



CHRISTMAS  
PACKAGES

2026

CELEBRATE  
TOGETHER  
AT DOLCE

## WHAT CAN DOLCE OFFER

Gather, celebrate and leave the planning to us.

Whether you're rewarding your team, hosting a social club, organizing an end of year function or bringing family and friends together, Dolce is designed for Christmas celebrations that feel relaxed, vibrant and genuinely memorable.

Our elevated central location, right in the heart of town, combines stylish indoor dining with sunny outdoor terraces, creating the perfect setting for anything from intimate gatherings to exclusive venue hire. With generous sharing menus, and a passionate team looking after the details, your event can be effortless as it is enjoyable.

## A SPACE FOR EVERY CELEBRATION

Private Dining For Intimate Groups  
Semi-Private Spaces For 12 - 60 Guests  
Exclusive Venue Hire For Up To 130 Guests  
Indoor Dining With Sunny Outdoor Terraces

## EVERY EVENT INCLUDES

Dedicated Event Planning  
Personalized Menus  
Christmas Crackers  
Festive Table Styling  
Flexible Room Layouts  
Soundtrack Curated For Your Celebration (exclusive hire)

# BRONZE

\$42

## SIMPLE, DONE EXCEPTIONALLY WELL

Fresh from our wood-fired oven, this sharing style feast showcases what Dolce is known for, Delicious hand crafted pizza, generous sides and a relaxed Christmas celebration everyone can enjoy

## PIZZA FROM THE WOOD-FIRED OVEN

Festive Chicken  
chicken, sage and onion stuffing, cranberry, spinach and creamy brie

Champagne Ham  
shaved ham, forage mushroom, grainy mustard aioli

Lamb Shoulder  
slow cooked, kumara, red onion, feta and mint salsa verde

Pesto Flatbread  
basil pesto, parmesan, mozzarella, wild rocket(V)

## SIDES TO SHARE

makikihi fries with garlic aioli (V GF)

summer insalata, seasonal vegetables, green leaves,  
balsamic vinaigrette (GF)

kalamata olive and roast pepper focaccia (V)

## FINISH ON A SWEET NOTE

complete the celebration with a selection of festive petit fours

\$16PP

# SILVER

\$52

## MORE TO SHARE, MORE TO CELEBRATE

Just a little more indulgent, start with Dolce's signature sharing plates before wood-fired pizzas and sides to share land in the center of the table, all designed for passing, sharing and celebrating together

### THE WELCOME SPREAD

salt & pepper calamari, garlic aioli, fresh lemon  
macaroni croquette, cheddar cheese, truffle mayo (V)  
rustic focaccia with kalamata olive, peppers, prosciutto and rocket

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\$16PP

# GOLD

\$62

## THE ULTIMATE SHARED FEAST

This is Christmas Dolce style. Gather around the table as generous platters of beautifully prepared dishes arrive to share, where everyone helps themselves for a relaxed social dining experience

### THE WELCOME SPREAD

salt & pepper calamari, garlic aioli, fresh lemon macaroni croquette, cheddar cheese, truffle mayo (V)  
rustic focaccia with kalamata olive, peppers, prosciutto and rocket

### A CHRISTMAS FEAST

12 hour slow cooked beef brisket, hot honey carrots, au jus  
bacon wrapped chicken breast, sage & onion stuffing, cranberry jus  
gnocchi al forno, smoked pepper romesco, parmesan (V)  
crispy rosemary and duck fat roasted potatoes (GF)  
summer insalata, asparagus, heritage tomato, garden greens,  
balsamic dressing (GF V)  
pesto flatbread, basil, parmesan, mozzarella, wild rocket (V)

### FINISH ON A SWEET NOTE

complete the celebration with a selection of festive petit fours  
\$16PP

# PLATINUM

\$72

## OUR SIGNATURE CHRISTMAS EXPERIENCE

When only the best will do. From beautifully presented share plates to individually plated main dishes and indulgent desserts, every course is thoughtfully prepared and professionally served for a more refined dining experience

### THE WELCOME SPREAD

salt & pepper calamari, garlic aioli, fresh lemon macaroni croquette, cheddar cheese, truffle mayo (V)  
rustic focaccia with kalamata olive, peppers, prosciutto and rocket

### YOUR MAIN COURSE

select two options, vegetarian option included

glazed champagne ham, charred pineapple salsa, maple mustard jus (GF)  
prosciutto wrapped chicken breast, stuffing, cranberry port reduction, jus  
crispy pork belly, spiced apple jam, wine jus (GF)  
12 hour slow cooked beef brisket, carne butter, au jus (GF)  
roasted lamb rump, served medium, minted pea pesto, rosemary jus (GF)  
pan fried haloumi steak, hot honey, zaatar (V&GF)

all mains plated with creamy garlic potato gratin and shared bowls of seasonal vegetable medley and summer insalata (GF)

### A SWEET ENDING

select two options

classic plum pudding, brandy anglaise & vanilla bean icecream  
festive fruit fresca, summer fruit salad, fresh mint, mango sorbet (GF)  
tonka bean creme brulee, crispy caramel, fresh summer berries (GF)  
gingerbread tiramisu, lady fingers, spiced ginger syrup, mascarpone

# CANAPES

## FEED THE CONVERSATION

Great conversations deserve great food. Our canape menu is designed for mixing and mingling, handcrafted to be enjoyed whilst standing

**CHOOSE 3 OPTIONS - \$21**

**CHOOSE 4 OPTIONS - \$26**

coconut prawn cutlets, panko & coconut, tamarind dip  
whipped ricotta, fig moustarda, ciabatta crostini (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

## CHEESE & CHARCUTERIE STATION

\$25PP

brie, blue, aged cheddar, gouda, sliced cured meats, pickled vegetables, artisan crackers, breads and condiments

# BRUNCH

\$34

## RISE AND CELEBRATE

Swap the boardroom for brunch and start your Christmas celebrations a little earlier, let Dolce fuel your team for a productive end of year strategy session

## BRUNCH SHARE PLATES

mini eggs bene, streaky bacon, potato rosti, hollandaise, signature seeds (GF)

spanish egg frittata, chorizo sausage, fried potato, red onion, tomato relish (GF)

banana bread french toast, bourbon maple syrup, walnuts, vanilla mascapone (V)

brunch bruschetta, toasted ciabatta with smashed avocado, feta and pistachio zaatar (V)

selection of sweet pastries and muffins(V)

sliced fresh seasonal fruit platter(V, GF)

## BOTTOMLESS MIMOSA'S

orange juice and sparkling brut

\$29pp for 90 minutes

A FULL RANGE OF ESPRESSO COFFEES, FRESHLY BREWED TEAS AND FRUIT JUICES ARE AVAILABLE CHARGED ON CONSUMPTION

# THE FINISHING TOUCHES

## MAKE IT UNFORGETTABLE

The little details are often the ones people remember the most

## FLUTES OF SPARKLING BRUT ON ARRIVAL

bottles popped on consumption  
\$52 PER BOTTLE

## CURATED COCKTAIL ON ARRIVAL

tailored to suit your requirements  
\$18PP

## DOLCE DOLLARS

help keep your bar tab under control with Dolce Dollars, a token system for distributing your guests beverage allowance

## FINISH ON A SWEET NOTE

festive petit fours  
\$16PP

white christmas truffles (GF,V)  
mini fruit mince pies (V)  
chocolate dipped strawberries (GF,V)

## "MIDNIGHT" FRIES

Dolces signature makikihi fries with garlic aioli and tomato sauce served later in the night to provide a bit of sustenance

\$5PP



## LET'S GET PLANNING

If you're thinking of celebrating Christmas with us at Dolce, now's a great time to get in touch. Our calendar fills quickly and the best dates disappear fast so we recommend securing a date early to avoid missing out

## BOOKINGS & INQUIRIES

[info@dolcerestaurantbar.co.nz](mailto:info@dolcerestaurantbar.co.nz)

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