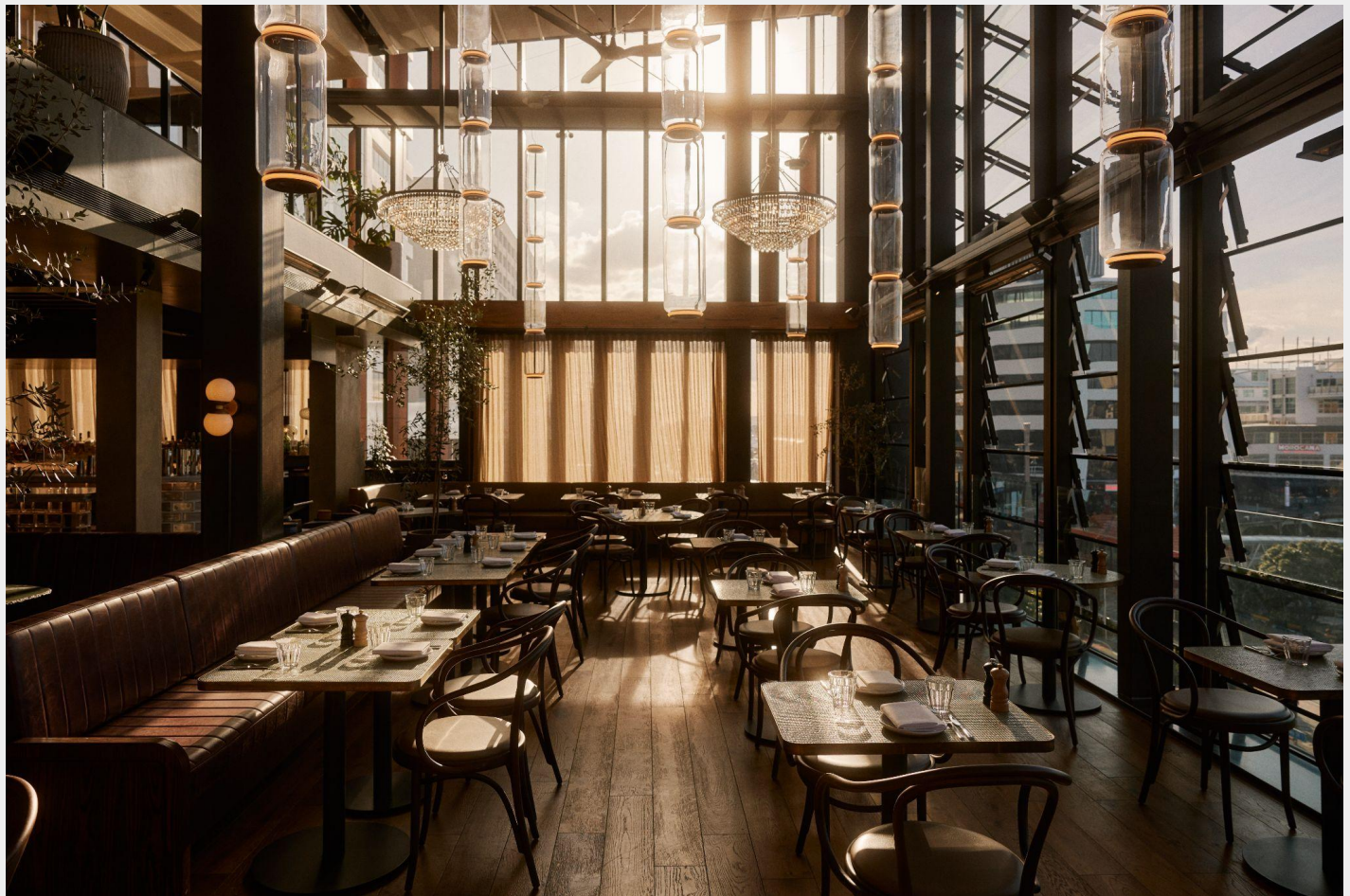
- The main dining room for up to 100 guests
- Our downstairs all-day bar for up to 40 guests
- The mezzanine bar & events space – perfect for smaller and intimate occasions up to 50 guests

Elevate your next event at Origine,
in the heart of downtown Auckland. [Google Maps](#)



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The logo for ORIGINE, featuring a stylized, overlapping circular graphic to the left of the word "ORIGINE" in a bold, sans-serif font.

ORIGINE®

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EVENTS, SOIRÉES & DRINKS

the
MEZZANINE

AT ORIGINE
COMMERCIAL BAY, AUCKLAND

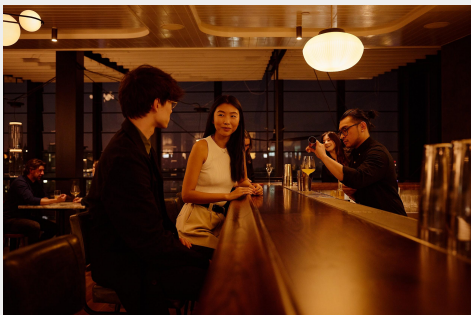
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MEZZANINE & BAR

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

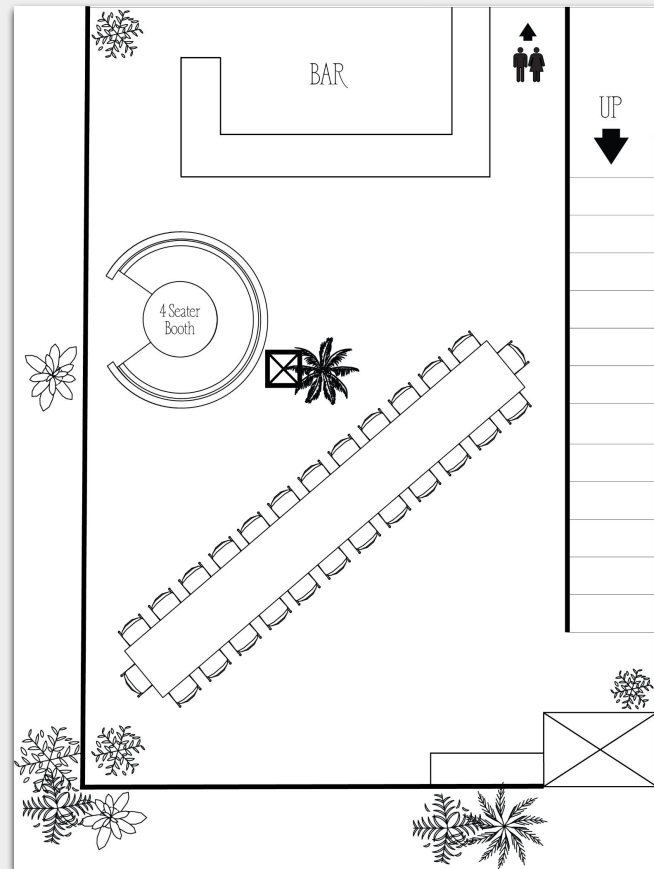
Saturday - Wednesday: \$2,500

Thursday + Friday: \$3,500

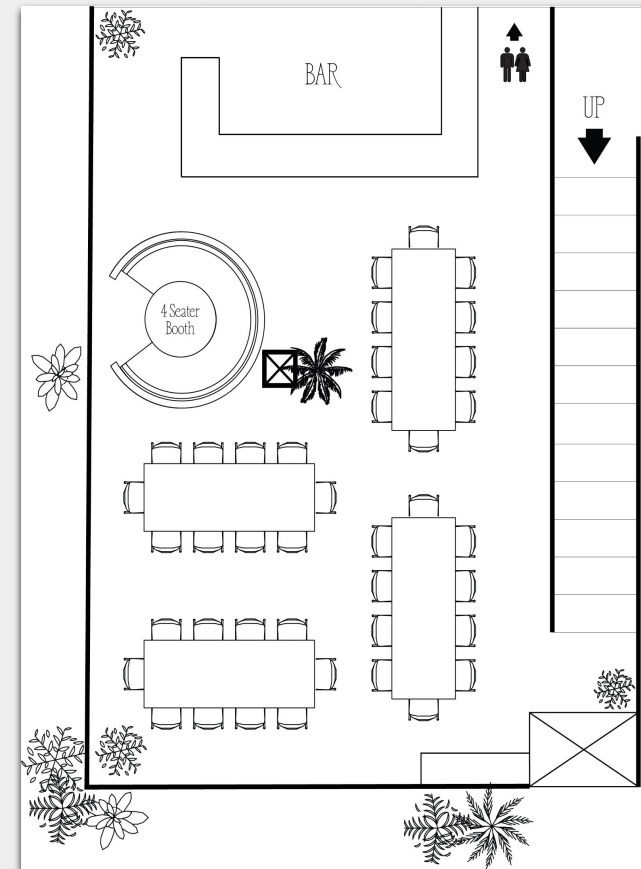
DINNER

Saturday - Wednesday: \$3,500

Thursday + Friday: \$4,500



suggested floor plan
UP TO **26 GUESTS**



suggested floor plan
UP TO **40 GUESTS**







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).



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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

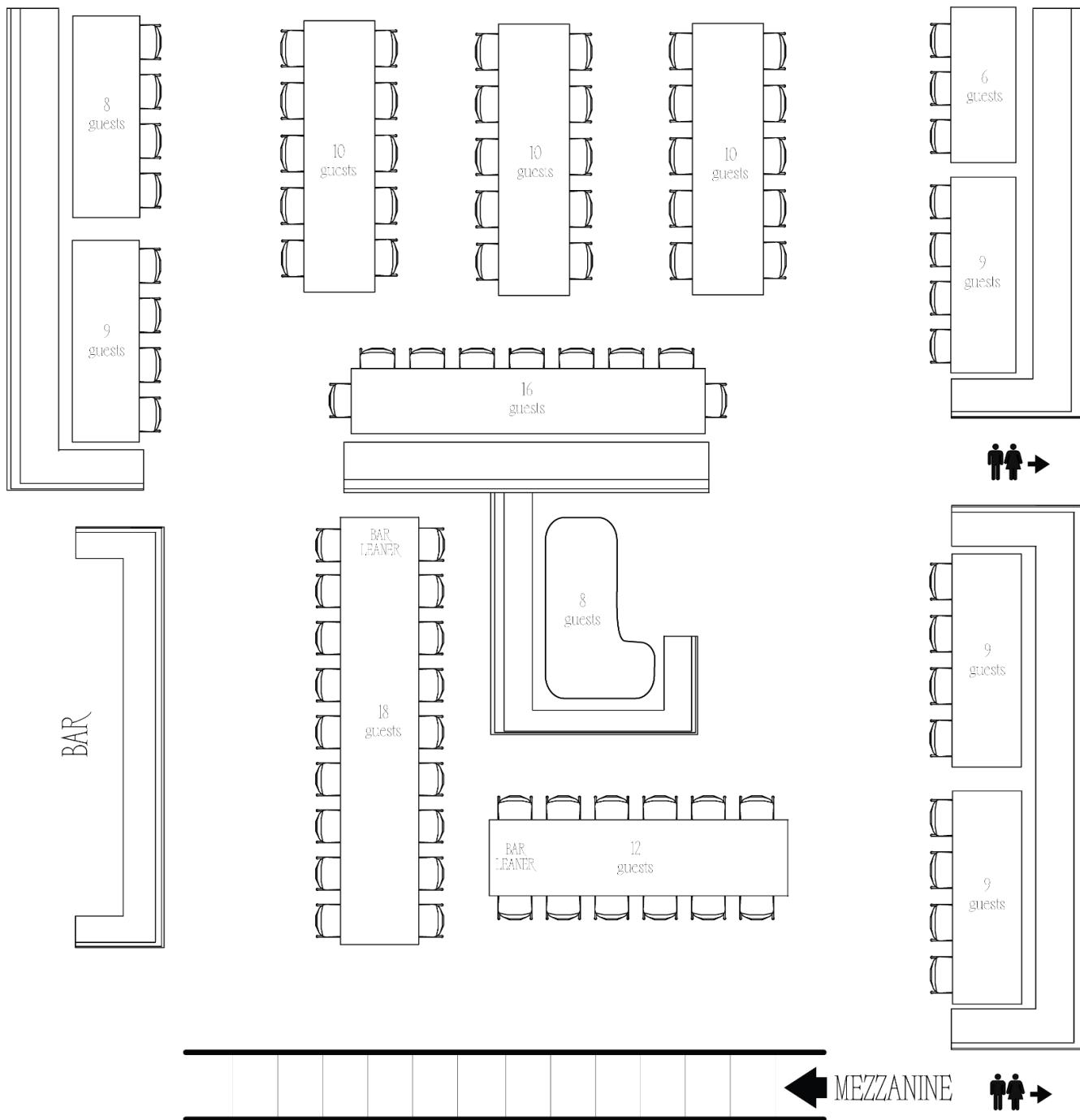
Thursday - Saturday: \$15,000



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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

MENU & BEVERAGE OPTIONS

AT ORIGINE
COMMERCIAL BAY, AUCKLAND

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LES CARTES

Menu Options

Our carefully curated prix-fixe menus are designed to highlight the best of local produce with a french twist. 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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BAR & BEVERAGE

A selection of excellent French and local wines that we love, all of which deliver great value and a great time.

Our [full wine selection is available](#), though we ask groups of 20 or greater to select from the below to ensure availability and a great experience.

- **CHAMPAGNE, etc.**
 - Albert Lebrun, Champagne, \$135
 - Gosset Grand Millesime 2015, Champagne, \$195
 - Louis Bouillot 'Veuve d'Argent', \$85
 - Nautilus Cuvée, Marlborough, \$100
- **AROMATIC WHITE**
 - Kelly Washington Sauvignon Blanc, Marlborough, \$80
 - Alexandrins 'Le Cabanon' Viognier, Rhône, \$75
 - Vouvray Fouquet 'Silex' Chenin Blanc, Loire, \$105
 - Muré 'Calcaires Jaunes', Riesling, Alsace, \$105
 - Peregrine Pinot Gris, Central Otago, \$85
- **CHARDONNAY**
 - Jadot, Bourgogne, \$135
 - Denis Race, Chablis, \$120
 - Millton 'Opou', Gisborne, \$95
- **ROSÉ**
 - Triennes, Provence, \$75
 - Château Roubine Cru Classé, \$100
- **PINOT NOIR**
 - Les Cotilles Famille Roux, Burgundy, \$90
 - Schubert, Martinborough, \$90
 - Rocky Point, Central Otago \$100
- **CÔTES DU RHÔNE**
 - Fond Croze, \$75
- **BORDEAUX**
 - Mouton Cadet, \$75
 - Château Le Vieux Fort, Médoc, \$100
- **LOCAL REDS WITH WEIGHT**
 - Man O' War Ironclad, Merlot, Waiheke, \$145
 - Elephant Hill Syrah, Hawkes Bay, \$100

SUMMER / AUTUMN EXAMPLE MENUS

MENU FAMILLE

\$95 per person

Starters to share

Pain & beurre

Huitres

Te Matuku Oysters, chardonnay mignonette & Meyer lemon

Mains to share *family style*

Entrecôte

Greenlea scotch fillet, pommes paille, greens & salsa verde
and

Poulet roti

Ballotine of Bostock chicken, potato mille-feuille, sauce supreme

and

Risotto Champignons

Sautéed Ora's Farm mushrooms w̄ crispy chestnut & velouté

served with fries & salad for the table

Dessert

Crème Caramel

Vanilla crème caramel w̄ rhubarb sorbet & vanilla infused rhubarb

MENU LE LOUVRE

\$125 per person

Starters to share

Huitres

Te Matuku Oysters, chardonnay mignonette & Meyer lemon

Saumon Fumé

Akaroa cold-smoked salmon w̄ citrus crème fraîche

Charcuterie

Jambon de Bayonne, saucisson sec, rillettes, faux foie gras w̄ baguette, our mustard & pickles

Camembert Brûlé

NZ camembert, caramelised honey & thyme w̄ warm bread

Mains - select on the day

Entrecôte

Greenlea scotch fillet, pommes paille, greens & salsa verde

• or •

Poisson du Jour

Woodfired fish, green apple & witlof, mustard beurre blanc

• or •

Risotto Champignons

Sautéed Ora's Farm mushrooms w̄ crispy chestnut & velouté

served with sides for the table

Desserts - select on the day

Crème Caramel

Vanilla crème caramel w̄ rhubarb sorbet & vanilla infused rhubarb

• or •

Nougat Glacé

Iced nougat w̄ pistachio, almond & hazelnut, blood orange caviar & buckwheat tuile

MENU VERSAILLES

\$145 per person

Dégustation à l'Origine · 72 hours notice requested

Starters to share

French sturgeon caviar

\$20 pp supplement

Vol-au-Vent

Slow-cooked Provenance lamb, preserved lemon,
Comté in puff pastry

Faux Faux Foie Gras

Duck liver parfait, Sauternes jelly, truffled brioche

Tartare

Tartare of Premium Game venison w̄ Tom's tarragon & crispy agria wafer

Charcuterie

Jambon de Bayonne, saucisson sec, rillettes, terrine w̄ baguette,
our mustard & pickles

Mains - select on the day

Entrecôte

Greenlea scotch fillet, pommes paille, greens & salsa verde

• or •

Poisson du Jour

Woodfired fish, green apple & witlof, mustard beurre blanc

• or •

Risotto Champignons

Sautéed Ora's Farm mushrooms w̄ crispy chestnut & velouté

served with sides for the table

Desserts - select on the day

Crème Caramel

Vanilla crème caramel w̄ rhubarb sorbet & vanilla infused rhubarb

• or •

Nougat Glacé

Iced nougat w̄ pistachio, almond & hazelnut, blood orange caviar & buckwheat tuile



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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.

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 2 canapés, 4 walk & fork, 1 walk & fork dessert

ADD TO YOUR MENU...

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

\$45 each (suitable for 4 guests)

CANAPÉS

Small bites

Freshly shucked oysters & mignonette

or

Raw marinated fish in fresh lime & cucumber

(vegan upon request)

or

Cold-smoked Akaroa salmon w/ crème fraîche

or

Duck liver parfait, Sauternes jelly on toasted brioche

or

Pulled lamb shoulder, puff pastry, Meyer gouda & truffle oil (vegetarian upon request)

or

Leek vinaigrette & pickled shiitake tart (vegan)

or

Tartare of Premium Game venison w̄ Tom's tarragon on crispy agria wafer

or

French country terrine w baguette & pickles

WALK & FORK

More substantial bites perfect for mingling

Shredded duck, Tula tomato, buffalo curd & almond flakes (vegan/vegetarian on request)

or

Pinot noir braised NZ wagyu beef w̄ leeks vinaigrette & pickled mushrooms

or

Woodfired fish, green apple & witlof, mustard beurre blanc

or

Rossini mini burger, faux foie gras, truffle mayo & Comté cheese on brioche bun

or

Fleur de courgette

Fromage frais, courgette, aubergine ratatouille (vegan upon request)

DESSERT *choose from*

Crème Caramel

Vanilla crème caramel w̄ rhubarb sorbet & vanilla infused rhubarb

or

Nougat Glacé

Iced nougat w̄ pistachio, almond & hazelnut, blood orange caviar & buckwheat tuile

or

Petit four - our bite sized sweet treats (2pp)



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Sample menu only, subject to availability.



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.
- 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 kindly request a **\$5,000 deposit** 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. An 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



ORIGINE[®]

See you soon

