

Host Your Next Event at No.8
Waterfront Views, Great Food & Easy Service

Located in Whangārei's Town Basin, No.8 offers the perfect spot for your next event.

Overlooking the harbour, our spacious balcony sets the scene, while a private bar gives your group exclusivity and comfort in a stylish setting.

Delicious Food, Inspired by Asia

Our menu celebrates the best of pan-Asian cuisine, designed for sharing. Featuring vibrant dishes and fresh local ingredients, every plate is crafted to be enjoyed together.

The bar is stocked with local craft beers, a handpicked wine list, and a range of classic and signature cocktails to suit every guest.

Tailored Packages for Every Occasion

Whether you're planning a corporate function, meeting, Christmas party, wedding reception, or private celebration, we've got packages to suit. Our team will help tailor the details so everything runs smoothly from start to finish.

We also offer AV equipment, making No.8 ideal for presentations, meetings, and business events that need a professional touch.

Get in touch with us to start planning your next event at No.8.

EVENTS@JETSONGROUP.CO.NZ
NO8@JETSONGROUP.CO.NZ
09 971 8199

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CHRISTMAS COCKTAILS

PARTRIDGE IN A PEAR TREE

Bourbon, Pear Brandy, spiced pear & honey syrup, lime, ginger beer

AFTER 8

Bailey's, Crème de Menthe, half n half, mint chocolate

ROSEMARY & CHERRY SPRITZ

Vodka, Cherry Brandy, rosemary, lemon, soda

SUGAR PLUM FAIRY

Gin, plum Sake, grenadine, pomegranate juice, soda



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EVENTS



BANQUET 1 - \$55pp

FIRST

PRAWN CRAKERS **GF/DF/N**

Coconut satay

KIMCHI **GF/DF**

Apple slaw

SECOND

KALE SLAW **VG/DF/N**

Herb & No.8 peanut dressing

BEEF TATAKI **DF**

Truffle vinaigrette, pickled shiitake, ginger

THAI FRIED SQUID **DF**

Penang, lime leaf

THIRD

TWICE COOKED PORK BELLY **DF/N**

Sesame peanut soy, kimchi & apple

DAN DAN NOODLES **GF/DF**

Sichuan, bok choy, capsicum, shiitake

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BANQUET 2 - \$65pp

FIRST

PRAWN CRAKERS **GF/DF/N**

Coconut satay

SEARED EDAMAME **VG/GF/DF**

Lime & chilli garlic sauce

SECOND

KALE SLAW **VG/DF/N**

Herb & No.8 peanut dressing

TOFU BITES **VG/DF**

Spring onion, sesame, chilli

SICHUAN HOT CHICKEN **DF**

Garlic, ginger, chilli

HANDMADE DUMPLINGS **DF**

Chilli oil, sesame

THIRD

WAYGU WOK BEEF **DF**

Capsicum, spring onion, black pepper sauce

CHICKEN MASSAMAN **GF/DF**

Coconut rice

DAN DAN NOODLES **GF/DF**

Sichuan, bok choy, capsicum, shiitake

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

BANQUET 3 - \$79pp

FIRST

PRAWN CRAKERS **GF/DF/N**

Coconut satay

SEARED EDAMAME **VG/DF/GF**

Lime & chilli garlic sauce

SECOND

KALE SLAW **VG/DF/N**

Herb & No.8 peanut dressing

TOFU BITES **VG/DF**

Spring onion, sesame, chilli

SICHUAN HOT CHICKEN **DF**

Garlic, ginger, chilli

BEEF TATAKI **DF**

Truffle vinaigrette, pickled shiitake, ginger

THIRD

SESAME PRAWN TOAST **N**

Tom yum mayo, sesame

HANDMADE DUMPLINGS **DF**

Chilli oil, sesame

WAYGU WOK BEEF **DF**

Capsicum, spring onion, black pepper sauce

DAN DAN NOODLES **GF/DF**

Sichuan, bok choy, capsicum, shiitake

STEAMED BOKCHOY **VG/GF/DF**

Ginger, sesame & soy

FOURTH

BERRY AND LYCHEE CHOUX

Coulis, raspberry sorbet, crumb

LEMON MANGO TART

Mango coulis, coconut sorbet, meringue