



**MEET
MEET
MEET**
**WORK
NETWORK**

MENU PACK

SOY AUCKLAND

PREPARE FOR TEMPTATION



INSPIRED MEETINGS

AT SO/ AUCKLAND, ALL THAT GLITTERS IS GOLD. THE FORMER HOME OF NEW ZEALAND'S HISTORIC GOLD RESERVE HAS BEEN REVIVED TO BRING MEETINGS AND EVENTS TO LIFE.

WITH A NUMBER OF LUXURIOUS, BOLD AND CREATIVE SPACES ON OFFER, EVENTS AT SO/ AUCKLAND ARE TAILOR-MADE TO MAKE AN IMPACT.

OUR SO/ MENUS HAVE BEEN CAREFULLY DESIGNED BY EXECUTIVE CHEF MARC DE PASSORIO AND HIS TEAM OF TALENTED CHEFS. MARC'S FOCUS IS AROUND USING THE FINEST LOCAL PRODUCE TO CREATE FOOD THAT IS ELEGANT, YET SIMPLE AND DELICIOUS.

PLEASE NOTE FRESH PRODUCE AND MEATS ARE SUBJECT TO CHANGE AS PER SEASONAL AVAILABILITIES.

DISCLAIMER: WE'RE PASSIONATE ABOUT FOOD, OUR MEALS ARE MADE WITH HIGH QUALITY INGREDIENTS. HOWEVER, WE CANNOT GUARANTEE AN ENVIRONMENT COMPLETELY FREE FROM ALLERGENS SO TRACES OF SOME INGREDIENTS MAY STILL BE PRESENT IN OUR MEALS.

WE RECOMMEND THAT OUR CUSTOMERS WITH FOOD ALLERGIES OR SPECIAL DIETARY NEEDS CONSULT WITH THE HOTEL OR RESTAURANT MANAGEMENT OR HEAD CHEF AND WE WILL ENDEAVOUR TO MEET YOUR REQUEST.

RISE & SHINE

BREAKFAST

WHY NOT START YOUR GUESTS' DAY OFF THE RIGHT WAY WITH ONE OF OUR SCRUMPTIOUS SO/ BREAKFASTS BELOW! ALL BREAKFASTS COME SERVED WITH NESPRESSO COFFEE, SELECTION OF HERBAL TEAS AND A TRIO OF FRESH JUICES.

SO NETWORKING BREAKFAST - \$39pp

Can be served as a buffet or shared platters.

- Seasonal fresh fruit cups (GF/DF/V/VG)
- Freshly baked croissant and assorted sweet pastries (V)
- Individual bircher muesli cups (V)
- Salmon and dill cream cheese bagel
- Grilled mushroom, tomato and haloumi stacks (GF)
- Croque Monsieur with béchamel
- Bacon, egg and tomato baps
- Avocado and cherry tomato bagel (VG)

CONTINENTAL BREAKFAST BUFFET - \$29pp

- Seasonal fresh fruit platters (GF/DF/V/VG)
- Individual house-made yoghurts
- Selection of cereals
- Freshly baked croissants and assorted pastries
- Selection of cold deli meats and local cheeses (GF)
- Freshly baked breads with selection of spreads

THE FULL BREAKFAST BUFFET - \$42pp

- Seasonal fresh fruit platters (GF/DF/V/VG)
- Individual house-made yoghurts (GF)
- Bircher muesli with nuts and dried fruits
- Freshly baked croissants and assorted pastries
- Selection of cold deli meats and local cheeses
- Freshly baked breads with selection of spreads
- Streaky bacon
- Balsamic roasted tomatoes (GF/DF/V/VG)
- Free range scrambled eggs (GF)
- Sautéed thyme mushrooms (GF/DF)
- Pork and fennel sausages (GF)
- Crispy hash browns (GF/DF/V/VG)

PLATED BREAKFAST - \$42pp (Min 20 guests)

Served with pastry and seasonal fruit cups and house yoghurts (pre-set). Free alternate drop available for groups with more than 30 guests.

Eggs Montréal

Poached egg with cured salmon and Hollandaise sauce served on an English muffin with roasted vine tomatoes

Eggs Benedict

Poached egg with smoked ham and sour sorrel Hollandaise sauce served on an English muffin with roasted vine tomatoes

Eggs Florentine

Poached egg with sautéed spinach and Hollandaise sauce served on an English muffin with roasted vine tomatoes

Smashed avocado and feta on toast

With scrambled eggs and pico de gallo, roasted vine tomatoes and sautéed spinach

Full breakfast

Scrambled eggs with roasted tomato, sautéed field mushrooms and baby spinach, gourmet potatoes, free-range sausages and bacon with lightly toasted sourdough



DAY DELEGATE

OUR 50/ DAY DELEGATE MENUS HAVE BEEN DESIGNED BY EXECUTIVE CHEF MARC DE PASSORIO AND HIS TEAM OF TALENTED CHEFS. EACH MENU IS FOCUSED AROUND FRESH AND LOCAL PRODUCE, FOOD THAT IS SIMPLE YET DELICIOUS AND EASY TO EAT WHILE NETWORKING.

WE OFFER THE OPTION TO HAVE YOUR LUNCH BREAK CHANGED TO A 3 COURSE PLATED LUNCH, IN OUR 15TH FLOOR HARBOUR SOCIETY RESTAURANT. THIS IS SUBJECT TO DELEGATE NUMBERS AND AVAILABILITY. PLEASE ENQUIRE WITH OUR EVENTS TEAM TO FIND OUT MORE.

‘UN’

Arrival tea, coffee and a complimentary fruit bowl

Morning tea:

- Ham and cheese croissants (V option available)
- Vanilla financier
- Nespresso coffee and selection of herbal teas

Networking buffet lunch:

- Classic tomato and cucumber salad (GF/DF/V/VG)
- Classic green garden salad with honey dressing
- Sliced NZ beef sirloin with red wine jus
- Fish of the day with beurre blanc sauce
- Roasted potatoes and cauliflower with rosemary buttermilk dressing
- Selection of ciabatta roll sandwiches
- Berry clafoutis
- Nespresso coffee, selection of herbal teas and a trio of fresh juices

Afternoon tea:

- Finger sandwiches (V option available)
- Petit layered cake
- Nespresso coffee and selection of herbal teas



‘DEUX’

Arrival tea, coffee and a complimentary fruit bowl

Morning tea:

- Bacon and egg quiche with tomato relish
- Valrhona dark chocolate brownie (GF)
- Nespresso coffee and selection of herbal teas

Networking buffet lunch:

- Green garden salad with Mala vinaigrette (GF/DF/V/VG)
- Nicoise salad with goats' cheese on the side (GF/DF)
- Roast Moroccan chicken breast (GF/DF)
- Lamb rump with red wine jus (GF/DF)
- Charred broccoli and cauliflower in caramelised sauce (GF/DF/V/VG)
- Apple crumble
- Nespresso coffee, selection of herbal teas and a trio of fresh juices

Afternoon tea:

- Macaron and financier
- Chicken sausage rolls
- Nespresso coffee and selection of herbal teas

‘TROIS’

Arrival tea, coffee and a complimentary fruit bowl

Morning tea:

- Gourmet beef pies with tomato sauce
- Fruit salad cups (GF/DF/V/VG)
- Nespresso coffee and selection of herbal teas

Networking buffet lunch:

- Thai salad
- Steamed salmon with Thai red curry paste and pickled cucumbers (GF/DF)
- Seasoned broccoli with soy glaze (DF/V/VG)
- Thai chicken green curry (GF/DF)
- Steamed jasmine rice (GF/DF/V/VG)
- Lemon meringue tart
- Nespresso coffee, selection of herbal teas and a trio of fresh juices

Afternoon tea:

- Selection of house baked cookies
- Avocado mousse with potato rosti (V)
- Nespresso coffee and selection of herbal teas



LUNCH TIME WITH SO/

NETWORKING/WORKING LUNCH - \$40pp

- Garlic prawn skewers
- Chicken curry bao buns
- Selection of ciabatta rolls (V option available)
- Green garden salad with Mala vinaigrette (GF/DF/V/VG)
- Broccoli and kale salad with toasted almonds (GF/DF/V/VG)
- Fresh seasonal fruit platters (GF/DF/V/VG)
- Financier
- Lemon meringue tart
- Freshly squeezed orange and apple juice
- Selection of teas and Nespresso coffee

Alternatively, any of the above can be served as a stand-alone buffet lunch option.

PLATED BANQUET LUNCH (MIN 20 GUESTS)

- TWO COURSE | \$49pp
- THREE COURSE | \$65pp

Plated banquet lunches at SO/ are seasonal and based on local produce and fresh ingredients. These change fortnightly, to align with our Harbour Society Restaurant.

Please ask our friendly events team for an example menu, based on the date of your event and delegate numbers.



TAKE A BREAK

MORNING / AFTERNOON TEA - \$15pp

ADDITIONAL ITEMS - \$5pp

Includes Nespresso coffee, selection of herbal teas and two food items:

Sweets

- Selection of house baked fruit muffins (GF)
- Selection of house baked cookies
- Dark Valrhona chocolate brownies with vanilla bean cream (GF)
- Berry clafoutis
- Petit layered cakes
- Financier
- Seasonal fresh fruit cups
- Lemon meringue tarts

Savoury

- Gourmet finger sandwiches (V option available)
- Cherry tomato and avocado on toasted bagel (GF/V/VG option available)
- Tomato bruschetta (V)
- Avocado mousse with potato rosti
- Mini house-made beef pies
- Ham and cheese croissants or tomato and cheese croissants
- House made mini sausage rolls

NETWORKING MENUS

MIN. 20 GUESTS

ONE HOUR SERVICE FROM \$30pp (6 bite sized items)

TWO HOUR SERVICE FROM \$45pp (6 bite sized items)

BITE SIZED CANAPÉS

Hot item options:

- Scallop on truffle mash (GF)
- Chilli bites with tomato and jalapeño mayo
- Chicken karaage with sweet and spicy mayo (DF)
- Pork dumplings
- Vegetarian dumplings (V/DF/VG)
- Crispy cauliflower three ways
- Tempura prawn with soy glaze

Cold item options:

- Strawberry and tomato with Mala vinegar (DF/V/VG)
- Smoked salmon with avocado and crème fraîche (GF)
- Tuna tartare with wasabi mayo and sesame dressing (DF)
- Mushroom fricassee with beetroot crème fraiche (V)
- Salmon tostas with crème fraiche
- Beef tataki with corn salsa on crostini
- Lamb with pea puree, pepper roasted hazelnuts and romesco

Sweets:

- Financier with vanilla bean cream
- Petit layered cake with garnish
- House-made marshmallow with glaze (DF/GF)
- Petit dark Valrhona chocolate brownies with garnish (GF)

SUBSTANTIAL CANAPÉS

- ADDITIONAL \$5 PER ITEM pp

- Meatballs with parmesan and passatta
- Japanese style fish and chips with yuzu Kosho mayo
- Beef sliders with horseradish cream
- Curried chicken bao or mini bun
- Mini veggie burgers
- Thai pulled pork and slaw bao

PLATTERS

Our SO/ shared platters are designed to help bring networking events to life. These platters are large and designed to cater for groups of up to 10 guests. Platters can be combined and are a great add-on to a canapé service.

Taste of India - \$220

Tandoori chicken thighs, spiced salmon skewers, lamb korma, curried prawns, parathas, samosas, mint yogurt and mango chutney

Asian - \$220

Teriyaki beef skewers, satay chicken, fried shomai, vegetarian dumplings and spring rolls

Antipasto - \$180

Selection of cured meats with breads, olives and dips. Served alongside French cheeses with crackers, nuts and dried/fresh fruits

From the ocean - \$240

Herb marinated lemon prawns, cold smoked salmon, marinated mussels, fish ceviche, lemon aioli and capers



TIME TO DINE

LET'S TAKE YOUR EVENING TO THE NEXT LEVEL.
OUR EXPERIENCED EVENTS TEAM CAN TAKE CARE OF THE DETAILS,
TO MAKE YOUR DINNER TRULY SPECIAL AND MEMORABLE.

PLATED BANQUET DINNER

- FROM \$90pp (MIN. 30 GUESTS)

Served with warm house-baked breads

Entrée options to select from:

(alternate drop additional charge)

- Cream of cauliflower soup with grilled shrimp (GF)
- Spiced cured king fish, pickled radish, cucumber line gel and curry leaf (GF/DF)
- Wild mushroom ravioli, lemongrass infused coconut cream and horopito (V)
- Chicken breast cooked with soy sauce, hibiscus gel, kiwi cream and freeze dried raspberry and orange vinaigrette

Main course options to select from:

(alternate drop additional charge)

- Mt Cook alpine salmon, marinated cucumber, peas, beans, quinoa and grated lemon (GF)
- Brassica florets, caramelised macadamias, cauliflower cream and kale (GF)
- Seared Angus beef, edible flowers, asparagus, kumara and beef jus (served medium) (GF)
- Lamb rump with spiced carrot puree with minted peas, broccolini and soubise
- Snapper with hazelnut crust, watermelon compressed, potato and lemon cream sauce

Dessert options to select from:

(alternate drop additional charge)

- Valrhona guanaja 70% with light passionfruit curd and mango yoghurt ice cream (GF)
- Seasonal fruit tart with raspberry sauce and vanilla ice cream
- Selection of petit fours

BUFFET DINNER

- FROM \$85pp (MIN. 30 GUESTS)

Cold dishes

- Selection of local artisan breads
- Selection of dips, cured meats and pickles (GF/DF)
- Fish sashimi with tomato, avocado and capers (GF/DF)
- Thai noodle salad (GF/DF/V/VG)
- Greek salad (GF/V)
- Feta, almond walnut and poached pear rocket salad (GF/V)

Salads can be made dairy free (DF) with cheese on the side.

Hot dishes

- Ora King salmon in white wine and beurre blanc sauce (GF)
- Roasted Angus sirloin with red wine jus (GF/DF)
- Steamed garden vegetables (GF/DF/V/VG)
- Roasted baby Agria potatoes (GF/DF/V/VG)
- Herb tossed pasta (V)

Sweets

- Lemon meringue tarts
- Individual Valrhona chocolate mousse (GF)
- French cheese / condiments selection

FEELING THIRSTY?

HOUSE BEVERAGE PACKAGE

1 HOUR SERVICE FROM \$29pp

2 HOUR SERVICE FROM \$49pp

Spirits

- Absolut Vodka
- Tanqueray Gin
- Havana Especial Rum
- Jack Daniel's Whiskey
- Jameson Whiskey

Wines

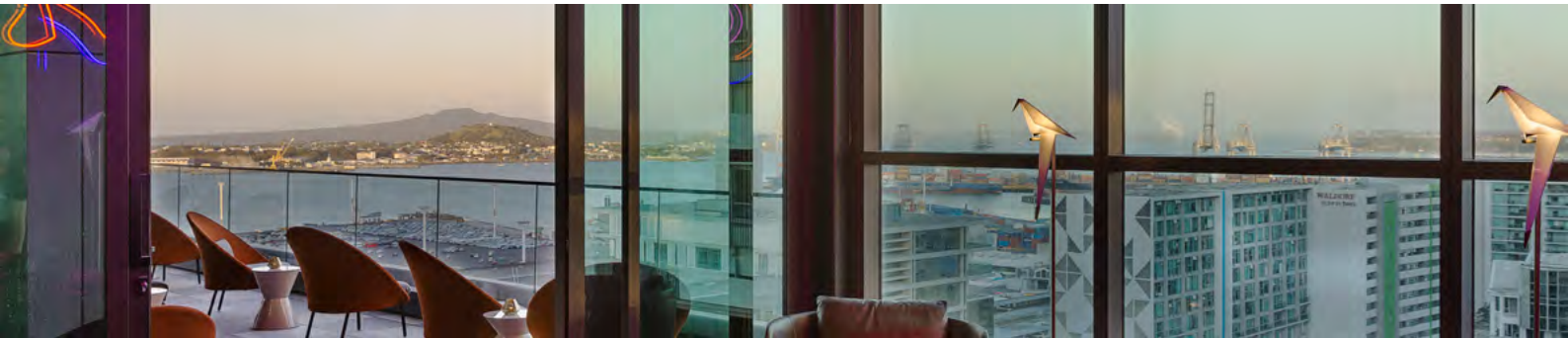
- The Grayling Sauvignon Blanc
- Organised Chaos Pinot Gris
- Maison Fortant Rosé
- Domaine Thomson Pinot Noir
- Santa Margherita Prosecco

Beers

- Steinlager Pure
- Steinlager Tokyo Dry
- Clausthaler 0.0%
- Corona

Non-alcoholic

- Selection of juices
- Selection of soft drinks
- Still and sparkling water



PREMIUM BEVERAGE PACKAGE

1 HOUR SERVICE FROM \$38pp

2 HOUR SERVICE FROM \$58pp

Spirits

- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi Rum
- Makers Mark Bourbon
- Jameson Whiskey

Wines

- Maude Pinot Gris
- Church Road Chardonnay
- Maison Fortant Rosé
- Clos Henri Pinot Noir
- Quartz Reef 'Methode Traditionnell'
- The Last Shepherd Syrah

Beers

- Steinlager Pure
- Steinlager Tokyo Dry
- Clausthaler 0.0%
- Corona
- Panhead 'Port Road' Pilsner
- Panhead 'Quickchange' XPA

Non-alcoholic

- Selection of juices
- Selection of soft drinks
- Still and sparkling water

SO/AUCKLAND

CORNER OF CUSTOMS EAST AND GORE STREET

1010 - AUCKLAND | NEW ZEALAND

T +64 9 379 1860 | F +64 9 379 1861

so-auckland.com



SO/

SO/ HOTELS &
RESORTS