

WHISKY & WOOD

Catering



SAMPLE CANAPE MENU

CANAPE OPTIONS (SERVED COLD)

Bruschetta, tomato, goat cheese & basil

Beetroot cured salmon, dill creme fraiche & preserved lemon

Chicken parfait toast, brioche, port jelly & parsley

Mini falafel, avocado mousse, pine nuts & coriander**

CANAPE OPTIONS (SERVED HOT)

Arancini, tomato, Provolone & basil

Pork slider, braised shoulder, sesame dressing, pickle & slaw

Potato rosti, chili jam & Chorizo

Lamb meatball skewers, Dukkah, labneh and pistachio

SWEET CANAPE OPTIONS

Pavlova, berry compote and whipped cream

Lemon slice, curd and meringue

Chocolate fudge brownie, salted caramel and hazelnut

SMALLER BITES

PLATTERS \$110 each

Serves 10

GRAZING TABLE \$800

Serves 50 pax

BAR SNACKS \$12

Serves 4pax

CATERING FYI:

- ***Vegan upon request*
- *All menus are a sample and will change seasonally*
- *Pricing is GST inclusive*

SAMPLE DINNER MENU

ENTREE OPTIONS

Mushroom and truffle risotto, parmesan & chives

Market fish crudo, citrus, fennel & radish

Chicken liver parfait, brioche toast, onion marmalade & port jelly

Tomato and cucumber carpaccio, pine nuts, stracciatella & basil**

MAIN OPTIONS

Eye fillet, red wine jus, potato mousseline, & black garlic butter*

Chicken breast, honey-glazed baby carrots, carrot puree & tarragon

Steamed market fish, salsa verde, charred broccolini, leeks & onion

Confit pork belly, crispy perla potatoes, caramel & apple cider sauce

Zucchini papardelle, roast pepper and bean ragu, basil, parmesan**

Braised lamb shoulder, dukkah, labneh & crushed peas

SIDE OPTIONS

Broccoli, almond brown butter & preserved lemons**

Crispy perla potatoes, rosemary & duck fat

Mash potato, chives & parmesan

Mesclun, balsamic dressing & grated vegetables**

DESERT OPTIONS

Choux, whipped cream, salted caramel & hazelnut praline

Lemon curd, shortbread & meringue

White wine poached pear, vanilla mascarpone & chocolate sauce

MAINS PRICING

SHARING STYLE

- 2 MAINS & 2 SIDES \$75PP
- 3 CANAPES, 2 MAINS & 2 SIDES \$90PP

INDIVIDUALLY PLATED

- SINGLE COURSE \$80pp
1 Main & 2 Sides
- TWO COURSES \$100
Entree, Main & 2 Sides
- THREE COURSES \$110 pp
Entree, Main & Dessert

OPTIONAL EXTRAS

- FRESH BAKED BREAD & BUTTER \$4pp
- SHARED SIDES \$50 (per table of 10-12)
- DESSERT \$15pp

CATERING FYI:

- *Alt-drop, additional \$5pp, per course on set menus*
- **Eye fillet main additional \$5pp across all set menus*
- ***Vegan upon request*
- *All menus are a sample and will change seasonally*
- *Pricing is GST inclusive*



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WHISKY & WOOD

Beverages



BAR MENU

BEERS \$10

Corona (4.6%)
 Heineken (5%)
 Gisborne Gold (3.8%) / Green (4.8%)
 Garage Project Fugazi (2.1%)

CRAFT BEERS \$12

We stock a range of Wellington
 Breweries including Garage
 Project, Parrot Dog, Panhead,
 Duncan's & Double Vision

CIDER & PRE-MIXED \$12

Zeffer Cider (5%)
 Pals (Passionfruit or Yuzu) (5%)
 Ginger Bear (6%)
 Zeffer Spritz (4.4%)

WINES

Glass Bottle

Matahiwi Sauvignon Blanc	\$13	\$60
Fat 'n Sassy Chardonnay	\$13	\$60
Durvillea Pinot Gris	\$14	\$70
Matahiwi Blanc De Blanc	\$13	\$60
Bijoux Rosé	\$14	\$66
Matahiwi Pinot Noir	\$13	\$60
Ka Tahi Syrah	\$13	\$60
Ka Tahi Malbec Merlot	\$13	\$60

ALCOHOL FREE OPTIONS \$10

PALS 0%
 Zeffer 0% Cider
 Tiny, Heineken

SOFT DRINK & JUICE \$4.50

COCKTAILS

Enquire if you'd like to book our
 cocktail wizard for your event!

GIN \$13-16

Sandymount, Ti Kōuka (House Gin)	\$13
Malfy Con Limone, Amarena, Rosa & Arancia	\$15
Four Pillars Olive Leaf Gin	\$15
Archie Rose Signature Dry	\$16
Gintano Melograno	\$14
Ukiyo Japanese Blossom Gin	\$16

VODKA, TEQUILA & MESCAL

Sandymount, Gull Rock (House)	\$13
Absolute Vanilla	\$14

Jimador Gold (House)

Jimador Silver	\$13
Patron Reposado	\$13
	\$16

WHISKY \$13-26

Jameson (House)	\$13
Yamazaki	\$16
Bruichladdich "Classic Laddie"	\$15
12YO The Macallan Double Cask	\$17
12YO The Dalmore Sherry Cask	\$20
15YO Glendronach Revival	\$20
18YO Highland Park	\$26

AMERICAN WHISKEY \$13-18

Jim Beam (House)	\$13
Jack Daniels	\$13
Woodford Reserve	\$15

RUM \$13-18

Bacardi Rum (House Rum)	\$13
Stolen Gold	\$13
The Kraken	\$15
Union Queen Pineapple & Spice	\$15
Jura Single Malt Rum Cask Finish	\$17
18YO Flor De Cana	\$20



BAR PACKAGES

Open bar packages include our house beverage menu, staffing and glassware. Rates are per-person per hour and not on consumption.

STANDARD DRINKS PACKAGE

Includes Parrot Dog, Heiniken, Pils, Cider, Durvillea Sav Blanc, Bijoux French Rose, Katahi Malbec, Matahiwi Blanc de Blanc & non-alcoholic juice & sodas

2hrs: \$34 | 3hrs: \$45 | 4hrs: \$55 | 5hrs: \$60

PREMIUM DRINKS PACKAGE

Includes everything in the Standard Package as well as: House Spirits, Tony Bish "Fat & Sassy" Chardonnay, Central Otago Pinot Noir

2hrs: \$40 | 3hrs: \$50 | 4hrs: \$60 | 5hrs: \$65

ELITE UPGRADE +\$22pp

Add this on to any of our packages to include 1 cocktail or mocktail (choice two options from our list below) & a glass of Mumm Champagne per person.

OUR COCKTAIL RANGE INCLUDES:

Margarita, Paloma, Mojito, Rosebud, Cosmo, French 75, Espresso Martini & Hugo Spritz

RESPONSIBLE SERVICE

Guests will be served in line with responsible service of alcohol best practice. Our staff have a responsibility to slow or restrict alcohol service if signs of intoxication are evident. External alcohol is prohibited and any guests who bring in alcohol will have the alcohol removed & may be asked to leave.



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BAR PACKAGES

FLOOR PLAN

ZONE 1

The perfect space to mingle prior to dinner service with canapes and drinks served directly to your guests.

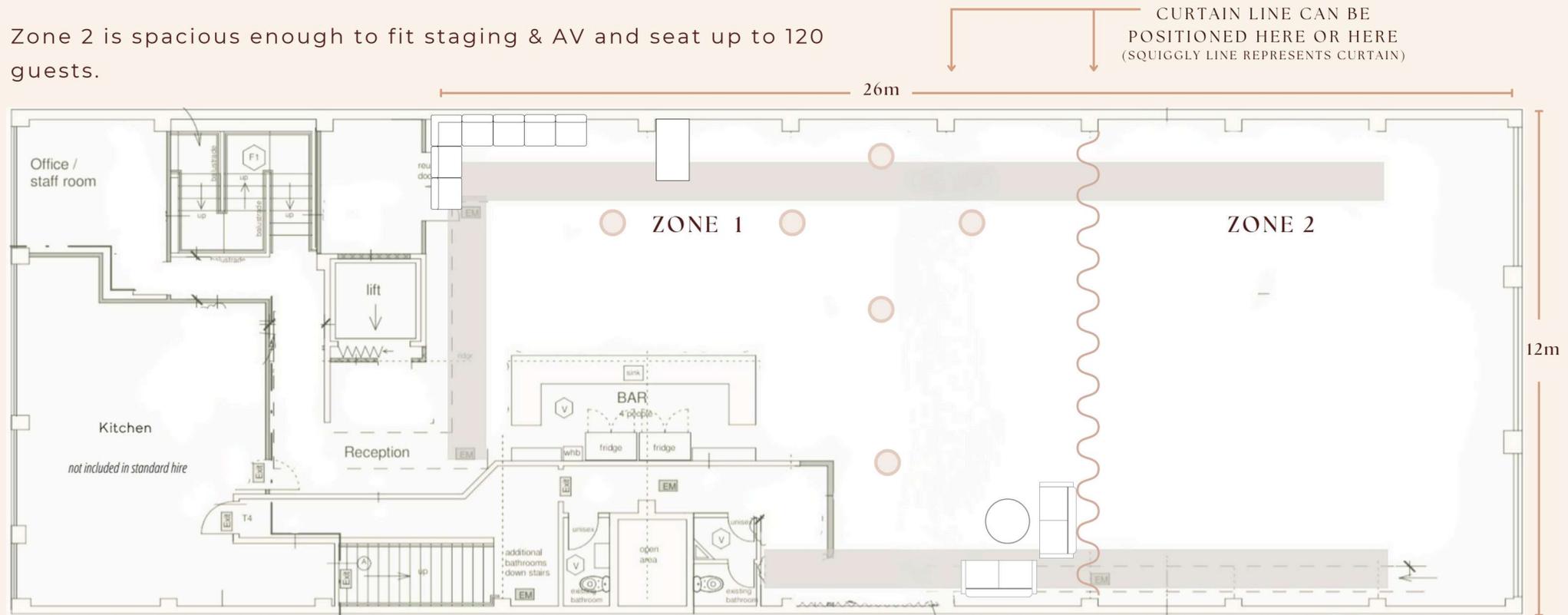
Guests can relax with a range of cocktail-style seating including a luxurious green velvet lounge.

Zone 1 can be used as a dance floor space once dinner is finished.

ZONE 2

This area will be set ready for dinner prior to guest arrival. As guests are arriving the curtain is drawn so everyone is seated for dinner at the same time.

Zone 2 is spacious enough to fit staging & AV and seat up to 120 guests.



What a venue! What a team!

Searching for a venue in Wellington for a corporate event, I came across Whisky & Wood. A quick phone call to Sarah to check the date we needed was available - and I very quickly noted that she was the kind of person and contact we needed to make this event a success.

The date was booked, May 2024. 90 key clients attending a milestone celebration.

Every question was answered timely and positively giving me options and solutions. Every request (and I had a few ..), all resolved and/or added to our booking with zero stress or issues. Things like photographer recommendations, florist, music, lectern, sound system, signature cocktails ... the list goes on!

The evening was a huge success, with both staff and key clients who attended raving about the evening, venue, food and all the smaller things that cumulated to make the entire evening fun, professional - a night to remember.

Having Sarah on hand during the evening was super helpful for any issues or questions that came up - she's super approachable and quick to come up with solutions or a resolve.

Can't recommend the team and the venue at Whisky & Wood enough. There is so much more behind the unassuming street door frontage - go take a look or give them a call!

WHISKY & WOOD

Frequently Asked Questions



FREQUENTLY ASKED QUESTIONS

HOW MANY GUESTS CAN YOU ACCOMMODATE AT WHISKY & WOOD?

Whisky & Wood can accommodate functions with up to 120 guests in various layouts.

DO YOU HAVE A KITCHEN ON SITE?

Yes, we have a commercial kitchen and an incredibly experienced chef on board who prepares catering directly from our on-site kitchen. Please note we do require a booking in advance for most of our catering menus (except the bar snacks menu).

CAN I ARRANGE MY OWN CATERING

Yes, there is a \$250 fee for external catering. Note, wait staff can be supplied upon request- please ask us for a quote. Note that kitchen access for external catering is restricted to licensed caterers only and pre-approved by management. Caterers insurance is required for kitchen use.

ARE YOU A BYO ALCOHOL VENUE?

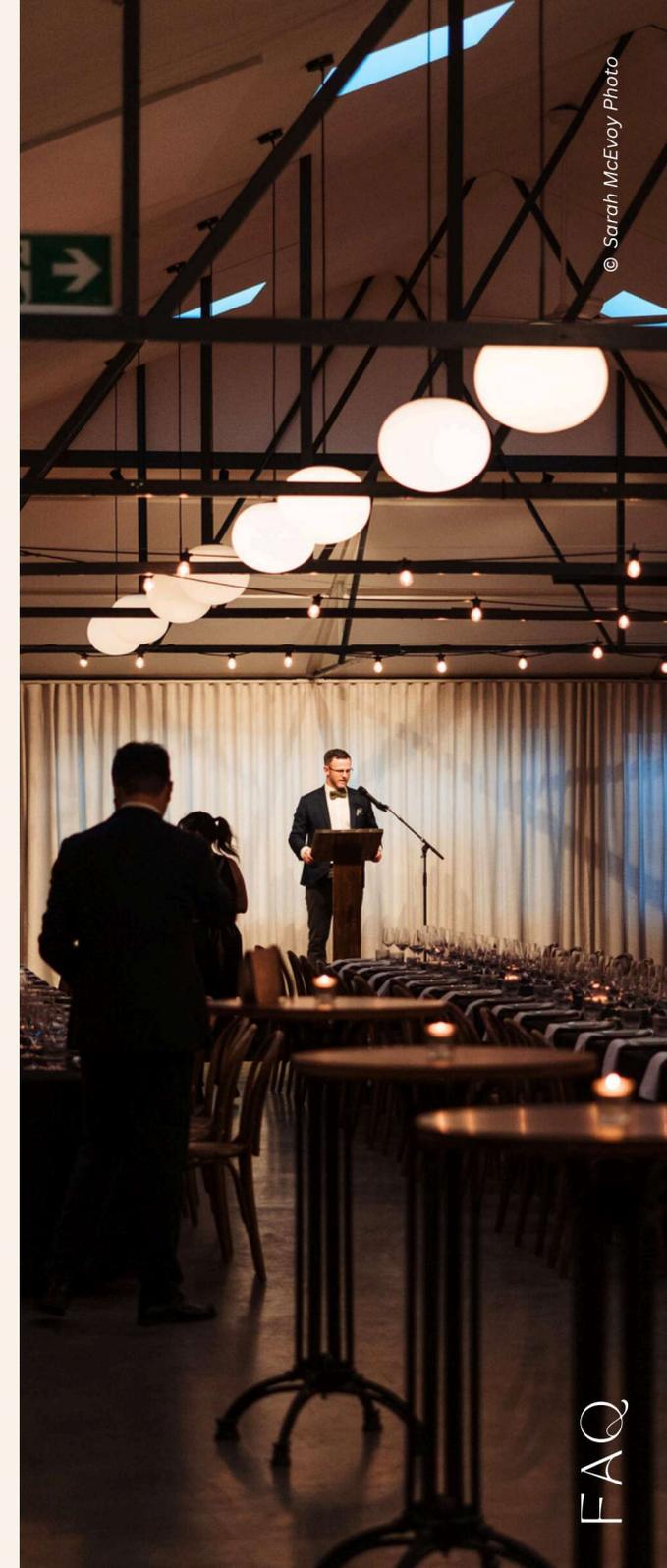
No, we are a fully licensed venue, you may select between our bar minimum spend or drinks packages.

We have a great selection of blanc de blanc, wines, beers, mixed drinks and spirits. We work with some of Wellington's best cocktail makers and can provide a selection of cocktails for your guests if desired too.

L.C.Q certified bar staff are included in your package, based on your final numbers.

WHAT DAYS OF THE WEEK CAN I HOLD MY FUNCTION AT WHISKY & WOOD?

We have no restrictions on what day/s you can hold your function at Whisky & Wood.



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FREQUENTLY ASKED QUESTIONS

WHAT TIME CAN I START MY EVENT?

Our standard package is designed for guest arrival from 5.30pm and dinner starting at ~6.30pm.

We recommend dinner service is completed by 8.30pm allowing plenty of time for dancing and connecting. Our event co-ordinators can assist with recommending event timing or to ensure your own event timeline goes to plan.

WHEN WILL WE HAVE ACCESS TO THE VENUE?

Venue access is within your booked timeframe. Typically all elements should be installed/removed within your venue hire timeslot. Please reach out with a list of your vendors and their ideal installation times and we will work with you to ensure you have the access you require. We can also quote extend your booking times to include vendor set-up.

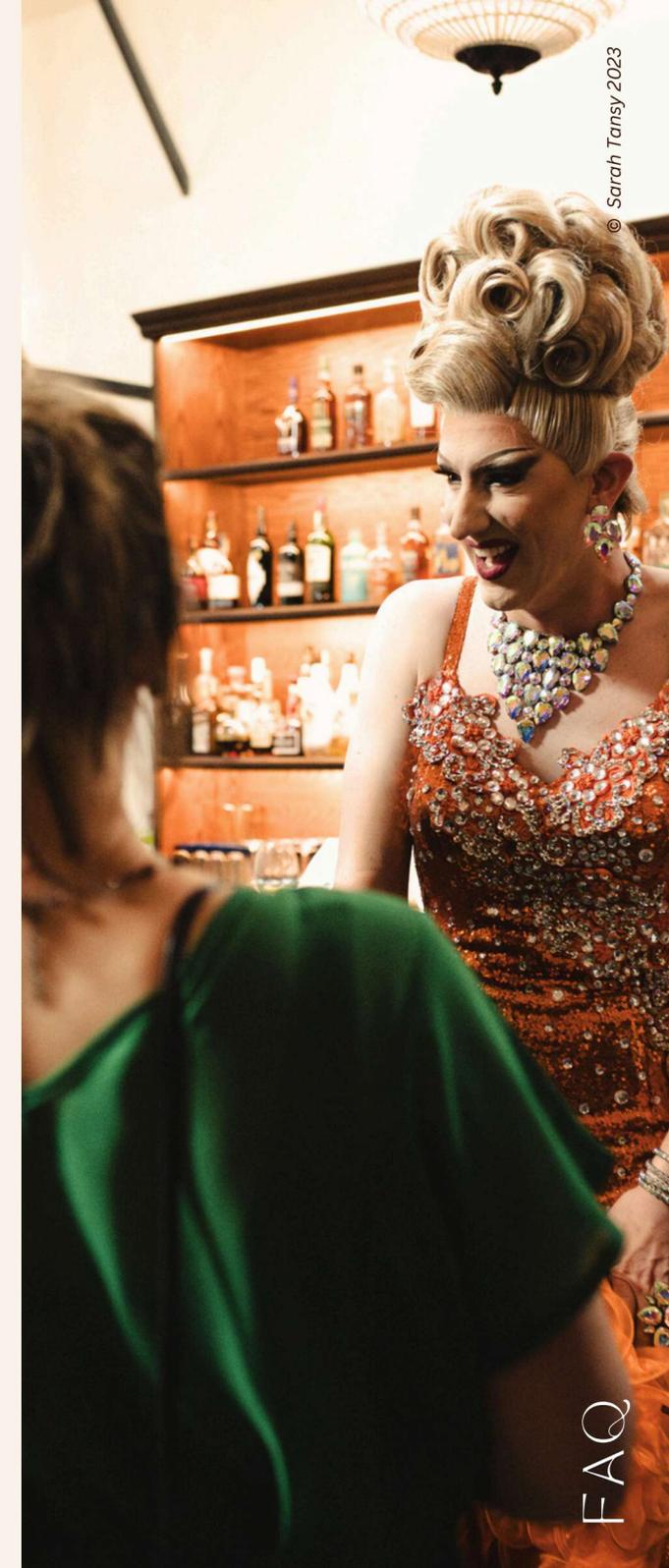
WHAT IS YOUR CURFEW TIME?

Due to our liquor license and respect for neighbouring homes, our curfew is 11pm. Beverage service will end at 10.45pm, with all guests and suppliers to be left the venue by 11.30pm. Music is to be lowered to an ambient level while guests depart the venue.

A license extension may be considered for certain events, please let us know if this is something you'd like us to quote for.

CAN I HAVE A LIVE BAND FOR ENTERTAINMENT?

Live music and DJ's are welcome at Whisky & Wood. There is a limit to the decibel level and our management will liaise with your entertainer on bass and decibel levels throughout the evening.



FREQUENTLY ASKED QUESTIONS

DO YOU HAVE ANY PARKING ONSITE?

Whisky & Wood does not have any parking on site. There is all day street parking available on Kent Terrace & Cambridge Terrace. The closest parking lot is Wilson Parking Lot 350 meters from our venue (5min walk) [You can find details here](#)

As we are so close to the city we do have ample public transport options in the area.

CAN YOU RECOMMEND ANY NEARBY ACCOMMODATION FOR OUR GUESTS?

Yes. We have a thorough list of partners that we can provide once you confirm your booking with a paid deposit and signed contract

WE HAVE VIEWED THE VENUE AND WOULD LIKE TO BOOK, WHAT'S NEXT?

We require a 50% deposit at the time of booking and signing your contract. Three (3) months prior to your event date, you will be invoiced for 50%. the remaining 25% will be invoiced thirty (30) days prior to your event date.

WHAT IF WE NEED TO CANCEL OUR BOOKING?

Our [Terms and Conditions](#) outline our cancellation procedure. When booking and signing your contract, we ask that you read the Terms and Conditions carefully and welcome questions to ensure you understand them.

WHEN DO I HAVE TO PROVIDE FINAL GUEST NUMBERS AND THEIR APPLICABLE DIETARIES?

We will require your final guest numbers 14 days prior to your function. Any outsourced vendors may have different timelines for final numbers.



WHISKY & WOOD

GET IN TOUCH

Book a venue tour [HERE](#)

E: HELLO@WHISKYANDWOOD.CO.NZ

P: 021 083 19133

LEVEL 1, 60 CAMBRIDGE TERRACE
TE ARO, WELLINGTON

