



WELCOME

to the

Oyster Inn

Just 35 minutes from Auckland but a world away, The Oyster Inn is located in the picturesque coastal town of Oneroa on Waiheke Island. With a spectacular view across the Hauraki Gulf, The Oyster Inn is an award-winning restaurant - headed by chef Josh Emmett - as well as an intimate boutique hotel with three luxuriously appointed guest rooms.

The Inn is the perfect venue to host an exceptional event. Whether a larger scale celebration for up to 90 guests in the main restaurant, or up to 40 guests in the pearl room, The Inn has a range of multiple event options to suit a variety of needs. Please enquire with our events team about how we work with you to ensure your event is one to remember.



FOOD

philosophy

Award-winning chef and owner Josh Emmett has created an elegant and classic coastal-inspired bistro menu. Josh takes an honest approach to food, serving 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 produce. Oysters are delivered daily and shucked to order, harvested from the island's very own Te Matuku farm. Our event menu are designed to fit your style of function. Individually plated for a more formal affair or relaxed sharing styled menu served with incredible views across Oneroa bay.

space and capacity



The Pearl Room, our private event space, features a private verandah with views across the bay. The Pearl has a capacity to host 36 guests for a seated lunch or dinner and 40 cocktail style. . The room is equipped with a large 50-inch hidden television for presentations or birthday party slide shows. Guests can also play their own music linked to our sound system.

For exclusive use of The Pearl Room there is a minimum spend requirement to be made up of food and beverage on the day.

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

**NOTES

A discretionary 5% service charge is added to private functions in The Pearl Room, exclusive use of the main restaurant or functions of 20 or more

Lunch bookings 12pm to 5pm

Dinner bookings 6pm to 10.30pm

PEARL ROOM

April - October

Monday - Thursday \$1000

Friday - Sunday \$1500

November- March

Monday - Thursday \$2000

Friday - Sunday \$2500

For exclusive use of the full restaurant there is a minimum spend requirement to be made up of food and beverage on the day

EXCLUSIVE RESTAURANT HIRE

April - October

Monday - Thursday \$8000

Friday - Sunday \$10,000 (except Sunday evening \$8000)

November- March

Monday - Thursday \$12,000

Friday - Sunday \$15,000 (except Sunday evening \$12,000)

eat

Please note these are sample menus as our menus change regularly. Our events team will be in touch closer to your event date with the final menu.



Individually Plated

\$90 per person - Starter, Main & Dessert
\$75 per person - Starter & Main or Main & Dessert

OYSTERS

on arrival - \$5 per piece

Choose from our amazing selection of local Oysters - *Subject to seasonal availability*

Natural with lemon, chardonnay vinegar mignonette

Beer battered with wasabi mayo

Dressed with chilli, sambal, chives

BREAD

Sourdough, Woodside Bay olive oil, salted butter

STARTERS

Choose one

Smoked Kahawai Mousse, pickled onion, celery, grilled sourdough

Winter salt baked beetroot, whipped goats cheese, lemon, honeycomb, pinenuts (v)

Chicken Karaage, free range, soy and chilli caramel, spring onion

MAINS

Choose one

Miso roasted cauliflower, toasted freekeh, Jerusalem artichoke, pistachio (v)

Whole pan fried flounder, candied lemon, parsley and caper butter

Roast lamb rump, parsnip cream, anchovy salsa verde

SIDES

The original mac n cheese

Simple green salad, herbs, french vinaigrette

DESSERT

Choose one

Choux buns, vanilla ice cream, salted caramel sauce

Apple and rhubarb crumble, mascarpone

CHEESE

add \$10 per person

Selection of artisanal New Zealand cheeses, fruit chutney, grapes, honeycomb, lavosh and sourdough

Sharing Menu

SERVED FAMILY STYLE

\$80 per person - Starter, Main & Dessert

\$70 per person - Starter & Main or Main & Dessert

OYSTERS on arrival - \$5 per piece

Choose from our amazing selection of local Oysters - *Subject to seasonal availability*

Natural with lemon, chardonnay vinegar mignonette

Beer battered with wasabi mayo

Dressed with chilli, sambal, chives

BREAD

Sourdough, Woodside Bay olive oil, salted butter

STARTERS

Winter salt baked beetroot, whipped goats cheese, lemon, honeycomb, pinenuts (v)

treacle cured salmon, chilli and chive vinaigrette

Mushroom and truffle croquettes, leek, pecorino, thyme (v)

MAINS

Miso roasted cauliflower, toasted freekeh, Jerusalem artichoke, pistachio (v)

Battered line caught fish and triple cooked chips, mushy peas and house tartare

Duck Cassoulet, chorizo, thyme, toasted sourdough

SIDES

The original Mac n cheese

Simple green salad, herbs, french vinaigrette

DESSERT

Choux Buns, vanilla ice cream, salted caramel sauce

Apple and rhubarb crumble, mascarpone

CHEESE - add \$10 per person

Selection of artisanal New Zealand cheeses, fruit chutney, grapes, honeycomb, lavosh and sourdough

\$80 per person - Starter, Main & Dessert

upgrade

Glass of bubbles or
beer on arrival
\$12pp

Salted Caramel
Espresso Martini
to finish \$19pp

Canapes SAMPLE

OYSTERS on arrival - \$5 per piece

Choose from our amazing selection of local Oysters
Subject to seasonal availability

Natural with lemon, chardonnay vinegar mignonette
Beer battered with wasabi mayo
Dressed with chilli, sambal, chives

COLD CANAPES

Winter Salt Baked Beetroot, whipped goats cheese, lemon,
honeycomb, pinenuts (v)

Kingfish mousse, pickled onion, celery, grilled sourdough

Market fish ceviche, tomato, coconut and lime dressing

Prawn and miso lettuce cup, avocado, black sesame

Pressed Pork Terrine, candied walnuts, quince, whole grain mustard
vinaigrette

HOT CANAPES

Miso Roasted Cauliflower, toasted freekeh, Jerusalem artichoke, pistachio (v)

Grilled Octopus A La Gallega, smoked paprika, cayenne, olive oil

Battered line caught fish goujons, house tartare

Mushroom and Truffle Croquettes, leek, pecorin, thyme (v)

Karaage chicken, soy caramel, spring onion

SWEET CANAPES

Profiteroles, ice-cream, salted caramel sauce

Chocolate Tuile. Hazelnut mousse

CHEESE \$10 per person

Selection of artisanal New Zealand cheeses, fruit chutney, grapes,
honeycomb, lavosh and sourdough



Working breakfast

Coconut and chia seed pudding, seasonal fruit, coconut yoghurt
Manuka honey granola

Followed by choice of:

Crushed avocado, smoked salmon on 'Midnight Baker'
gluten free toast, chilli, toasted pumpkin seeds

Or

Toasted sourdough with scrambled organic egg, chives,
maple glazed thick slab cut bacon

Choice of Tea & Plunger Coffee

\$45 per person - The Oyster Inn Working Breakfast

Morning tea

Spiced "apple pie" muffins

Caramelised onion, cheese and bacon scones,
maple butter

Seasonal fruit board - A selection of berries, fresh
and preserved fruit

Choice of Tea & Plunger Coffee

\$35 per person - The Oyster Inn Morning Tea

Working Lunch

Oysters on arrival - \$5 per piece

Choose from our amazing selection of local Oysters
Subject to seasonal availability

Natural with lemon, chardonnay vinegar mignonette
Beer battered with wasabi mayo
Dressed with chilli, sambal, chives

B R E A D

Sourdough, Woodside Bay olive oil, salted butter

M A I N S - Choose one

Slow Braised Beef Cheek, pomme purée, parsley, roasted mushrooms
Or

Whole pan fried flounder, candied lemon, parsley and caper butter

S I D E S

Shoestring fries
Simple green salad, herbs, french vinaigrette

Choice of Tea & Plunger Coffee

\$50 per person - The Oyster Inn Working Lunch

Afternoon tea

Ginger loaf, butter

Selection of artisanal New Zealand cheeses
fruit chutney, grapes, honeycomb, lavosh and sourdough

Choice of Tea & Plunger Coffee

\$35 per person - The Oyster Inn Working Lunch



RECOVERY

brunch

Bloody Mary, Mimosa or orange juice

Viennoiseries with butter, preserves and fresh fruit

Followed by choice of:

Crushed avocado, smoked salmon on 'Midnight Baker'
gluten free toast, chilli, toasted pumpkin seeds

Or

Toasted sourdough with scrambled organic egg, chives, maple
glazed thick slab cut bacon

Choice of Tea & Coffee

\$55 per person

DRINKS Packages



Upgrade
your package *Add a cocktail on arrival for an extra
\$19pp

<i>Classic</i>	
2 hours : \$65	
Nino Prosecco	
Man O War Pinot Gris	
Oyster Inn SB	
Fat n Sassy Chardonnay	
Koyama Pinot Noir	
Johnny Q Shiraz	
Two Rivers Rose	
Ginger beer/Lemonade	
Peroni Draft	
Peroni 0%	
Corona	
Asahi	
Somersby Cider	

<i>Premium</i>	
2 hours : \$80	
Cloudy Bay Pelorus	
Lamont Pinot Gris	
Astrolabe SB	
Goldie Estate Chardonnay	
Grasshopper Rock Pinot Noir	
Domaine Cotes du Rhone	
Mimi En Provence	
Ginger beer/Lemonade	
Peroni Draft	
Peroni 0%	
Corona	
Asahi	
Hallertau Statesman	
Hallertau Pilsner	
Hallertau IPA	
Somersby Cider	

*minimum of 14 guests



stay
with
us



Stay in one of our 3 chic yet simple rooms.

All rooms feature superking 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:

Ricci Mathews, Events Manager

E: events@theoysterinn.co.nz

P: +649 372 2222 extension 2

THE
Oyster
Inn

{Waiheke}