

prime events

prime events 188 quay st, auckland cbd
events & catering 357-0188
www.primebistro.co.nz

"Their standards are high, their food is gorgeous and they look after their customers with the kind of personable, skilled good humour you might readily associate with a more informal bistro"

prime events

centrally located in the price waterhousecoopers' building, prime's well designed interior, with a large terrace & exceptional harbour views offers a flexible event space for 20 - 200 people. our services include:

events - breakfasts, lunches, private dinners, cocktail parties

product launch or cocktail reception

offsite catering - staff events, presentations, working or board lunches

seminars

business breakfasts and product launches

wedding receptions

prime cellar - experience a wine dinner or wine tasting at prime

contact prime on 357 0188 to make a booking or to discuss options.

prime events

canapés

meat and poultry

crisp pork belly & tomato relish
french onion tart, goats cheese & bayonne ham
braised pork & sage mini pies
classic steak tartare on croutons

seafood

seared yellow fin tuna, tomato, cucumber & chives
te matuku bay oysters, mignonette dressing
hot smoked salmon blinis and chive crème fraiche
prawn salad, pear, fennel & cress salad

vegetarian

labneh rolled in dukkah with hummus toast
swiss brown mushroom arancini
polenta muffins, capers & goats cheese
fried haloumi and baba ganoush

deep fried

a selection of deep fried food is available on request

prime events

set dinner options

please find four different options outlined below. we are flexible with the dishes that comprise each course, but have attached a suggested menu that seems to work very well. we are happy to cater to any individual dietary requirements.

option 1

\$55 per person - entrée / main & sides

option 2

\$65 per person - entrée / main & sides / dessert

option 3

\$75 per person - canapés / entrée / main & sides / dessert

option 4

\$85 per person - canapés / entrée / main & sides / dessert coffee & petit fours

prime events

3 course set menu

entrée

camomile cured salmon

young vegetables à la grecque, salsa verde

goats cheese tart

caramelised onion, goats cheese and slow roasted truss tomatoes

fusilli carbonara

spiral pasta, broad beans, pea pods, courgette and pancetta

main

pan roasted market fish

onion soffritto, roasted red capsicum, capers and parsley

free range chicken

roasted chicken breast, toulouse sausage & white bean cassoulet

braised beef

pedro ximenez braised beef, cauliflower purée, roasted mushrooms & thyme

dessert

warm chocolate brownie, berry confit and chocolate icecream

cherry tart, whipped cream chantilly and caramel ice cream

cheese plate

prime events

shared table options

option 1 \$35 per person

selection of freshly baked bread.
pedro ximenez slow braised beef
individual lamb pies
green beans with toasted walnuts & orange
crispy potato galettes
warm chocolate brownie, berry compote, cream

option 2 \$50 per person

selection of freshly baked bread.
pedro ximenez slow braised beef
individual lamb pies
cedar smoked trevally, potato salad w pickled raisins
green beans with toasted walnuts & orange
crispy potato galettes
cheese platters or cherry tarts
warm chocolate brownie, berry compote and cream

option 3 carvery - options available on request

prime events

breakfast menu options

option 1 \$20 per person

bacon, eggs, tomato & multigrain toast individually plated
fruit platters to share in the middle of the table
a selection of danishes to share in the middle of the table
freshly squeezed orange juice
espresso coffee

option 2 \$25 per person

(shared platters in the middle of the table)
mini bacon & egg pies
a selection of danishes
roasted croissants with champagne ham, tomato & gruyere
roasted croissants with smoked salmon and dill
toasted bagels w preserves
fruit kebabs
freshly squeezed orange juice
espresso coffee

option 3 \$25 per person

(an individual choice of 3 plated breakfasts)
bacon, eggs, multigrain toast and tomato *or*
black pudding, mushrooms and multigrain *or*
french toast, poached rhubarb, yoghurt and honeycomb
fruit platters to share in the middle of the table
freshly squeezed orange juice
espresso coffee