



## SEAVIEW RESTAURANT AND WINE BAR

3/153 Ocean View Rd, Oneroa ,Waiheke Island  
Ph: (09) 372 9888 [www.vinovino.co.nz](http://www.vinovino.co.nz)

Thank you for your interest in VINO VINO Restaurant and Bar.

### SET MENU

**The 2-Course or 3-Course menu is flexible menu for your guests.**

**You choose 3 dishes of each course for your guests to choose their selections from, on the day.**

For 12 or more guests our group menu applies - allow 2-3 hours depending on the size of your group.  
If you are on a budget or a time limit we can help you design a suitable menu for your group,  
contact Vesna - our bookings manager on [+64 9 372 9888](tel:+6493729888)

### HOW OUR GROUP MENUS WORK:

Below is a selection of entrées, mains and desserts that we can prepare for  
your group function here at VINO VINO.

It is a „design your own“ list, whereby you choose 3 dishes of each course for your guests to choose  
their selections from, on the day. We pride ourselves on maximum choice with our group menus, whereas  
at many other venues you will have either no choice or two choices for your menu. At VINO VINO you are free to  
select three options of every course for your guests to choose from - which ensures a very personalised and  
flexible menu for your guests.

**Two course set menu, the base price is \$47.50 which includes entrée and main  
or a main and dessert.**

**Three course set menu, with a base price of \$59.50 including entrée, main, dessert  
and finishing with tea and coffee.**

### THE WAY WE COST OUR GROUP MENUS IS AS FOLLOWS:

Any items that do not have a supplementary charge beside them make up the ‚base price menu‘ which is  
either \$47.50 or \$59.50 for every guest.

More expensive items have a supplementary charge beside them which increases the menu price for  
each guest.

For example, if you choose the Scallops as an option on your 2 course set menu, the price is \$50.00 for every  
guest. That is, each supplemented item increases the cost of the menu for every guest.

### ON - ARRIVAL DRINKS:

For groups of over 12 diners, we recommend that you pre-select some favourite on-arrival drinks so  
we can deliver fast, seamless service on the day. This eliminates the problem of that natural lag where the  
drinks seem to be taking forever to arrive as nobody can agree on what to order!

You can then take your time to order other wines to follow if you wish.

### MAY WE SUGGEST THE FOLLOWING OPTIONS FOR ON - ARRIVAL DRINKS:

**Bubbly/Champagne** - Select one from our wine list.

**Jugs of Pimms, Lemonade and Gingerale** - \$36 per jug  
(this is an alcoholic beverage, light & summery, 6-8 glasses per jug)

#### **Beer**

Our Bar Manager will select from our current selections

Juice – \$25 per jug, approx 6-8 glasses.

Please refer to our drinks selection.

**Please liaise with the bookings manager to pre-order your on-arrival selection.**

## SUMMER MENU

This menu takes 2-3 hours to serve for a 3 course menu (\$59.50 + Supplements per person), depending on how large your group is, or 1.5-2 hours to serve for a 2 course menu, entrées and mains or mains and desserts (\$47.50 + Supplements per person). Choices with an additional supplement will increase the cost of the menu per guest, whether they select the supplemented dish or not. For further explanation please phone bookings manager on +64 9 372 9888 any time.

These menu items are subject to change to accommodate for seasonal variation.

## ENTREES

(please select 3)

- **MARINATED FIELD MUSHROOMS** with balsamic, garlic and rosemary, crisp ciabatta and rocket aioli
- **ROASTED TOMATOES** stacked in wonton wrappers with feta cheese and pesto
- **SOUP OF THE DAY** with fresh ciabatta bread
- **SEAFOOD CHOWDER** with fresh ciabatta bread
- **SALT & PEPPER CALAMARI** with a sweet pickled ginger, mixed leaf salad & zesty aioli
- **FRESHLY BAKED CIABATTA BREAD AND DIPS**
- **SCALLOPS FROM HELL** Scallops grilled served with Orzo pasta salad and garlic, chilli, white wine and cream sauce (\$2.50 supplement)
- **OYSTERS** Served natural Half Dozen (\$3.00 supplement)

## MAINS

(please select 3)

- **CHICKEN BREAST** stuffed with cream cheese and bacon served with panned garlic and herb buttered greens, kumara mash and galliano and orange sauce
- **SNAPPER** pan fried and served with savoury rice, wok fried vegetable and a lemon butter sauce
- **SALMON FILLET** pan baked and served with savoury rice, wok fried vegetables and lemon butter sauce (\$2.50 supplement)
- **SCALLOPS FROM HELL** grilled and served with Orzo pasta salad, wok fried vegetables and garlic, chilli, white wine and cream sauce (\$2.50 supplement)
- **BBQ PORK RIBS** doused in our BBQ sauce and grilled, served with chips and garden salad
- **CHAR GRILLED STEAK'S**  
all our steaks are served with garlic and herb potato mash and stir-fried julienne veg with sauce of your choice.  
(please choose one steak and two sauces for your group)  
**Sauces: creamy mushroom, green peppercorn, blue cheese or red wine jus**
- **SIRLOIN**
- **SCOTCH FILLET**
- **T-BONE** 500g "The best of both worlds" (\$3.50 supplement)
- **EYE FILLET** Surf 'n Turf – char grilled eye fillet topped with king prawns (\$4.00 supplement)
- **RACK OF LAMB** succulent NZ lamb grilled and served with garlic and herb potato mash, honey glazed carrots and sweet red wine jus. (\$6.50 supplement)



## DESSERTS:

You can choose individual desserts or dessert platters (please select 3)

- **CHOCOLATE BROWNIES** with sweet vanilla ice-cream
- **CHEESECAKE** - flavour changes
- **CHOCOLATE MUD CAKE** served warm with a mulled wine reduction and coconut crumb
- **BRANDY SNAPS** with whipped cream and sweet vanilla ice-cream
- **STICKY TOFFEE PUDDING** warm rich flavour of dates served with whipped cream (\$1.50 supplement)
- **APPLE CRUMBLE** poached apples, crunchy topping with sweet vanilla ice-cream (\$1.50 supplement)
- **CRÈME BRULEE** cool and creamy custard is topped with a sprinkling of sugar, which is caramelised to form a sweet and brittle crust (\$2.50 supplement)

### **-Cheese Course**

NZ 3 Cheese Platter accompanied with grapes, fruit chutney & crackers (\$15 per person supplement)

## PLEASE NOTE:

**Vegetarian Options available on request  
all dishes are subject to seasonal changes**

To confirm your group booking we require a deposit of \$20.00 per person.

Payments received within 7 days after placing your booking is greatly appreciated.  
We take all major credit cards or cheques made out to Vino Vino Restaurant and Bar  
or  
you can direct debit it into Vino Vino bank account:

**Bank/Branch: ASB Waiheke  
Name: VINO VINO LIMITED  
Account Number: 12-3114-0128911-00**

In the details if you could please put the **date** of your function and your **name**.  
This assists us - thank you.

The deposit is deducted of your final bill at the end of your function.

We are very flexible so if you could confirm the numbers of your group 14 days before the booking and the final numbers of your group 48 hours prior arrival. If you cancel 48 hours or prior to your arrival your 100% deposit will be returned to your bank account.

In the event of your confirmed booking being cancelled within 48 hours  
Vino Vino reserves the right to retain the deposit.

Thank you for choosing Vino Vino Restaurant and Bar, we look forward to hosting your function !

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