THE QUAY
EVENT PACKAGES

The Quay, nestled in the heart of Whangarei's picturesque Town Basin, is a beautiful dining destination that offers a perfect blend of waterfront views and culinary excellence. It's prime location along the marina makes it an ideal spot for both casual get-togethers and memorable events. Our menu is a testament to diversity, featuring everything from hearty breakfasts to exquisite dinners, with a wide range of dishes that celebrate local flavors and international cuisine. Whether you're craving fresh seafood, a succulent steak, or a vibrant vegetarian option, there's something to satisfy every palate. Complementing the food is an impressive selection of beverages, including fine wines, craft beers, and creative cocktails. The Quay's versatile space and warm ambiance make it the perfect venue for hosting parties, corporate events, or intimate gatherings, ensuring that every occasion is special and unforgettable.

events@jetsongroup.co.nz
quay@jetsongroup.co.nz
09 430 2628

SET MENU

$90 per person

Entree

TEMPURA EGGPLANT GF DF VG
Sichuan caramel, cucumber, chilli, herb salad

TUNA CRUDO GF DF
Yuzu vinaigrette, nori mustard, daikon, papaya, mizuna, chilli

VENISON TARTARE GFA DFA
Truffle, pickled shallot, rocket, parmesan, focaccia

Main

SOUTHERN ALPINE LAMB SADDLE GF DFA
Romesco, potato gratin, caponata, green beans, lamb Jus

TUNA NICOISE GF DF
Gourmet potato, green beans, olives, cherry tomatoes,
soft boiled egg, mustard vinaigrette

BUTTERNUT WELLINGTON VG
Porter Jus, hazelnut, caramelised onion, feta

FREE-RANGE STUFFED CHICKEN BREAST GF
Ricotta stuffed chicken breast, asparagus, pea and mint risotto,
snow peas, lemon

Dessert

TROPICAL PAVLOVA GF DFA
Lemon mousse, passionfruit, pineapple, coconut

BLACK DORIS CRÈME BRÛLÉE GF
Black dorris plum, white chocolate truffle

NEW YORK CHEESECAKE
Strawberry, basil, shortbread, strawberry chantilly

Menu Subject To Change

DF – Dairy Free **DFA** – Dairy Free Available **VG** – Vegetarian
V – Vegan **GF** – Gluten Free **GFA** – Gluten Free Available

SET MENU

Entree - Main - Dessert - $90
Enree - Main - $68
Main - Dessert - $62

Entree

TEMPURA EGGPLANT GF DF VG
Sichuan caramel, cucumber, chilli, herb salad

TUNA CRUDO GF DF
Yuzu vinaigrette, nori mustard, daikon, papaya, mizuna, chilli

VENISON TARTARE GFA DFA
Truffle, pickled shallot, rocket, parmesan, focaccia

Main

SOUTHERN ALPINE LAMB SADDLE GF DFA
Romesco, potato gratin, caponata, green beans, lamb Jus

TUNA NICOISE GF DF
Gourmet potato, green beans, olives, cherry tomatoes,
soft boiled egg, mustard vinaigrette

BUTTERNUT WELLINGTON VG
Porter Jus, hazelnut, caramelised onion, feta

FREE-RANGE STUFFED CHICKEN BREAST GF
Ricotta stuffed chicken breast, asparagus, pea and mint risotto,
snow peas, lemon

Dessert

TROPICAL PAVLOVA GF DFA
Lemon mousse, passionfruit, pineapple, coconut

BLACK DORIS CRÈME BRÛLÉE GF
Black dorris plum, white chocolate truffle

NEW YORK CHEESECAKE
Strawberry, basil, shortbread, strawberry chantilly

Menu Subject To Change

DF – Dairy Free **DFA** – Dairy Free Available **VG** – Vegetarian
V – Vegan **GF** – Gluten Free **GFA** – Gluten Free Available

SET MENU

$68 per person

Entree

TEMPURA EGGPLANT GF DF VG
Sichuan caramel, cucumber, chilli, herb salad

TUNA CRUDO GF DF
Yuzu vinaigrette, nori mustard, daikon, papaya, mizuna, chilli

VENISON TARTARE GFA DFA
Truffle, pickled shallot, rocket, parmesan, focaccia

Main

SOUTHERN ALPINE LAMB SADDLE GF DFA
Romesco, potato gratin, caponata, green beans, lamb Jus

TUNA NICOISE GF DF
Gourmet potato, green beans, olives, cherry tomatoes,
soft boiled egg, mustard vinaigrette

BUTTERNUT WELLINGTON VG
Porter Jus, hazelnut, caramelised onion, feta

FREE-RANGE STUFFED CHICKEN BREAST GF
Ricotta stuffed chicken breast, asparagus, pea and mint risotto,
snow peas, lemon

Menu Subject To Change

DF – Dairy Free DFA – Dairy Free Available VG – Vegetarian
V – Vegan GF – Gluten Free GFA – Gluten Free Available

SET MENU

$62 per person

Main

SOUTHERN ALPINE LAMB SADDLE GF DFA
Romesco, potato gratin, caponata, green beans, lamb Jus

TUNA NICOISE GF DF
Gourmet potato, green beans, olives, cherry tomatoes,
soft boiled egg, mustard vinaigrette

BUTTERNUT WELLINGTON VG
Porter Jus, hazelnut, caramelised onion, feta

FREE-RANGE STUFFED CHICKEN BREAST GF
Ricotta stuffed chicken breast, asparagus, pea and mint risotto,
snow peas, lemon

Dessert

TROPICAL PAVLOVA GF DFA
Lemon mousse, passionfruit, pineapple, coconut

BLACK DORIS CRÈME BRÛLÉE GF
Black dorris plum, white chocolate truffle

NEW YORK CHEESECAKE
Strawberry, basil, shortbread, strawberry chantilly

Menu Subject To Change

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CANAPÉ MENU

$40 per dozen

Meat

PORK BELLY BITES GF DF
Bourbon BBQ sauce

VENISON TARTARE
Truffle, pickled shallot, rocket, parmesan, focaccia

FRIED CHICKEN & WAFFLES
Chilli maple

Seafood

TUNA TARTARE GF DF
Avocado, chilli, red onion, lime

SMOKED SNAPPER CROQUETTE
Citrus aioli

TEMPURA PRAWNS DF
Togorashi mayo

Vegetable

TOMATO BRUSCHETTA GFA DFA
Mozzarella, basil

BUTTERNUT ARANCINI
Parmesan

BEETROOT FALAFEL GF DF
Romesco, almond

Platters

CRUDITIES GF DFA $32
A selection of fresh vegetables, dips & hummus

CHARCUTERIE GFA DFA $59
A selection of cured meats, honeycomb, pickles, relish & local sourdough

CHEESEBOARD GFA $32
Chefs selection of cheeses, chutneys, crackers & pickles

DESSERT $59
An assortment of house made sweet bites

Menu Subject To Change

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