



THE BRIEF

The brief was to create the ambience of a Soul Bar and Lounge, featuring the best of New Zealand and Pacific Cuisine for 240 sophisticated guests.

THE CHALLENGE

Delivering a seamless service over 2 floors at Auckland Museum, and impressing 240 sophisticated guests who really know a good night out!

OUR SOLUTION

Our head chef designed the special menu in conjunction with our client, creating a fusion of Kiwi, Pacific and modern day culinary alchemy. Our event managers developed the event plan to get the arrival food and drink circulating, and move the 240 guests upstairs through 3 lifts in 20 minutes.

Phase 1: Guests were welcomed to the lounge to enjoy great music, canapés and drinks in the Atrium to mix and mingle.

Phase 2: Guests were ushered to the Events Centre to “Welcome” Espresso-tinis and seated for the dinner. This crowd were having such a good time they were dancing after the entrees!

FEEDBACK

“Hello, thank you for your support and assistance for our event. The catering and service is such a huge component of the event, and we thank you for your contribution in making the night a success. Can you also thank Dylan and his team who worked the event – he was particularly great to work with”