



degree

Welcome to Degree,

If you have been bestowed with the hectic yet rewarding task of organising the Companies Christmas bash, let us give you a hand!

Our prime dates are quickly being booked up so don't miss your chance to make your Christmas party one to remember.

We have a great selection of function areas for you to consider. We always cherish this time of year as we get to welcome back so many guests whilst meeting so many new friends of Degree at the same time. For all enquiries email; degree@degree.co.nz or contact; 093771200 for Dayna or Sair, or fill in the enclosed enquiry form.

Best Wishes
Dayna Siarkiewicz
Degree Bar GM



Set Lunch Menu

A Selection of Fresh Bread is included for your table

Main Course

Shrimp Creole on a Stonegrill

8 tiger prawns with chipotle aioli and green leaf salad

Boston Jerk Lamb Skewers on a Stonegrill

With Greek salad and red pepper sauce

Aromatic Beef Scotch on Ciabatta

Sliced tomato, char grilled broccoli, Kapiti Brie and smoked tomato relish

Caesar Salad

Cos lettuce, anchovies, bacon, parmesan and a soft boiled egg

New Orleans Cajun Fish Burger

Corn salsa, citrus mayonnaise, salad and fries

Dessert

Individual Homemade Pavlova

With a berry coulis

Espresso Coffee

\$36.50 Per person

For Groups of over 15 people

Add ons \$3.50 Per dish ordered

Stonegrill Surf N Turf Steak with salad and potatoes

Stonegrill Mixed Grill of Chicken, Pork, Beef and Lamb with salad and potatoes

Table Bowls to Share – Choose from Salad, Assorted Vegetables and Gourmet Potatoes

\$12.00 each

Christmas Theme – Bubbles on arrival, table decorations and Mince Pies - \$8.50 pp



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Lunch Buffet

Ladies Lunch Buffet

Vegetable Spears
Marinated Chicken
Feta Salad
Dressed Potato Salad
Fresh Breads with Dips
Smoked Salmon Pizza
Assorted Condiments
\$39.50 Per person

Seafood Buffet

Assorted Oyster Platter
Prawn Kebabs
Seared Scallops
Cajun Fish Steaks – Market dependent
Dressed Baby Mesculin Salads
Herb Roasted Potatoes
Fresh Breads and dips
Assorted Condiments
\$48.50 Per person

Sweet Tooth Add Ons

Choose from the following fabulous desserts

Chocolate Brownie
Classic Pavlova
Mince Pie
\$4.00 Per person

Minimum of 20 persons

Menus only available as part of a pre-organised function



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Buffet

Carvery Buffet

Leg of Ham
Baby Roast Potatoes
Potato Salad
Dressed Baby Mesculin Salad
Fresh Breads with Dips
Vegetarian Pizzas
Carvery Condiments
\$35.50 Per person

*\$3 supplement per person if you wish to change the Ham to Leg of Lamb,
Turkey or Side of Beef*

Chicken Curry Buffet

Degree's Famous Jamaican Chicken Curry
Jasmine Scented Rice
Naan and Chutneys
Lamb Skewers with Spicy Satay Sauce
Dressed Baby Mesculin Salads
Herb Roasted Potatoes
\$37.50 Per person

BBQ Style Buffet

Kranski's Sausages
100 gram Scotch Steaks
Dressed Baby Mesculin Salad
Potato Salad
Fresh Breads and Dips
BBQ Condiments
\$41.50 Per person

Minimum of 20 persons

Menus only available as part of a pre-organized function

204 Quay St, Auckland Viaduct
Ph: 09 377 1200 Fax: 09 377 1406
degree@degree.co.nz www.degree.co.nz



Set Dinner Menu

ENTREES

Cummin Lamb Skewers with Greek style salad and harissa yoghurt (*2 skewers*)

Black Pepper Prawns with snow pea shoots and grilled lime

Mediterranean Salad Of Kalamata olives, feta cheese, sundried tomatoes, baby mesculin leaves and walnuts

MAIN COURSE

Chicken Breast ask your server for Today's Chef Creation

Market Fish with ricotta and spinach pansotti, watercress and tomato beurre blanc
(*choose blackened or pan fried*)

Boston Jerk Lamb or Chicken Skewers served on a Stonegrill with Greek Salad and Potatoes with red pepper sauce

Autumn Vegetable Fettuccine with basil and parmesan oil

DESSERT

Individual Homemade Pavlova served with a berry coulis

Chocolate Brownie with anglaise and chocolate sauce

\$46.00 – 2 Course, you choose either an Entrée or a Dessert with each Main

\$55.00 – 3 Course, Entrée, Main and Dessert

\$66.00 – 4 Course, Canapés, Entrée, Main and Dessert

All options include an Assortment of Breads

Add ons \$3.50 per dish ordered

Stonegrill Surf N Turf Steak with salad and potatoes

Stonegrill Mixed Grill of Chicken, Pork, Beef and Lamb with salad and potatoes

Table Bowls to Share – Choose from Salad, Assorted Vegetables and Gourmet Potatoes

\$12.00 each

Christmas Theme – Bubbles on arrival, table decorations and Mince Pies

\$8.50 pp

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Platters

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Antipasto (<i>as seen on the la carte menu</i>)	\$46.50
Seafood Mezze Platter (<i>as seen on the la carte menu</i>)	\$49.50
Asian Platter (<i>of spring rolls and samosas 40 pieces of each per platter</i>)	\$43.50
Marinated Chicken and Beef Skewers with Satay Sauce	\$55.50 <i>(10 pieces of each per platter)</i>
Assorted Homemade Mini Pizzas (<i>assorted flavors</i>)	\$55.50 <i>20 per platter</i>
Tempura Prawns with sweet chilli sauce	\$39.50 <i>25 per platter</i>
Steamed Asian Dumplings with soy sauce	\$39.50 <i>25 per platter</i>
Miso Lamb Skewers with hoisin sauce	\$55.50 <i>20 per platter</i>
Salt and Pepper Squid with coriander aioli	\$39.50 <i>30 per platter</i>
Breaded Fish Goujons with tar tare sauce	\$39.50 <i>30 per platter</i>
Potato Croquettes with aioli	\$31.50 <i>25 per platter</i>
Breaded Mushrooms with aioli	\$31.50 <i>40 per platter</i>
Seared Tuna on Crostini with onion jam	\$39.50 <i>20 per platter</i>
Pate en Crouete	\$39.50 <i>20 per platter</i>
Smoked Chicken Filo Tartlets	\$39.50 <i>20 per platter</i>
Jamaican Curried Chicken Skewers	\$55.50 <i>20 per platter</i>
Smoked Salmon Tartlets	\$42.50 <i>20 per platter</i>
Pork and Crab Bites with lemon aioli	\$42.50 <i>25 per platter</i>
Spicy Meatballs with sweet chilli sauce	\$42.50 <i>25 per platter</i>
Chorizo Flowers with plum sauce	\$42.50 <i>25 per platter</i>

Finger Food

Menu A

\$23 per person

- Bite sized platter of Garlic Bread
- Asian Spring Rolls with Plum Dipping Sauce
- Succulent Chicken Skewers with House Satay Sauce
- Spiced Vegetable Samosas with Minted Yoghurt Dip
- Assorted Homemade Mini Pizzas

Menu B

\$28 per person

- Bite Sized Platter of Garlic Bread
- Salt & Pepper Squid
- Jamaican Chicken Curried Skewers
- Assorted Home Made Mini Pizzas
- Tempura Style Prawns with Sweet Chilli Sauce
- Assorted Dim Sum Platter

Menu C

\$33 per person

- Assorted Breads Platter
- Smoked Salmon on Blinis
- Succulent Miso Lamb Skewers
- Crumbed Fish Goujons with Tartar Sauce
- Pate en Croute
- Smoked Chicken Filo Tartlets
- Jamaican Chicken Curried Skewers

Menu D

\$38 per person

- Assorted Antipasto and Seafood Mezze Platters
- Succulent Miso Lamb Skewers
- Asian Pork and Crab Bites
- Smoked Salmon on Blinis
- Pate en Croute
- Smoked Chicken Filo Tartlets
- Jamaican Chicken Curried Skewers
- Monteiths Beer Battered Fish Bites

Add On - \$5.00 pp – Mince Pies and Mini Pavlovas

All platters to be served by 10pm

All platters to be pre organized as part of a function

Menus are subject to change due to seasonality and supplier availability

Wine List

CHAMPAGNE

		Bottle
Moët & Chandon Imperial	<i>Epernay, France</i>	95.00
Moët & Chandon Imperial - 375ml	<i>Epernay, France</i>	50.00
Veuve Clicquot Yellow Label	<i>Reims, France</i>	115.00
Veuve Clicquot Yellow Label - 375ml	<i>Reims, France</i>	60.00
Dom Perignon	<i>Epernay, France</i>	390.00

SPARKLING

Deutz Marlborough Cuvee	<i>Marlborough</i>	65.50
Deutz Marlborough Cuvee Piccolo	<i>Marlborough</i>	19.00
Pelorus	<i>Marlborough</i>	69.50
Brancott Estate Reserve Brut Cuvee		35.50
Brancott Estate Reserve Brut Cuvee Piccolo		10.50
Brancott Estate Reserve Sparkling Sauvignon Blanc		35.50
Brancott Estate Reserve Sparkling Sauvignon Blanc Piccolo		10.50
Veuve Du Vernay Brut		39.50
Veuve Du Vernay Brut Piccolo		11.00

SAUVIGNON BLANC

		150ml glass	250ml glass	750ml Bottle
Jagged Ridge	<i>New Zealand</i>	8.00	13.00	35.00
Brancott Festival Block	<i>Marlborough</i>	8.50	13.50	38.00
Dashwood	<i>Marlborough</i>	8.50	14.00	40.50
Tohu	<i>Marlborough</i>	9.50	15.50	44.50
Stoneleigh	<i>Marlborough</i>	9.50	15.50	44.50
Man O'War	<i>Waiheke Island</i>	10.00	16.00	46.50
Lake Chalice	<i>Marlborough</i>	10.50	17.00	49.50
Brancott Estate Living Land Series	<i>Marlborough</i>	11.00	17.50	51.50
Yealand's Estate Reserve	<i>Marlborough</i>			57.00

CHARDONNAY

Jagged Ridge	<i>New Zealand</i>	8.00	13.00	35.00
Brancott Festival Block	<i>Gisborne</i>	8.50	13.50	38.00
Kate Radburnd Liquid Gold	<i>Hawkes Bay</i>	8.50	14.00	40.50
Winemaker's Favourite	<i>Hawkes Bay</i>	9.00	14.50	42.50
Te Mata Estate Woodthorpe	<i>Hawkes Bay</i>	9.50	15.50	45.50
Kumeu River Village	<i>Kumeu</i>	10.00	16.50	48.50
Tohu	<i>Gisborne</i>	10.00	16.50	48.50
Brancott Estate Living Land Series	<i>Marlborough</i>	11.00	17.50	51.50
Matawhero	<i>Gisborne</i>			54.50

AROMATICS

Brancott Festival Block Pinot Gris	<i>Waipara</i>	8.50	13.50	38.00
Clayridge Gewurztraminer	<i>Marlborough</i>	11.50	18.50	54.00
Babich Pinot Gris	<i>Marlborough</i>	9.50	15.50	44.50
Stoneleigh Latitude Pinot Gris	<i>Marlborough</i>	10.50	17.00	49.50
Vavasour Awatere Pinot Gris	<i>Marlborough</i>	10.50	17.00	49.50
Triplebank Pinot Gris	<i>Awatere Valley</i>	11.50	19.00	55.50
Stoneleigh Riesling	<i>Marlborough</i>	11.00	17.50	51.50
Waipara Hills Riesling	<i>Waipara</i>	10.00	16.50	48.50

Wine List

ROSE

		150ml glass	250ml glass	750ml Bottle
Weeping Sands	<i>Waiheke Island</i>	10.00	16.50	47.50

CABERNET & CABERNET PREDOMINANT

Red Knot Cabernet Sauvignon	<i>McLaren Vale</i>	8.50	13.50	39.50
Jacob's Creek Reserve Cabernet Sauvignon	<i>Coonawarra</i>	9.50	15.50	45.50
Obsidian Weeping Sands Cabernet Merlot	<i>Waiheke Island</i>	10.00	16.00	46.50
Grant Burge Barossa Vines Cabernet Merlot	<i>Barossa Valley</i>			49.50

MERLOT & MERLOT PREDOMINANT

Jagged Ridge Red	<i>New Zealand</i>	8.00	13.00	35.00
Brancott Festival Block Merlot Cabernet	<i>Hawkes Bay</i>	8.50	13.50	38.00
Te Kairanga Classic Merlot	<i>East Coast</i>	9.50	15.00	44.00
Mills Reef Reserve Merlot Malbec	<i>Hawkes Bay</i>			54.00

SYRAH/ SHIRAZ

Te Mata Woodthorpe Syrah	<i>Hawkes Bay</i>	9.50	15.50	45.50
Pepperjack Shiraz	<i>Barossa Valley</i>	10.50	17.50	51.00
Crossroads Syrah	<i>Hawkes Bay</i>			54.00
Weeping Sands Syrah	<i>Waiheke Island</i>			57.00

PINOT NOIR

Brancott Festival Block	<i>Waipara</i>	8.50	13.50	38.00
Babich	<i>Marlborough</i>	10.00	16.50	47.50
Te Kairanga Estate	<i>Martinborough</i>	10.00	16.50	47.50
Triplebank	<i>Marlborough</i>	12.50	20.50	59.50
Rabbit Ranch	<i>Central Otago</i>	12.50	20.50	59.50
Mt Difficulty Roaring Meg	<i>Central Otago</i>	13.50	22.00	65.00
Maude	<i>Central Otago</i>			72.50
Ata Rangi Crimson	<i>Martinborough</i>			74.50

DESSERT WINES/PORTS

		90ml Glass	375ml Bottle
Askerne Estate 'Late Harvest' Semillon	<i>Hawkes Bay</i>	11.00	43.50
Allan Scott 'Late Harvest' Sauvignon Blanc	<i>Marlborough</i>	14.00	57.00
Cockburn's Fine Ruby Port	<i>Portugal</i>	8.50	51.50
Cockburn's Fine Tawny Port	<i>Portugal</i>	10.00	87.00
Harvey's Bristol Cream Sherry	<i>Spain</i>	8.50	