

FISH



**GROUP BOOKINGS
2026**

Contents



ABOUT FISH

PRIVATE SPACES

SEMI PRIVATE SPACES

EXCLUSIVE HIRE

FLOORPLAN

MID-WINTER XMAS

MENU

WEDDINGS

BOOKING PROCESS

TERMS & CONDITIONS





ABOUT FISH

TOMORROW'S FISH ARE STILL IN THE SEA

FISH Restaurant at Hilton Auckland is the perfect seaside venue for private functions, intimate events, weddings, or exclusive hire. Overlooking the stunning Waitematā Harbour, FISH offers more than just breathtaking views - it delivers an unforgettable dining experience centered around New Zealand's finest sustainably sourced seafood and fresh, seasonal ingredients.

Our menu evolves with the seasons, showcasing the best of what nature has to offer at any given time. Whether you're planning a relaxed gathering or a more formal event, we provide customisable menus to suit your preferences, or you can choose from our set menus available for groups of 10 or more.

At FISH, we're dedicated to making your occasion as memorable as the cuisine we serve.

PRIVATE SPACES



Private Dining Room

CAPACITY- 20 PAX

Neatly tucked away from the main restaurant, our Private Dining Room offers a modern and elegant setting, featuring floor-to-ceiling windows that flood the space with natural light. Perfect for both business meetings and intimate celebrations, this stylish space provides the ideal ambience with beautiful views enhancing the overall experience.



Deck

CAPACITY- 40PAX

The Seafront Deck offers stunning panoramic views of the ocean, creating a breathtaking backdrop for any occasion. With folding glass doors that can be opened on a beautiful day, this versatile space allows guests to fully enjoy the fresh sea breeze and coastal scenery, making it perfect for any event.

SEMI PRIVATE SPACES



Portside

CAPACITY- 44 PAX

Portside offers a semi-private space with stunning views of the wharf through floor-to-ceiling windows. It's the perfect spot for a relaxed get-together, blending a casual atmosphere with waterfront charm.



Starboard

CAPACITY- 25 PAX

A cosy, semi-private space with floor-to-ceiling windows, Starboard offers glimpses of the water. While the focus is on a warm, intimate setting, it's the perfect spot for a relaxed, small gathering with friends or colleagues.

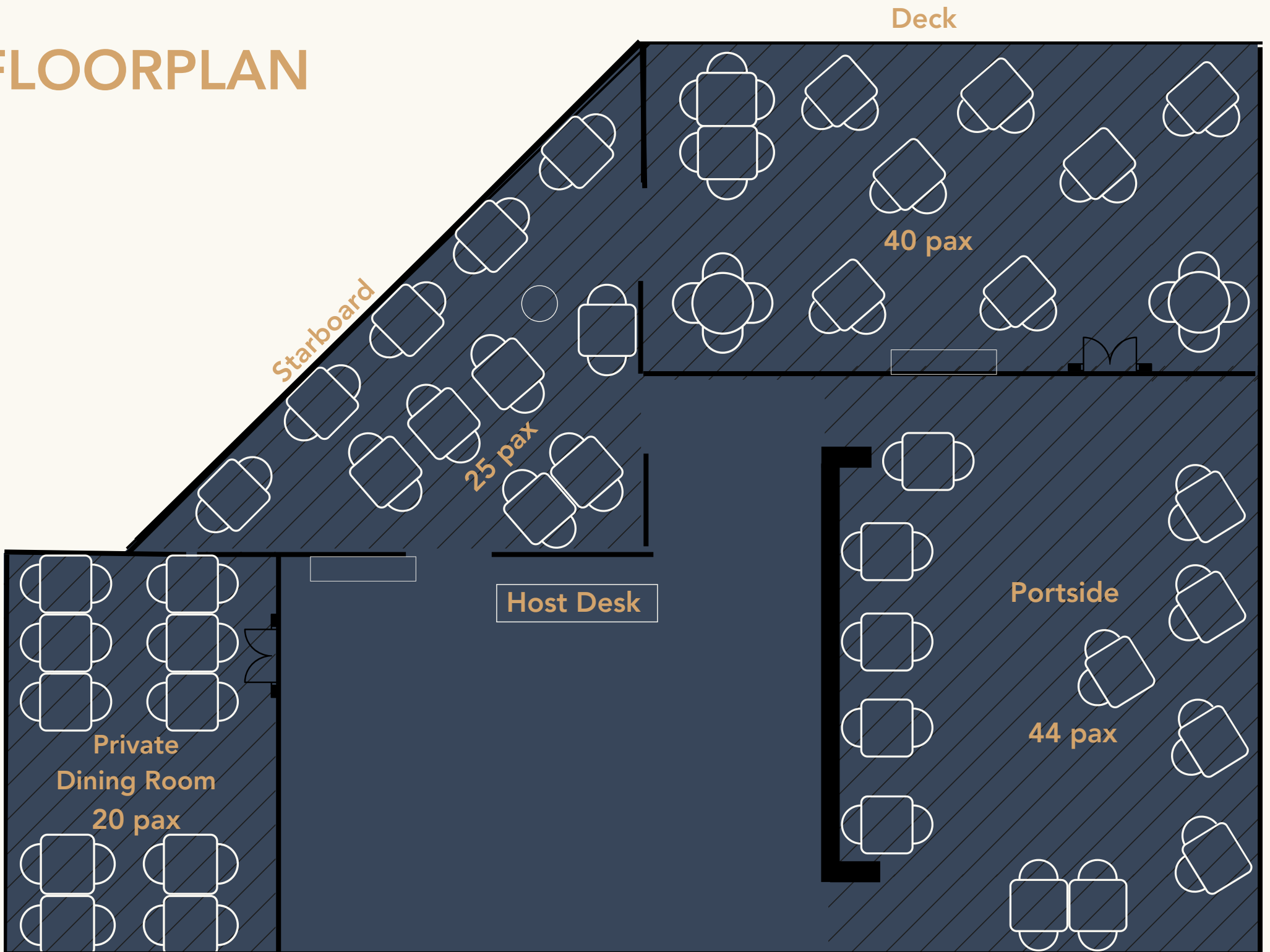


Exclusive Hire

CAPACITY- 100 PAX SEATED | 150 PAX STANDING

For a larger group gathering, we offer an Exclusive Hire of the entire restaurant. With breathtaking ocean views, floor-to-ceiling windows, and versatile spaces like The Seafront Deck, your guests can enjoy a seamless blend of elegance and coastal charm. A dedicated planner will be assigned to you to make your event a seamless one.

FLOORPLAN





Celebrate the season in style with a

Mid-Winter Christmas

From \$138 per person you'll get:

- ✧ 3-course set menu
- ✧ Mulled wine on arrival
- ✧ Christmas cracker for each place setting
- ✧ Custom printed menu
- ✧ Reduced minimum spend for premium semi-private sections

Available June - August 2026

Menu

To Start

ROASTED PUMPKIN & CHESTNUT SOUP (V)
sage oil, sourdough crisp

CITRUS-CURED SALMON
dill crème fraîche, pickled cucumber, rye crumb

Mains

TRADITIONAL ROAST TURKEY (G,D)
herb stuffing, cranberry and gravy, roasted root vegetables

SLOW BRAISED BEEF SHORT RIB (D,A)
red wine jus, creamy mash, winter greens

RAVIOLI AL FORMAGGIO (V, G, D, E)
spinach & ricotta ravioli, Parmesan cheese custard, black truffle, mushroom medley

Dessert

CLASSIC CHRISTMAS PUDDING (G, D, E, N, A)
brandy custard

or

Spiced Apple & Berry Crumble (G, D, E)
vanilla bean ice cream

Menu subject to change due to seasonality and availability

\$138pp | 3 Courses

Allergen Legend

G - Gluten | D - Dairy | E - Egg | F - Fish | N - Nuts | A - Alcohol | V - Vegetarian



Canapés

Tray-served to your guests or placed around dining room & tables

\$26pp | 3 Canapés
\$9pp | Additional Canapé

From the Sea

Spanner Crab Bruschetta | chipotle ginger mayo, finger lime
Natural Oysters | mignonette dressing
Tempura Prawn | chipotle yoghurt, pickled ginger
Yellowfin Kingfish Pani Puri | coconut gel, yuzu gel, finger lime

From the Farm

Chicken Liver Parfait | smoked duck breast, toasted brioche
Buttermilk Fried Chicken | chipotle yoghurt
Beef Tataki | black garlic mayo
Truffle and Mozzarella Arancini | parmesan crème (V)

From the Garden

Teriyaki Tofu and Capsicum Skewer (VG, GF)
Spinach Artichoke Stuffed Mushrooms | feta cheese (VG*, GF*)
Butternut Squash | roasted apple, pumpkin seeds, feta cheese with fig and pistachio cracker (VG*, GF)

Sweet

MACAROON
CHEESECAKE

*Subject to seasonal ingredient availability, items not available will be substituted for similar items at Chef's discretion.
Guest to select their preferred choice minimum 14 days before the event.
VG* & GF* - Available upon request*



Weddings at FISH

Set against the stunning backdrop of the Waitematā Harbour, FISH Restaurant's waterfront wedding venue offers a truly unique and picturesque location for your special day. Whether you envision an intimate ceremony on The Terrace or a romantic first dance on The Seafront Deck, our dedicated and experienced team will be by your side, ensuring every detail is perfect from start to finish.

YOUR WEDDING AT FISH INCLUDES:

- A personalised menu by our Culinary Director
- A bespoke beverage selection crafted with our sommelier
- Elegant linen tablecloths and napkins
- A dedicated wedding coordinator to manage every detail
- Complimentary valet parking for the wedding couple

Make FISH exclusively yours for the day and as a special gift, enjoy a complimentary night in our luxurious Bow Suite with breakfast for two - the perfect way to begin your new chapter together.

Please note: A minimum spend applies for seaside dining and exclusive use of FISH Restaurant. We can accommodate intimate weddings of up to 50 guests. For larger celebrations, our team at Hilton Auckland are happy to discuss other stunning seaside venues.



Booking Process

STEP 1 : INITIAL INQUIRY

Contact us by filling in your details on our [enquiry form](#). We'll need details such as the number of guests, preferred time, space of interest, and any specific requirements.

STEP 2 : CUSTOMISING YOUR EVENT

Once your date is confirmed, we'll discuss menu options, seating arrangements, and any additional services you'd like to include and we can accommodate most dietary needs upon request.

STEP 3 : SECURE YOUR BOOKING

To secure your booking, a deposit is required. We'll provide you with payment details during the booking process.

STEP 4 : FINALISING DETAILS

Guest numbers, pre-selection of beverages, and food selection must be confirmed 14 days prior to the event.

STEP 5 : ENJOY YOUR EVENT

Arrive on the day of your event and let us take care of the rest! Our team will ensure everything runs smoothly for you and your guests.

MENU, DIETARY & BEVERAGES

- Groups of 10 or more are required to dine from our 3- course set menu. Canape and signature snack menus are available upon request.
- Customised menus and consultations with our chef are available for exclusive events.
- Menus are subject to seasonal availability and modifications.
- Dietary requirements can be accommodated when advised with your final numbers - **7 days** prior to the booking taking place. We cannot completely guarantee allergy- free meals due to the potential trace of allergens in the working environment and supplied ingredients.
- Pre-selection of beverages and food menu are required 14 days in advance of your arrival to ensure sufficient stock is available.

LIMITATIONS

We can assist with different table layouts depending on the number of guests. Kindly note due to limitations of our furniture, groups may be seated on multiple tables. Specific tables cannot be guaranteed however, we will try our level best to accommodate your request.

CONDUCT OF EVENT

To minimise any disruption to other guests dining in the restaurant, we are unable to accommodate to specific entertainment (eg. speeches, audio visual requirements, live music) for group bookings that do not have exclusive use of FISH restaurant, the Deck Area or Private Dining room.

For the safety of persons and property, no fireworks, open flame candles or incendiary devices may be used indoors. For full description, please refer to our full Terms & Conditions.

DEPOSIT, CONFIRMATION & PAYMENTS

- Final confirmation of guest number is required **2 business days** ahead of the reservation time. Please note any cancellations by individual guests after this time will be charged full price.
- We require a 100% deposit of the minimum spend to secure your reservation. Your deposit is credited against the final bill on the day.
- The deposit is required within 72 hours of confirming your reservation. We reserve the right to cancel your booking if the deposit has not been received within this time.
- Payment to settle the final bill is required on the day.

CANCELLATION & REFUNDS

- Full refund of the deposit for cancellations more than 6 months before the event.
- 20% of the deposit will be retained for cancellations within 6 months before the event.
- 50% of the deposit will be retained for cancellations within 1 month before the event.
- There will be no refund of deposit for cancellations within 2 business days of the event.



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