

The background of the entire image is a dense, repeating pattern of tropical leaves. The leaves are rendered in two shades of green: a vibrant lime green and a slightly darker, muted green. The pattern includes large, deeply lobed leaves (resembling Monstera) and long, slender, pointed leaves (resembling palm fronds).

EVENTS

AT
DEGREE

degree°

Located in the heart of Auckland's Viaduct, Degree is the perfect venue to add a touch of vibrancy to your next event.

Serving up fresh and delicious produce for over 15 years, the team at Degree know how to create a flawless experience for you every time.

Our dedicated event manager will show you through the multiple event spaces, guiding you on the best ways to bring your event to life.

With an outlook to the stunning Viaduct Harbour, enjoy one of the best spots to watch the boats come and go and be sure to catch the magical sunset that your peers, colleagues and clients are certain to remember.

CONTACT OUR EVENT + EXPERIENCE MANAGER

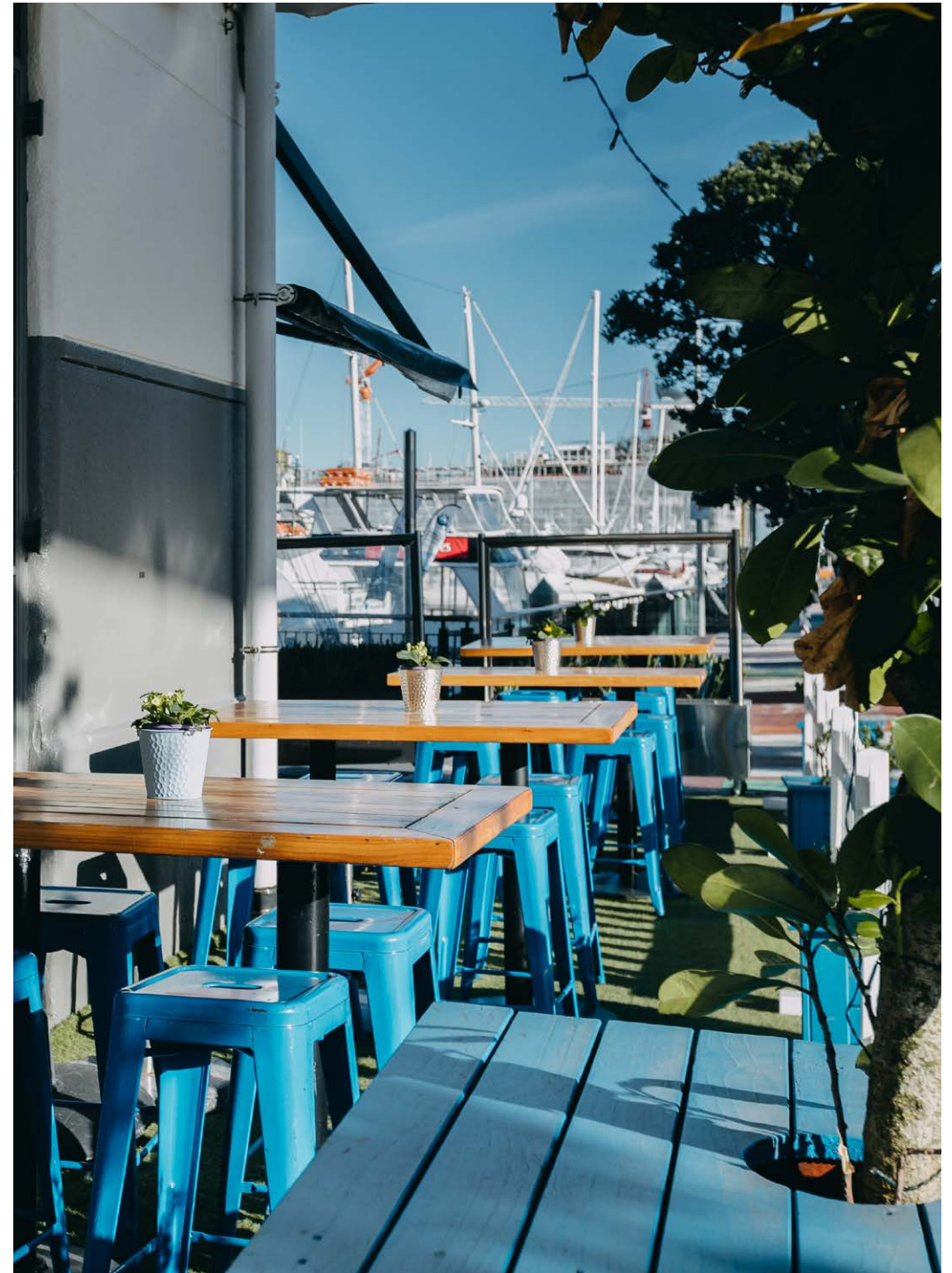
events@degree.co.nz
+ 64 21 545 310

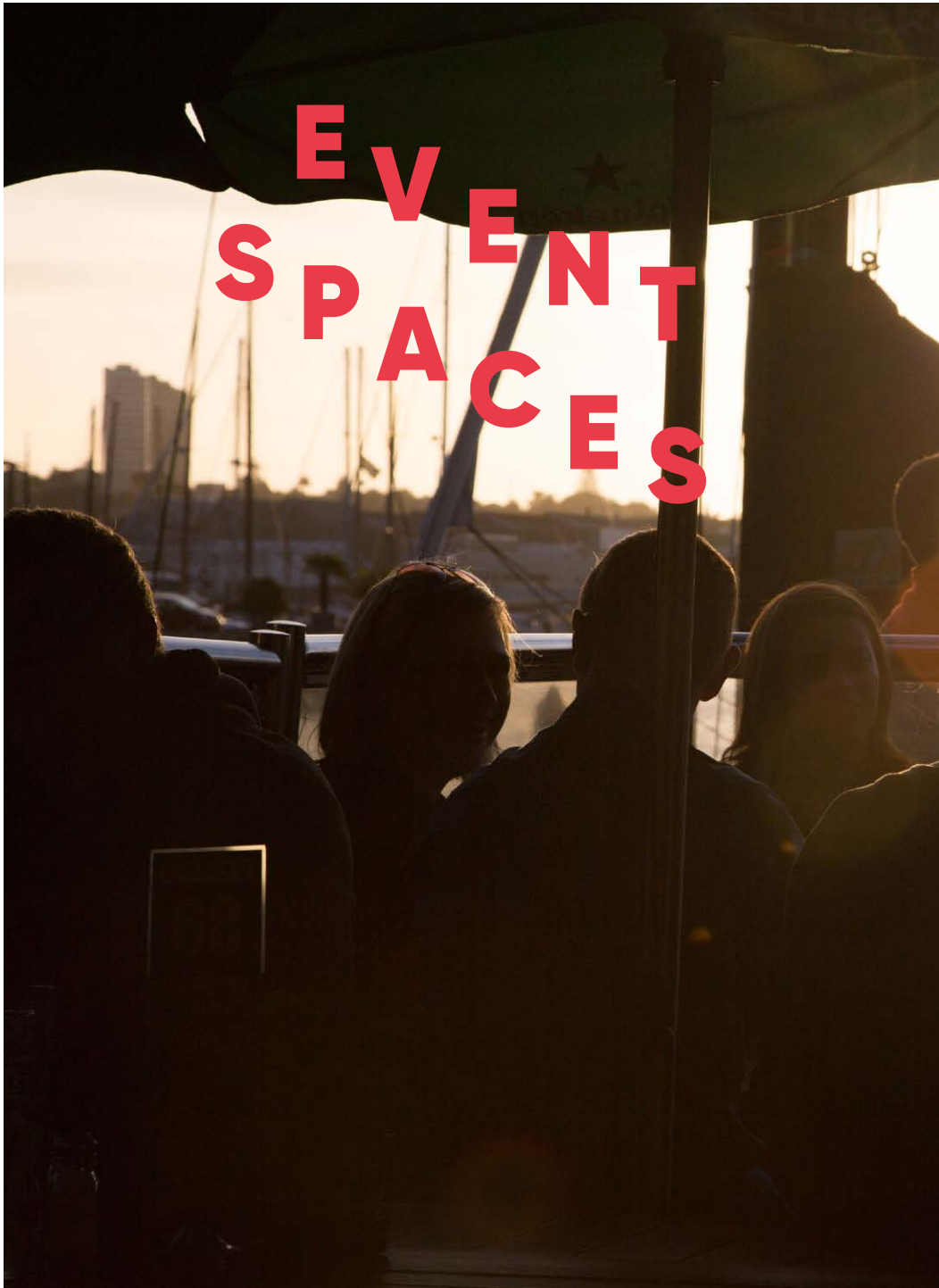
Degree Gastrobar
204 Quay Street,
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DEGREE.CO.NZ

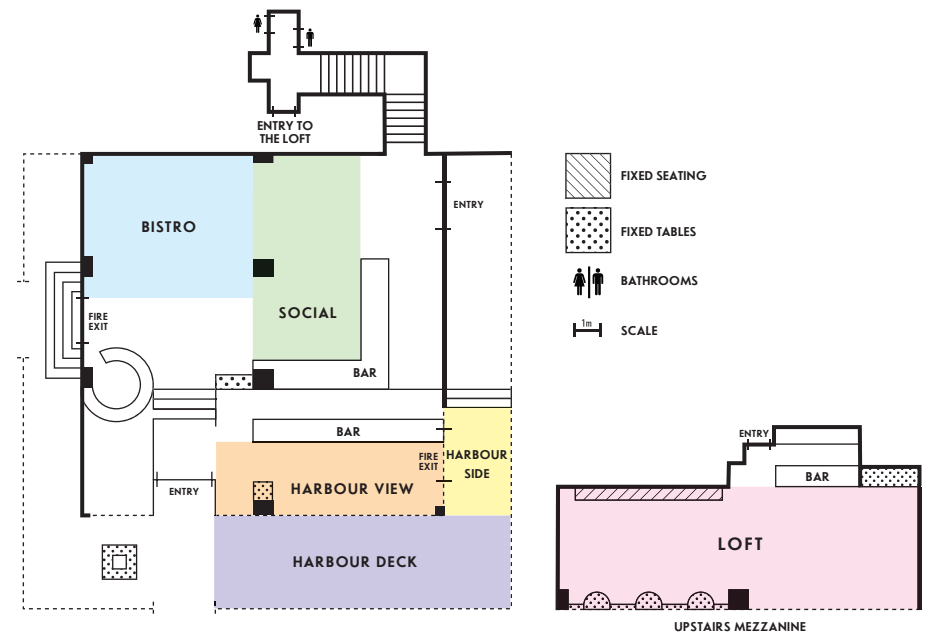
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SPACE	COCKTAIL	SEATED	THEATRE	BOARDROOM
Loft	100	45	30	20
Harbour View	60			
Harbour Side	30	15		
Harbour Deck	80	60		
Bistro	70	48		
Social	50	30		
Bistro/Social	150	80		





LOFT

Positioned above the main dining area, feel at ease with the exclusivity of this elevated space whilst still feeling a part of the atmosphere below. Enjoy your own private bar and wait staff, plus the use of built in TV, AV, speaker system and microphone. This open plan space is ideal for cocktail parties, dinners, presentations or boardroom style events.

COCKTAIL	100
SEATED	45
BOARDROOM	20
THEATRE	30



HARBOUR VIEW

Enjoy the sun set over Auckland's famous Viaduct Harbour from this semi private space with private bar. Immersed in natural light and right in the heart of the Viaduct this space has the perfect balance of indoor and outdoor flow. With plenty of atmosphere and stunning views of the water, this is the ideal space for a formal evening of drinks and canapés or a casual get together with colleagues or friends. If the weather permits we can open up the bifold doors allowing your group to enjoy some of the Harbour Deck area. Your designated area can be roped off for private use.

COCKTAIL	60
COMBINE WITH HARBOUR SIDE	
COCKTAIL	80



HARBOUR SIDE

Located on the west side of our venue is our Harbour Side area — a casual space ideal for drinks with friends or informal dinners. Outdoor heaters and covers keep it toasty and dry in the cooler months while large umbrellas are available for shade during the summer months.

COCKTAIL	30
SEATED	15



HARBOUR DECK

Enjoy unrivalled views of the harbour on our sun-drenched deck.

This outdoor area is prime real estate. Right on the Viaduct, you'll smell the ocean air and see the yachts cruising in and out of their berths. Catering and beverage service is available so you and your guests can relax while our team look after you.

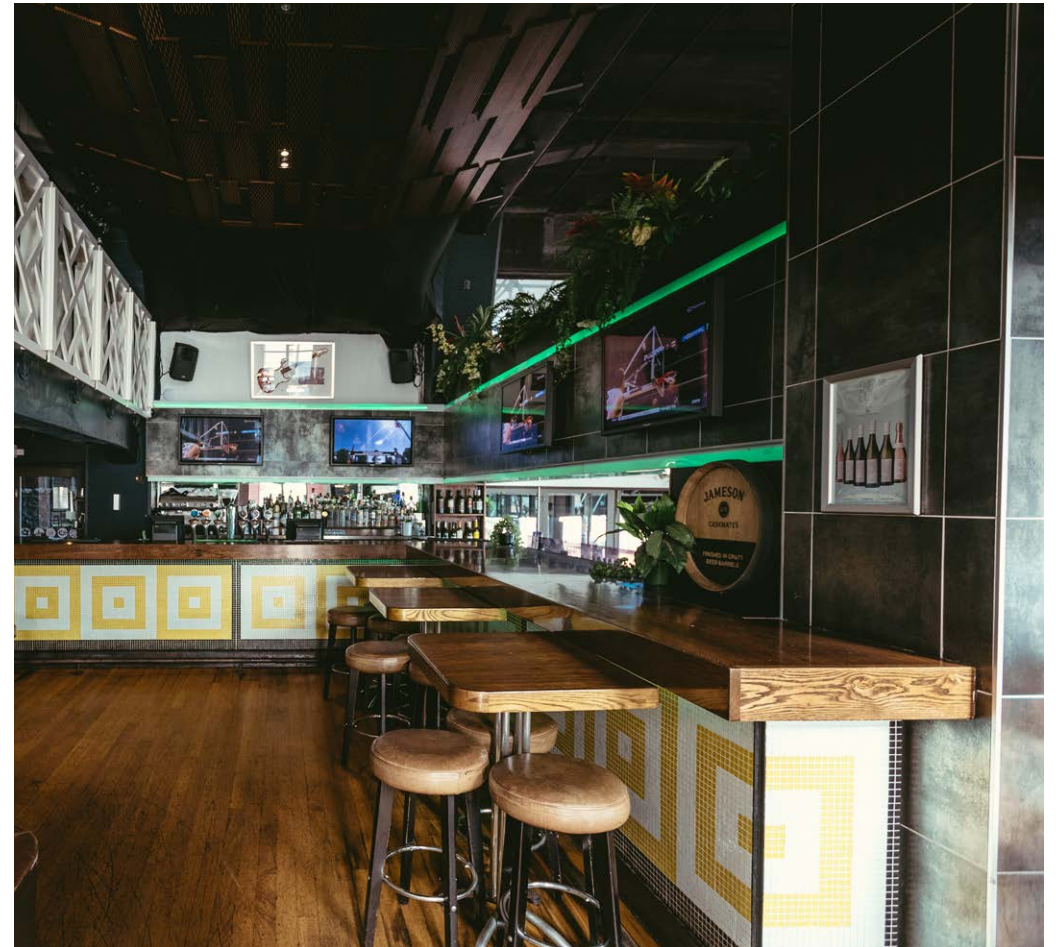
Weather reliant. Available on special request.

COCKTAIL	80
SEATED	60



BISTRO & SOCIAL

Enjoy all the action and atmosphere in our most tailorable event space right at the heart of Degree. Allow us to create the perfect set up for the event style of your choice, with tailorable layouts ideal for cocktail or dining events and the option to provide exclusive entrance access and private use of the main bar. With drop-down projector and entertainment stage capabilities, your guests will stay entertained well into the evening when at 10.30pm the dancefloor comes to life with our resident George FM DJs leading the way.



BISTRO

COCKTAIL	70
SEATED	48

SOCIAL

COCKTAIL	50
SEATED	30

COMBINED

COCKTAIL	150
SEATED	80

The background is a dense, artistic illustration of tropical flora. It features large, vibrant pink flowers with detailed petals and dark centers, interspersed with various types of green leaves, including some with prominent white veins and others with natural holes (like monstera leaves). The overall style is painterly and lush.

M E N U

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C O C K T A I L



CANAPÉS

EARTH \$5

Ginger hoisin duck roll sriracha mayo
 Pork belly / tequila + orange glaze / apple slaw
 Mojito beef / carrot / cucumber / sprout / fresh herb + chili sauce
 Wonton basket
 Caribbean chicken + fresh herbs filo tartlets
 Prosciutto / olives / semidried tomato / grana padano crisp

SEA \$5

Pastrami rubbed tuna carpaccio / sweetcorn + basil salsa / spicy seaweed salad
 Smoked red snapper + horseradish / green tomato + jalapeño chutney / crostini
 Sesame crust salmon / tamarind glaze / cream fraiche
 Charcoal crumbed tiger prawn with sriracha mayo

GARDEN \$5

Truffle + mushroom arancini / pesto + goat cheese mousse
 Blue cheese / pear / candy walnut / chicory leaf
 Roasted kumara rosti / sundried tomato / olive stick
 Mushroom + feta filouettes / shaved pecorino

NIBBLES

Jerk spiced chicken skewers with satay sauce (21pcs) **55.5**
 Cocktail samosa + spring rolls with sweet chilli (40 pcs) **49.5**
 Lamb bites with tzatziki sauce (25 pcs) **49.9**
 New York style buffalo wings with blue cheese dip (12 pcs) **24.9**
 Assorted savouries + quiches with green tomato + jalapeño chutney (20pcs) **55.9**
 Free range pork + caramelized apple meatballs with hoisin sauce (20 pcs) **57.5**
 Charcoal steam bun with cold smoked salmon, crispy caper berries / cream fraiche (11 pcs) **55.5**
 Chicken san choy bow with hoisin sauce, peanut + sprouts (20 pcs) **48.9**
 Assorted mini homemade sushi with wasabi + ginger pickle (veg, chicken + seafood) (21 pcs) **49.9**
 Caramelised onions + feta crostini (20 pcs) **42.5**
 Tomato + basil bruschetta v (25 pcs) **42.5**
 Assorted pizza board (veg, meat) **69.5**
 Passionfruit prawn, witloof + radish (18pcs) **49.5**
 Tempura fish bites with tartare sauce (20 pcs) **47.5**
 Assorted gluten free dessert platter with salted caramel cream (chocolate brownie, pavlova, chocolate terrine) (20pcs) **39.9**

SHARING PLATTERS

SURF PLATTER

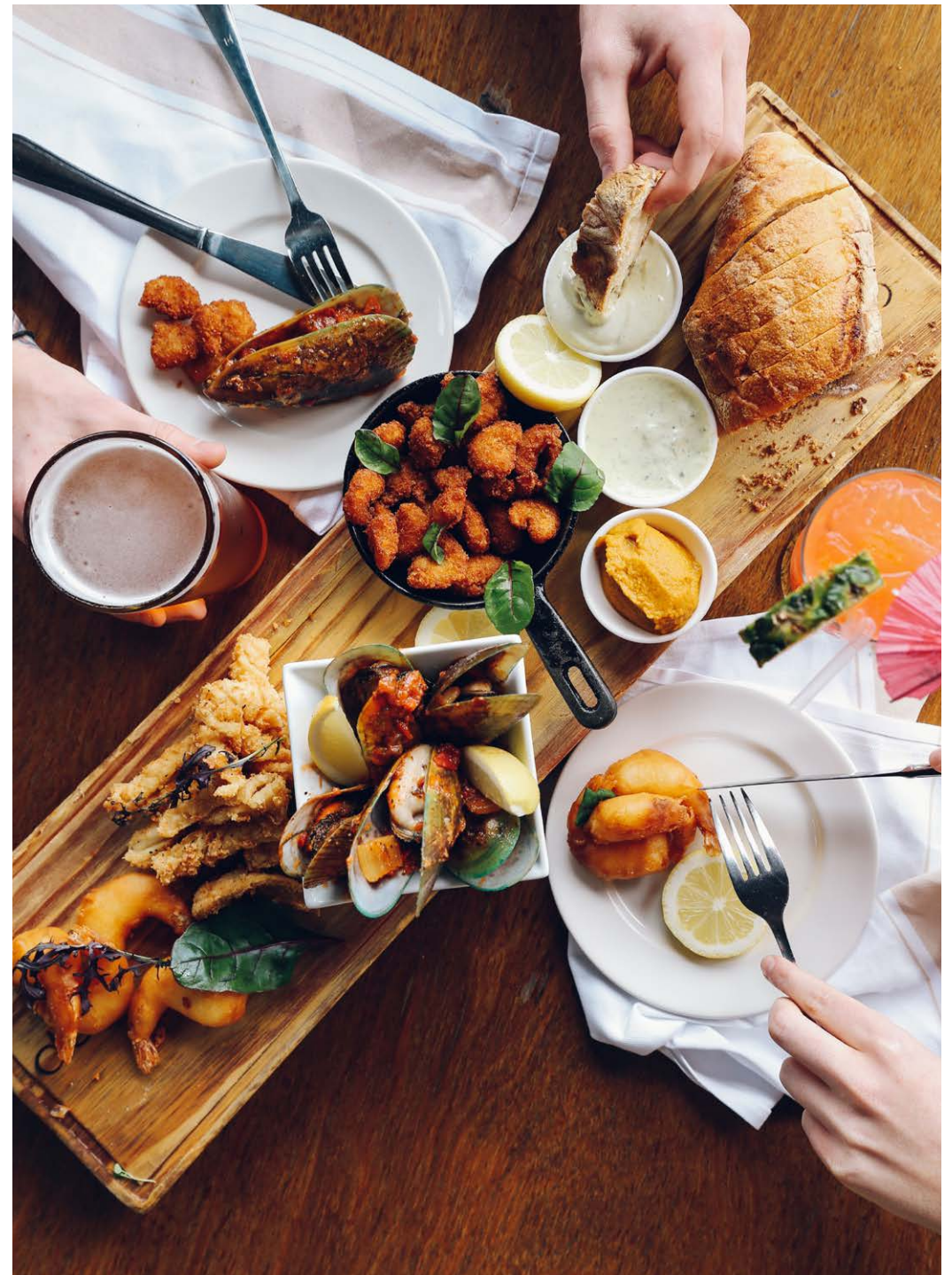
Steamed NZ mussels / salt & pepper squid / tuna carpaccio with seaweed salad / tempura prawns / prawn cos cup with marie rose + sweet corn salsa / miso cured salmon / cucumber pickle / baked ciabatta / condiments **84.9**

TURF PLATTER

Caribbean chicken spears / wild boar sausages / BBQ pork ribs / New York Buffalo wings / ginger hoisin duck roll / southern fried chicken / pita bread / condiments **84.9**

ANTIPASTO PLATTER

Prosciutto / salami / chorizo / stuffed pepper dews / miso cured salmon / chicken and pork terrine / artichoke / sundried tomato / cucumber pickle / creamy brie / creamy sriracha hummus / carrot and celery stick / pita bread **84.9**



The background is a dense, vibrant pattern of tropical foliage. It features large, dark green leaves with prominent veins, some with natural holes (like Monstera leaves), and bright yellow flowers with dark centers. The overall color palette is a mix of deep greens, yellows, and oranges, creating a lush, summery feel.

M E N U

S E A T E D

SET MENUS

TWO COURSE MENU YOUR CHOICE OF: ENTRÉE / MAIN OR MAIN / DESSERT 49.9

THREE COURSE MENU ENTRÉE / MAIN / DESSERT 59.9

ENTRÉES

Ginger hoisin duck roll / sriracha mayo
Tandoori chicken skewers with mint + coriander yoghurt / petite salad
Truffle + mushroom risotto / truffle paste / spinach / pine nut / parmesan cheese

MAINS

Braised pork belly with chili orange carrot puree / papaya + kimchi / golden raisin mostarda
Rancher / 250gm angus pure rump on stone grill / fries / garden salad / aioli
Pan seared market fish / potato rosti / chili garlic sum choy / mustard caviar / beurre blanc

DESSERTS

Cheesecake jam jars / gooseberry compote / biscuits crumbs / passionfruit / brownie wafer
Gluten free chocolate terrine / dark chocolate ice-cream with chocolate brandy ripple
chocolate soil / St-Remy chocolate sauce

ADD-ONS

Bread rolls to tables **2.5pp**
Sharing bowls / green salad / house made slaw / garlic green beans with almond / broccolini with roasted garlic **14.9ea**

PREMIUM SET MENU

PREMIUM THREE COURSE MENU ENTRÉE / MAIN / DESSERT 74.9

ENTRÉES

Pastrami rubbed salmon carpaccio with seaweed salad / balsamic caviar / EVOO
Ginger soy lamb backstrap / shiitake mushroom / wasabi maple
Smoked red snapper risotto / mushroom / truffle / spinach / pine nut / parmesan

MAINS

Duck breast / orange chili witloof / hazelnut puree / duck leg + mushroom tortellini / red wine + orange sauce
Char grilled grass fed eye fillet / parsnip + fennel gratin / broccolini / miso soubise sauce / blistered tomato / smoky red wine jus
Pan seared market fish / spinach + chorizo gnocchi / seaweed salad / oregano emulsion

DESSERTS

Gluten free chocolate brownie / Tia Maria crème anglaise / berry compote / vanilla ice-cream
Gluten free chocolate terrine / dark chocolate ice-cream with chocolate brandy ripple
chocolate soil / St-Remy chocolate sauce

ADD-ONS

Sharing bowls / green salad / house made slaw / garlic green beans with almond / broccolini with roasted garlic **14.9**

OPTION 1 54.5

Bread + condiments

Quinoa + beetroot salad with sweet corn / feta / almond / rocket + smoked chipotle yoghurt

Garden salad with red wine vinaigrette

Charred cauliflower / farro / brussels sprout / spiced seed / tahini dressing

Jamaican jerk spice roasted lamb shoulder with onion gravy + fresh rosemary

Caribbean chicken + port wine mushroom ragout with carrot / fresh herbs + cocktail onions

Garlic + rosemary roast potatoes in duck fat

Mini gluten free brownie with salted caramel cream

OPTION 2 69.9

Bread roll + condiment

Raw salad / broccoli / carrot / radish / bulgur wheat / kale / lemon dressing

Balsamic roast beetroot salad / pumpkin / feta / hazelnut / chioggia beets

Garden salad with red wine vinaigrette

Almond glazed baked + slice champagne ham

Smokehouse roasted beef with mushroom sauce (served medium rare)

Jerk spiced chicken skewers with satay sauce

Beetroot + orange cured salmon with daikon pickle almond + cumin crust

Garlic + rosemary roast gourmet potatoes in duck fat

Jam Jar dessert

Pomegranate + Raspberry Panna cotta, berry coulis, caramelized corn flake crunch

Mango + lychee cheesecake / biscuit crumb / limoncello gelato

HAM ON THE BONE

SMALL HAM (9KG) \$590 FOR 40 PEOPLE

LARGE HAM (13KG) \$790 FOR 60 PEOPLE

Served with bread rolls, coleslaw with raisins + prune / seeded mustard aioli / garden salad + condiments





M E N U



M E E T I N G S

MORNING + AFTERNOON TEA

\$16 PER PERSON (MINIMUM 20 PEOPLE)

Almond croissant

Assorted scone

Assortment of Danish pastries

Selection of assorted muffins

Selection of gourmet cookie

Gluten free chocolate brownie

Tea + Coffee

The background is a dense, vibrant collage of tropical flora. It features large, bright pink flowers with dark pink centers, smaller purple flowers, and various types of green leaves, including some with prominent white veins and others with natural holes (like monstera leaves). The overall color palette is a mix of warm pinks, purples, and lush greens.

BEVERAGE

OPTION ONE

WINES	STD	LGE	BTL
Straw Island Sauvignon Blanc	8.8	14.5	40
Straw Island Chardonnay	8.8	14.5	40
Straw Island Rosé	8.8	14.5	40
Straw Island Pinot Gris	8.8	14.5	40
Straw Island Merlot	8.8	14.5	40
SPARKLING FLUTE	BTL	200ML	BTL
Brancott Estate Brut Cuvee	8.8	12	40
DRAUGHT BEER + CIDER		8.5	10
Heineken, Tiger (SML) 400ML			
Monteith's Golden Lager, Pilsner, Original Ale			
BOTTLE BEER		8.7	9.6
Heineken, Heineken light 2.5%			
Sol, Tiger			
Tui			
Monteith's Radler, IPA			
Monteith's Lightly Crushed Cider			
Monteith's Pear Cider			

OPTION TWO

WINES	STD	LGE	BTL
Good Company Sauvignon Blanc	9.5	15.5	45
Snapper Rock Chardonnay	9.5	15.5	45
Baby Doll Rosé	10	16	47
Babich Pinot Gris	10	16	47
Festival Block Pinot Noir	9.5	15.5	45
SPARKLING	FLUTE	BTL	
La Gioiosa Prosecco - Italy	9	42	
DRAUGHT BEER + CIDER		8.5	10
Heineken, Tiger (SML) 400ML			
Monteith's Pointer Pale Ale, Golden Lager, Pilsner, Original Ale, Cider			
BOTTLE BEER		8.7	10.5
Heineken, Heineken light 2.5%			
Sol, Tiger			
Monteith's Radler, IPA, Barber Lager			
Desperados Lager			
Export Citrus 2.0%			

OPTION THREE

WINES	STD	LGE	BTL
Rabbit Ranch Sauvignon Blanc	12.5	21	61
Te Mata Chardonnay	11.5	19	55
Soho Westwood Rosé	12	20	58
Rabbit Ranch Pinot Gris	11.5	19	55
Babich Pinot Noir	12	20	58
SPARKLING	FLUTE	BTL	
Mumm Cord Rouge	20	99	
DRAUGHT BEER + CIDER		8.5	12.5
All the beers in this category, from option two, plus;			
Monteith's APA			
Tuatara Motueka			
Tuatara Tomahawk			
Black Dog Chomp NZ Pale Ale			
Black Dog Boneyard IPA			
Black Dog Pug Life XPA			
BOTTLE BEER		8.7	14.7
All the beers in this category, from option two, plus;			
Rekorderlig cider — raspberry + lime, strawberry + lime			

OPEN BAR

All Degree's beer, wine + spirit options to be available.
Please let us know if there are any beverages you would like to exclude.

COCKTAIL MASTERCLASS 69pp

Enjoy a glass of bubbles and canapes on arrival as you watch our dedicated bartender demonstrate how to create 3 premium cocktails from our extensive cocktail list, before each guest creates their own while enjoying a nibbles platter to share.

Minimum 6, maximum 40 guests. 1.5 – 2 hour duration dependent on numbers. For larger or smaller groups, please enquire. Terms + conditions apply, subject to availability.

BOOTH PACKAGES

Looking for a way to celebrate a special occasion, or ready to treat yourself to an exciting night out? Book an exclusive booth to share with up to 10 guests with your choice of the below booth packages.

SILVER VIP entry / queue jump, exclusive booth dressed with party accessories, photobooth props and sweets, bottle of bubbles, fishbowl cocktail + shared mixed platter. **99**

PLATINUM Enjoy our silver package with the addition of an additional bottle of bubbles + fishbowl cocktail. **240**

GOLD Treat yourself to a night of glamour as you enjoy our gold booth experience including a bottle of both Veuve Cliquot + G.H. Mumm Champagne, 2 fish bowl cocktails, 500ml Ultimate Vodka with mixers, selection of gourmet nibbles including mini dessert buffet of bite sized desserts+ sweets. **490**

Suitable for up to 10 people, last booking time is 10pm. Must be booked at least 1 day in advance for silver + platinum packages, 2 days in advance for gold. Bookings are dependent on booth availability.

PARTY EXTRAS (ADD ONS)

WELCOME BEVERAGES ON ARRIVAL Cocktail **11** / Bubbles or wine **9** / Beer **9.5**

PHOTO BOOTH selfie station Ensure your memories remain long past your event by capturing the magic with one of our photo booth packages by Snap Click or Foto Mirror. Discount pricing available for events held at Degree.

LIVE ENTERTAINMENT Our resident George FM DJs play every Friday + Saturday night from 10pm, with the option to come in earlier for an additional cost. Subject to availability, the option to add a live band or alternative DJ to your event may be available. Speak to your Event + Experience Manager to find out more.

TEAM BUILDING Degree's Loft is the ideal space to add a unique flair to your event. Our recommended team building partners, The Events Group, Team Up Events + Let Me Out have plenty of ways to keep your guests entertained, whether it be the Amazing GPS race, food tasting challenges, murder mystery nights, cocktail masterclasses, quiz nights or more.

CASINO TABLES A fun night out of all event types, we can help you fill our Loft with casino tables from our partner, Las Vegas Functions, to hold a casino night for your guests.



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GENERAL

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INFO

GENERAL INFO

FOOD

All seated events of 25 guests or more will be provided with event menus to select from. Once selected, the applicable menu will apply to all guests.

BEVERAGE

CASH BAR

Guests purchase beverages as they require from our full beverage menu.

BAR TAB

You can specify the range of beverages available + a credit limit for the event account. Your guests can then charge drinks onto the account throughout the event. Once the account limit has been reached, you can choose to either increase your account limit, or guests can purchase from a cash bar.

SUBSIDISED BAR TABS

You can specify the range of beverages available + a credit limit for the event account. You then set the subsidised per drink cost for your guests to pay, with the remaining beverage cost being deducted from your credit limit.

FEES

DEPOSITS + MINIMUM SPENDS

Complimentary venue hire is inclusive with all events; however, deposits + minimum food + beverage spends may apply + are quoted based on event space, date + number of guests.

GUEST NUMBERS

Minimum guest numbers + catering requirements are required no less than 7 working days prior to your event date. Final event payment is due on the event date + will be based on minimum guest numbers or actual guest numbers, whichever is greater.

FAQS

ARE WE ALLOWED A BAND OR DJ? We often have live music + DJs which can accompany your event. For our private event spaces + full venue bookings, please talk to our event manager about supplying your own music.

WHAT TIME DOES THE BAR CLOSE? We are licenced until 4am, however service of beverages is at the discretion of the manager on duty + our host responsibility policy will also apply.

CAN WE DECORATE THE VENUE? Yes, however decorations must be setup by you on the night of the event. Please only use Blu Tack when attaching items to walls or surfaces. Any small particle decorations such as glitter, confetti or sawdust are not allowed.

WHAT CAN I LEAVE IN THE VENUE OVERNIGHT? Decorations, gifts + equipment brought in by you or your suppliers must be removed by you at the end of the event.

CAN WE BRING OUR OWN ALCOHOL OR FOOD? Due to the nature of our license, this is not possible.

CAN YOU CATER TO DIETARY REQUIREMENTS? Yes, please refer to our event menus for more information.

IS CAR PARKING AVAILABLE? We recommend parking in the Viaduct Carpark located on Sturdee Street, or the Downtown Carpark located at 31 Customs Street West.

CAN WE BRING CHILDREN? Children are allowed on premise until 11pm under the condition that they are accompanied by a parent or guardian.

DO YOU PROVIDE AV? We have the facilities to provide AV in our Loft. If you require accompanying visuals, please supply a laptop with an HDMI input to which we can connect our cable. If you do not require visuals, please bring a device with a 3.5mm AUX input.