

ORDER OF THE DAY

Masters of Ceremony: Beatrice Faumuina & Daniel Faitaua

Auctioneer: Murray Smith

Food Expert: Lauraine Jacobs

Wine Expert: Ben Longhurst

11.00am Canapés and pre-drinks in the foyer

11.30am Take your seats in the Ballroom

11.45am Welcome and Executive Lead's address

12.00pm Karakia

LUNCH

2.00pm Guest speaker: Nim Flora Chan

2.15pm Live Auction begins

3.30pm Silent Auction ends and raffle winners announced

Final thank you

4.00pm Event ends. Further drinks and food will be available at Grand Millennium's bar.

MENU

Sparkling and still Antipodes water on your tables.
Brothers Pilsner or IPA and non-alcoholic drinks
available upon request.

Water donated by:

antipodes
WATER COMPANY LIMITED

Beer donated by:





Madame George is a vibrant restaurant and bar which celebrates modern Peruvian cuisine and local products and producers. Delicious food, fun cocktails in a welcoming environment.

Wed - Sat, 5pm - late
490 K' Rd, next to Ponsonby
Phone 09 308 9039

www.madamegeorge.co.nz

1 MADAME GEORGE

Mussels a la Chalaca

Green lip mussels, steamed, served cold with a refreshing salsa and coriander

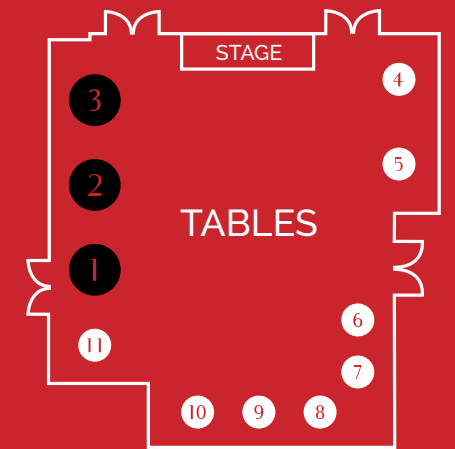
Gluten Free, Dairy Free
 (contains shellfish)



LAWSON'S DRY HILLS

Sauvignon Blanc 2022, Marlborough New Zealand

Pale straw in colour with pronounced lemon and lime and tropical notes of passionfruit and melon. This Lawson's Dry Hill's Sauvignon Blanc palate is crisp and elegant with lovely length and concentration. This wine shows lovely clarity with bright fruit and a chalky, dry finish that highlights the mineral tones.



Located in the historic Vulcan Lane, Le Chef brings the charm of a traditional French cafe, bar and bistro to the city centre, with a delectable offering of fine French fare created around fresh seasonal produce.

Mon - Fri, 7am - 11pm
Sat, 8am - 11pm
Sun, 8am - 3pm
Upper Vulcan Lane,
13 O'Connell St
Phone 09 373 4723

www.le-chef.co.nz

2 LE CHEF

Carpaccio de Boeuf

Beef Carpaccio served with aioli, capers, parmigiano & balsamic

Gluten Free, Dairy Free
 available on Request



MAIN DIVIDE

Pinot Noir 2021, North Canterbury, New Zealand

Elegant yet powerful, this Main Divide Pinot Noir is deep ruby in colour with impressions of raspberry, dark cherry and blood orange. Tightly knit fruit and plush velvety tannins are perfectly balanced by a backbone of invigorating acidity that delivers outstanding structure and a lasting finish

GRAND MILLENNIUM CANAPÉS

COLD CANAPÉ

Cold smoked Ōra king salmon, brioche, chive crème fraiche, chervil. (GFO)
 Cured venison and capsicum salsa tartlet

HOT CANAPÉ

Tempura prawn with sauce gribiche and micro watercress
 Tomato, orange, and goat cheese bruschetta (V)



Barulho is renowned for its great Spanish-inspired cuisine, tapas and cocktails for lunch and dinner.

Tues - Fri, 12pm - late
Sat, 4pm - late
2-16 watt street parnell, auckland
Phone 09 379 0277

www.barulhoparnell.com

3 BARULHO

Porcini Mozzarella Arancini

Porcini, thyme arancini stuffed with mozzarella and romesco (contains nuts, capsicums)

Vegetarian



BABICH IRONGATE

Chardonnay 2022, Hawke's Bay, New Zealand

Babich Irongate Chardonnay has become one of NZ's most highly acclaimed wines. It draws its name from the Irongate aquifer that runs below the stony soils of the vineyard. Wines made from this region are known for their flinty and lean characteristics. It takes time to make these high quality wines and this is reflected in their extended cellaring potential. This wine is rated "Potential Classic" in Michael Cooper's Buyer's Guide to New Zealand Wines!



GRAHAM NORTON'S

Prosecco, Italy

Beautiful fine bubbles set the tone for pure enjoyment. Graham Norton's own Prosecco is sublimely light and fresh with aromas of white flowers and a hint of citrus. The fine mousse fills your senses with sweet scented floral notes and finishes beautifully crisp.



Paris Butter elegantly combines a classic, refined ambiance with a modern dining experience.

Executive chef Nick Honeyman, Head Chef Zennon Wijlens and their team create innovative and interpretive French cuisine, adapted to New Zealand ingredients, sourced locally.

**Mon - Sat, 6:30pm -late
Fri Lunch, 12pm
166 Jervois Road Herne Bay
Phone 09 376 5597
www.parisbutter.co.nz**

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PARIS BUTTER

Trevally tartare, coconut sorbet, coconut jelly, yuzu and apple gel

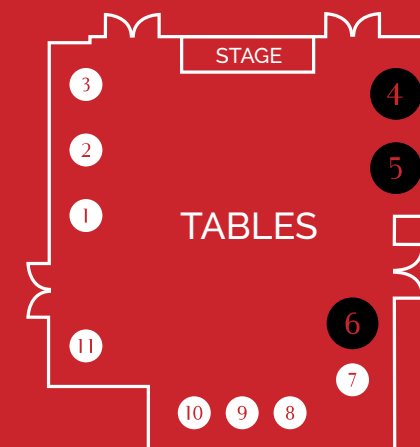
Gluten Free, Dairy Free



DELAS Viognier Vin de Pays d'Oc 2021, Rhone, France

100% Viognier. This wine has been made from grapes grown on the slopes of the Pont du Gard, on limestone-clay soils formed in the Villafranchian stage.

An intense, bright colour, with a golden hue. The specific aromas of the grape variety are to the fore, with apricots, peaches, exotic fruit and preserved citrus fruit. The palate is both smooth and fresh, finishing on hints of dried fruit.



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CHEESE BOARD

NZ Cheese/ Wild Wheat Bread/ Treetops Honey/ Lot 8 Olive Oil

wildwheat.co.nz lot8.co.nz

VEGETARIAN

GRAHAM'S

Six Grapes Reserve Ruby Port NV, Portugal

Six Grapes is one of Graham's original Port blends. The depiction of bunches of grapes on the label has always been used on the cask ends to signify a wine of Vintage quality and denote the fact that this is the darkest and most full-bodied wine. Only grapes from firstclass vineyards are used for this mark. Dark red colour, with a seductive rich perfume of ripe plums and cherries. On the palate, complex, with a good structure and a long lingering finish.



At Sidart we believe in showcasing the best seasonal produce and ingredients from some of the finest growers and farmers in the Auckland region and the whole of New Zealand. Selecting exceptional ingredients from local suppliers is at the forefront of our ethos.

**Tues - Fri, 6 - 10pm
Sat, 12-1:30pm, 6 - 10pm
283 Ponsonby Road, Ponsonby
Phone 09 360 2122**

www.sidart.co.nz

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SIDART Chocolate Textures

Dark chocolate mousse, honeycomb, passionfruit

Gluten Free, Nut Free



TEMPUS Two Pewter Botrytis Semillon 2015, Hunter Valley, Australia

A powerful and rich botrytis wine showing the classical hallmarks. Lifted citrus fruit flavours balanced with restrained acidity. Rich aromas of dried apricot, zesty citrus marmalade and hints of honey. The wine finishes with elegance and finesse.



Thai Street is a place where people can socialise and experience authentic Thai street food in a relaxed and friendly atmosphere.

**Mon-Fri, Lunch 11am – 3pm,
Dinner 5 – 10:30pm
Sat, Lunch 11am – 4pm,
Dinner 5 – 10:30pm
Sun, Lunch 12 – 3pm,
Dinner 5 – 9:00pm
3/12 Jellicoe Street Wynyard
Quarter
Phone 09 307 0500**

www.thaistreet.co.nz

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THAI STREET

Chicken Satay Bao

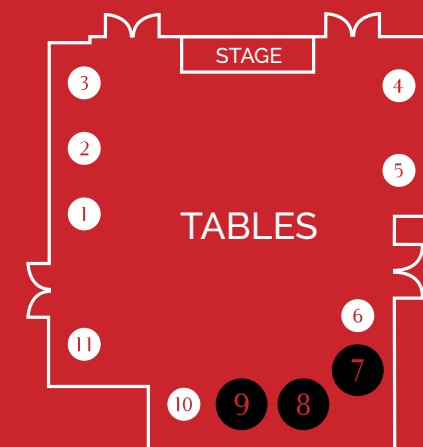
Mini soft bao bun with grill chicken satay
and spice peanut buttery sauce.
contains nuts



TE MATA ESTATE

Chardonnay 2022, Hawke's Bay, New Zealand

Sourced exclusively from Te Mata Estate's own vineyards. This Estate Chardonnay was harvested from Bridge Pa Triangle, Woodthorpe Terraces and Havelock Hills vineyards. White gold in the glass, immediate refreshing appeal of ripe nectarine and lemon sorbet edged with sea-salt, roast almond and a hint of smoke from French oak.



Excellent modern Chinese cuisine, where Chef Che Barrington brings fresh Pacific produce to the diverse, regional flavours of China.

**Mon - Sun, 12pm - 10pm
146 Ponsonby Road, Ponsonby
Phone 09 360 0303**

www.thebluebreezeinn.co.nz

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THE BLUE BREEZE INN

Twice Cooked Salt & Pepper Lamb Ribs, Horseradish Remoulade, 3 Pepper Corn

Slow cooked lamb ribs, crusted with water
chestnut flour and fried
Contains: gluten, egg, sulphite



WIRRA WIRRA CATAPULT

Shiraz 2021, McLaren Vale, South Australia

Lively and vibrant, Wirra Wirra Catapult Shiraz's nose shows plenty of dark berry fruits, particularly blueberries and boysenberries. There are some lifted notes of dried cherries and tamarillo and beetroot juice freshness. The palate shows plenty of spice; cinnamon sticks and star anise, with some vanilla bean generosity and richness.



Go the whole hog, located in Grey Lynn Auckland, Smokin Cole is a purveyor of fine American BBQ from the charismatic owner Chef Croydon Cole.

**Thurs, 12 - 10pm
Fri & Sat, 12pm - late
Sun, 12pm - 7pm
108 Surrey Crescent, Grey Lynn
Phone 027 380 5352**

www.smokincolebbq.co.nz

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SMOKIN COLE BBQ

Meat Candy, Smoked Truffle Cauli Puree, Pickled Kamo Kamo & Jus

Pork Jowl, Smoked Truffle Cauliflower,
Kamo Kamo (indigenous Maori vegetable),
Beef Jus

Gluten Free, Contains Dairy



ATA RANGI CRIMSON

Pinot Noir 2021, Martinborough, New Zealand

Ata Rangi Crimson Pinot Noir has the intensity and structure that we love from Martinborough – complex notes of rose petal, blood orange, sandalwood, tamarind and toasted rice entice aromatically while the flavours of cranberry, cinnamon and bergamot tea align with the soft savoury notes of tobacco to taste. This structure makes for a beautifully food-friendly Pinot Noir.

Today's event wouldn't
be possible without the
incredible support of our
wonderful restaurants
and wineries.

Please consider offering
your patronage next
time you're celebrating a
special occasion.



For over 30 years, Sails has forged its reputation through an uncompromising belief in using only the freshest ingredients, the most talented staff and professional waiting staff. All set against an unsurpassed backdrop that captures the essence of the city of sails.

Wed, dinner 6pm
Thurs, lunch 12pm, dinner 6pm
Fri, lunch 12pm, dinner 6pm
Sat, dinner 6pm
Sun: lunch 12pm, dinner 6pm
103-113 Westhaven Drive,
Westhaven Marina
Phone 09 378 9890

www.sailsrestaurant.co.nz

10 SAILS

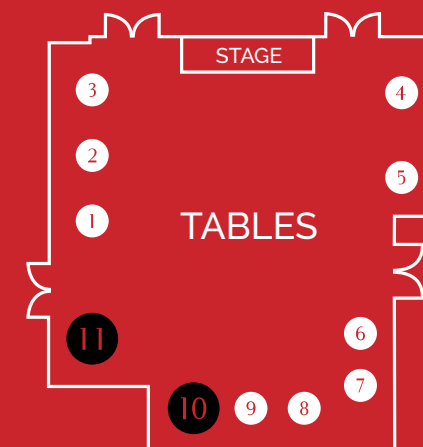
Cured king salmon, crème fraiche,
teriyaki butter, finger lime, ink cracker

Gluten Free, Dairy Free



LISTEL Rosé 2021, Languedoc-Roussillon, France

The #1 selling Rosé brand in France! Listel Rosé is pale pink coralish in color with expressive nose of fresh red fruits and yellow fruits (peach) with a citrus touch. The aromatic palate has a beautiful red fruits and citrus expression and ends on a supple and greedy note.



Thank you to EuroVintage for creating the superb wine matches we will enjoy today and organising all the wines.

YOU WILL FIND A
FORM TO ORDER ANY
OF THE WINES SERVED
TODAY AT THE BACK
OF THIS CATALOGUE.

\$2 from each bottle purchased will
be donated to Mercy Hospice.

We have also included a little bit
about each winery overleaf.

In recognition of the support they
have all given us today, please add
these wines to your wine cellar soon.



The perfect fusion of New Zealand and Japanese tradition, creativity, and expertise.

Tues - Sat, 5pm - late
71 Mayoral Drive, Auckland Central
Phone 09 366 3000

www.katsurajapanesecuisine.com

11 KATSURA Signature sushi platter

Inferno roll (Spicy prawn katsu roll)
Black rice, black tobiko, cucumber, tempura
crumble, spicy mayonnaise, chili oil & hot sauce

Seared Ora King salmon Philadelphia roll
Avocado, cucumber, tobiko, cream cheese,
chives, micro herb and sesame orange sauce

Cheesy teriyaki chicken roll
Japanese egg omelet, cucumber, mozzarella
cheese, Noritama sprinkle & teriyaki sauce

Aburi "Shime-saba" sushi (DF)
Marinated Japanese mackerel, pickled ginger,
seaweed jam and wasabi mayonnaise

Gluten Free, Dairy Free, Vegan, Vegetarian
option available on request



HUNTER'S Pinot Gris 2022, Marlborough, New Zealand

This Hunter's Pinot Gris shows pear and tropical fruit characters on the nose. The elegant palate has floral undertones with sweet nectarine fruit enhanced by some citrus undertones. The wine has wonderful depth and complexity along with an off dry finish.