

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:

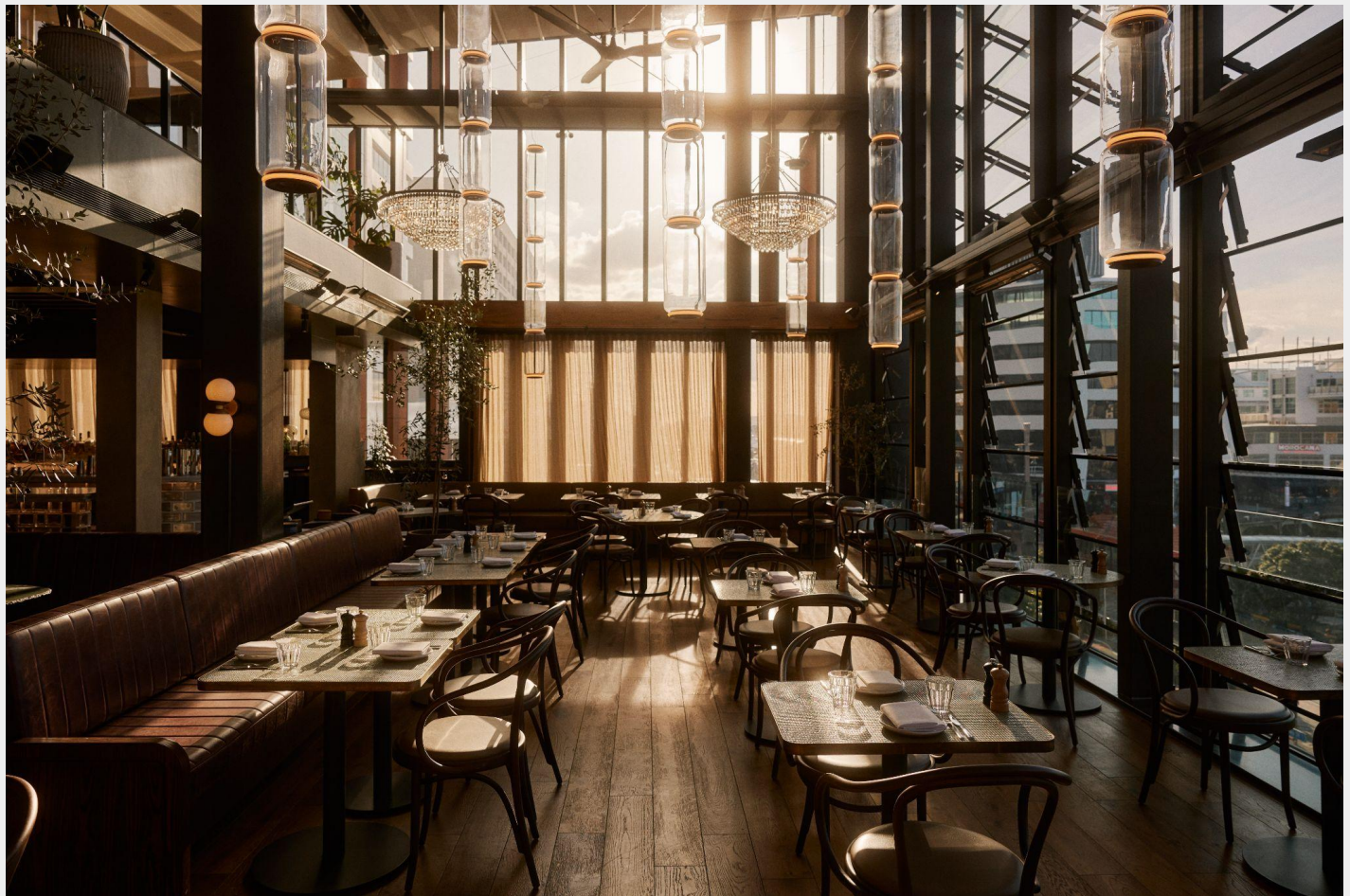
- The main dining room for up to 100 guests
- Our downstairs all-day bar for up to 40 guests
- The mezzanine bar & events space – perfect for smaller and intimate occasions up to 50 guests

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

[Google Maps](#)



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EVENTS, SOIRÉES & DRINKS

the
MEZZANINE

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

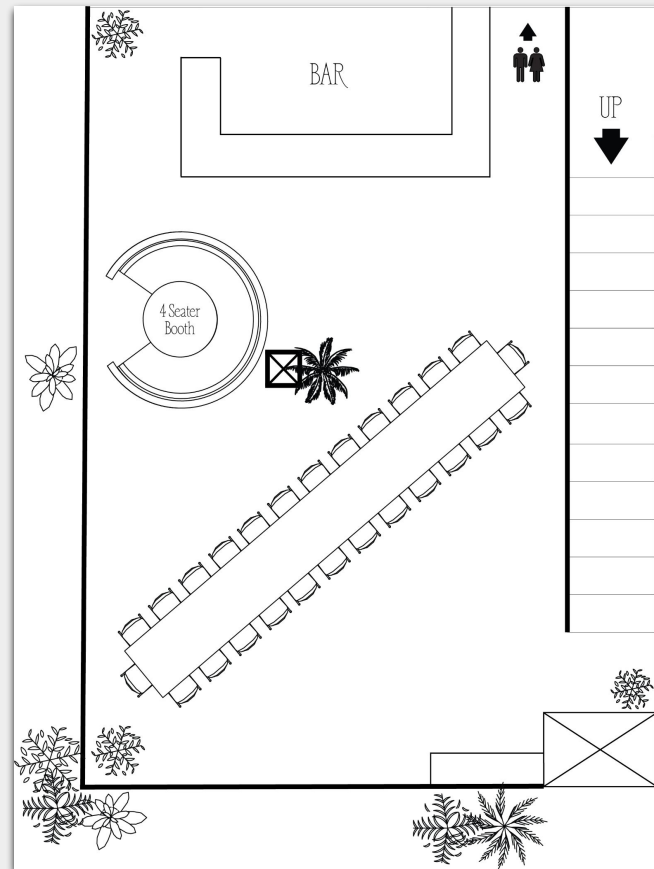
Saturday - Wednesday: \$2,500

Thursday + Friday: \$3,500

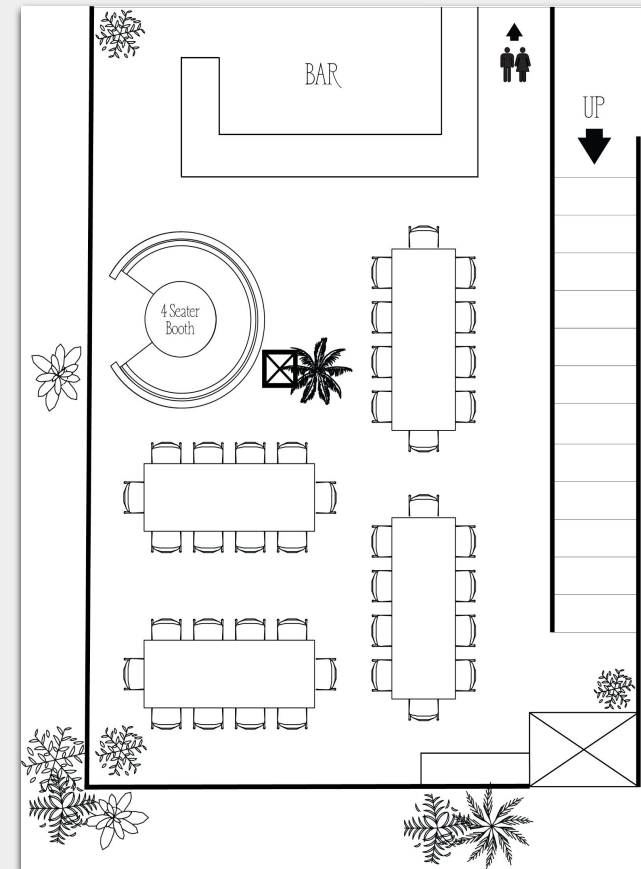
DINNER

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

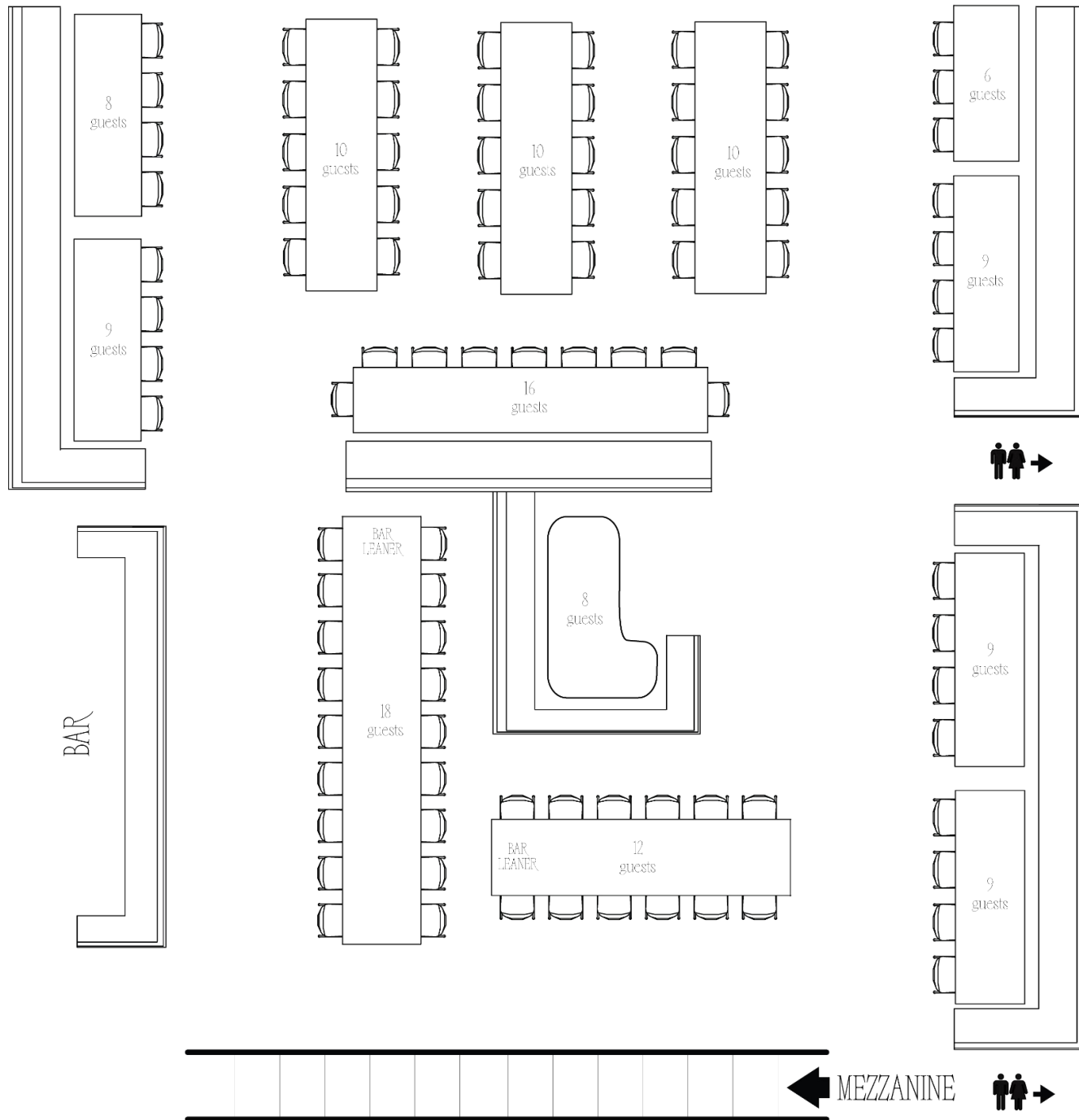
Thursday - Saturday: \$15,000



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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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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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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

AUTUMN & WINTER EXAMPLE MENUS

\$95 group menu *sharing style*

Starters *for the table*

Baby **baguette**, lightly-salted cultured butter

Freshly shucked natural **Te Matuku oysters** w̄ meyer lemon

Mains to share *for the table*

200g grilled Speckle Park **eye fillet of beef**, potato
fondant, sautéed greens & salsa verde
and

Bostock's organic **chicken**, roasted breast & leg, Ahi garden carrots
and turnips, sauce suprême
and

Ora's Farm **mushroom risotto** w̄ velouté of New Zealand chestnuts

served with fries & salad for the table

Dessert

Crème Caramel

Vanilla crème caramel w̄ rhubarb sorbet & vanilla infused rhubarb

\$125 group menu *3 courses*

Starters *for the table*

Freshly shucked natural **Te Matuku oysters** w̄ meyer lemon
Shaved **cold-smoked salmon**, New Zealand citrus, crème fraîche & chives

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

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

Mains - *select on the day*

200g grilled Speckle Park **eye fillet of beef**, potato
fondant, sautéed greens & salsa verde

· or ·

Woodfired Chatham Island **blue cod** fillet, confit tomatoes,
olives & sauce vierge

· or ·

Ora's Farm **mushroom risotto** w̄ velouté of New Zealand chestnuts

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

\$145 group menu *3+ courses*

Starters *for the table*

French sturgeon caviar

\$20 pp supplement · 72 hours notice requested

Lamb & cheese pie, puff pastry, Meyer gouda, truffle oil

Duck & black truffle parfait, Sauternes jelly, brioche
Wild-shot **venison tartare**, tarragon mayo, crispy agria wafer

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

Mains - *select on the day*

200g grilled Speckle Park **eye fillet of beef**, potato
fondant, sautéed greens & salsa verde

· or ·

Woodfired Chatham Island **blue cod** fillet, confit tomatoes,
olives & sauce vierge

· or ·

Ora's Farm **mushroom risotto** w̄ velouté of New Zealand chestnuts

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

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 natural **Te Matuku oysters** w meyer lemon

or

'Ika mata' **blue cod** cured in lime juice, freshly pressed coconut milk & chilli oil

vegan upon request

or

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

or

Duck & black truffle parfait, Sauternes jelly, brioche

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

Rilette w bread & pickles

WALK & FORK

More substantial bites perfect for mingling

Crispy duck salad & Cropper's tomatoes, Clevedon buffalo curd & toasted almonds

vegan or vegetarian on request

or

Braised **wagyu beef cheek bourguignon**, fricassée of garden leeks, potato purée

or

Woodfired Chatham Island **blue cod** fillet, confit tomatoes, olives & sauce vierge

or

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

or

Ora's Farm **mushroom risotto**

w velouté of New Zealand chestnuts

vegan upon request

DESSERT *choose from*

Crème Caramel

Vanilla crème caramel w rhubarb sorbet & vanilla infused rhubarb

or

Nougat Glacé

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

or

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





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 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



ORIGINE[®]

See you soon

