ALBERTS

A TASTE OF ALBERTS

About

Alberts inspires through our hospitality, ensuring that every member and guest experiences delicious food in the ideal environment.

First-class experiences begin with the right approach and attention to detail.
Let us wow you.

Contact

To organise your event please contact events@alberts.nz

Let’s get started.

Catering

Alberts offers a wide variety of dishes to perfectly suit any occasion. Group Head Chef James Kenny designs our menus to ensure seasonality and big impact flavour, so you can rest easy knowing the food will not disappoint no matter what you order.

Spaces

Whatever atmosphere you want to create we can accommodate with over five different locations in the CBD, each with its own unique vibrancy.

Example menu for catering

Savouries
- Pork & Fennel sausage roll
- Mini house pies:
  Beef, smoked cheese, root vegetables
  Free range chicken, new season leeks
- Bacon and Egg slice, roasted new potato, spring greens
- Vegan sausage roll of wild mushroom, miso, spring greens (v)

Sweet treats
- Snickers slice (v)
- Portuguese tart (gf)
- Orange & poppyseed madeleines
- Peanut butter & chocolate brownie (gf)
- White chocolate blondie, cranberry

Pastries and breakfast items
- Croissants
- Cinnamon or cheese brioche
- House bircher pots, seasonal fruits, almond, golden raisin
- Egg & watercress, house hot sauce (v)

Finger sandwiches or seasonal salad
- Coronation chicken, almond, golden raisin
- Egg & watercress, house hot sauce (v)
- Glazed leg ham, hens egg, tomato

Example of Alberts Canapés

Kefalogravia , peppered figs.
(Gf) (v)

Smoked Kahawai Croquettes, pea puree.

Chicken liver parfait, sourdough, fermented raspberry.

Tapioca chips, goats cheese, quince.
(V) (gf)

Lamb ribs, feijoa hot sauce.
(Gf)

Kataifi prawns, hung yoghurt, honey.

Seasonal NZ oysters, pink peppercorn mignonette.
(Gf) (df)

Gnocco fritto, cured pig, anchoïade.

ALBERTS.NZ

@WEAREALBERTS