

# Group Dining at Casita Miro



## What we offer

- ❖ A stunning location with spectacular sea and vineyard views
- ❖ Groups of 50+ can book the venue and grounds exclusively
- ❖ Acclaimed cuisine from our team of award winning chefs
- ❖ A wealth of experience in hosting functions and events
- ❖ A superb selection of wines from Miro Vineyard, other Waiheke vineyards and beyond
- ❖ Space to cater for up to 85 guests
- ❖ Island knowledge - we can put you in touch with the best people and services to help you organise your event
- ❖ Organisation of transport and ferry tickets if required

## The Casita Miro Team



### Cat Vosper – Proprietor

Casita Miro is Cat's brainchild and has grown from a tiny little café in her home courtyard to the iconic Spanish pavilion perched at the crest of the vineyard today. Cat has won numerous awards for her hospitality and is recognised throughout the industry as one of Auckland and New Zealand's finest restaurateurs.

### Christian Hossack – Chef

After 8 years at Peter Gordon's famed London restaurant 'The Providores', where he rose from Chef de Partie to Head Chef during his 8 year stay, Cristian was handpicked as opening Head Chef at The Oyster Inn. 21 months later we are delighted to welcome Cristian to Casita Miro.

## Testimonials

“Wow what a beautiful venue to begin with! We so enjoyed the beginning of our evening on the top patio for our cocktails in the sunset.

Your staff were so welcoming and professional and the food prepared by Logan and his kitchen was superb and abundant! I have received many compliments on your behalf from all the staff here at McElroys.”

*McElroys, Lawyers*

“Firstly can I say a very sincere THANK YOU for the wonderful day we enjoyed at Casita Miro on Saturday. The compliments have come thick and fast from the team, and they thoroughly enjoyed themselves, as did I. The place is beautiful, the food was delicious and the staff very helpful and friendly. One of the Directors commented that this would go down as one of our best Christmases to date, and I agree. It was special. AND having the ferries and bus arranged was wonderful, thank you.”

*KGA Geotechnical, Engineers*

“The group absolutely loved the lunch today, thank you so much for putting up with our last minute changes. Your staff were fantastic especially Lucia. The music, the food and the ambience – we were all in agreement, this was the best Christmas lunch we have had and we certainly will be recommending Casita Miro to everyone.”

*Hannah Chiam*

“Thought I would email you and say a big thank you. The team had a fantastic time and the food was sensational. All credit to Pieta, she did an excellent job at ensuring we were all catered for including those who had allergies.

We all really enjoyed it, and I had fantastic feedback from the team, who all loved the food. So thank you to you and your team for arranging, and I know we will most certainly be back!”

*GN Resound*

“ Cat & team,

Just to say again a huge thank you for the BNZ dinner on Tuesday evening.

The feedback from guests was outstanding, they raved about the food and the service (and looks like they shopped a little as well).

So once again, thank you for all your help in creating a truly memorable experience for the delegates & look forward to seeing you in December.”

*Bank of New Zealand*



# Miro Drinks

## Long Drinks

	Glass
<i>'The Long Madame Rouge'</i> – Simply Madame Rouge, soda, lemon + mint	15
<i>Madame Rouge Royale</i> – MiruMiru bubbles + Mme.Rouge	18
<i>Rebujito</i> – A refreshing cocktail of fino Sherry, lemon syrup + soda. Crisp + zesty!	15
<b>Sangria:</b>	
– white: made with feijoa, sauvignon blanc, soda + fruits	15
– red: made w/ Miro Syrah, caramelised citrus + soda	15

## Bubbles

N/V <i>Hunters 'MiruMiru' Premium Brut</i> Bubbles! Dry yet creamy, finely beaded	55
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## Beer & Cider

<i>Waiheke Is. Brewery 'Onetangi' Dark Ale</i> (NZ 330ml) 10	<i>Estrella 'Damm' Lager</i> (Spain 330ml)	8.5
<i>Good George Sparkling Ale</i> (NZ 330ml 4.5%) 10	<i>Hallertau No3 'Copper Tart' Red Ale</i> (NZ330ml)	10
<i>Good George IPA</i> (NZ 330ml 5.8%) 10	<i>Panhead 'Port Road' Pilsner</i> (NZ 330ml)	10
<i>Moritz '0.0' Zero Alcohol Beer</i> (Spain 330ml) 8	<i>Boundary Road 'Honesty Box' Cider</i> (NZ 330ml)	8.5

## White Wine – Vño Blanco

Miro Vineyard	Taste	Glass	Bottle
2014 <i>Miro Vineyard, Pinot Gris</i> , apricot and orange blossom, delicious off-dry spicy finish	6	11	45
2014 <i>Miro Vineyard, Rose</i> , strawberry nose, French styled, dry + delectable	7	14	60
2012 <i>Miro Vineyard, Sauvignon Blanc</i> , Marlborough, lean+crisp Sancerre-styled palate	6	11	45
2013 <i>Miro Vineyard, Chardonnay</i> , Gisborne, classic Chablis style, gun-flint minerality, aromas of tropical fruits w/ a lingering finish	7.5	14.5	68
2015 <i>Miro Vineyard, Viognier</i> , only 110 bottles produced, mouthfilling, gentle notes of apricot + almond	7.5	14.5	68

## NZ Whites

2012 <i>Seresin Reserve</i> Chardonnay, weighty palate w/ rich stone fruits + a delicious thread of citrus acidity	85
2012 <i>Rippon Gewurtztraminer</i> , Otago, schist gravel grown, mineral texture, graceful palate, dry	75

## Spanish Whites

2013 <i>El Coto</i> , Viura, Rioja, Spain, lively citrus, well balanced, dry 12% alc	6	12	55
2014 <i>Caprico</i> , Godello, Galicia, Spain, pear+melon aroma w/ jasmine+honey minerality, dry	6	12	55
2011 <i>Bodega Ximenez-Spinola</i> , Exceptional Harvest, Jerez, Spain, Pedro Ximenez grapes. Aromas of baked apple, vanilla w/ a sweet approach + long finish (med-sweet)	8	14	70

## Red Wine – Vño Tinto

Miro Vineyard	Taste	Glass	Bottle
2010 <i>Bond</i> Amarone style Cabernet, Merlot, Franc, Malbec. Rich, intense and raisiny due to desiccation of a portion of the grapes before winemaking commenced.			130
2008 <i>Bond</i> The best of our best! One barrel only (Cabernet, Merlot, Cabernet Franc, Malbec) A seamless, soft and complex wine showcasing our typically French style of winemaking			150
2013 <i>Miro</i> , Syrah Viognier A weighty, intense wine from an incredible year. Pristine hand-picked bunches + careful aging in French oak create an unforgettable vinous experience.	11	18	85
2013 <i>Miro</i> Cabernet, Merlot, Franc, Malbec, bright+ muscular, dense cassis + black doris plum	9	15	75
2012 <i>Summer Aphrodisiac</i> Fragrant plum and vanilla abound in this ripe, easy drinking 'summer red' of Cabernet Sauvignon + Syrah	6	12	55

## Waiheke Wines

2009 <i>Jurassic Ridge</i> Cabernet Franc, easy drinking + fruity, notes of lavender + violets, great structure w/ soft tannins	68
2010 <i>Obsidian</i> Cabernet, Merlot, Franc, Malbec; an extraordinary vintage, an extraordinary wine	68
2013 <i>Kennedy Point</i> Syrah, unctuous, supple + elegant with spicy dark fruit, peppery aromas + ripe rounded tannins	75

## Spanish Reds

2014 <i>La Bodega de Pinoso, Vergel</i> Organic blend of Alicante Bouschet, Monastrell+Merlot	6	12	58
2012 <i>Huerta de Albala, Barbazul</i> Syrah+Merlot, southern Spain, med-bodied, smooth	7	13	65
2013 <i>Oliver Moragues Crianza</i> , Organic blend from Mallorca; Manto Negro, Syrah, Cabernet, Merlot, Callet			75
2007 <i>Bodegas Conde Valdemar Gran Reserva</i> , Rioja, Northern Spain, Tempranillo, 26 months oak aging			85

## NZ Pinot Noir

2013 <i>Miro Vineyard</i> , Canterbury, lifted aromas of dark cherries + a gentle, lingering sweet fruit freshness	13	60
2013 <i>Greywacke</i> , Marlborough, superb integration, notes of truffle+ herbs with dense, ripe tannins		90

[also available; 375 ml, 45]

# El Grande Group Fiesta Menu

We offer a seated Spanish Banquet style wedding.

This caters for up to 85 people and is a perfect way to enjoy a hearty Iberian feast.

After which we can clear away some tables and let the dancing commence!

\$88

## Ganapes

Baby gem w/ smoked salmon + horseradish crème

Goats cheese croquetas w/ toasted almond + honey

Zucchini tortilla w/ preserved lemon yoghurt

## Sopa

Classic Gazpacho w/ sauteed prawn

## Tapas

Cat's house-made bread w/ the day's dips

Olives red wine + orange zest baked kalamatas

Harissa Prawns + Squid pan-fried w/ a classic Tunisian paste of red+ancho peppers, cumin+caraway seeds + sweet paprika

## Segunda

Paella, w/ pan roasted market fish, saffron rice, mussels, sea kelp + lemon

Braised Ox Cheek on pressed potato w/ crisp cucumber + herb salad

Waiheke Mesclun salad w/ grated parmesan, Madame Rouge walnuts + dried fruits

## Postre

Torta, traditional honey-almond tart served w/ vanilla ice cream + berries



*This menu is indicative only. Actual dishes will be selected in consultation with you and our team of chefs, and based on seasonal availability*

# Estupendo Group Fiesta Menu

For something just that bit extra special, 'El Stupendo' menu offers an extraordinary culinary experience for your guests. Created by Chef Cristian Mossack for his own wedding, this menu allows you to personally curate a meal that your guests will talk about for years!

\$98

## Canapes

Cured Salmon + horseradish crème on pumpernickel  
Goats cheese croquetas w/ toasted almond + honey  
Zucchini tortilla w/ preserved lemon yoghurt

## Sopa

Classic Gazpacho w/ sauteed prawn

## Tapas Board

Cat's house-made bread w/ the day's dips  
Olives red wine + orange zest baked kalamatas  
Ensalada of bulghar wheat, fresh seasonal vege, tomato, garden herbs, PX sherry vinegar, crispy red onion, topped w/ pomegranate labne + dukkah  
Chorizo the famous spiced Spanish sausage  
Harissa Prawns + Squid pan-fried w/ a classic Tunisian paste of red+ancho peppers, cumin+caraway seeds + sweet paprika

## Segunda

Pan Roasted Market Fish, w/ mussel + saffron chickpea broth

OR

Braised Ox Cheek w/ pressed potato, crisp cucumber + herb salad

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Seasonal Vegetables steamed + tossed w/ Miro XV frantoio oil + dukkah

## Postre

Rolled Pavlova w/ cream + berries

## Suggested additions \* substitutions:

**Canapes:** Oysters [when in season] \$4 ea

**Canapes:** Snapper Croquetas \$3 ea

**Canapes:** Albondigas \$3 ea

**Canapes:** Jamon, \$10 per plate 20g, add a fino sherry \$3 ea

**Segunda:** Lamb + Fig Tajine add \$5 instead of the beef

**Segunda:** Hot Roast Root Vegetable salad w/ aioli \$18 per bowl [serves 6]

*This menu is indicative only. Actual dishes will be selected in consultation with you and our team of chefs, and based on seasonal availability*

# Your Casita Miro Function



## Deposit

To confirm your booking we require the following deposit to be paid depending on your proposed group numbers. The deposit will be deducted from your final bill on the day of your event. The date and time of your proposed booking is still open until the deposit has been paid in full.

- 10-20 guests \$500
- 21-50 guests \$1,000
- 51+ guests \$2,000

## Menu and Group Numbers

Group numbers and menu selections will need to be confirmed 21 days before your event. Casita Miro will charge for the number of guests confirmed or the number of guests attending, whichever is greater. At this time we would also appreciate it if you can inform us of special dietary requirements.

## Cancellation Policy

- 48 or more days out from the event - 100% deposit will be refunded
- 28-47 days out from the event - 50% of deposit will be refunded
- 27 or less days before the event - deposit will not be refunded

## Payment

Your event will need to be paid for in full before departing the venue on the day unless a prior arrangement has been agreed upon.

## Host Responsibility

We want all our guests to have a great time at Casita Miro and we take host responsibility extremely seriously. We will not serve intoxicated persons, nor encourage excessive consumption of alcohol.

We also reserve the right to refuse any person service at any time and to exclude intoxicated guests from the premises if necessary.



## Menu Selections

Whilst we will endeavour to serve the exact dishes and wines selected, please note that on occasion items may need to be substituted without notice due to availability of ingredients / vintage changes.

Please note that we also are happy to cater for special dietary requirements and have beautiful vegetarian options available.

## Exclusive venue hire fees

Friday, Saturday & Sunday \$2,500

Dec 27th – Jan 10th &  
Public Holidays \$3,500

These are 'high season' rates (January to April) please enquire as to off-season rates. Fees are based on 50 persons, and may change for numbers less than this, please enquire.

## Schedule

We will have the venue ready for use at 11am for lunch or 17:30 for the evening (although we can be more flexible with weekday events).

Our liquor license is valid until 23:00 so last drinks would be served at 22:45 and we allow until 23:30 to drink up and depart the venue. Music will need to be switched off at 23:00.

## Music

Music is to be arranged by the client and may be a band, DJ or pre-loaded iPod which we can play through our music system. Please note that music must conclude by 23:00 and the premises cleared by 23:30. The Manager on Duty has absolute discretion over the volume of the music and can request that it be turned down or off at any time.

Please notify us in advance if your band/ DJ require meals and they will be added to your account.



## MC

We recommend that you appoint someone to perform the MC role in order to let your guests know the schedule of the evening, transport arrangements, bar arrangements (if necessary) and other general housekeeping.

## Food

We would greatly appreciate prior notification of any special dietary requirements your guests may have in order to make sure they are well catered for. Children's meals are available at \$20 per child.

Please note that due to seasonal availability, occasionally we will have to substitute ingredients or adjust dishes. We will endeavour to keep you informed of any such changes.

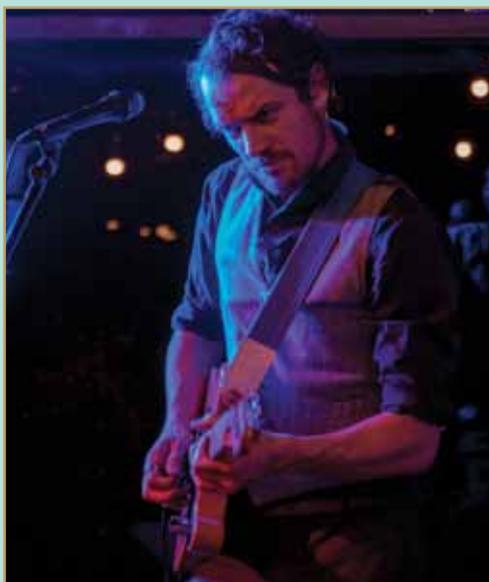
No food or beverage may be brought into Casita Miro.

## Drinks

Beverages will be charged on consumption. Please note that vintages and prices may change between now and your event. We have a full range of Miro Vineyard wines as well as non-alcoholic drinks and beer. We do not do BYO.

## Transport

It is essential that Casita Miro and your guests have clear information about your transport arrangements.



## Room & Table Decorations, Floor Plan

If you require anything other than our regular Spanish rustic style of restaurant setup we would be delighted to help. Please note however that you as the client are responsible for sourcing and paying for any decorations, flowers or props needed for your event. Depending on the level of assistance required in decorating the room, we may charge an additional fee of \$25 per hour of work involved.

## Smoking Policy

Smoking is not permitted inside the Restaurant or around the entrances to the building.

## Loss or Damage of Property

Casita Miro accepts no liability for loss or damage to the clients' property either in the restaurant itself or on the Miro Vineyard property and carpark. Any damage caused to Casita Miro property will be added to your bill.

# Casita Miro One of a kind, and one of Auckland's finest



Top 50 Metro Restaurant of the Year Awards 2010, 2011, 2012, 2013, 2014, 2015, 2016

Runner Up 'Best Rural Restaurant' 2012, 2013, 2015

Winner 'Best Rural Restaurant' 2011

Winner 'Restaurant Personality of the Year' Cat Vosper 2011

Finalist Cuisine 'Good Food Awards' 2015

Beef and Lamb Excellence Award 2012, 2013, 2014, 2015, 2016

## Casita Miro

Please contact [cmenquiries@outlook.com](mailto:cmenquiries@outlook.com) for function and group dining enquiries.

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