



FUNCTIONS & EVENTS

The Oyster Inn is the perfect venue to host your next event. Located on the idyllic Waiheke Island, just 35 minutes from Auckland but a world away. Situated in the picturesque coastal town of Oneroa, with spectacular views of the Hauraki Gulf. Our award-winning restaurant is owned by renowned chef Josh Emmett and takes pride in serving mouthwatering dishes, wines and exquisite cocktails.

Our dedicated private dining room, The Pearl Room, is highly sought after and can comfortably accommodate groups of up to 30 guests. Alternatively, our main dining restaurant can host up to 90 guests, providing versatility to suit various event needs. With our extensive experience in curating a wide range of events, we are eager to collaborate with you to ensure your event becomes an unforgettable experience. We look forward to connecting with you.



FOOD

Award-winning chef and owner Josh Emmett alongside head chefs Valentina and Luca have created an elegant and classic coastal-inspired bistro menu.

Josh's food philosophy is to serve delicious uncomplicated dishes that allow the ingredients to shine for themselves and leave you wanting more.

Where possible ingredients are sourced locally from sustainable and organic producers. Oysters are delivered daily and shucked to order, harvested from the island's very own Te Matuku farm. Our event menus are designed to fit your style of function served with incredible views across Oneroa Bay.



THE PEARL ROOM

The Pearl Room, our private event space, features a private verandah with views across the bay.

The Pearl Room has a capacity to host 30 guests for a seated lunch or dinner and 45 cocktail style. Guests can also play their own music linked to our sound system.



THE PEARL ROOM

Capacity

Seated: 12 — 30

Cocktail: 45

MAIN DINING ROOM

The Oyster Inn Main Dining Room can be booked for weddings and private functions for up to 90 guests seated and up to 120 cocktail.

With classic bentwood cane chairs & tongue-and-groove panelling, The Inn evokes timeless, seaside sophistication with a nod to classic, bach style of yesteryear.



MAIN DINING ROOM

Capacity

Seated: 30 — 90

Cocktail: 120

ENTIRE VENUE

Capacity

Seated: 126

Cocktail: 165

*Minimum spend required. POA

A 8% service charge is added to all bookings over 12 guests, within the Pearl Room or in the Main Dining Room on the total bill.
Lunch bookings 12pm to 4pm. Dinner bookings 5pm to late.

OUR SET MENUS

For all functions of 12 or more, we kindly request that you select from one of our set menus. Having a set menu allows us to showcase our signature dishes while ensuring that our kitchen and front-of-house teams provide you with seamless service during your event.

On the following pages we have a selection of sample menus. With produce delivered daily please note some menu items may change to reflect our commitment to seasonality and quality. Our dedicated events team will be in touch closer to your event date to finalise the menu choices and will discuss dietaries, requests and perhaps any items you would like to add.



SIMPLE SHARING

SERVED FAMILY STYLE

— \$85 pp —

BREAD

HOMEMADE FOCACCIA
Seaweed Butter, Rosemary, Sea Salt

STARTERS

MARINATED ZUCCHINI
Stracciatella, Dill, Chardonnay Vinegar

KINGFISH CRUDO
Gochujang Chilli, Fried Shallot, Sesame, Pickled Daikon

MAINS

MISO GLAZED SALMON
Waiheke Garden Greens, Onion, Flowers

HONEY GLAZED BEEF SHORT RIB
Parsnip Cream, Pommes Allumettes

SIDES

TRIPLE COOKED AGRIA CHIPS
Homemade Ketchup

SIMPLE GREEN SALAD
Soft Herbs, French Vinaigrette

DESSERT

CHOUX BUNS
Vanilla Ice Cream, Salted Caramel Sauce

ADD ONS

*Add any, or all of these items to your set menu
for the ultimate Oyster Inn experience.*

OYSTERS +\$6.50 ea

Choose from our amazing selection
of local oysters

*Natural with Lemon, Chardonnay Vinegar
Mignonette, Beer Battered with Wasabi Mayo
or Dressed with Chilli, Sambal, Chives*

TE MATUKU OYSTER ROLL +\$14 ea

House Made Brioche, Harissa Mayo,
Courgette Pickle

CHEESE +\$25 (Serves 4)

Selection of Artisanal New Zealand
Cheeses, Onion Jam, Grapes,
Honeycomb, Lavosh

SIGNATURE SHARING

SERVED FAMILY STYLE

— \$105 pp —

BREAD

HOMEMADE FOCACCIA
Seaweed Butter, Rosemary, Sea Salt

STARTERS

KARAAGE CHICKEN
Free Range, Soy & Chilli Caramel, Spring Onion

KINGFISH CRUDO
Gochujang Chilli, Fried Shallot, Sesame, Pickled Daikon

SPICED BLUFF OCTOPUS
Roast Garlic, Cayenne, Chilli, Olive Oil

MAINS (CHOICE OF)

LINE CAUGHT HAPUKA
Seaweed Butter, Mussels, Sea Greens

HONEY GLAZED BEEF SHORT RIB
Parsnip Cream, Pommes Allumettes

SIDES

MAC N CHEESE
SIMPLE GREEN SALAD
Soft Herbs, French Vinaigrette

DESSERT

TIRAMISU
Mascarpone, Espresso, Cocoa

BUSINESS & CORPORATE

MORNING TEA

— \$35 *pp* —

PASTRY SELECTION
Butter & Housemade Jam

PLATTER
Fresh Fruit

COFFEE
1x Barista Coffee or Hot Drink Per Person
Plunger Coffee, Tea

AFTERNOON TEA

— \$45 *pp* —

HOUSEMADE CROSTATA
Berries

TOASTED FOCACCIA
Cheese Selection

CURED SALMON SANDWICH
Crème Fraîche, Cucumber, Dill



CANAPÉS

The perfect menu for those who expect to be preoccupied with being social and drinking. All dishes are suitable to be picked up by hand.

— \$85 pp —

MENU

FISH TACOS

Ginger & Soy Dressing, Avocado, Chilli

SMOKED KAHAWAI MOUSSE

Pickled Onion, Celery, Grilled Sourdough

TE MATUKU OYSTER ROLL

House Made Brioche, Harissa Mayo, Courgette Pickle

KARAAGE CHICKEN,

Free Range, Soy & Chilli Caramel, Spring Onion

SHOESTRING FRIES

Truffled Parmesan

FISH GOUJONS

Battered Line Caught Fish Goujons,
House Tartare

DESSERT

CHOUX BUNS

Vanilla Ice Cream, Salted Caramel Sauce

ADD ONS

Add any, or all of these items to your set menu for the ultimate Oyster Inn experience.

OYSTERS +\$6.50 ea

Choose from our amazing selection of local oysters

*Natural with Lemon, Chardonnay Vinegar
Mignonette, Beer Battered with Wasabi Mayo
or Dressed with Chilli, Sambal, Chives*

CHEESE +\$25 (Serves 4)

Selection of Artisanal New Zealand
Cheeses, Onion Jam, Grapes,
Honeycomb, Lavosh



BEVERAGE LIST

APERITIF

Aperol Spritz.....	20
Lavender Spritz.....	20
Limoncello Spritz.....	20
Bicicletta.....	20

COCKTAILS

Espresso Martini Tap.....	19
Chili & Passionfruit Margarita.....	24
Yuzu Negroni.....	24

BEER & CIDER

Tap Peroni.....	13
Bottled Corona.....	10
Bottled Asahi.....	10
Sawmill Nible 2.5%.....	10
Bottled Peroni Zero.....	10
Val De Rance, Brut Cider.....	12

CHAMPAGNE/ SPARKLING

2022 Col de Salici	
Valdobbiadene Superiore.....	85
2023 Kumeu River Crémant.....	105
NV Taittinger, Cuvée Prestige.....	165

CHARDONNAY

2023 Batch, Thomas Estate.....	110
2021 Man O' War, Vahalla.....	120

SAUVIGNON BLANC

2023 Deep Down.....	80
2023 Passage Rock.....	85

PINOT GRIS & BLANC

2023 Passage Rock.....	80
2022 Poderi Crisci.....	90

ROSE

2023 Dunleavy, The Shed.....	85
2022 Tantalus.....	120

PINOT NOIR

2022 Peregrine.....	120
2020 Burn Cottage.....	180

SYRAH & SHIRAZ

2021 Passage Rock.....	106
2017 Tantalus Voile.....	175

BORDEAUX BLEND

2019 Obsidian, Vitreous.....	100
2021 Man O' War Ironclad.....	130



GIFTS

Some hosts might be entertaining clients and celebrating with colleagues, whatever the occasion you may want your guests to be spoiled with a gift, here are some options you may like to pre-order.

The Oyster Inn Wood Wick Candle - Travel Tin

Kohwai Blossom & Lime - Hand Poured in NZ — 55

Candle - Medium

Kohwai Blossom & Lime - Hand Poured in NZ — 55

The Recipe By Josh Emmett (Signed copy) — 50

Limited Edition Towels

Classic Awning Stripe — 95

Oyster Inn Logo — 95

The Oyster Inn Canvas Tote Bags — 45



STAY WITH US

When hosting an event with us perhaps you need accommodation?

Stay in one of our 3 chic yet simple rooms. All rooms feature super king beds, soft cotton sheets, fluffy pillows, AESOP bath products, SKY TV cotton bathrobes, a safe for your valuables, tea-making facilities and GHD hairdryers. Oversized striped beach towels and beach bags are provided for guests to use at the beach.

Rooms 1 & 2 are deluxe doubles, featuring a day bed for lounging which can also accommodate a 3rd guest. These rooms also have private verandahs.

Room 3 is a standard double.

Our rates include breakfast for two!

Discounts are available for corporate and wedding clients when all 3 rooms are booked.

Please enquire for further details.



CONTACT

For further information please contact
The Oyster Inn events team

E: events@theoysterinn.co.nz

P: 09 372 2222





THE OYSTER INN TERMS & CONDITIONS

DEPOSIT & CONFIRMATION

Bookings will only be regarded as confirmed upon the Restaurant's receipt of the signed Terms, and payment of deposit. The Oyster Inn will tentatively hold the date for these bookings for a maximum of 7 days. You will be sent a secure payment link for the deposit amount which must be paid in full within 7 days of receipt. If there is a minimum spend for this booking it is agreed at the time of booking and will be sent in an email confirmation. This amount includes GST at the prevailing rate. The minimum spend is to be made up of food and beverage that is to be consumed on the day of the event.

7-14 DAYS PRIOR - FINAL SELECTION

7-14 Days prior to the function your Event Manager will make contact to reconfirm the number of attendees, confirm menu, beverage and wine selections. We require that you choose the same menu for all members of your party, but will accommodate any dietary requirements. It may be necessary to make some seasonal changes to the menu between the date of your menu selection and your event. Once the menu has been confirmed we require that all the guests dietary requirements are confirmed in writing to the Event Manager no later than 10 days prior to your event.

48 HOURS PRIOR - GUEST NUMBERS

Final guest numbers need to be confirmed 48 hours prior, please note that the number of people you confirm at this point will be the number of set menus you will be charged for. If you need to increase guest numbers we will make every reasonable endeavour to accommodate but cannot be held responsible for failure to provide such accommodation and will charge accordingly for any increases.

SERVICE FEE

For all group booking and event over 12 guest in The Pearl Room or within the Restaurant Main Dining Room will incur an 8% service fee on the total bill that goes to the team who will be looking after you on the day.

FINAL PAYMENT

Your bill must be settled in full on the date of the booking. Set menu charges: as a minimum you will be charged for the number of guests you confirmed 48 hours prior to your event. There is a strict one bill per booking unless otherwise agreed.

ALLERGIES & DIETARY REQUIREMENTS

Any guest allergies and intolerances should be clearly notified in writing to the Event Manager. Your server must also be made aware of these guests before placing any order for additional food or beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

CAKES

We can make a cake for your event, please request our cake menu and price list. Should you wish to bring your own cake for a group booking we charge a cakeage to slice and serve of \$12.50 per person.

CANCELLATIONS

All cancellations must be in writing by the Event Manager. Cancellation fees apply including any third-party costs or invoices The Oyster Inn has incurred in carrying out this agreement up to the time of cancellation.

COVID CANCELLATION POLICY

In the event that your booking is impacted by COVID restrictions (lockdown or capacity restrictions) we can postpone your function to a later date. Where guests are unable to find a suitable alternate date, or if an alternate date is not an option, we can offer Oyster Inn Credit Note for the full value of your deposit or offer a full refund, excluding any costs we may have incurred for any third party services or perishable items. Credit notes do not expire and can be used for any service at The Oyster Inn.

GUEST CONDUCT

Many of our group bookings will take place in our main restaurant; this is not an exclusive space, therefore it is unsuitable for speeches and we request guest behaviour is appropriate. The Restaurant reserves the right, in its absolute discretion, to refuse entry to or remove guests if at any time, in the view of the Restaurant, their behaviour is unsuitable.

THIRD PARTY SUPPLIERS

If you wish to employ a photographer, band, musician, or any other person to attend the Restaurant in connection with the booking you must notify us and obtain our consent to do so. All outside contractors must liaise with the Events Manager at The Oyster Inn on all matters of delivery, set up and breakdown. This should be discussed and agreed upon at the time of booking.

DECORATIONS

No glitter, balloons, wax candles sparklers or confetti are permitted in any outside or inside areas. A clean up fee may be added if used without prior permission.

DAMAGES

You and your guests agree to be responsible for and shall compensate The Oyster Inn for all damages occasioned to the restaurant or its fixtures and fittings caused by any act, default, or negligence of you or your or guests.

Signature _____

Date _____