

SMITH & MCKENZIE

• FUNCTIONS •

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SMITH & MCKENZIE

• ABOUT •

Welcome to Smith & McKenzie, your ideal venue for unforgettable events! Immerse yourself in the allure of our distinct and versatile spaces, perfect for every occasion.

Explore the inviting warmth and charm of our whiskey lounge-inspired function area, perfect for creating a welcoming ambiance for your guests. Alternatively, for a more relaxed vibe, our garden bar offers the ideal setting or immerse yourself in the nostalgic atmosphere of our restaurant, radiating old-school New York steakhouse vibes, complemented by our classic bar.

At Smith & McKenzie, we take pride in supporting local communities and sourcing ingredients from nearby suppliers. Our commitment to excellence ensures a unique and authentic experience for your guests.

Recognizing that every function is distinct, we tailor our services to accommodate various events and budgets. Whether it's a corporate gathering, birthday bash, anniversary celebration, wedding, or social event, our experienced team and personal event planner are dedicated to ensuring a seamless experience from inception to conclusion.

Choose Smith & McKenzie for an exceptional event where each detail is meticulously curated, reflecting your vision and making memories that last a lifetime.

Contact us to start planning your extraordinary event today!



SMITH & MCKENZIE
• **RESTAURANT** •

Step into Smith & McKenzie, a homage to the classic New York steakhouse. Inside, the ambiance marries industrial and modern themes, intertwined with historical butchery elements.

Our contemporary menu is distinguished by premium, dry-aged steaks, meticulously sourced and slow-cooked on-site for an unparalleled dining experience. The bar boasts an extensive drink selection, featuring the Heineken Star draught range.

Whether it's an after-work drink, a leisurely lunch, or a memorable dinner with loved ones, our venue caters to all occasions.

For an exclusive gathering, inquire about booking the entire complex for your private function. Smith & McKenzie: Where every moment is an occasion.



SMITH & MCKENZIE

• EVENT SPACES •

MCKENZIE ROOM

Experience the expansive view overlooking the restaurant from our open space. This private area features a well-stocked bar with fresh beer taps and an extensive selection of wines and spirits. Enjoy the convenience of a projector and microphone for presentations or entertainment. You have the option to use our restaurant music or bring your own speaker for a personalized touch.

This versatile space effortlessly transitions from a dining area to an ideal setting for social events or meetings.



80



60

(MAX)

Corporate / Celebrations

\$200 BOOKING FEE |
\$1500 MINIMUM SPEND



GARDEN BAR

Immerse yourself in the inviting ambiance of our Garden Bar at Smith & McKenzie – an idyllic venue for your upcoming event.

This fully private space, adaptable to all weather conditions with the option of being open or enclosed, radiates a relaxed and casual vibe.

Elevate your experience with our boutique bar, offering an exclusive selection of beverages. Ideal for intimate gatherings or larger celebrations, the Garden Bar ensures a versatile setting for any occasion.



70



30

(MAX)

Celebrations

\$200 BOOKING FEE



SMITH & MCKENZIE

• EXPERIENCES •

CHEF'S TABLE & DEGUSTATION EXPERIENCE

Our Chef's table is located in the corner of our restaurant, right next to the kitchen, reserved for special guests and allowing you to see the chef at work, serving you a variety of different foods, flavours and textures to ensure a culinary experience like no other.

Degustation is French for tasting, this offers an intimate dining experience for those who appreciate amazing food, delicious wines matched to your individually created menu and great company in a unique dining setting.

CHEF'S TABLE

Savor a personalized 5-course dining spectacle meticulously crafted by our chefs exclusively for you and your guests.

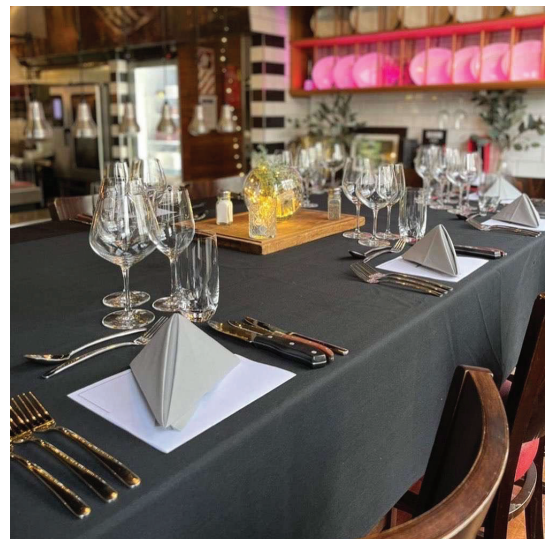
Our Chef's Table, strategically positioned for a full kitchen view, lets you witness the culinary magic unfold before your eyes. The menu, featuring delights from amuse-bouche to dessert, is a tantalizing journey for your taste buds—a feast tailored to exceed your expectations.

Ideal for 4-12 guests, enhance this experience with a wine match at an additional \$20 per person, or choose another beverage of your preference (price on request).

For larger gatherings, explore our Degustation experience



4-12 (MAX)



\$120 PER PERSON

\$200 BOOKING FEE

DEGUSTATION

The Degustation experience is designed for larger groups ranging from 12 to 25 individuals who appreciate a dining experience akin to our Chef's Table.

Hosted in the McKenzie Room, this setting offers privacy and intimacy, making it ideal for corporate or social events.

Tailored for those who relish refined dining, this experience can be enhanced with a wine match at an additional \$20 per person, or choose another beverage of your preference (price on request).



12-25 (MAX)



\$120 PER PERSON

\$200 BOOKING FEE

SMITH & MCKENZIE

• DINNER MENU •

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES

\$79 per person

*Kids combo available on request

NOT AN ALL YOU CAN EAT BUFFET - THIS IS CATERED
TO NUMBERS. REFER TO DELUXE OPTION FOR LARGER CATERING.

DELUXE OPTION

\$99 per person

2x loaves per table,
1x extra meat
1x vegetable or side

BREAD (per table)

Freshly baked sunflower and honey loaf with dips and sauces

MEAT/SEAFOOD (please choose 3)

Hot smoked salmon with bearnaise sauce, fresh rocket & preserved lemon (GF)

Garlic & chilli prawns GF

Smith's smokey rubbed beef striploin with rich garlic jus (GF)

Orange, pepper & bourbon glazed champagne ham (carved at buffet) (GF)

Slow roasted fennel & herb seasoned pork with crackle and apple caramel sauce (GF)

Tuscan style chicken thigh with sundried tomatoes and garlic and herb sauce (GF)

Moroccan lamb tagine with apricot and almond couscous and tzatziki sauce (GF)

If you would like a roast, please discuss options

VEGETABLES & SIDES (please choose 2)

Roast vegetables (GF)

Roast gourmet potatoes with herb butter (GF)

Truffle mac n cheese

Potato gratin (GF)

Seasonal greens (GF)

SALAD (please choose 1)

Chophouse garden salad | Caesar salad | Country style slaw (ALL GF)

CONDIMENTS

Mustard (wholegrain/dijon) | Horseradish cream | English mustard

DESSERTS

Platters of Smith's bite sized famous desserts

includes brownie (GF), cheesecake, sticky date (GF) served with a selection of sauces

COFFEE

Barista made coffee available to order - \$5 on the night

WE CAN CATER FOR DIETARY REQUIREMENTS

Please Note: Reservations confirmed for dates more than three months in advance could potentially experience price adjustments

• PLATTER MENU •

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES

SHARED PLATTERS

Bread Platter

local volare breads selection, herb garlic butter, hummus, olive oil + dukkah, relish

(\$45, 8-10 people)

Crispy Fried Platter

a mix of spring rolls, samosas, prawn cutlets, pork wontons, calamari, steak fries, dipping sauces

(small \$45, 6-8 people or large \$65, 8-10 people)

McKenzie Platter

selection of cured meats, cheeses, volare breads, olives, McClURE's pickles

(\$70, 6-8 people)

SLIDERS

Beef pattie, McClURE's pickles, lettuce, tomato relish, aioli

Southern fried chicken, McClURE's pickles, slaw, chipotle aioli

Grilled mushroom, caramelized onion, cheddar, pesto

\$5 each

SKEWERS

small 10 pieces

large 15 pieces

Lamb served with salsa verde, Parmesan crumb

Jerk chicken skewers served with honey lime yoghurt

\$4 each

TAPAS

small 20 pieces

large 40 pieces

Cauliflower and red onion bahjis with greek yoghurt **(\$3ea)**

Bacon and corn fritters with smoked paprika and sour cream **(\$3ea)**

Smoked beef cheek croquettes - mustard mayo, micro cress **(\$4ea)**

Mushroom arancini - mozzarella, pesto aioli **(\$4ea)**

Prawn and chive dumplings - ponzu, sesame **(\$2ea)**

Bruschetta - toasted baguette with tomato, feta, basil and balsamic glaze **(\$3ea)**

Southern chicken strips - McClURE's pickles **(small portion \$20, large portion \$40)**

Spiced lamb meatballs - tomato ragu sauce served with a tzatziki yoghurt **(\$5ea)**

SELECTION OF SMITH'S DESSERTS

a mix of Smith's favourite desserts served with fresh fruit

(\$70, 6-8 people)

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• SHARED PLATES MENU •

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES

\$79 per person

STARTERS (per table)

Freshly baked sunflower and honey loaf with dips and sauces

MEAT/SEAFOOD (please choose 3)

Hot smoked salmon with bearnaise sauce, fresh rocket & preserved lemon (GF)

Garlic & chilli prawns GF

Smith's smokey rubbed beef striploin with rich garlic jus (GF)

Orange, pepper & bourbon glazed champagne ham (carved at buffet) (GF)

Slow roasted fennel & herb seasoned pork with crackle and apple caramel sauce (GF)

Tuscan style chicken thigh with sundried tomatoes and garlic and herb sauce (GF)

Moroccan lamb tagine with apricot and almond couscous and tzatziki sauce (GF)

If you would like a roast, please discuss options

VEGETABLES & SIDES (please choose 2)

Roast vegetables (GF)

Roast gourmet potatoes with herb butter (GF)

Truffle mac n cheese

Potato gratin (GF)

Seasonal greens (GF)

SALAD (please choose 1)

Chophouse garden salad | Caesar salad | Country style slaw (ALL GF)

CONDIMENTS

Mustard (wholegrain/dijon) | Horseradish cream | English mustard

DESSERTS

Platters of Smith's bite sized famous desserts

includes brownie (GF), cheesecake, sticky date (GF) served with a selection of sauces

COFFEE

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• ALTERNATIVE DROP MENU •

OPTIONS 1 & 2

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES

\$79 per person

OPTION 1

STARTERS

BEEF TATAKI GF, DF
truffle ponzu, miso mayo, pickled shallots, crispy shallots, sesame seeds

SALT & PEPPER SQUID GFO
Vietnamese salad, pineapple salsa, chilli caramel dressing

CASHEW RICOTTA TORTELLINI
pickled beetroot, shitake mushroom and smoked walnut

MAINS

ROAST BEEF
18 hour Slow Roast Beef, served medium rare, duck fat potatoes, greens, port wine jus

STUFFED CHICKEN BREAST
mash potato, harissa puree, baby carrots, greens, balsamic glaze, port wine jus

MUSHROOM RISOTTO
shiitake mushrooms, edamame beans, creme fraiche and truffle oil

DESSERTS

CHEESECAKE
Cheesecake (winner of the Cheesecake festival)

DARK CHOCOLATE BROWNIE GF
salted caramel and chocolate mousse, raspberry gel, peppermint slice ice cream, spiced chocolate sauce

OPTION 2

STARTERS

SMOKED FISH & MUSSEL CHOWDER
served with toasted bread

CHICKEN & BACON PATE GFO
pear & fig relish, port jelly, toasted bread

BROWN BUTTER GNOCCHI
Brown butter pumpkin puree, goat's cheese gnocchi, smoked walnuts, truffle oil & baby watercress

MAINS

PORK CUTLET
Smoked pork cutlet, duck fat potato gratin, broccolini, baby carrot, apple puree and peppercorn sauce

MARKET FISH OF THE DAY GFO, DFO
ask your server for today's special

MUSHROOM RISOTTO
shiitake mushrooms, edamame beans, creme fraiche and truffle oil

DESSERTS

CHEF'S DELIGHT
our amazing staff will tell you today's special

STICKY DATE PUDDING
butterscotch sauce, cinnamon crumb, pastry creme, brown sugar

WE CAN CATER FOR DIETARY REQUIREMENTS

Please Note: Reservations confirmed for dates more than three months in advance could potentially experience price adjustments

• FAQ's •

FUNCTION RESOURCES - WHAT WE CAN OFFER

Event planner | Event setup and breakdown | Furniture and tableware essentials | Sound system - mic, projector | Private bar | Function staff | Private bar staff - additional cost | Post-event cleanup

WHAT IS A BOOKING FEE?

We implement a booking fee to cover the planning, necessary preparations, and the exceptional experience we aim to provide. Please note that the booking fee is non-refundable and required as soon as possible to secure your booking.

HOW DO WE PAY?

Full payment is expected on the night of the event unless prior approval has been granted for invoicing, in which case payment is due within 7 days. Failure to make timely payments may result in penalties.

CAN I PLAY MY OWN MUSIC?

Yes, you can provide your own speaker. Upstairs we ask for a lower volume whilst the restaurant is in full dining mode. This can be revisited as it quiets downstairs.

WHAT TIMES ARE YOU OPEN TILL?

We are licensed until 1am and we close the bar 30 mins before. However the Duty Manager will use their discretion following the host responsibility policy.

CAN WE DECORATE?

Certainly, consult the Event Planner to finalise setup and take-down timings. When decorating, please utilise only Blu tack or string; refrain from using cello tape or small confetti-like items. Any resulting damage will be the responsibility of the organiser. If you are time poor for a fee we can also organise and decorate your space for you.

CAN WE BRING OUR OWN FOOD OR BEVERAGES?

We are happy for you to supply a celebration cake. To provide your own cake there is an extra cost of \$30, all other catering and beverages are supplied by us. We can also organise a cake for you as an extra cost. We require 72 hours notice.

CAN YOU CATER FOR DIETRY REQUIREMENTS?

Absolutely yes, please discuss this with us.

WHAT ARE YOUR LIQUOR LICENSE RESTRICTIONS?

At Smith & McKenzie we have some areas that are restricted and supervised areas. This means certain ages require parental supervision or you must be 18 and over to enter the area. We also abide by 18+ to purchase alcohol. We do not have a BYO license.

DO YOU HAVE CAR PARKING?

There is ample carparking available. As well as disabled parking available.

DOES THE STREET/CAR PARKING HAVE A LIQUOR BAN?

All alcohol must be consumed on our premises.

I HAVE OVER 20 GUESTS FOR DINNER, CAN WE ORDER OFF THE MAIN MENU?

Certainly, placing a pre-order 48 hours prior to the event would allow us to fulfil this request. A minimum spend requirement still remains in effect.

WHAT IS A CASH BAR?

This is when guests pay for themselves.

DO YOU HAVE A PROJECTOR AND MICROPHONE?

Yes we do in The McKenzie Room upstairs. To connect to the projector your device will need an HDMI port. We will supply everything necessary for the microphone.

WHY MIGHT THERE BE A PRICE DIFFERENCE FOR FUNCTION BOOKINGS SCHEDULED FAR IN ADVANCE?

Prices may fluctuate over time due to factors beyond our control, such as inflation or market changes. Although we aim to provide competitive rates, long-term bookings may undergo adjustments. Be assured that any changes in pricing will be communicated transparently, and we will collaborate closely with you to ensure your event continues to be memorable and represents excellent value.

STAKEHOLDERS CLUB MEMBERS

We love that you support us but please note points can only be accumulated on the first \$1,000 spent in any one transaction.

CANCELLATIONS

To secure your function date and area, a booking fee must be paid. Unfortunately, if you cancel your booking within 21 days of the function date, we are unable to refund the fee. This policy is in effect because we may have declined other customers interested in booking their function on that specific date.

SERIOUS ABOUT GOOD STEAK

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