

EVENTS, SOIRÉES & DRINKS



COMMERCIAL BAY, AUCKLAND

events@origine.nz

WELCOME TO ORIGINE 🍾

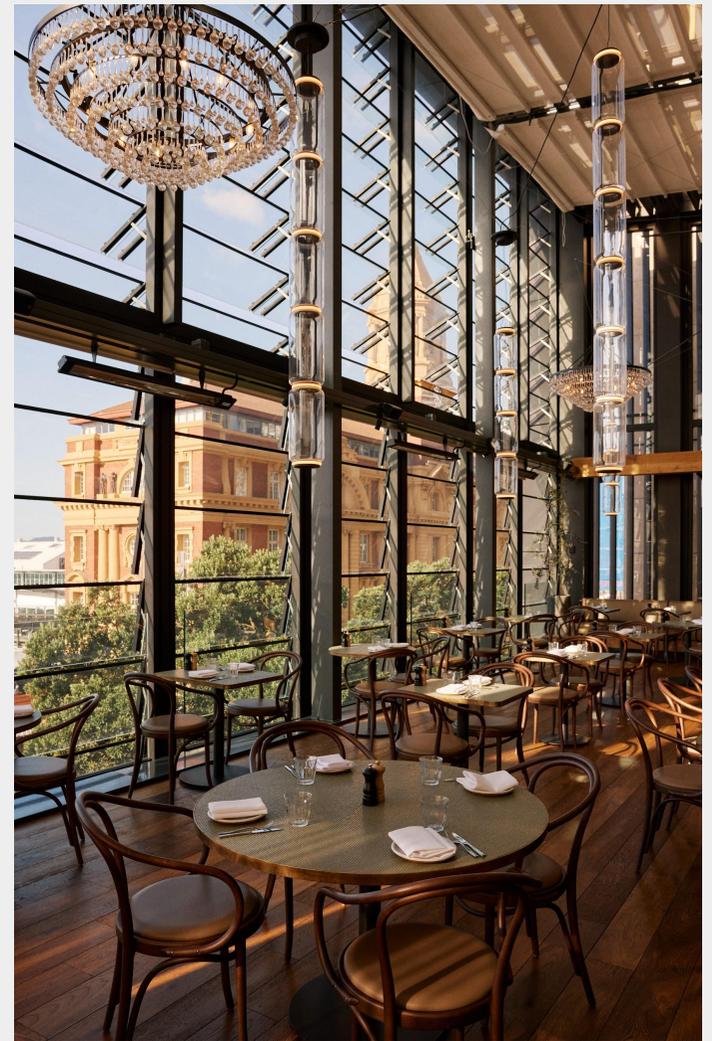
Our Kiwi-bistro experience combines the best of New Zealand produce with what's in season at the Ahi. Garden in south Auckland.

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

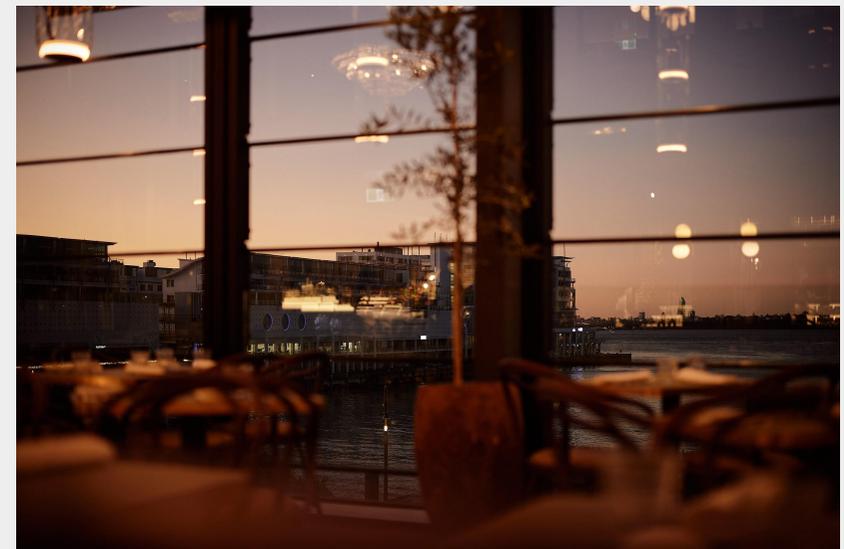
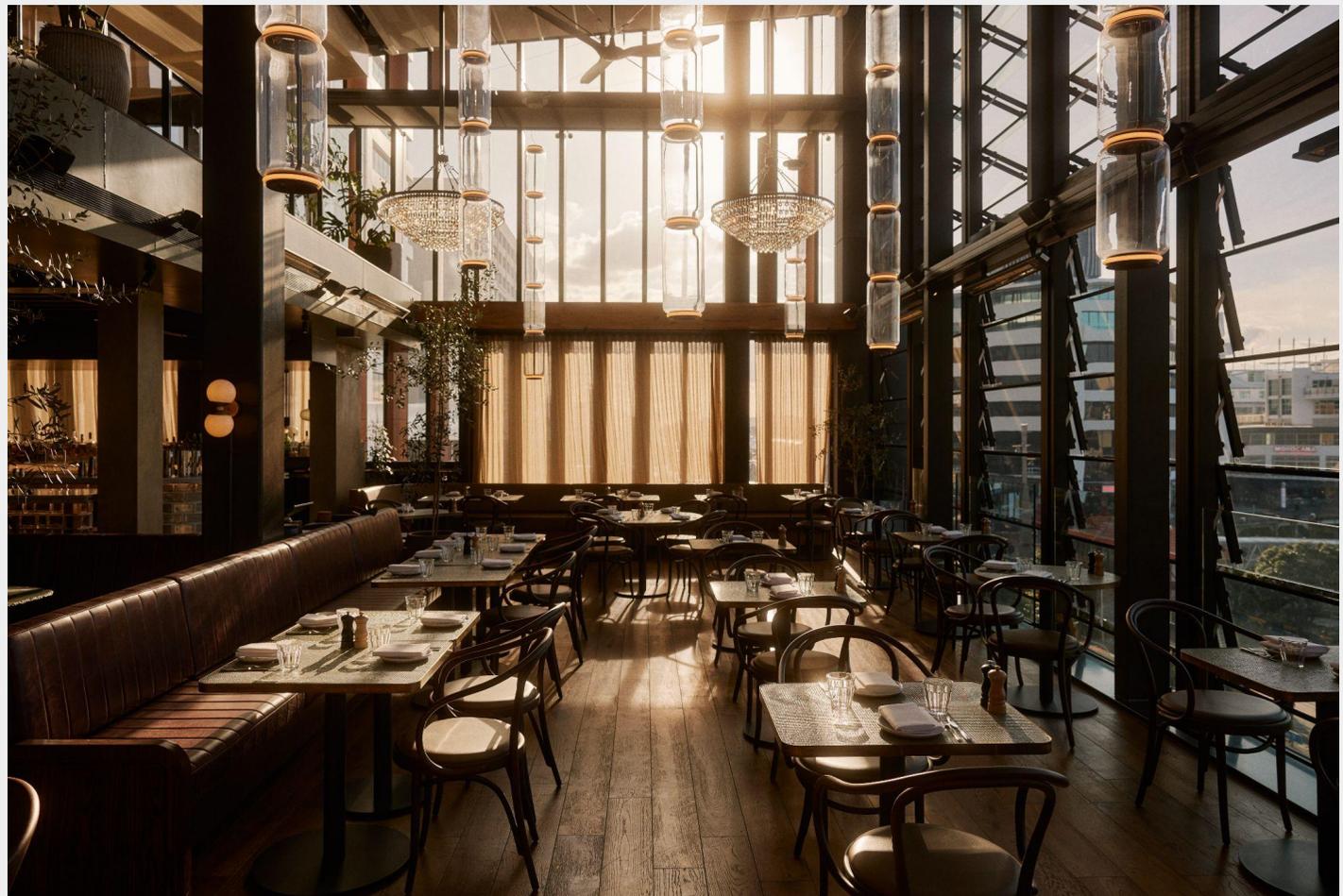
- The main dining room for up to 100 guests
- Our downstairs all-day bar for up to 40 guests
- The mezzanine bar & events space – perfect for smaller and intimate occasions up to 50 guests

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

—

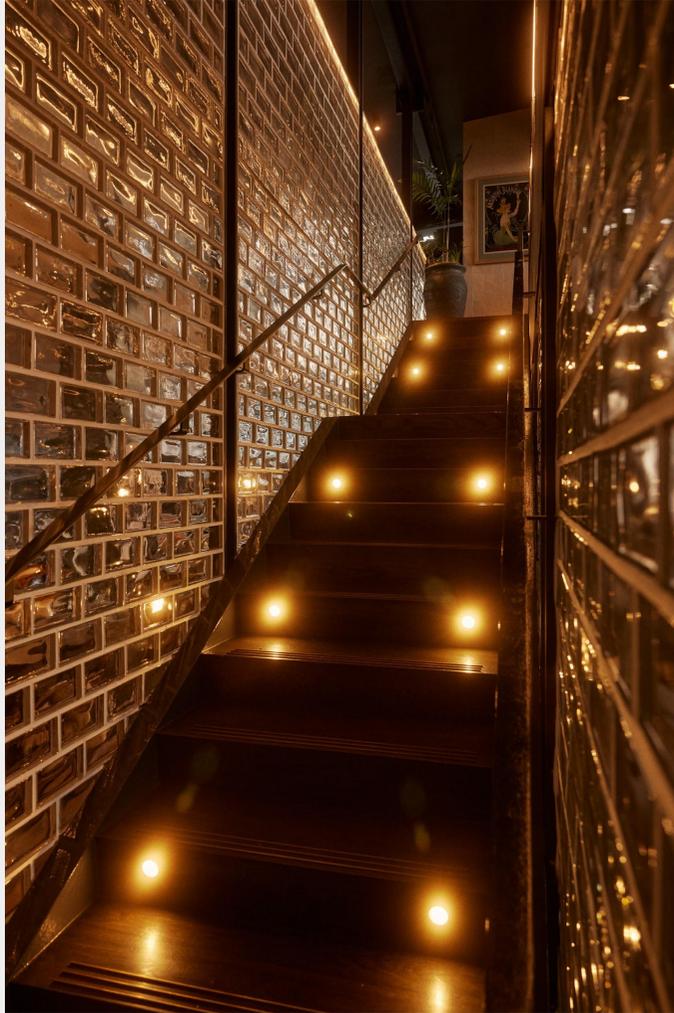
50 standing



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

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

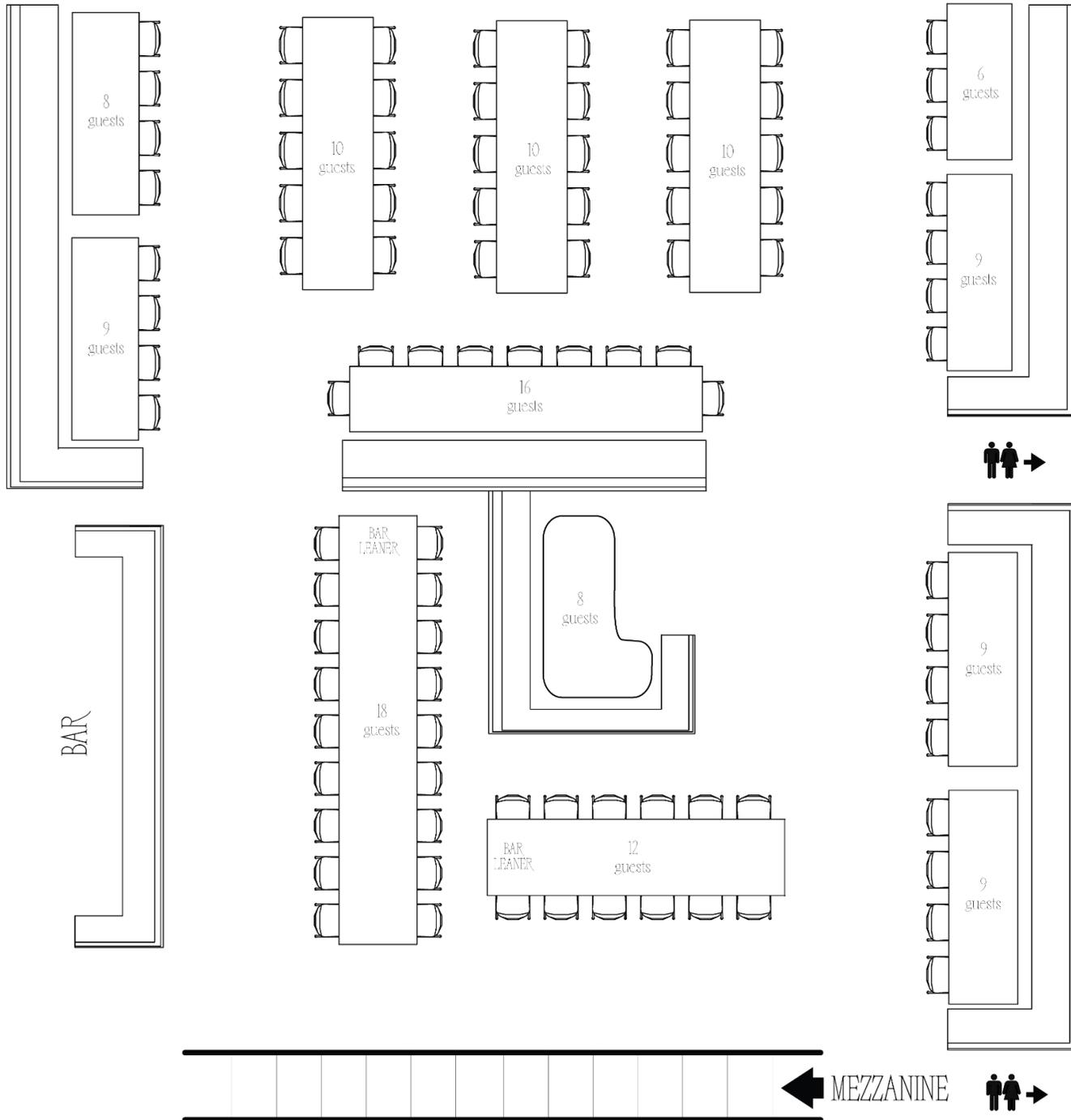


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QUAY STREET

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
COMMERCIAL BAY, AUCKLAND

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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, pickled grapes, manuka honey, hazelnut, madeira

— starters · sharing style... —

BREAD & BUTTER

KINGFISH CRUDE

Kingfish, avocado, perilla leaf, yuzu

— mains · sharing style... —

SIRLOIN

Grilled Speckle Park sirloin, crispy courgette flower, ox tongue, pickled onion, NZ wasabi

served w̄ Ahi. Garden leafy green salad with vinaigrette, homemade

croutons, radish

CREME CARAMEL

Origine's crème caramel, poached rhubarb, rhubarb sorbet

\$129 group menu

3 courses

Starters – *for the table*

OYSTERS

Freshly shucked oysters w̄ mûre & basil mignonette

SALMON

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

CHARCUTERIE

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

CAMEMBERT

Brûléed Lindis Pass camembert w̄ manuka honey & thyme, warm bread

Mains – *each guests' choice of*

BEEF EYE FILLET

Crispy courgette flower, ox tongue, pickled onion, NZ wasabi

FISH

Wood-fired line-caught fish, Mills Bay mussels, spring asparagus, minted peas, fennel jam

RISOTTO

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

plus sides for the table

Dessert – *each guests' choice of*

CREME CARAMEL

Origine's crème caramel, poached rhubarb, rhubarb sorbet

CHOCOLATE

Valrhona chocolate mousse, mandarin, pistachio, white chocolate cream

\$149 group menu

3+ courses

Starters – *for the table*

FRENCH STURGEON CAVIAR *optional*

\$20 pp supplement · 72 hours notice required

LAMB PIE

Puff pastry, Mahoe farm mature gouda, truffle oil

DUCK PARFAIT

Duck liver parfait pickled grapes, manuka honey, hazelnut, madeira

TARTARE

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

CHARCUTERIE

Jambon de Bayonne, saucisson sec, rillettes, w̄ condiments

Mains – *each guests' choice of*

BEEF EYE FILLET

Crispy courgette flower, ox tongue, pickled onion, NZ wasabi

FISH

Wood-fired line-caught fish, Mills Bay mussels, spring asparagus, minted peas, fennel jam

RISOTTO

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

plus sides for the table

Dessert – *each guests' choice of*

CREME CARAMEL

Origine's crème caramel, poached rhubarb, rhubarb sorbet

CHOCOLATE

Valrhona chocolate mousse, mandarin, pistachio, white chocolate cream



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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, pickled grapes, manuka honey,
hazelnut, madeira

or

Lamb & cheese pie, puff pastry, Mahoe farm gouda,
truffle oil *vegetarian upon request*

or

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

or

Wild-shot **venison tartare**, tarragon mayo,

or

Curious Croppers heirloom tomatoes, goats cheese,
black garlic, olive

or

Avocado, tempura perilla leaf, yuzu *vegan*

WALK & FORK

More substantial bites perfect for mingling

Coastal **lamb shoulder**, pistou & anchovy butter,
piperade, smoked kalamata olive

or

Wood - fired line-caught **fish**, Mills Bay mussels,
spring asparagus, minted peas, fennel jam

or

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

vegan upon request

DESSERT *choose from*

Seasonal fruit dessert

or

Valrhona **chocolate mousse**, mandarin, pistachios,
white chocolate cream



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Sample menu only, offerings are seasonal & may differ with the seasons.

BREAKFAST

Organise your next breakfast event at Origine.

No minimum spend between 8am until 10.30am weekdays.

Weekend brunch available as well from 11am.

Contact us for more information.

Breakfast Menu - Up to 40 guests

Spring 2025
\$69 per person

Origine's granola w fresh seasonal fruit & natural yoghurt
(Supplement: Charcuterie board \$10 per person)

Croissant w jam & honey butter

Served sharing-style:

Scrambled eggs, toasted sourdough,
bacon, avocado, Akaroa smoked salmon

served with your choice of:

One espresso coffee
Selection of juices

Breakfast Menu - Groups of 70 +

Spring 2025
\$69 per person

Origine's granola w fresh seasonal fruit & natural yoghurt
(Supplement: Charcuterie board \$10 per person)

Croissant w jam & honey butter

Served sharing-style:

Scrambled eggs, toasted sourdough,
bacon, avocado, Akaroa smoked salmon

served with your choice of:

Flight filter coffee
Harney & Sons tea selection
Selection of juices



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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

