



# 2025 CHRISTMAS PACKAGES

D O L C E

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 - 15 people (weather dependent)

\*Exclusive Use - 150 people maximum\*special rates apply\*

## WHATS INCLUDED?

Personalized Menus

Christmas Crackers

Festive Center Pieces

A one on one meeting to plan your event

Customized Spotify playlist  
(exclusive use only)







# BRONZE

\$39pp

## Christmas Inspired Wood-Fired Pizza

- chicken, 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 \$15pp





# SILVER

\$49pp

## Grazing Plates

- salt & pepper calamari, garlic aioli, fresh lemon
- forage mushroom arancini, arborio, panko, scamorza (V)
- bruschetta, ciabatta, prosciutto, rocket, fig mostarda, ricotta

## Christmas Inspired Wood-Fired Pizza

- chicken, 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)
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- makikihi fries with garlic aioli (V GF)
  - summer insalata with balsamic vinaigrette (GF)

\*Add on petit fours \$15pp





# GOLD

\$59pp

## Grazing Plates

- salt & pepper calamari, garlic aioli, fresh lemon
- forage mushroom arancini, arborio, panko, scamorza (V)
- bruschetta, ciabatta, prosciutto, rocket, fig mostarda, ricotta

## Shared "Family Style"

- slow cooked beef brisket, french fried onion, horseradish
  - rolled and roasted chicken, sage & onion stuffing, cranberry jus
- mushroom penne carbonara, spinach, truffle, parmesan (V)
  - crispy duck fat roasted potatoes, fresh herbs (GF)
- summer green insalata, asparagus, beans, peas mesculin greens, rocket, balsamic (GF V)
- classic wood-fired margarita pizza, pesto, mozzarella (V)

\*Add on petit fours \$15pp







# PLATINUM

\$69pp

## Grazing Platters

- salt & pepper calamari, garlic aioli, fresh lemon
- forage mushroom arancini, arborio, panko, scamorza (V)
- bruschetta, ciabatta, prosciutto, rocket, fig mostarda, ricotta

## 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 creamy garlic potato gratin and medley of seasonal greens (GF)

## Dolce

[select two options]

- traditional plum pudding, brandy custard & ginger nut icecream
  - xmas cassata, icecream cake, rum sponge, glace fruits and nuts
  - eggnog creme brulee, crispy caramel, fresh summer berries (GF)
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# 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  
\$16 pp, tailored to yours requirements

\*Petit Fours  
\$15pp

- petit pavlova with summer berries & cream (GF,V)
  - mini fruit mince pies (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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