

CHRISTMAS PACKAGES

2024

DOLCE

CAFE · RESTAURANT · BAR





WHAT CAN DOLCE OFFER?

Dolce Cafe, Restaurant and Bar is the ideal space for you and your guests to kick back, relax and enjoy the festivities as our passionate team put on an event to remember. Our elevated central location with two outdoor terraces and sectional layout can cater to both small and larger gatherings. Let us take the hassle out of planning your Christmas event, be it an end of year company event, social club outing or family get together.

OUR EVENT SPACES

- Main Dining Room - 60 people, with terrace breakout space
 - Section 2 - 30 people, with terrace breakout space
 - Bar - 20 people, with garden terrace breakout space
 - Oven Side - 12 people, with terrace breakout space
 - Private Dining Room - 12 people with garden terrace breakout space
 - Garden Terrace - 24 people (weather dependent)
- *Exclusive Use - 150 people maximum*special rates apply*

WHATS INCLUDED?

- Personalized Menus
- Christmas Crackers
- Festive Centre Pieces
- A one on one meeting to plan your event
- Customized Spotify playlist (exclusive use only)





BRONZE

\$42pp

Christmas Inspired Wood-Fired Pizza

Turkey, stuffing, cranberry, spinach and brie
Champagne ham, mushroom, grainy mustard aioli
Slow cooked lamb, kumara, red onion and mint jelly
Classic margherita, tomato and basil, mozzarella (V)

On The Side

Makikihi fries with garlic aioli (V GF)
Summer insalata with balsamic vinaigrette (GF)
Wood-fired garlic ciabatta (V)

*Add on petit fours \$16pp





SILVER

\$52pp

Grazing Plates

Salt & Pepper calamari, garlic aioli, fresh lemon
Macaroni croquette, prosciutto, black truffle
Heirloom tomato bruschetta, garlic ciabatta, buffalo
mozzarella, aged balsamic (V) (GF-optional)

Christmas Inspired Wood-Fired Pizza

Chicken, onion stuffing, cranberry, spinach and brie
Champagne ham, mushroom, grainy mustard aioli
Slow cooked lamb, kumara, red onion and mint jelly
Classic margarita, tomato and basil, mozzarella (V)

Makikihi fries with garlic aioli (V GF)
Summer insalata with balsamic vinaigrette (GF)

*Add on petit fours \$16pp





GOLD

\$62pp

Grazing Plates

Salt & Pepper calamari, garlic aioli, fresh lemon
Macaroni croquette, prosciutto, black truffle
Heirloom tomato bruschetta, garlic ciabata, buffalo
mozzarella, aged balsamic (V)

Shared "Family Style"

Slow cooked whole lamb shoulder, honey glazed
carrots, minted jus (GF)

Wood-fire roasted chicken, cranberry jus lie (GF)

Pasta verde, penne pasta, broccolli, spinach, green
pea, basil pesto parmesan (V)

Crispy duck fat roasted potatoes, fresh herbs (GF)

Summer insalata, asparagus, sundried tomato, julienne
vegetables, mesculin greens, balsamic (GF V)

Classic wood-fired margarita pizza, pesto, mozzarella
(V)

*Add on petit fours \$16pp





PLATINUM

\$72pp

Grazing Platters

Salt & Pepper calamari, garlic aioli, fresh lemon

Macaroni croquette, prosciutto, black truffle

Heirloom tomato bruschetta, garlic ciabata, pesto and aged balsamic (V)

Plated Main

[select two options, vegetarian option included]

Glazed Champagne Ham, pineapple salsa, grainy mustard (GF)

Bacon wrapped Chicken Breast, sage stuffing, cranberry jus

Crispy Pork Belly, spiced apple compote, red wine jus (GF)

Grilled Sirloin, served medium, yorkshire pudding, onion jus

Roasted Lamb Rump, served medium, pea pesto, wine jus (GF)

All mains plated with garlic potato gratin and grilled asparagus (GF)



Dolce

[select two options]

Traditional plum pudding, brandy custard & gingernut icecream

Vanilla bean panna cotta, fresh summer berries, pistachio (GF)

Eton Mess, meringue, summer berries, passionfruit, cream (GF)





CANAPES

3 OPTIONS - \$20pp

4 OPTIONS - \$25pp

coconut prawn cutlets, panko & coconut, tamarind dip
tomato bruschetta, mozzarella, pesto, fig balsamic (V)
crispy pork belly bites, hoisin bbq, sesame (GF)
southern fried chicken slider, pickles, red onion, aioli
peanut chicken satay skewers, pickled cucumber (GF)
crab cakes, lump crab, panko, kewpie mayo, salsa fresca
smoked salmon roulade, cream cheese, watercress
lamb bao buns, kecap manis, coriander, pickled cucumber
mushroom and black truffle arancini, garlic aioli (V)
salt & pepper squid, with fresh lemon and garlic aioli





SOMETHING EXTRA?

Flutes of Sparkling Brut
on arrival, \$49 per bottle, on consumption

Festive Cocktail
on arrival, \$15 pp

*Petit Fours
\$16pp

Petit pavlova with summer berries & cream (GF,V)
Brandy snaps with whipped cream (GF,V)
Chocolate dipped strawberries (GF,V)

Have you not found a menu that meets your needs? Let us
tailor a custom package for your event

Bookings & Inquiries
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