



PRIVATE DINING

EST.
20
12

WELLINGTON / NEW ZEALAND



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ABOUT

Portlander, the award winning upmarket grill house, is a thriving culinary hub, coveted by steak lovers and wine connoisseurs alike. Garnishing Wellington's business district with slick service and dapper décor since 2012.

Portlander's seasonally changing menus champion produce procured from the best New Zealand has to offer. Whet your appetite with locally hunted wild meats and line-caught game fish. The stars of the show include the delectable Wakanui steaks and Palliser Bay Station lamb dishes, alongside fine artisan products like Drunken Nanny cheeses and Clareville Bakery breads. Let's not forget Portlander also boasts one of Wellington's most extensive whisky selections and a custom wine cellar. Cheers to that.

Bloody rare and rather well done, Portlander is the perfect place to private wine & dine.

SPACES





HUNTER

Nestle into our Hunter space for a culinary, dining affair of any nature. Divided by lush velvet curtains and fresh trestle vines, this space allows you to soak up our restaurants atmosphere or leave the bustle at the curtain. Sip a drop of our finest, while waiting for your curated dishes to arrive.

CAPACITY

SEATED: 16

COCKTAIL: 30



GATHERER

Gatherer provides even more intimacy for your smaller soirées. Sectioned off from our main restaurant, enjoy ambience of your own making. Our team has the expert touch to curate just the right menu and atmosphere to whet your whistle, set against plush velvet décor.



**CAPACITY
SEATED: 12**



HUNTER & GATHERER

Join together these two beautiful spaces to create Hunter & Gatherer. Spoil in the extra space by hosting pre-dinner Masterclasses or a cocktail reception. Be dazed in a culinary whirl, as you savour one of our bespoke menus, paired with a fabulous tippie.

CAPACITY
SEATED: 28
COCKTAIL: 40



1704

Fine dining at its highest, our penthouse is located on level 17, with views of Wellington Harbour and the city surrounds. A spot for those extra special affairs, with understated luxury and privacy, excluding of course, your dedicated host. Indulge in crafted menus and exclusive vintages from Portlander. Strictly limited and by request only.



CAPACITY

SEATED: 8

\$200 PP EXCLUDING ROOM HIRE



SPACE ONE, TWO & THREE

Upstairs you'll discover our executive style entertaining spaces. These private venues can be uniquely themed to suit any occasion, just say the word. With dedicated sound and audio built-in you'll be able to get down to business, or simply set the mood. Enquire for availability.



CAPACITY
SEATED: 24
COCKTAIL: 40

SHARING MENUS





CANAPÉS

NZ Oysters, sherry vinegar and shallot dressing
Portlanders 'The Cheese' mini cheeseburger sliders
Spicy sticky Palliser Bay lamb ribs, sesame
McClure's pickles frickles with Huffman's hot sauce
Cajun chicken bites, blue cheese sauce
Grilled 'Zany Zeus' haloumi, chimmichurri

SELECT 4 CANAPÉS

\$14 PP **1/2 HOUR**

**all menus are sample and subject to seasonal changes*



PLATTERS

CRUDO

Selection of Italian style cured meat and salami with soft ciabatta

PLOUGHMAN'S

With shaved ham off the bone, cheddar, soft cob loaf, compound butter, house made pickle

CHEESE

Selection of local NZ cheese with oat crackers, lavosh and Portlander relish

SWEET

Selection of house made 'petit four' style sweet treats

\$32 PER PLATTER SERVES 4

**all menus are sample and subject to seasonal changes*



PLATTERS

THE 'PORT' PLATTER

A selection of prepared seafood including marinated Marlborough green mussels, smoked South Island salmon, fresh NZ oysters with sherry vinegar, crispy three pepper calamari, tempura fish goujons, sauces and lemon.

THE 'LAND' PLATTER

A selection of char-grilled meats including wakanui eye fillet, wild venison, Pure South grass fed sirloin and spicy chorizo sausage, served warm with accompanying sauces from our menu.

\$45 PER PLATTER SERVES 4

**all menus are sample and subject to seasonal changes*



GRAZING TABLE

From our signature long bone OP rib-eye presented at your table, to our on the bone grass fed Sirloin dry aged in house for 28 days, Portlanders 'Grazing Table' is homage to a table top banquet style feast with food designed to be passed around and shared with an emphasis on quality produce sourced through local farms and suppliers. Graze the night away on our decadent, seasonally changing feasts.

\$99 A HEAD

\$110 A HEAD

CANAPÉS
TO START

*Grazing Table ONLY in Portlander
For groups of 8 to 26 people*



All served table top to share and pass around!

TO BEGIN

*Pork and prawns
Crispy salt & pepper squid
Selection of Italian style cured meat
Warmed Aro Valley Bakery ciabatta*

THE MAIN EVENT

Choose two of our signature centrepieces;

*Palliser Bay Station lamb
Hereford OP rib-eye
Wakanui fillet 'Chateaubriand'
28 day dry aged sirloin
A bespoke seasonal option*

Served with a selection of sides and sauces to pass around the table;

SIDES

*Hand cut fries
Honey butter carrots
Mini caesar salad
Mescaline salad*

SAUCES

*Port wine jus
Café de Welly
Mandy's horseradish
Three pepper & bourbon sauce*

THE WIND DOWN

*Selection of NZ cheeses
House-made 'petit four' style sweets
'Lemon tart' pots
Dark chocolate brownie*

**all menus are sample and subject to seasonal changes*

PLATED MENUS





PLATED MENU

TO BEGIN

Portlander caesar salad
Pork and prawns
Crispy salt & pepper squid

THE MAIN EVENT

Pasta tagliatelle
Market fish
Pure South eye fillet
Pan roast chicken supreme

DESSERT

Portlander crème brulee
Spiced berry salad
Lemon tart Portlander style

2 COURSE	\$79
3 COURSE	\$89
4 COURSE	\$100

1/2 HOUR CANAPÉS
ON ARRIVAL

For groups of 8 to 26 people

**all menus are sample and subject to seasonal changes*



BEVERAGES

SILVER PACKAGE

Enjoy any of the following beverages per hour, per head.

WINE

Selection from our sommelier

BEER

Selection of tap and bottled beer

NON-ALCOHOLIC

Usual assortment

**all menus are sample and subject to change*

\$38 PP **1 HOUR** \$19 EVERY
ADDITIONAL HOUR



GOLD PACKAGE

Enjoy any of the following beverages per hour, per head.

Mionetto Prosecco

Montana Festival Block Chardonnay

Vavasour The Pass Sauvignon Blanc

Kahurangi Estate Rose

Trout Valley Reserve Pinot Noir

Yalumba Galway Vintage Barossa Shiraz

Monteith's XPA - tap

Monteith's Barber Lager – tap

Heineken – tap

Heineken Light – bottle

Monteith's Apple cider - tap

Soft drinks & Juice

**all menus are sample and subject to change*

\$49 PP

1 HOUR

\$24 EVERY
ADDITIONAL HOUR



BLACK PACKAGE

Enjoy any of the following beverages per hour, per head.

Deutz Blanc de Blanc
Kahurangi Mt Arthur Chardonnay
Squealing Pig Sauvignon Blanc
Starborough Pinot Gris
Farnese Casale Pecorino
Vidal Reserve Merlot/Cabernet
Duke of Cromwell Pinot Noir
Mitolo Nessus Shiraz
Monteith's XPA - tap
Monteith's Barber Lager – tap
Monteith's Apple cider - tap
Heineken – tap
Heineken Light – bottle
Sol - bottle
Soft drinks & Juice

**all menus are sample and subject to change*

\$64 PP **1 HOUR** \$32 EVERY
ADDITIONAL HOUR



PLATINUM PACKAGE

Our Platinum Package is a bespoke curation. Create the perfect evening, explore the depths of our Wine Cellar with our sommelier to discover a journey of viticulture befitting your event.

*G H Mumm Champagne
Te Mata Elston Chardonnay
Marc Bredif Vouvray
Te Mata Awatea Cab/Merlot
Akarua Pinot Noir
Samuel's Gorge Shiraz 2012
Nevis Bluff Late Harvest Pinot Gris*

To continue your sublime experience, let our master mixologists create a tantalising cocktail or two. Why not enjoy a pre-dinner Masterclass.

*G H Mumm Champagne, Soborage
Glenfiddich
Villa Maria Estate
Jack Daniels
Cadrona Vodka
Martell*

**a selection of our 315 wines and 400 spirits from our cellars*





OFFICIALLY THE BEST STEAK IN TOWN.

*Winner of the Best Restaurant award at the 2015 Hospitality NZ Awards for excellence.
Portlander Bar & Grill | (04) 4983762 | www.portlander.co.nz | Corner Featherston & Whitmore Streets*



CONTACT US

If you're after something even more lavish, don't hesitate to contact us and discuss your preferences with our team.

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A. **CORNER FEATHERSTON & WHITMORE STREETS**