

ARTISAN

restaurant + bar

private dining guide



ARTISAN restaurant + bar is in the heart of the Bolton Hotel, up the signature staircase from the hotel lobby.

A comfortable and modern atmosphere surrounded by contemporary New Zealand art. Just as the environment suggests, all the cuisine and beverages prepared and served in ARTISAN is sourced from the very best New Zealand has to offer.

Exuding creativity and elegance, the venue space in ARTISAN restaurant is the ideal choice for the discerning corporate luncheon, private dining affair or classy cocktail function.

Our rooms

Our principle facilities, the Bowen and Mowbray Rooms, present an exquisite fine dining experience perfect for private dinner events in an elegant, exclusive and modern atmosphere.

These rooms are ideal for private dinners for up to 45 guests, in addition, ARTISAN restaurant + bar, which provides seating for a maximum of 90 guests, is also available for hire.

Our Residence Suite is situated on the private 18th floor of the five star Bolton Hotel. The suite offers stunning vistas of the Thorndon Hills and Wellington Harbour. The living space displays an impressive eight seater dining suite with sumptuous high back black leather chairs. This impressive setting is ideal for entertaining.

Our commitment to excellent service ensures that every event at ARTISAN is one to enjoy and impress friends, family and clients.

Mowbray Room

Banquet Style
(two tables of 15 or one of 20) 30 people

Café style 25 people

Cocktail party 35 people

Combined Rooms

Banquet Style
(two tables of 25 or one of 30) 50 people

Café style 50 people

Cocktail party 60 people

Bowen Room

Banquet Style
(two tables of 10 or one of 16) 20 people

Café style 25 people

Cocktail party 30 people

ARTISAN restaurant + bar

Banquet Style 50 people

Café style 40 people

Cocktail party 60 people





ARTISAN sample menu

TO START

Warmed bread roll and butter

ENTRÉE

Truffled cream of wild mushroom soup and cream fraiche

MAINS

Market fish with parsnip purée, sautéed clams and kale, lemon butter

Grilled pork belly with pumpkin purée and brussel sprouts with wholegrain mustard and smoked bacon

Beef ribeye with duck fat roast potatoes, caramelised onions, watercress and café de Paris butter

Handmade pappardelle with salsa verde, rocket, pistachio and pecorino

DESSERT

Kaffir lime panna cotta with candied zest, sorbet and walnut praline

Chocolate terrine with Italian meringue, citrus and berries

T leaf Teas or Emporio Filter coffee



ARTISAN sample menu

Warmed bread roll with extra virgin olive oil and aged balsamic

Amuse bouche - a small treat from the kitchen

ENTREE

Chicken liver paté with mulled wine jelly, earl grey sultanas, bread wafers

Parsnip and chestnut soup with sopressa crumbs

Beetroot and rocket salad with almond mayo and halloumi

Chef's Palette cleanser

MAIN

Beef fillet with roast parsnip purée, parfait and crushed peas

Roast venison with beetroot purée, sautéed mushrooms and truffle butter

Market fish on Tuscan bread salad with rocket and prawn mayonnaise

Wood fire grilled ratatouille on truffled soft polenta with salsa verde, basil, rocket and roast pumpkin seeds

DESSERT

Vanilla and kaffir lime panna cotta, poached stone fruit and praline

Chocolate terrine with Italian meringue, citrus and mint

Affagato with home-made gelato, amaretto and espresso

Cheese selection with in-house made pickles and breads

Organic t leaf Tea and Emporio filter coffee

ARTISAN restaurant + bar

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