



Your end of year celebration at Casita Miro on Waiheke Island

- 1st November 2026 to 20th December 2026

Celebrate the end of the year in style, with a festive function designed to bring your team together.

Come and join us and enjoy our fabulous four-course Fiesta menu priced at only \$98 per person; created to spark conversation and showcase our Chef's favourite dishes, and the best of the season. This menu is comprised of 4 waves of plates, the second and third of which are centred down the table for sharing, Spanish style - convivial and fun! It's the perfect way to unwind, connect and reflect on the achievements that you have shared throughout the year.

Add an extra touch of delight and reward your team with one of our gifts, available for purchase and perfect for colleagues, clients or as an end of year appreciation gesture.

To make the occasion even more memorable if you confirm your booking with us now, you will receive a magnum of our delicious Casita Miro Rosé. Share it with your group on the day or take it home with you! **This offer applies to all confirmed bookings over 10 people*

As the festive period is our busiest time of year, we recommend that you book as early as possible to confirm your spot. Don't miss out on our truly sumptuous end of year menu and a fabulous fiesta on Waiheke Island! Bookings for the menu included are for a minimum of 10 people and up to a maximum of 80 people.

OPTIONAL EXTRAS

Wine tasting on arrival

Start your celebration off with a wine tasting of our delicious wines. We offer a flight of 5 seasonal wines, served side-by-side in a wooden paddle. One of our sommeliers conducts the tasting and it is priced at \$28pp (the wine tasting takes approximately 30 minutes).



Corporate Gifts

Would you like an end of year gift for your team members? Let us organise this for you. Your gifts will be beautifully packed and ready for you and your team to pick up on arrival for your event. Or if you prefer, we are happy to deliver these to you.

Choose from one of the curated options below or give us a call to have a chat if you would prefer an alternative option. **We are more than happy to put something together for you to fit your budget.**

- 1. Casita Miro Kitchen salt & oils - \$50 (usually \$61)**
1 x 100ml CMK Paprika oil
1 x 100ml CMK Frantoio olive oil from Waiheke Island
1 x 100g CMK Red salt
- 2. Casita Miro Bordeaux wine & CMK oil - \$70 (usually \$85.50)**
1 x 750ml Miro Vineyard Miro 2020 (Bordeaux blend)
1 x 100ml Casita Miro Paprika oil
- 3. Casita Miro Bordeaux & Madame Rouge - \$120 (usually \$158)**
1 x 750ml Miro Vineyard Miro 2020 (Bordeaux blend)
1 x 700ml Madame Rouge

Transportation

Let us take care of this for you. We are happy to help to organise your transportation to the island, then from the ferry terminal to Casita Miro (and return).

To enquire about securing a spot at our table, please email Michelle on cm enquiries@outlook.com or give us a call on 09 372 7854.



Function Menu

PARA EMPEZAR

Picoteo Español

House made potato chips, olives, guindillas, chorizo, manchego

TAPAS

Pan y Salsas

Casita Miro olive oil bread, dip of the day, Miro Grove Frantoio olive oil

Croqueta de Queso de Cabra

Goat's cheese croqueta, Waiheke honeycomb, rosemary

Tartar de Atún

Tuna, red leche de tigre, cucumber, apple, lime, spring onion

Ensalada de Tomate

Heirloom tomatoes, stracciatella, Casita garden herbs, PX sherry vinegar

SEGUNDO

Porchetta de Cerdo al Horno

Roast free range pork belly, peaches, thyme, Jamón Ibérico, watercress

Pescado del Día

Fish of the day, escalivada, mojo verde, pine nuts

Patatas al Limón

Sautéed Agria potatoes, lemon & garlic confit, oregano

Espárragos Asados

Roasted Asparagus, tximitxurri hollandaise

POSTRE

Selección de Delicias

Madame Rouge truffles, Seville orange panforte, fresh fruit tartlet

Additional items you may wish to add:

- **Te Matuku freshly shucked Oysters**, served natural, shallots & Casita Miro verjus **\$6 each**
- **Selección de Quesos**, selection of Spanish & NZ cheeses, house lavosh & chutney **\$10.00 pp**
 - **Jamón Ibérico**, hand carved Iberian cured Ham **\$8.5 pp**
 - **Chorizo Ibérico**, sliced Iberian cured chorizo **\$5 pp**

This is a sample menu which is subject to change due to seasonality and product availability. This menu is adaptable to any pre-notified dietary requirements.



GENERAL BOOKING POLICY

By confirming your booking, you agree to our Terms & Conditions below:

Terms & Conditions

Pre-notified dietary requirements can be accommodated to the best of our abilities however, dietaries specified to us on the day may not be possible with the Fiesta Menu. We will try our best to accommodate everybody and hope that you can understand this.

Our restaurant is accessible to wheelchair users, please inform us if you require wheelchair access when booking so that we can ensure that the ramp is set up at the restaurant entrance on arrival.

You are allocated 2 hours for your dining experience, if this isn't enough please feel free to get in contact to discuss.

To confirm your booking, we will email you a deposit invoice for the amount of \$30pp. This invoice is payable within 7 days and will be deducted from your final bill. Full payment is required prior to your departure on the date of your reservation.

In the event of a cancellation within 24 hours of your booking, your \$30 per person deposit will be forfeited in accordance with our cancellation policy. For bookings of 10 or more guests, a 5% service charge will be added to the bill, and payment must be made as a single bill per table.

We will always try our best to accommodate any changes to your reservation but please be aware that we can only guarantee your booking if the amount of people, time and date of the table remain the same. We reserve the right to cancel your unconfirmed booking at our discretion and without notice.

HOST RESPONSIBILITY

We wish all your guests to have a great and memorable experience at Casita Miro. We take host responsibility extremely seriously. We will not serve intoxicated persons nor encourage excessive consumption of alcohol. We do not serve 'shots'. We also reserve the right to refuse any person service at any time and to exclude intoxicated guests from the premises if necessary. The new liquor legislation is very explicit about the standards of behaviour expected of guests visiting licensed premises and as we are ethically and legally liable to uphold the law, we will not make any exceptions to our responsibilities, whatsoever.