

Events

by Ahi.

events@ahirestaurant.co.nz

The logo for Ahi. is displayed on a dark, rectangular sign. The word "Ahi." is written in a stylized, serif font. The letter 'A' is uniquely designed as a lit matchstick, with a red tip and a glowing yellow-orange flame. The sign is set against a background of dark, diagonal wooden slats, with warm, golden light filtering through the gaps, creating a dramatic and textured effect.



Ahi.

Kia ora and thank you for thinking of Ahi for your next event.

A note from us

Ahi is our home, and while some events are hosted within the restaurant itself, many of our larger or more flexible events take place at our sister venue, Origine.

Together, Ahi and Origine allow us to host events of all sizes, from an intimate dinner for six to a full venue event for up to 200 guests.

Our team will guide you to the space best suited to your occasion, while bringing the same warmth, care and attention to detail across both venues.

Events & Celebrations

A chef in a dark uniform is shown from the chest down, holding two wooden platters of food. The platters contain what appears to be oysters on the half shell, garnished with lemon wedges and green herbs. The background is a blurred kitchen environment with various items on the counter.

Ahi can seat up to 80 at lunch or dinner, and can welcome up to 120 for standing drinks & snacks.

We're on hand to help plan every detail, and work with you to create a bespoke food + beverage experienc that is designed to showcase the very best of New Zealand's producers.

Set Menu

For groups of 9+ at Ahi, we will have a set menu for you, please note this is a sample and may be subject to change depending on on seasonality.

We can cater to any dietary requirements and restrictions.

Ahi.

SAMPLE SET MENU

145 PER PERSON

3 INDIVIDUAL SNACKS + SHARED STARTERS,
MAINS AND INDIVIDUAL DESSERT
WE CAN CATER TO ANY DIETARY REQUIREMENTS
+ RESTRICTIONS

HĀMANA *Akaroa Harbour*

Akaroa salmon + heirloom tomato tartare + nasturtium sorbet + fermented tomato ponzu + wasabi creme fraiche

KAMOKAMO *Clevedon*

terrine of grilled butternut & kamokamo + buffalo curd + fire blanched beans + witloof jam + kale veloute

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IKA *Aotearoa*

steamed fish + wood fired cabbage + garden puree + pickled mussels + kohlrabi & whey sauce

HĪPI *Marlborough*

Middlehurst Station lamb + kawakawa eggplant + fire-roasted capsicum + almonds + tomatillo salsa verde

+

RIWAI

Ahi's crispy agria potatoes + mushroom ketchup

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FEIJOA

Patumahoe olive oil semifreddo + feijoa sorbet+ macerated feijoa + apple jelly + almond crumble

The image shows a multi-level restaurant interior with a warm, golden-hour lighting. The space is characterized by large glass windows on the right side, offering a view of a city street. The seating includes long, tufted leather booths along the walls and several tables with wooden chairs. The lighting is a mix of modern glass pendant lights and traditional crystal chandeliers. The overall atmosphere is sophisticated and contemporary.

ORIGINE

ORIGINE

Situated next door to Ahi on the north-western corner of Commercial Bay. Spanning two storeys with stunning views of the harbour.

Downstairs dining includes an expansive bar area for pre-drinks, mixing & mingling. It also includes a breathtaking private room.

Incorporating three unique spaces to choose from:

The Mezzanine, our upstairs bar & smaller events space

Up to 50 guests

The dining room

Up to 100 guests seated or 200 standing

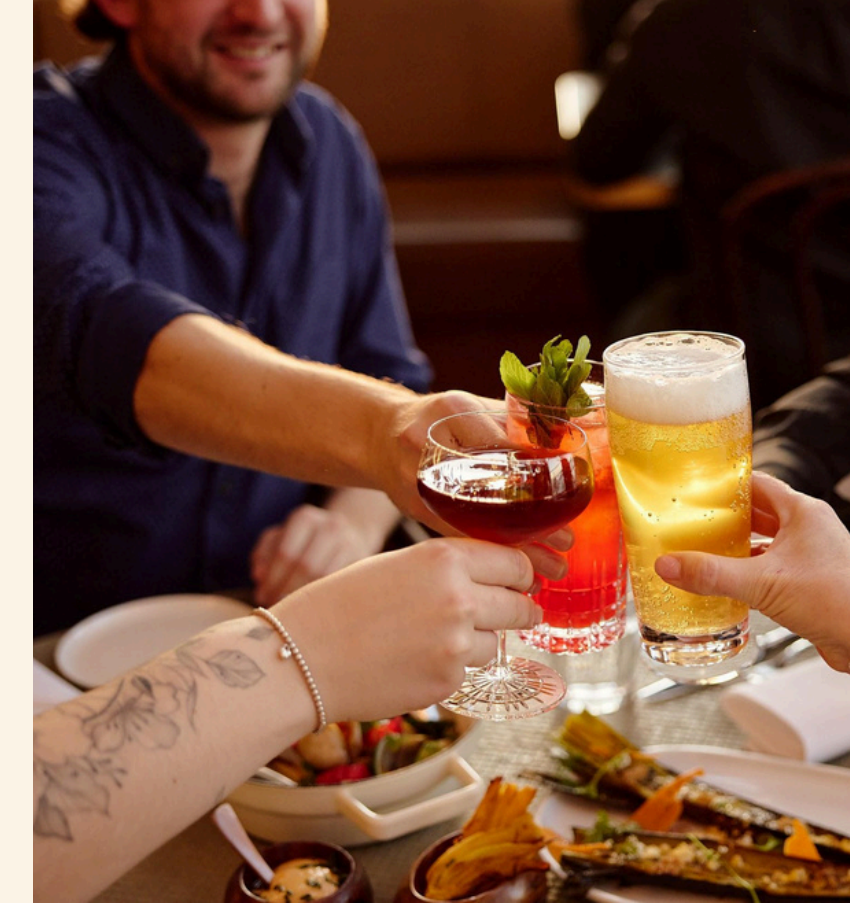
Bar and cocktail lounge

Up to 40 guests





THE MEZZANINE



THE MEZZANINE & BAR

Our mezzanine space is designed specifically for smaller groups, offering a versatile setting for either drinks or a full dining experience.

Enjoy the view over the Harbour and the waterfront below while enjoying our selection of tailored menus and beverages. The space is fully equipped for private entertaining, including an exclusive bar and private bathrooms.

CAPACITY

40 SEATED

50 STANDING

Menu formats, availability and minimum spends may vary in November and December.



THE DINING ROOM





DINING ROOM & BAR

Architect Jack McKinney drew on the building's 10-metre louvre windows as a nod to French bistro heritage: solid French oak floors and a wall of Venetian glass brick, in the spirit of Paris' Maison de Verre. French inspired but Kiwi at it's heart.

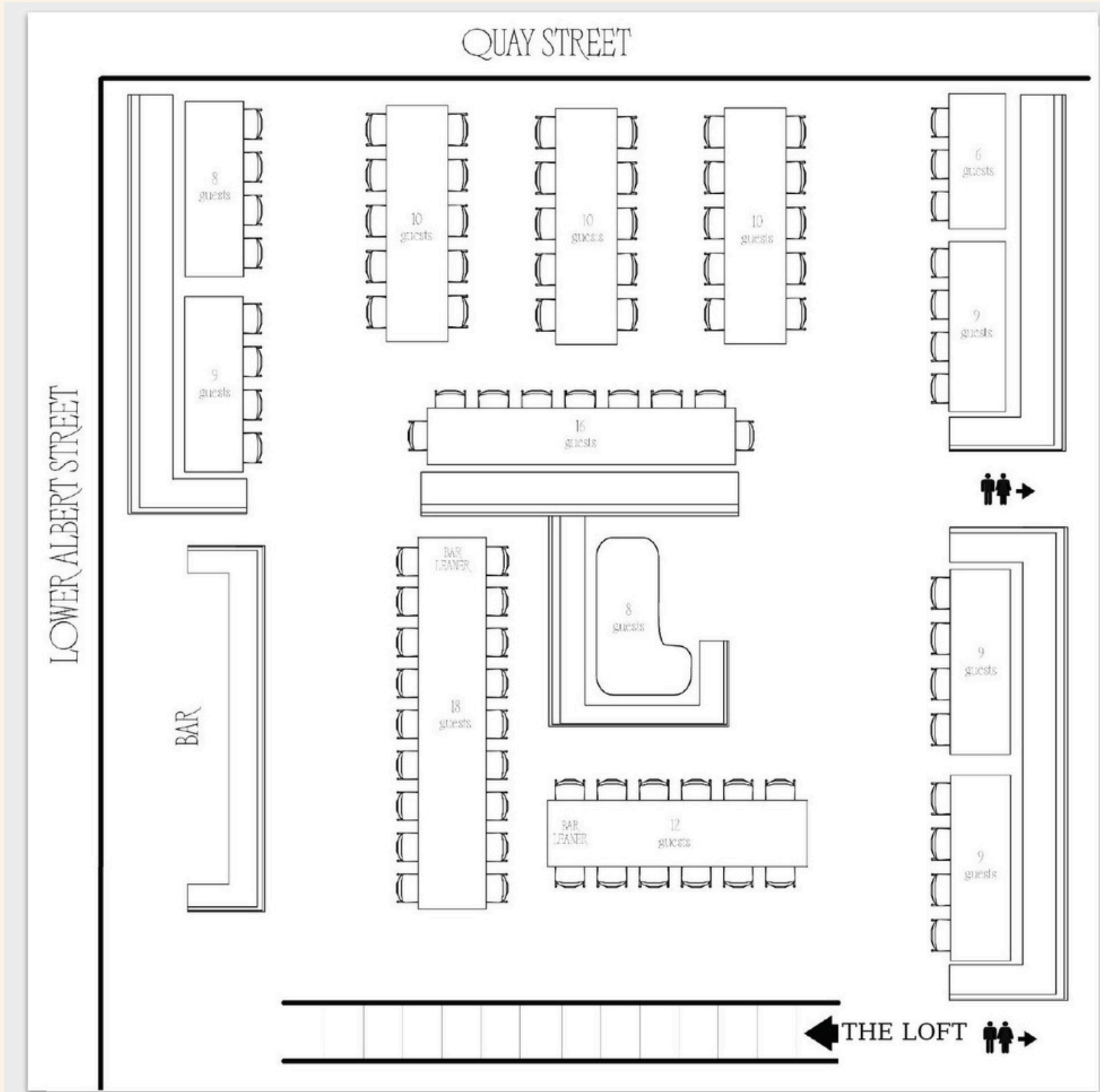
Capacity:

100 seated

200 standing

Menu formats, availability and minimum spends may vary in November and December.

SUGGESTED FLOOR PLAN



MAIN FLOOR

Seats up to 85 guests

BAR BOOTH

Additional 18 guests

BAR ISLAND TABLE

Additional 8 guests

BAR LEANERS

Additional 30 guests



MENU

MENU OPTIONS

Our menus are built around the best New Zealand produce, the same way they are at Ahi.

Whether you're hosting six people or sixty, there's a menu to match the occasion.

We can accommodate all dietary requirements and special requests.

Please note that this is sample menu, dishes change with the seasons.

Groups of 60+ are shared for the table.



\$89 PER PERSON

SNACK · per person

Duck liver parfait, caramelised pear ketchup, pickled pears, manuka honey, hazelnut

STARTERS · sharing style

Sourdough, Bistro by Ahi's house-made butter

Citrus cured wild tuna, nectarine, avocado, crispy shallots, makrut lime

MAINS · sharing style

Lumina lamb rump, piperade, smoked kalamata olives

Served w Ahi. Garden leafy green salad, vinaigrette, homemade croutons, radish

TO FINISH

Chocolate mousse, white chocolate cream, pistachio, seasonal berries



\$129 PER PERSON

TO START · sharing style

Freshly-shucked Pacific oysters, champagne mignonette, cucumber granita & black pepper

Shaved cold-smoked Akaroa salmon, NZ citrus, crème fraîche & chives

Charcuterie - Jambon de Bayonne, saucisson sec, rillettes, duck parfait, condiments & bread

Brûléed Lindis Pass Camembert, manuka honey & thyme, warm bread & apple

MAIN · your choice of

Grilled Speckle Park eye fillet, Ora's Farm oyster mushroom, green peppercorn sauce, bone marrow butter

Wood-fired Leigh Fisheries line-caught fish, sweetcorn, Mills Bay mussels, minted peas & fennel jam

Seasonal risotto, lemon mascarpone, mint, Mahoe farm mature gouda

Served w sides for the table

DESSERT · your choice of

Crème caramel, poached rhubarb, coconut & boysenberry sorbet

Bistro by Ahi's chocolate mousse, white chocolate cream, pistachio, seasonal berries

\$149 PER PERSON

TO START · sharing style

Freshly-shucked Pacific oysters, champagne mignonette, cucumber granita & black pepper

Duck liver parfait, Hawke's Bay apricots, manuka honey, hazelnut

Lamb & cheese pie, puff pastry, Mahoe farm mature gouda, truffle oil

Charcuterie - Jambon de Bayonne, saucisson sec, rillettes, condiments & bread

Wild-shot venison tartare, tarragon mayo, crispy agria wafer

MAIN · your choice of

Grilled Speckle Park eye fillet, Ora's Farm oyster mushroom, green peppercorn sauce, bone marrow butter

Wood-fired fish, sweetcorn, Mills Bay mussels, minted peas & fennel jam

Seasonal vegetable & pea risotto, lemon mascarpone, mint, Mahoe farm mature gouda

Served w sides for the table

DESSERT · your choice of

Crème caramel, poached rhubarb, coconut & boysenberry sorbet

Bistro by Ahi's chocolate mousse, white chocolate cream, pistachio, seasonal berries

SNACKS & WALK + FORK

A relaxed-style event – snacks and walk & fork dishes are stationed throughout the room so guests can mingle and graze.

PRICING

Package	Price	Snacks	W&F	Dsrt
2 hrs	\$89pp	2	2	1
4 hrs	\$119pp	3	3	1

ADD-ONS

Oyster Station **+\$20pp**
Freshly-shucked Te Matuku oysters, blackberry basil mignonette, crème fraîche

Cheese Platter **\$75**
NZ cheeses, crackers, baguette & accompaniments serves 4-6

Charcuterie Platter **\$50**
Bayonne ham, saucisson sec, rillettes, duck liver parfait, mustard, pickles, baguette · serves 4

SNACKS

PICK 2-3

Shaved cold-smoked salmon, NZ citrus, crème fraîche & chives

Duck liver parfait, pickled grapes, manuka honey, hazelnut, madeira

Lamb & cheese pie, puff pastry, Mahoe farm gouda, truffle oil (veg option)

Wild-shot venison tartare, tarragon mayo

Avocado, tempura perilla leaf, yuzu (vegan)

Curious Croppers heirloom tomatoes, goats

Leek vinaigrette & pickled shiitake tart (vegan)

WALK & FORK

PICK 2-3

Coastal lamb shoulder, pistou & anchovy butter, piperade, smoked kalamata olive

Wood-fired line-caught fish, Mills Bay mussels, spring asparagus, minted peas, fennel jam

Spring vegetable & pea risotto, lemon mascarpone, mint, Mahoe farm mature gouda (vegan option)

DESSERT

PICK 1

Apple crumble profiterole, white chocolate ganache, calvados & caramel sauce

Valrhona chocolate mousse, mandarin, pistachios, white chocolate cream

Crème caramel, poached rhubarb, coconut & boysenberry sorbet

BREAKFAST EVENTS

Origine is able to host breakfast events upon request.

No minimum spend between 8am and 10.30am, weekdays. Weekend brunch from 11am – get in touch for more information.

AVAILABLE FOR GROUPS 20+

\$69 per person

Bistro by Ahi's granola, fresh seasonal fruit & natural yoghurt

(Supplement: charcuterie board, \$10pp)

Croissant w jam & honey butter

Served sharing-style:

Scrambled eggs, toasted sourdough, bacon, avocado, Akaroa smoked salmon

Served with your choice of:

Flight filter coffee

Harney & Sons tea selection

Selection of juices

TERMS & CONDITIONS

ATTENDANCE & ACCESS

- Final numbers are due 7 days before your event. Charges are based on final numbers or your minimum, whichever is greater.
- We don't have AV equipment in-house – we recommend Multi-Media Systems (multi-media.co.nz).
- Parking nearby at Downtown Carpark.
- The main dining room is wheelchair accessible. The mezzanine is not.
- Set up and pack down: 60 minutes either side of your event, by arrangement.
- Exclusive lunch bookings: please vacate by 4.30pm unless arranged otherwise.

PAYMENT & CANCELLATION

- Exclusive hire: \$5,000 deposit to confirm, by invoice or card (credit card fees apply)
- The Mezzanine: no deposit, but we'll need a card on file. A \$1,000 authorisation may be placed 10 days out.
- Balance due by EFTPOS, card or cash on the day.
- Cancellations: full refund 28+ days out, 50% refundable 14–27 days out, non-refundable inside 14 days.
- The Mezzanine cancellations: no charge 10+ days out, \$100pp inside 9 days.
- If minimum spend isn't reached, the difference is charged as room hire. Waived in a State of Emergency.

Parties over 50 guests may require security under the Liquor Licensing Act. Cost depends on numbers and is on-charged.



SEE YOU SOON.

Ngā mihi — from the team at Ahi. and Origine.

events@ahirestaurant.co.nz

Commercial Bay, Auckland