

ARTISAN

AT BOLTON HOTEL

PRIVATE DINING





HONEST INGREDIENTS. CLASSICALLY REFINED.



From intimate gatherings, to exclusive canapé receptions, experience the seasonal flavours and authentic kiwi cuisine crafted by Artisan's award-winning Executive Chef MacLean Fraser.

Relax in the sophisticated comfort of Artisan, the elegant Rita Angus room or the spacious Mowbray and Bowen rooms as you indulge in Artisan's creative menus.





MACLEAN FRASER

Becoming Executive Chef for Artisan at Bolton Hotel was a homecoming of sorts for Kiwi-born MacLean, the award-winning chef began his career in some of Wellington's finest kitchens before venturing overseas for the majority of his senior chef career. Leading kitchens in the Cook Islands, Malaysia and the Maldives has brought a global perspective to MacLean's 'honest, humble' New Zealand cuisine.

NZ Chefs Association "2018 Chef of the Year," MacLean is also a previous winner of Chef of the Capital and received a gold medal in the NZ Global Chefs Challenge. His dishes have earned several gold plates from the Beef and Lamb Excellence Awards and finalist placements in the Ōra King Salmon Awards and Silver Fern Farms Premier Selection Awards.

CANAPÉ MENU



	SERVED OVER 1 HOUR	SERVED OVER 1.5 HOURS
4 CHOICES	\$19.50	\$21.50
5 CHOICES	\$22.50	\$24.50
7 CHOICES	\$26.50	\$28.50

Prices are per person

MEAT	VEGETARIAN	
<p>Chicken liver pâté on crostini with cherry relish</p> <p>Seared beef with horseradish and kumara chip GF</p> <p>Beef tartare with smoky mayo GF DF</p> <p>Wild venison meatballs with smoked tomato sauce</p> <p>Boned honey soy chicken wings with sesame DF</p>	<p>Goat's cheese and piperade bruschetta V</p> <p>Caprese brochette with mozzarella, tomato, basil and balsamic reduction V GF</p> <p>Spiced corn fritter with piquant sauce V DF</p> <p>Rice paper rolls with vegetarian ponzu sauce V DF</p> <p>Mushroom arancini with basil mayo V</p>	
SEAFOOD	SWEET	
<p>Marinated fish ceviche with coconut, coriander and lime GF DF</p> <p>Smoked fish croquettes with gribiche mayo</p> <p>Salt 'n' pepper squid with 7 spice aioli DF</p> <p>Tempura prawns with chilli dipping sauce DF</p>	<p>Handmade chocolate truffles GF V</p> <p>Caramel custard profiteroles V</p> <p>Chocolate mousse with cherries GF V</p> <p>Coconut panna cotta with rhubarb and raspberry meringue GF DF</p>	
PREMIUM CANAPES	SUBSTANTIAL 'SMALL PLATES'	
<p><i>(add \$3 per person)</i></p> <p>Tempura oysters with aioli GF DF</p> <p>Oyster natural with mignonette dressing GF DF</p> <p>Ora King Salmon sashimi cubes with cucumber, red pepper jelly and pickled ginger GF DF</p> <p>Seared scallop with kumara purée and sauce vierge GF</p>	<p><i>(add \$6.50 per person)</i></p> <p>Beef sliders with cucumber pickles and smoked cheese</p> <p>Vegetarian Asian noodle box with chilli, lime and coriander V DF</p> <p>Tempura fish goujons and hand cut fries with aioli DF</p>	
GF = GLUTEN FREE	DF = DAIRY FREE	V = VEGETARIAN

SET MENU OPTIONS



We can tailor a bespoke menu for your special occasion, providing a choice to your guests on the night; simply pre-select your options per course before your event. Why not extend your dining experience with a cheese course or pre-dinner canapés.

TWO COURSES: \$65 (ENTRÉE/MAIN OR MAIN/DESSERT)

THREE COURSES \$70

To ensure the smooth running of your dining experience, all diners must have the same courses.

<p>ENTRÉE (CHOOSE 2)</p> <p>Øra King Salmon tartare with caviar, capers, horseradish cream and micro salad GF</p> <p>Ham hock terrine, pickled vegetables, mustard, homemade sourdough and cress DF</p> <p>Baby beetroot medley with whipped goat's cheese, candied walnuts, rocket, smoky balsamic and olive oil GF V</p> <hr/> <p>MAIN (CHOOSE 3)</p> <p>55 day aged beef fillet with caramelised onions, café de Paris butter with mushroom jus GF</p> <p>Roast pork belly, savoy cabbage with bacon, apple mustard and jus GF</p> <p>Pan-fried salmon with lemon beurre blanc, broccolini and almonds GF</p> <p>Manuka smoked roast kumara with chimichurri and grilled corn, chickpea and avocado salsa, rocket and coconut raita GF DF V</p> <p><i>Mains are served with buttered new potatoes, roast baby carrots and house salad for the table.</i></p> <p><i>Dietary options can be accommodated by prior arrangement.</i></p>	<p>DESSERT (CHOOSE 2)</p> <p>Vanilla panna cotta with berries, sherry cream and raspberry meringue GF V</p> <p>Chocolate entremet with honeycomb, brandy snap and cherries V</p> <p>Plum sorbet with compressed fruits, coconut yoghurt and kiwifruit gel GF DF V</p> <hr/> <p>MENU SUPPLEMENTS</p> <p>Amuse bouche \$4.50 pp</p> <p>Bread with truffle butter to start \$5 pp</p> <p>Cheese course \$12 pp</p> <p>Petit fours \$8 pp</p> <hr/> <p>ADD PRE-DINNER CANAPÉS</p> <p>4 choices \$19.50 pp for 1 hour / \$21.50 pp for 1.5 hours</p> <p>5 choices \$22.50 pp for 1 hour / \$24.50 pp for 1.5 hours</p> <p>7 choices \$26.50 pp for 1 hour / \$28.50 pp for 1.5 hours</p>	
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BEVERAGE PACKAGES



*Keeping your guests refreshed throughout your event is a cinch with our beverage packages.
Drinks can also be provided on consumption or a bar tab/cash bar.*

Prices are per person.

REFRESHMENT PACKAGE	INDULGENCE PACKAGE
<p>Our refreshment package offers ample choice to keep your guests' thirsts quenched with house red and white wine, a selection of beers and cider, fruit juice, water and soft drinks.</p>	<p>Spoil your guests with premium New Zealand wines, including Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Merlot and Rosé. Plus, a selection of international and local Wellington craft beer and cider, fruit juice, water and soft drinks.</p>
1 Hour \$29	1 Hour \$39
1.5 Hours \$34	1.5 Hours \$45
2 Hours \$39	2 Hours \$51
3 Hours \$47	3 Hours \$62
4 Hours \$51	4 Hours \$68

ADDITIONAL EXTRAS

Add a glass of New Zealand bubbles for \$10 per person
or a glass of premium New Zealand bubbles for \$14 per person.



For further information and bookings
please contact us at

dine@artisanrestaurant.co.nz
04-462 3770

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